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Notes about this helpfile:

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

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

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

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

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Date: Mon, 13 Mar 89 12:54:58 CST

From: steffen@utig.ig.utexas.edu (Steffen Saustrup)

Subject: recipes, etc.

A couple of questions from a beginner: Do high-alcohol such as 'Killer Party Ale' (posted earlier in H. D.) take longer to ferment than lower-alcohol (assuming same yeast and ferm. process)? Do they take longer to condition in the bottle?

Also -- I agree about the flames, etc. but I would like to thank Mr. Mossberg for actually posting a recipe. I'm a recent subscriber to H. D., but I haven't seen many recipes posted (even when they've been requested). I know that the homebrew books are full of recipes, but as a beginner it's nice to see recipes than non-authors have tried and enjoyed.

Steffen Saustrup

Date: 13 Mar 89 14:39 -0330
From: <mhalley%MUN.BITNET@CORNELL.CCS.CORNELL.EDU>
Subject: Guilt/delayed info/etc.

To Al K:

Bless you! After our first go-round on this network, it's no wonder you waited to come back to me. However, if you want lessons on karmic debts or "How to turn guilt into a fine art", I'm sure I'm a qualified tutor. Thanks again.

To Mossberg:

Sorry about the snideness, but your comeback about chefs and recipes DID sound rather like you were trying to rub somebody's nose in it. Personally, I apologize to you. I may have misinterpreted. I certainly agree that Lyle's is a unique product which cannot be simulated by anything else in my experience of syrup-type products.

To the California and New England crowds:

Can any of YOU suggest sources for Geordie products, or must I contact the Illinois sources listed by Al?

Finally --

I should be returning to the States between early June and late September. By that time I will be OFF the emailing list. I will be mostly in the coastal areas doing field research. Does anyone want to send me (by personal email) their locations that we might meet and exchange possibly mutually rewarding brewinfo? I'd really like to know. Also, anyone on this line know any veterans of the WW II convoys? I'm looking for sources for my Ph.D. research -- Merchant Mariners: deck or engine room personnel, either officers or crew; Naval personnel: either gunners who were aboard merchant ships or personnel of convoy escorts; wives, widows, or children of the above. Any information should be sent to me by personal email. Thanksabunch!

"Ye Olde Batte" (MHALLEY@MUN.CA)

Date: Mon, 13 Mar 89 08:45 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: My Comments on Killer Party Ale

My comments on the recipe for a.e.mossberg's Killer Party Ale seem to have stirred up the kettle. I've never seen so much bandwidth on a homebrew recipe! I don't want to make this issue a 'network party killer', but I feel I should explain my comments.

> Date: Wed, 8 Mar 89 10:52:08 est
> From: a.e.mossberg <aem@mthvax.miami.edu>
> Subject: Re: Killer Party Ale

> Lyle's Golden Syrup is hardly an "unusual" ingredient or a "shop brand". It
> is a very well-known product from Britain. Perhaps meccad.ray.com is in the
> boonies? Lyle's Golden Syrup is a brand of cane sugar syrup. BrewMagic is
> -- you guessed it -- enzymes. It was pretty obvious, and it is also a very
> widely distributed brand. I'm surprised you didn't ask me the alpha acid
> of the hops too.

I honestly never heard of either of these products. I (mistakenly) guessed that Lyle's is a molasses syrup or a honey-based product. Molasses syrup would give a nice 'Old Ale' character to the beer; honey would have a very different effect. Corn syrup is all together different again. I want to try making an old-ale (I would love to make an Old Peculier clone!) A molasses-based Killer Party Ale seems like the recipe I was looking for.

I do most of shopping for ingredients at my local homebrew retailer. Since I never saw Lyle's or BrewMagic at Boston-area shops, I need to know what these are so I can substitute. Based others' comments on this network, it seems that supermarkets DO carry Lyle's. I guess I need to learn about alternative suppliers, like supermarkets. The usual supermarket does not carry Lyles' - it sounds like super stuff - I'll just have to look around.

> And whatever happened to the AHA credo "Relax, Don't worry!" ?? It seems
> oft quoted enough!

I do my share of relaxing. Knowing what ingredients are, where I can get them or knowing how I can substitute for them reduces my worries.

> I wonder if these people also write to restaurants ala "Regarding the recipe
> your chef printed in the newspaper last week, she did not specify the
> variety of oregano used nor its harvest date. Were the eggs hen's or duck's?
> Does "cooking sherry" refer to fino or cream? The recipe says "cook
> for 25 minutes" yet my perusal of the article suggests that 32 minutes 17
> seconds might be a better figure. And finally, the article did not say if
> the recipe was good, or if I might want to try it. How on earth am I to
> know these things if you don't explicitly state them?"

I certainly do NOT expect complete details of any recipe - food or otherwise. I DO request that something be told about the recipe - I am sure the hypothetical article in the newspaper would not have the simple headline "A GOOD RECIPE" and leave it to the reader to decide if these

ingredients are used to make a cake, a casserole, or a sauce for chicken cordon bleu. Newspaper recipes usually contain a paragraph describing the dish.

Like food, there are many styles of beer and ale. It helps to know what type of beer the recipe produces. Simply listing the beer style, category, or commercial look-alike should be sufficient. That's all I wanted to say in my 'criticism'.

Mike Fertsch

[Footnote -
Old Peculier is a commercial old ale manufactured in England. It is not available nationwide in the US. Michael Jackson's books on beer describe the ale in sufficient detail to put the above statement in its proper context.
]

To a.e. mossberg - Let's not fight over this. I read the Digest to be informed. I was interested enough in your recipe (I skip over most of them), to openly wonder how I can make a similar beer. Unfamiliarity with some of the ingredients and procedures led me to ask about Lyle's and BrewMagic. Last Tuesday's solar eclipse prompted my poorly-worded comment to recipe posters in general. E-Mail me your address, and I send you a conciliatory beer!

Date: Mon, 13 Mar 89 06:55:47 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: delayed responses

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)
"I would like to make a general statment about why I sometimes
"take a long time to respond to questions to which I know the answers.
" [...]
"2) I'm not a super-expert (I've only been brewing 2 years) and
"although I might know the answer to a question, I usually wait
"for someone more qualified than me to answer first. Now that

I'd be interested to know who on this net is qualified by more than a
bit of experience. My personal claims are 4 years of brewing. I do
try to read each book that comes down the pike, including "The Practical
Brewer," which is a bit thick literally and figuratively; but as to
formal claims, I have none. (It took me 12.5 years to get my bachelors
in CS!). I hardly think of myself as an expert, merely an enthusiastic
amateur. Don't put yourself down--you've already got a big headstart on
a lot of people. It credits you to add to the knowledge base.

--Darryl Richman

Date: Mon, 13 Mar 89 06:36:37 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: freezing of yeasties

From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
"It is my understanding that yeast, in adverse conditions, goes through
"a process-that-I-have-forgotten-the-technical-name-for and becomes
"these little nearly indestructible "thingies" [I want to say
""enspores" and "spores" but suspect that these are the wrong technical
"terms --ah, if only I had saved my 9th grade bio notes :-)]. I think

The word you are so desperately seeking is, I believe, "sporulation."
You're welcome ;-). The results of sporulation are spores. Most yeast,
bacteria, and molds sporulate, and many are resistant to even boiling
temperatures while in spore form. If you suspect contamination by a
sporulating beast, my microbiologist partners say that you can boil the
object, let it cool for a day, and boil again.

Sadly, most brewer's yeast does not form spores. True brewing strains
have been so highly evolved for their purpose and have their needs so
carefully tended that they have mostly lost this ability.

--Darryl Richman

Date: Mon, 13 Mar 89 07:23:55 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Brewing in plastic

Shall we bring up a religious war again? No? Oh, come on, it'll be fun!

My practice has been to do two stage fermentations in the polycarbonate plastic 5 gallon carboys that my local water company delivers in. As far as I can tell, there are three reasons to prefer glass over plastic: 1) glass doesn't scratch easily, 2) the glass walls don't flex when you pick up the carboy (and thereby threaten to suck the sterilant out of the airlock and into your beer), and 3) glass is rather less permeable by oxygen.

But... I did a brew demo down at the shop where they only have glass carboys, and I busted one. I was doing something that I regularly do with the plastic carboys: rocking them back and forth to knock down the foam head on the just pitched wort. This is a real no-no with glass. Glass is very fragile. I have actually bounced a full plastic carboy (from about a foot up).

Glass is also easily subject to thermal shock. I regularly boil 5 gallons of water for rinse and sterile purposes and pour the water directly into a plastic carboy, which I then cap. By the time it is cool, it's in a safe place, out of harms way. (BTW, someone asked about Pyrex carboys: you can obtain them new from the Student Science Service in Burbank, CA. A year old catalog lists a 5 gallon one at \$125.)

The polycarbonate carboys don't scratch easily, and if I were to actually damage the surface of one, I would trade it back to my water company. (They have the same problems and can recycle them.) They may eventually breathe some air, but during fermentation there is an overpressure inside and so CO2 would tend to get forced out, not O2 in. The plastic carboys are, of course, *much* easier on your back.

I'm still working on #2 above. I usually grab the little floating cap out of the airlock and put a blow-by tube (sterilized) onto the lock while I move it. It's a bit clumsy.

--Darryl Richman

Date: 13 Mar 89 13:03:52 PST (Mon)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Green Bottles, Miller's book

I just returned from a trip around Europe for two weeks, touching down in England, France, and Switzerland. Upon my return, I waded through several accumulated HB Dig's, discovering the green bottle discussion that wouldn't go away.

During my trip in France, I was forced to drink French beer at a ski resort since that's all there was (gag!). The green death even lives in Europe! On the plane and trains, I finished up reading Miller's book "The Complete Handbook of Home Brewing." He gives a fairly detailed discussion of the mechanism for light-spoilage in beer, which, being an optical physicist, I can appreciate.

Miller regards Papazain's book in the bibliography as the most comprehensive book on home brewing. I think Miller is being too modest. After reading both books, there's no question in my mind that Miller's book is the better of the two in terms of the depth of discussion, completeness, and readability. It even has an index. May I applaud Miller for having written something really, really good, and recommend this book to all who have a desire to fundamentally understand the art (and science) of home brewing.

Cheers!

End of HOMEBREW Digest

Date: Mon, 13 Mar 89 15:52:59 EST

From: rogerl@Think.COM

Subject: Stout Update

I've been remiss in my report on the Stout that was built in January. To start with, the base recipe came from the 1988 Winter Issue of Zymurgy. Below is the recipe as given in the magazine. Variations used on this batch are noted in the second recipe. Since my set up does not allow me to sparge 15 pounds of grain, I usually only do partial grain brews. The biggest difference between the two recipes is the addition of Pale, Crystal and Dextrin Malts in place of some of the dry extract. My goal in the short term is to mash enough grain to take the dry extract out of the recipe. I am providing the original recipe and my variant only for reference sake. If you like stout, try this one. It's easy and just about a guaranteed success.

Disclaimer: This posting is for the enjoyment of the newsletter subscribers. This individual in no way receives any benefit from vendors of products mentioned herein. Enjoy!

Their Recipe: "Mega Stout"

~~~~~

This recipe was developed by Doug Hinderks, president of the Northern Ale Stars Homebrewers Guild.

from: Zymurgy Winter 1988

page: 38

| Qty.     | Description                                |
|----------|--------------------------------------------|
| ~~~~     | ~~~~~                                      |
| 2 cans   | Munton & Fison Stout Kit                   |
| 3 lbs.   | Munton & Fison extra dark dry malt extract |
| 2 cups   | Chocolate Malt                             |
| 2 cups   | Black Patent Malt                          |
| 2 cups   | Roast Barley                               |
| 3 ozs.   | Fuggles Hops (boiling)                     |
| 1/2 oz.  | Cascade Hops (aromatic)                    |
|          | Ale Yeast                                  |
| 1/4 tsp. | Irish Moss                                 |
| 3/4 cup  | Priming Sugar                              |

=====

O.G.: 1.071

T.G.: 1.020

=====

Steep the 6 cups of whole grain in two gallons of water as you bring to a boil. Remove grains at the boil. Add all the extract and Fuggles Hops for one hour boil. Add Irish Moss the last 15 minutes of boil. At end of boils steep Cascade Hops for 15 minutes. Cool. Pitch.

My variation: "Ursa Major Stout"

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2 cans	Munton & Fison Stout Kit
2 lbs.	Munton & Fison Light Dry Malt Extract
1 lb.	Crushed Pale Malt

1 lb. Crushed Crystal Malt
0.5 lb. Dextrin Malt
2 cups Chocolate Malt
2 cups Black Patent Malt
2 cups Roast Barley
2 ozs. Fuggles Hops Pellets (boiling)
1/2 oz. Willamette Leaf Hops (aromatic)
2 pkgs. Munton & Fison Stout Yeast (from Kit)
1/4 tsp. Irish Moss
3/4 cup Priming Sugar

=====
O.G.: 1.058

T.G.: 1.016
=====

Mash the grains in 1-2 gallon of water. Sparge with enough water to end with 2-3 gallons in wort pot. Bring grain wort to the boil. Stir in the Dry malt and bring back to the boil. Add Wet extract and boiling hops, boil for 40 minutes. Add Irish Moss the last 15 minutes of the boil. At end of boil add aromatic hops and let steep for 15 minutes. Sparge aromatic hops into primary fermenter with enough water to make 6 gallons. When cool, pitch. Rack to secondary fermenter after initial blow off starts to subside. Prime and bottle about 1 month later.

Notes:

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1. This was my first attempt with this much grain at one time. The mashing process used was to bring the grains and water to 118°F for 30 min., then raise the temperature to 147°F for 10 min., the 158°F for another 10 min., then that was sparged with about 1.5 gallons of 168°F water. Since I didn't have a right and proper lauter-tun the sparging was done with a large colander and a linen towel directly into the wort boiler.

2. The first batch was made using the yeast provided with the M&F Stout Kit. Next time I'll be using "Standard Stout" Pure Liquid Culture from Brewlogic. This should make a noticeable difference in the end product. The kit yeast is OK, but.....

3. Obviously, if you want a higher O.G. then start with less water in the primary fermentation step or add more sugar via the mash or extracts.

4. This brew is so dark I think the Irish Moss is a bit superfluous.

5. This brew was the most active I've built in a while. Expect to use some sort of blow off method for the primary and the start of the secondary ferments.

#### Comments:

~~~~~

Very Black! Thick, but not as thick as Guinness. Well rounded flavor and smooth with almost not bite. Kind of like a Cream Stout, but not quite that smooth. It was tasted only one week after bottling with surpriseingly wonderful flavor. Each week it gets a bit more mellow. I've saved a couple of 6 packs for tasting when it becomes 6-8 weeks old. It should be about at its peek then, from my humble experience.

The head is very dark. Maybe using less Roast Barly and a bit more Black Patent would lighten the head and keep the body of brew from suffering.

All of the people who have tasted it really like it. I will be honing the recipe down a bit more as time goes by, but I do believe I've found my house Stout.

Date: Tue, 14 Mar 89 12:36:20 MST
From: ncc!alberta!tim@hplabs.HP.COM
Subject: Mailing list

Please remove me from the mailing list--I will no longer be on line
after the end of March. Thanks.

Date: Mon, 13 Mar 89 14:28:29 -0800

From: topramen@ernie.Berkeley.EDU (Oliver Grillmeyer)

Subject: Mailing list

Hello all fellow brewers, meaders, etc.

I have been on the distribution list reading the various articles for quite some time now and have decided to end my silence. The information has been great especially the high degree of technical information lately. Let's keep it up. The only disturbing thing of late has been the flames and flames to flamers. If someone gets a bit carried away, wouldn't it be better to send mail to him/her directly instead of publicly? Do two wrongs make a right?

Anyway on to the good stuff. Yesterday I made two 5 gallon batches of honey ginger beer. I wanted to experiment with boiled and non-boiled honey to see if aromatics would indeed be lost in the boil, and if complex sugars would be broken down to fermentable sugars or not at 180 degrees F versus a full rolling boil. Unfortunately I drank one too many of my home brews including two barley wines (recipe of the barley wine will follow in future letter) beforehand and added too much honey to the second batch, so the experiment changed to non-boiled honey being a constant and the amount of honey and hops being variables. If anyone has any info on boiled versus non-boiled honey, I would greatly appreciate it.

Here are the ingredients that I used along with the brew process.

Batch 1:

1. One brew kettle had ~4 gallons water and 4 lbs. of clover honey and 6 oz of grated ginger. This was maintained at 180 degrees for 45 minutes.
2. The second brew kettle had ~3 gallons water and 3 lbs light malt extract (Wander). That was kept at a full rolling boil during the entire brewing.

The remaining steps were applied to the second brew kettle.

3. Added 1 oz. Brewers Gold hops (leaf) and boiled for 45 minutes.
4. Added 1/2 oz. Northern Brewers (pellets) and boiled an additional 30 minutes.
5. Turned off heat and added 1/2 oz. Saaz (pellets).

Batch 2:

Identical to Batch 1 except for the following:

- > 8 lbs of honey was used instead of 4.
- > 1/2 oz. Norther Brewers was used in addition at step 3.
- > 1/2 oz of Galena (leaf) was used in addition at step 4.

Results:

Batch 1 had an SG of 1.051, was of amber color and all flavors were readily apparent - hops, malt, ginger, and light honey flavor too. If the final product tasted like this with a bit less sweetness it would be perfect. The color was a medium amber shade.

Batch 2 had an SG of 1.061 - the SG would have been higher but I had about 3/4 gallon extra wort at the end since I started with more water at first and added

4 extra lbs. of honey. It was the same color with a more pronounced honey sweetness and more intense hop bitterness - I was worried about the hop extraction that I would get since I was adding the hops to 2-3 gallons of wort and not the full 5+ gallons I normally use. The extra hops might be too dominating against the ginger.

It seems that 6 oz. is an adequate amount of ginger to get a nice balanced flavor - I'll give an update in a couple months when its ready to taste. I grated the ginger using my food processor's grating blade. It worked fairly well but had to struggle as the ginger tends to break up into strands and get stuck in the grater blades. I did not peel the ginger either. Also the effect of 4 vs. 8 lbs of honey will have to wait to be known for sure.

Two final comments. I've heard that there is a book by Dave Miller ?? called Complete something or another, not to be confused with Papazian's CJOHB. It supposedly is of the same technical degree as Noonan's book, but not as narrowly focused. I have not been able to find it yet - any one out there know of this book and have any feedback.

Also the Bison brewery in Berkeley (Telegraph and Parker) will open this Thursday (2/16). I'll give a report on this also for the benefit of those in the Bay Area or those planning to visit.

Oliver Grillmeyer
topramen@ernie.Berkeley.EDU
(415) 642-1637

Share a homebrew with a friend - they won't forget it.

End of HOMEBREW Digest

Date: Mon, 13 Mar 89 07:35:36 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Book Review (long!)

Book Review:

The Complete Handbook of
Home Brewing

"The Complete Handbook of Home Brewing," by Dave Miller,
ISBN 0-88266-517-0. Storey Communications, Inc, 1988. \$9.95.

A book with this title is what homebrewers have been waiting a long time for: a single reference source that gives "how to"s and "why for"s in one location, in a clear, lucid style. Sadly, brewers will have to wait a while longer for the book that goes with the title.

For this book is not Complete; even Miller himself doesn't believe the title. In the introduction, he states that "...I have not hesitated to judge the worth of certain findings in the light of my own experience." What this means is that he occasionally gets different results with his equipment than those reported elsewhere, and in those cases he has given us what he got. This is not necessarily bad, if indicated as such, but this hardly makes for a Complete Handbook.

And it is not. As a small example, consider lautering systems: Miller uses a grain bag in a bucket with a tap at the bottom, a common enough lautering system. So he spends a page describing it, accompanying it with 3 very nice drawings. What of the popular picnic cooler/copper manifold? It gets a paragraph and is referred to as a mash tun and a lauter tun; in reality, there need be no such restriction. It is never fully described, and the reader is referred to unnamed articles on its construction and use. Left unanswered are questions about why someone might choose such a system, what its advantages and disadvantages are, and so on.

Even this would not be so terrible if he told us that he is only reporting on his methodology. Without such caveats, it is hard to know when he is speaking of accepted practice and when we are getting what he does in his own kitchen.

It is this lack of focus that really keeps this from being a seminal work such as "Brewing Lager Beer". There, Noonan also reports on his own activity, but his passion for decoction and denunciation of infusion make it easy for the reader to separate them from the important information carried with it.

Now that I have told you some awful things about the book, let me recommend it as a terrific book for beginners who may feel that they will want to advance past extracts eventually, and a companion to "Brewing Lager Beer" for all grain brewers.

As a companion, brewers can compare and contrast the information given and make a more informed choice about procedures and techniques (e.g., "should I use/avoid the iodine test for starch conversion?"). Where they agree, you will be on solid footing. In general, Miller gives a more practical approach.

As a beginner's book, it has the right emphasis. There are 3 chapters on brewing from extract and an appendix that lists basic recipes for many styles, which you can easily customize to your own taste. When you want to understand more about your beer, there are 8 chapters on all grain brewing, 9 chapters on the raw materials, and 4 on storing, serving, and appreciating your beer. Each is full of detail, yet they maintain easy readability.

The recipes are wonderful. Miller first describes the style he is trying to achieve, discusses how he goes about achieving it, and then gives a clear, basic recipe. If he feels that you may not be able to make such a beer with standard ingredients or yeast, he lets you know that you are headed for rocky shores, and how to chart around them.

His writing style is coherent and straightforward, if just a bit dry. There are no cloying jokes or distracting "funny" beer names; Miller is more interested in the work at hand than entertainment, and his book grants you the respect of believing that you will be, too.

This is an earnest book that you should definitely consider in the landscape of the 1980's homebrewer. Following Miller's guidelines you will not go far wrong. For advanced brewing, however, you must still look to other sources to see the whole picture.

--Darryl Richman

Date: Wed, 15 Mar 89 09:54:13 est
From: Rich Simpson <paramax!simpson@multimax.encore.com>
Subject: Re: Geordie

Regarding Ye Olde Battes request for sources for
Geordie products in New England. I finally remembered to
check my catalogs when I got home. Beer and Wine Hobby has
some Geordie products listed in their catalog. I have ordered
from them a couple of times (never Geordie) and been very pleased
with their promptness. Their address is:

Beer & Wine Hobby
PO Box 3104
Wakefield, MA 01880

Rich Simpson

Date: Wed, 15 Mar 89 11:23:20 EST

From: rogerl@Think.COM

Subject: Honey, Ginger Et Al

>Date: Mon, 13 Mar 89 14:28:29 -0800

>From:topramen@ernie.Berkeley.EDU (Oliver Grillmeyer)

>...

>It seems that 6oz. is an adequate amount of ginger to get a nice balanced

>flavor -I'll give an update in a couple months when its ready to

>taste.

I haven't done much with honey in beer yet, that's near the top of the list. But I have gotten some experience with ginger. I tried making a batch of Ginger'ed' Ale and the results were less than expected. I used 4 ozs. of peeled, thinly sliced ginger and boiled that with the extracts et al for about an hour. The result was a very interesting base flavor that unless you knew it was ginger, this base flavor was not recognizable. So the experiment wasn't a failure. This base flavor will be a great underpinning for a much more pronounced ginger palate. I will do the recipe again but add yet another batch (3-5 ozs.) of ginger the last 10 minutes or so of the boil to gain more of a ginger flavor in the final product. Since you didn't boil the ginger I'd be interested in finding out how the ginger flavor holds up after that long of a simmer.

>I grated the ginger using my food processor's grating blade. It worked

>fairly well but had to struggle as the ginger tends to break up into

>strands and get stuck in the grater blades.

I suspect if you just use the slicer knives for the food processor

you'd be fine. I understand about the strings and the break-up that's

why I slice mine as thin as I can get with our food processor.

>I did not peel the ginger either.

I've heard this isn't such a good idea. I can't remember why at this

juncture but maybe someone on the net can either support this thinking

or shoot it down.

Roger Locniskar

End of HOMEBREW Digest

Date: Thu, 16 Mar 89 11:38 EST
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Finings

Greetings:

Spring is just around the corner (gee...what a pleasant thought!) and I am about start brewing some lighter beers. (Dark beer when it's cold, light (colored) beer when it's warm....personal quirk of mine) The lighter beers are going to force me to come to grips with an ongoing problem I've been having trying to get my beers (almost exclusively English-style ales) to clear. I brew most of my beer with little or no corn sugar but usually from either canned or dry extract. The beer invariably contains visible suspended yeast when I bottle it (7 to 12 days from initial pitch of yeast). Within one to two weeks, the beer will have cleared ALMOST entirely of yeast matter. It usually seems clear until I hold it up next to a bottle of commercial ale at which point it becomes apparent that it is still somewhat dull colored. It never gets any clearer than that. Worse yet, when I chill the beer, it devlops a very decided chill haze.

I've experimented with a variety of clarifying agents (papain enzyme, polyclar, Irish moss, gelatin) but can't seem to get the right combination. My question is: Has anyone developed a generally sure fire way to clear extract-based beers? I know there are those who beleive that somewhat cloudy beer is acceptable, but it's really important to me get it as clear as possible (another personal quirk). I'd be curious to hear about anyone's experiences regarding this topic.

-Andy Newman

Date: Thu, 16 Mar 89 10:04:19 PST
From: unet!mccrae!jimmc@Sun.COM (Jim McCrae)
Subject: specialty grains in extract brewing

My current brewing practice is confined to reasonably sophisticated extracts. I use a lot of crystal malt, because I really like the results. I usually add the grain along with or shortly before the finishing hops, and occasionally I steep them without letting them come to a boil.

My question is: does the added grain in fact go through a limited mashing process in the wort? I'm talking about careful addition, pre-boil or at the very end, not boiled to excess. If this is the case, I may talk myself into trying all-grain soon. Thanks all in advance.

Date: Thu, 16 Mar 89 11:54:18 EST
From: rogerl@Think.COM
Subject: Book Review, Geordie Products response

Re: Book Review of the The Complete Handbook
of Home Brewing

by: David Miller
From: Darryl Richman

Thank-you for the review. I've been wondering about this one and it does look like one that would have lots of good stuff in it. Again, thanks for taking the time to submit this.

=====
Date: Wed, 15 Mar 89 09:54:13 est
From: Rich Simpson <paramax!simpson@multimax.encore.com>
Subject: Re: Geordie
Beer & Wine Hobby

Rich Simpson

You beat me to it! I am a regular customer of Beer and Wine Hobby and their selection and service is the best I've had experience with.

I've tried other places. One place I requested a catalog from and haven't received it yet and another place I waited something like 4 or 5 weeks before my order arrived.

Beer and Wine Hobby has yet to let me down. And they have just about anything you want. And the prices are very competitive. You can call them at (617)665-8442 for a catalog. They also have a FAX number now, so you can FAX them orders and requests. Unfortunately, I left that at the house so I'll try and remember it and post it when I get there.

I'll keep it short today.
Enjoy,
Roger Lochniskar

Date: Wed, 15 Mar 89 18:46:46 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: To mhalley

Sorry about the personal mail on the list, but email refused to cooperate.

"From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>
"Subject: Guilt/delayed info/etc.

"

"To the California and New England crowds:

"

"Can any of YOU suggest sources for Geordie
"products, or must I contact the Illinois
"sources listed by Al?

I believe The Home Brewery, outside of Fontana, carries Geordie.

"I should be returning to the States between
"early June and late September. By that time
"I will be OFF the emailing list. I will
"be mostly in the coastal areas doing field
"research. Does anyone want to send me
"(by personal email) their locations that we
"might meet and exchange possibly mutually
"rewarding brewinfo?

I live in Northridge, you're welcome to give me a call either at
work (213) 453-8649 or at home (818) 893-8650. I'd be particularly
interested in talking to you about mead making! Also, I'd certainly
like to invite you to a meeting of the Maltose Falcons Home Brewing
Society. We meet on the 1st Sunday of each month at The Home Wine
and Beer Making Shop on Ventura Blvd. in Woodland Hills (818) 884-8586.

--Darryl Richman

Date: Thu, 16 Mar 89 17:41 CST
From: beehive!beckley@research.att.com

Subject: To mhalley

I'm on vacation until March 27, 1989. I'll respond to your mail if needed as soon as I can.

Owen Beckley

Date: Thu, 16 Mar 89 18:14 EST

From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>

Subject: Brewing in Plastic

There has been some discussion recently regarding brewing in plastic water-bottle carboys. I've heard that these plastic carboys contain potentially toxic compounds (plasticizers and other nasty chemicals) which can be released into fermenting beer. Apparently the acidity and the alcohol in the wort cause the nasties to be released. The carboys are FDA approved for water only - presumably water does not cause the plastic to release solvents. The water-bottles here at work clearly state "Not to be refilled with any other liquids - NSF approved for water only".

I'm not sure if the release of solvents into beer is a real effect, or if these stories are just a way the water companies try to reduce bottle losses. I'd play it safe, and not use them for fermenting beer. If I did use them for beer, I'd stick to low-alcohol batches, not the Barley Wines.

On a similar topic, a colleague of mine has an interesting use for plastic carboys. He does large batches (30 gallon) of all-grain brewing, and does NOT use a wort chiller. He simply pours the boiling wort into plastic carboys and puts foil over the neck. He lets the wort cool for two days in the plastic, causing the trub to drop out. He then siphons the cooled, trub-free wort into glass carboys, pitches his yeast, and starts fermenting. He does not sanitize his plastic carboys - he counts on the boiling, sterile wort to clean everything. All his fermentation is in glass. This procedure is a bit unorthodox, but seems to work for him. He has won several regional and national awards in competitions.

End of HOMEBREW Digest

Date: Fri, 17 Mar 89 09:41:03 EST
From: Steve Anthony <steveo@Think.COM>
Subject: Plastics in Brewing

Date: Fri, 17 Mar 89 03:00:04 est
From: homebrew-request%hpfcmr@hp-sde.sde.hp.com (Are you SURE you want to send it HERE?)
Apparently-To: realhomebrew%hpfcmr@hp-sde.sde.hp.com

Date: Thu, 16 Mar 89 18:14 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: Brewing in Plastic

There has been some discussion recently regarding brewing in plastic water-bottle carboys. I've heard that these plastic carboys contain potentially toxic compounds (plastisizers and other nasty chemicals) which can be released into fermenting beer. Apparently the acidity and the alcohol in the wort cause the nasties to be released. The carboys are FDA approved for water only - presumably water does not cause the plastic to release solvents. The water-bottles here at work clearly state "Not to be refilled with any other liquids - NSF approved for water only".

I believe that the FDA has what's called a Food-Service grade plastic; ie, a plastic that is approved for storing foods in. They're not suppose to leach any of the nasty chemicals into the food, although we'll probably find out different in a few years! My brewing process is the veritable two stage process. The first is in one of the 7 gallon food grade plastic buckets and after the fermentation activity subsides, I rack to a glass carboy for the remainder of the fermentation. I suppose that the entire fermentation can be done in a food grade bucket with no adverse effects, but there are doubtless other opinions.

I'm not sure if the release of solvents into beer is a real effect, or if these stories are just a way the water companies try to reduce bottle losses. I'd play it safe, and not use them for fermenting beer. If I did use them for beer, I'd stick to low-alcohol batches, not the Barley Wines.

I would think that the acidic content would be more critical than the alcoholic content, but I'm no chemist!

Date: 17 Mar 89 10:14:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: chill haze, yeast storage, spleen venting

Andy Newman writes the following:

"It usually seems clear until I hold it up next to a bottle of commercial ale at which point it becomes apparent that it is still somewhat dull colored. It never gets any clearer than that. Worse yet, when I chill the beer, it develops a very decided chill haze."

I, too, have experimented with different finings, and found that irish moss added to the end of the boil did the best to resolve much of my chill haze and other clarity problems. However, I agree that homebrewed beer never looks as clear as the factory beer. I am sure the reason is that the commercial brewers use sophisticated centrifugation methods and filter their beer. I have heard that homebrewed beer can be filtered using diatomaceous earth (there have been ads in Zymurgy for diatomaceous earth filters, I think). Also, there are filtering devices made for the wine maker that are pretty simple to use, but I have never heard of these devices being used for beer. I prefer not to use them, but there are a variety of proteases available that can break down soluble proteins (has anyone tried to use the meat tenderizer products to remove proteins, it seems possible, but I wouldn't want them in my beer.)

Recently, there was an inquiry about freeze guard. Generally available reagents available include DMSO and glycerol (glycerine). DMSO is available from many sources as a "health care item". Its sale is restricted in some states. It can be used at a final concentration of 7.5 to 10%. Personally, I don't like DMSO because of the smell and it is not an entirely safe chemical. Glycerine (glycerol) can be purchased from your local pharmacy. Buy the USP grade. You should sanitize glycerol (in a boiling water bath for 20-30 minutes) or sterilize (in a pressure cooker for 15 minutes) it before use. It can be used effectively at a final concentration of 10-20%. A suggested method is to grow a five milliliter (ml) culture of yeast to its peak activity and then add 1 ml of glycerol. The culture then should be placed immediately into the freezer. When you are ready to make a starter culture, thaw the 5 ml culture quickly and add it to 25 to 50 ml (or about 1/8 to 1/4 cup) of wort. When this is fermenting strongly transfer to 1 pint to 1 qt of wort. Continue culturing the yeast until you have sufficient amounts for a strong fermentation (1 qt for ales, 2 qts for lagers).

I received the registration information for the AHA conference in June. I was a little taken back by the registration fee of \$240 for members and \$290 for non-members. Do others find this registration fee a little high? I think that the AHA should find

a way to subsidize the conference fo that the fee is under \$100
at least so that more can afford to attend the meetings.

By the way, Charlie Papazian and the AHA apparently are going to
be available through a SIG on Compuserve soon. I wish that they
were simply tied into BITNET to participate in this forum which
is obviously more active.

Erik A. Henschel
<WRAIR.ARPA>

Date: 17 Mar 89 12:50 -0330
From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>
Subject: **Faulty email links**

Sorry for this, fellas, but Darryl has a point. I am on bitnet, using a university mainframe terminal. Although I can reach the network address MOST of the time, there are many of your home or commercial addresses which DO NOT link. This is true of ATJ@MIRROR, who wrote to me successfully. I haven't been able to answer him -- just get the mail back as "undeliverable". I now say to him -- Yes, will be in Mass.; watch for departure message and send me surface coordinates, as Darryl did. If I can't email you, I can send a postcard, yes? I'm thrilled that so many of you want to meet and hash over brewing experiences. Will plan to connect with as many as possible. May not always be possible to connect with meeting times, but will do bestest. Keep cool (or at least room temperature) and I'll talk at you later.

Cheers,
Batte

Date: Fri, 17 Mar 89 10:49:36 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: Crystal Malt

Re: Jim McCrae's question about specialty grains in extract brewing

Crystal Malt is almost completely carmelized (fermentable) sugar, so I don't believe that mashing it would be of any use. Roasted grains (roasted barley, chocolate malt, black patent, etc.) probably have had their enzymes killed via the roasting process, so again, I don't believe that mashing would do anything to them unless (this is a guess, so correct me if I'm wrong) you added some enzymes by using something like DMS in your mash.

I have not tried mashing yet, but intend to as soon as I have the space and equipment (lauter tun, wort chiller, BIG brewpot, etc.).
Al.

Date: Fri, 17 Mar 89 09:01:49 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: finings

From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Finings

"The lighter beers are going to force me to come to grips with an
"ongoing problem I've been having trying to get my beers (almost
"exclusivly English-style ales) to clear.
" [...] Within
"one to two weeks, the beer will have cleared ALMOST entirely of
"yeast matter. It usually seems clear until I hold it up next to a
"bottle of commercial ale at which point it becomes apparent that it
"is still somewhat dull colored. It never gets any clearer than that.
"Worse yet, when I chill the beer, it devlops a very decided chill
"haze.

Do you use adjunct grains? Do you take care not to boil them? If you
don't you'll extract tanins that, together with the protiens in the
extract, will form chill haze. Another way to reduce the comibination
is to boil longer and wait until after the "hot break" before adding
hops. This causes much of the larger protiens to agglomerate and
fall out of solution. Do your best to leave this trub behind when
you rack into your primary, and from primary into secondary (this stuff
is good food for a variety of spoilage organisms).

You probably can't match filtered beer for clarity, but then filtered
beer can't match homebrew for body.

--Darryl Richman

Date: Fri, 17 Mar 89 09:53:17 PST
From: Darryl Richman <darryl@ism780c.isc.com>

Subject: re: finings

From: unet!mccrae!jimmc@Sun.COM (Jim McCrae)

"My current brewing practice is confined to reasonably
"sophisticated extracts. I use a lot of crystal malt, because
"I really like the results. I usually add the grain along with or
"shortly before the finishing hops, and occasionally I steep
"them without letting them come to a boil.

You should try not to boil grain. It extracts tanins from the grain husks that will make your beer astringent. It can also add to chill haze because the haze is made from the combination of tanins and protiens. If you don't want to bother with a temperature controlled mash, put the grain in your water and strain it out before you reach boiling. But really, tanins begin to extract from the husks above about 175F.

"My question is: does the added grain in fact go through a
"limited mashing process in the wort? I'm talking about careful
"addition, pre-boil or at the very end, not boiled to excess.
"If this is the case, I may talk myself into trying all-grain soon.

If you don't boil the grain, and if you are using grains with some enzymatic abilities (crystal has none; it's already been mashed for you by the maltster), then, yes, you are mashing. The whole point of mashing is to get the diastatic enzymes in the grain to convert the grain starches into sugars. This happens at about 148-160F. If you aren't at this temperature for a while, you aren't mashing.

When you do all grain, there is enough thermal mass that you can add the grain to hot water such that it comes to equilibrium in the range and will hold the temperature for an hour with no problems. (I mash 15 gallons worth of beer, and I just set it and forget it.)

The most fuss with all grain is lautering the mash afterwards. You need to have a lot of hot water available and some means of straining 10lbs. of grain. This isn't a problem if you're prepared, but a collander is not going to cut it. There are lots of different solutions to the problem; just look through any reasonable homebrewing book.

--Darryl Richman

Date: Fri, 17 Mar 89 19:41:10 EST

From: lbr@gatech.edu

Subject: Readership Survey

In issue 100 Darryl Richman <darryl@ism780c.isc.com> writes:

> I'd be interested to know who on this net is qualified by more than a
> bit of experience. My personal claims are 4 years of brewing. I do
> try to read each book that comes down the pike, including "The Practical
> Brewer," which is a bit thick literally and figuratively; but as to
> formal claims, I have none. (It took me 12.5 years to get my bachelors
> in CS!)....

It took me four years not to get my PhD in CS. (I did get a consolation MS.) I've been brewing since 1980, but only for four years. After I moved to Atlanta I didn't have the space or time for a few years.

Has anyone done a readership survey for this newsletter? I'd be interested in knowing something like the following:

- 1) How long have you brewed?
- 2) Are you an AHA member?
- 3) Grain, extract, or extract with added grain?
- 4) Major reference materials (books, etc.) used.
- 5) How much do you brew?

More come to mind: keg or bottle, refrigeration, liquid yeast, whole or pellets, sparging method (if applicable)....

I'd be willing to collect and tally the data. Don't send me e-mail, yet, though. We'd need to decide on the questions and on a standard format. (I'd prefer not to have to tabulate the answers by hand.)

Len Reed
gatech!holos0!lbr

Date: Fri, 17 Mar 89 15:58:27 EST
From: hplabs!mailrus!ulowell!cg-atla!ima!wang7!gpk
Subject: Two Stage Fermentations

I have been receiving the HBR for a while now, and I enjoy it very much. I've gotten lots of useful information from all of you. I am a relatively new brewer, currently aging my seventh batch. I have brewed batches with extract only, extract and specialty grains, and recently, combination extract and mashing as described in TCJoHB. I am pleased with the results of the combination extract-mashing brews, so I am now considering going on to try all-grain brewing. I have noticed that there is a lot more trub that settles to the bottom of the fermenter (5 gallon glass carboy) within a few hours when I use combination extract-mashing than when I do all extract brewing, g. I was wondering if I should move to a two-stage fermentation when doing all-grain brewing, or even with extract-grain brewing.

I use a single stage fermentation method, with a blow-by tube for the first couple of days, and a fermentation lock for the remainder of the fermentation. My cellar stays between 60-65 degrees during the winter, and t my fermentations take from 10-16 days to finish. Usually the wort sits in the fermenter for two weeks, at which point I bottle it. I would like some opinions as to whether I should try a two stage fermentation, siphoning to the secondary fermenter after the first couple of days of fermentation, or if I should stick to what I am doing. With two-stage fermentation, there is an increased risk of contamination during the siphoning. However, is it bad for the wort to sit in the primary fermenter with the trub and the settled yeast for two weeks?

I have recently seen Beer and Wine Hobby mentioned, and I would just like to put in my two cents worth and say that I do all my business with them, and have been very pleased. I always receive my orders within three business days after mailing it. They also seem to have a good selection.

Thanks in advance for your help.

Greg Khederian
Wang Labs - Lowell, MA

End of HOMEBREW Digest

Date: 19 Mar 89 23:04:26 MST (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: AHA conference cost

Erik A. Henschal wrote:

> I received the registration information for the AHA conference in
> June. I was a little taken back by the registration fee of \$240
> for members and \$290 for non-members. Do others find this
> registration fee a little high?...

I do. The actual low figure is \$210 if you're a member and register by the end of April (which is reasonable advance warning), so let's use that as a basis for comparison. This is for roughly three days of AHA stuff. (The conference runs for four days, but the first day is minimal and the last day looks rather light.) There are really two days of technical stuff. Folks who are inclined to complain about value/dollar might object to the Friday afternoon item of "Two-and-a-half hours of luxurious FREE TIME". (You pay for the free time as part of the conference cost, right?:-)

For a very rough comparison, the last USENIX cost \$150 for a full three days of technical presentations. AHA has two lunches and two dinners, where USENIX has stuff at breaks (3 "continental breakfasts" and 3 afternoon liquids-only) plus one evening buffet-like event--this is either a break-even or slightly in favor of AHA. USENIX gives you the proceedings with conference registration. The USENIX presentations are short, but there are a lot of them, and they have to do something to compensate the authors, I assume. (Anybody know what they get?)

I think Eric Henschal's idea of getting it under \$100 is a little ambitious, but I could see \$150 as a reasonable target...and \$210 is a lot more than that.

One of the questions bearing on the comparison of conferences is whether the conference is viewed as a fund-raising activity. I don't think USENIX per se is a fund-raiser...the tutorials might be, but they're separate. I would hope that the AHA conference is not seen as a fund-raiser, because they do other things (like the beer festivals) to raise money.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: 19 Mar 89 23:33:12 MST (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: knowing where you are

Folks, we can do a lot to facilitate email for personal conversations with a little care in addresses...Batte wrote:

> ...Although I can reach the network
> address MOST of the time, there are many of
> your home or commercial addresses which DO NOT
> link...

Part of the problem is that people don't necessarily know where they are! The first thing to do is find out what your address is; the second thing is to put that address in your signature, and religiously append that to every piece of mail you send. (I can't remember whether I appended my signature to the last note I sent to `homebrew', but if I forgot, flame away [by email:-] since I deserve it!) The reason a signature is needed is that even if your mail leaves you with a good return address, the chances are high that it will get munged into uselessness if it crosses a gateway. Signatures, being text, aren't subject to the rewriting that happens to the headers of mail.

People mistakenly assume that the mailing list operates on bitnet or fidonet or uucp or whatever. It doesn't; it comes by all manner of combinations of networks. That means you gotta have your act together about giving an address. It also means, alas, that there are some addresses you'll never be able to reach because there are lots of bad mailers managed by people who won't fix them, and these stand in your path.

I can give a few easy guidelines for a couple classes of addresses:

- An address like joe@machine (with no "." in machine) is always wrong-- this is a local address and is useless to the rest of the world.
- If you can get to the machine `uunet', you can hand over a path for a uucp site (a "bang path", so called because the address is formed with ! as the separator).
- If you can get to an internet machine, you can hand over a domain-style address (like fred@rock.boulder.edu). Internet addresses are good if anything is.
- Simple uucp addresses like raven!rcd are only useful for people who are on, or can get to, a machine with pathalias and routing software.
- "UUCP domain" addresses, like rcd@raven.uucp, are technically wrong but have been made to work.

It would be nice if we had one standard form of address...but we don't. We're no worse off than the rest of the [slightly] electronically-connected world...which is small consolation. Can someone tell us how to get to the bitnet world, for example?

> By the way, Charlie Papazian and the AHA apparently are going to
> be available through a SIG on Comuserve soon. I wish that they
> were simply tied into BITNET to participate in this forum which
> is obviously more active...

Well, yeah...BITNET or uucp or the Internet or...

Does anyone know more about this? Why don't we see if we can at least automagically gateway some of it into the mailing list. It's interesting that Charlie didn't try to do this, since there must be a couple dozen people in Boulder who could have arranged it!

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest

Date: Mon, 20 Mar 89 10:01:44 CST

From: hpfccla!hplabs!amdahl!uunet!ingr!tesla!steve

Subject: Cost of Conference & the AHA <=> Compuserve connection

Full-Name:

I was also shocked by the cost of the conference this year. There were eight people who were planning to go to the conference from here, and after seeing the cost, there may not be any. There will be at most three people who are willing to pay the price to attend. All of us felt that the cost should have been around \$100 or less, and we would not have objected to paying that price and not getting any meals included. I phoned the AHA about another matter, and complained about the cost, and was put through to Charlie P. himself. We had a nice discussion about the whole thing, and this is the feeling of what he said: He realizes that \$210 is more than many (if not most) home brewer's annual budget for their hobby, and he admitted that this is a dilemma, because one of the "missions" of the AHA is to promote the availability of the hobby. The real reason for the cost is that the highest attendance at a conference so far has been about 200 paying attendees, hence the high cost. He said that the cost this year is \$15 less than last year. Now let me begin my thoughts on some of the things C.P. said. It seems that the problem is how to increase attendance and lower the cost. I think that the move to Kentucky will help, but it's going to be hard to convince people to pay over \$200 to attend. C.P. said that the AHA can't afford to lose money on the conference due to their limited budget, and it does seem unfair to me to subsidise a conference that only a few hundred people attend with the membership dues of the entire organization. I don't know what the answer is. The cost isn't outrageous when compared to conferences I have attended which were work-related, but the tab has always been picked up by the company (not The Company). I haven't attended one of these in the past, but I have bought the transcripts, and they have been valuable to me. If the transcripts contain all of the lectures for \$15, then the question becomes "Will I have \$200 worth of fun at the conference?". I have been to Oldenberg, and it's a really great place for the conference, but the eight of us could take our money and a few cases of homebrew and go camping in the smokies for a week, and have a lot of fun, too. Come to think of it, does anyone want to meet at the Deep Creek campground the week of the conference? It's near Bryson City, N.C. Of course, there's no alcohol allowed in the campground ;^).

Next subject: the AHA and Compuspen, er Compuserve. I wrote an article for Zymurgy about this mailing list and the benefits of computer communications to the AHA, and talked to the AHA quite a bit about what they wanted to do. Some of the alternatives that were considered were connecting to the usenet, operating a BBS from the AHA offices, or establishing an area on an existing service, such as Compuserve. The number of people who can be reached by usenet, Bitnet, etc. is much more limited than the other methods, even though it is less expensive for those who have access. One of the major goals was to reach new people who would not otherwise be familiar with the AHA. There was a feeling that by operating a BBS and publicising it in Zymurgy, the AHA would be "preaching to the choir". By joining a service, the exposure will be increased, and membership may increase. Some of the features available by using a service

were also very attractive, such as conferencing. One of the ideas that has been discussed, and which I mentioned in my article, is a forum tasting of commercial beers, with C.P. and/or Michael Jackson on-line as the host.

I am probably at least partially responsible for the choice of Compserve, as it is the only service which I am familiar with, and no-one at the AHA was familiar with any of them, so when the idea was discussed, it was in terms of Compuserve. However, let me say this about that. The AHA operation on Compuserve is being operated as a test, and is taking place as a sub-space of the wine and beer forum. If you like the idea, but don't like the implementation, please let C.P. and Co. know what you would prefer. If there are better, or more cost-effective services available, let's hear about them. I have no great love for Compuserve, and don't use them for much else, so if I can get connected more cheaply, I'm all for it.

Gosh, I never got to my actual brewing questions, but they'll wait. I've run on long enough.

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL 35807 (205) 772-4013

Kids, the seven basic food groups are GUM, PUFF PASTRY, PIZZA,
PESTICIDES, ANTIBIOTICS, NUTRA-SWEET and MILK DUDS!!

Date: Tue, 21 Mar 89 15:08:02 EST
From: rogerl@Think.COM
Subject: Time to Update Those Databases ...

At long last:

Beer and Wine Hobby
22B Cranes Court
Worburn, MA 01801
Phone: (617)933-8818
FAX: (617)662-0872
Phone Orders
Outside of MA: 1-(800)523-5423

This is new as of about 2-4 weeks ago. The FAX line is new. I've
have nothing but good experiences dealing with these people.

Roger J. Lochniskar
<rogerl@think.com>

Date: Tue, 21 Mar 89 13:54:34 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #105 (March 21, 1989)

From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
> By the way, Charlie Papazian and the AHA apparently are going to
> be available through a SIG on Compuserve soon. I wish that they
> were simply tied into BITNET to participate in this forum which
> is obviously more active...

"

"Does anyone know more about this? Why don't we see if we can at least
"automagically gateway some of it into the mailing list. It's interesting
"that Charlie didn't try to do this, since there must be a couple dozen
"people in Boulder who could have arranged it!

The AHA has arranged to get a couple of sections and libraries under
the wine forum on CI\$ (GO WINEFORUM). They are shooting for a formal
announcement on April 1 (no fooling! ;-).

I just signed up myself, and I was looking through it this morning.
It's pretty sad right now. There are a couple of discussions going on
about making champagne and wine barrels. Even the section name is a
compromise: "Beer & Home W/B Mkg". According to Charlie P., they're
still trying to figure out how to make the whole thing go. I would
expect it to take a while before they have it running smoothly.

If you are a subscriber, let's try to get some beer discussion going
over there. As I understand it, the powers-that-be at CI\$ don't really
expect this beer thing to have much response, which is why they've
given it a halfhearted ok.

--Darryl Richman

Date: Tue, 21 Mar 89 14:06:51 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: AHA conference cost

From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
"One of the questions bearing on the comparison of conferences is whether
"the conference is viewed as a fund-raising activity. I don't think USENIX
"_per_se_" is a fund-raiser...the tutorials might be, but they're separate.
"I would hope that the AHA conference is not seen as a fund-raiser, because
"they do other things (like the beer festivals) to raise money.

I wonder how well they'll do this year at the beer festival. When the
conference and the festival coincided, it was sort of a Mecca for the
homebrewing community. When I figure the costs for hotel and plane
flights, this national will be over \$750. I certainly am not gonna
spend another \$400 to go drink beer for a couple days.

On the other hand, comparing the AHA conference to Usenix isn't really
fair; Usenix has got to attract many thousands of people. Last year's
national conference had 2-300 in attendance. I suspect that there are
a lot of fixed costs that don't (to a large extent) depend on the size
of the function.

--Darryl Richman

Date: 21 Mar 89 15:54:00 PST
From: "MR. DAVID HABERMAN" <haberman@afal-edwards.af.mil>
Subject: Dark Ale & Network address

About a month or 2 ago I asked for help on when to bottle my dark ale. Getting no responses, I bottled anyway. My problem (I thought) was that my ending gravity seemed a little high. This was the first time taht I had used crystal malt as an adjunct. To recap:

Full Moon Ale

6 lbs. Dark Australian DME
1 lb. Carmel Crystal malt
1.5 oz. Willamette hops
1.5 oz. Fuggles hops
1 pkg. Wyeast British Ale Yeast #1098
5 gal. Arrowhead Mtn. Spring Water
3/4 cup corn sugar to prime.

Initial gravity: 1.055
Final gravity: 1.017

I boiled 2 gal. of water and turned off the heat. I then added the crystal malt for about 15 min. or so (I'm at work so the exact time escapes me) and then poured the liquid through a muslin bag into the wort pot. I heated up another gallon of water to 170 deg. and poured it through the grain into the wort pot. The water was then heated to boiling and the DME added. One third of the hops were added, the next third after 45 min., and the last third after 1 hr. when the heat was turned off. I stuck the pot into the sink and ran water to cool it off. The wort was added to 2 gal. water already in the fermenter. I use a glass jar that my great grandfather used to make wine in over 50 years ago. It looks like a giant mason jar, so I use plastic wrap with a rubberband on top to close it. The yeast was added at 75 deg. and the initial gravity was 1.055.

After 4 days it seemed to stop fermenting and the gravity was 1.022. I then racked into a secondary fermentor and topped to 5 gal. I decided to wait a while to see what would happen. After 3 weeks it was finally down to 1.017 but I didn't have time to bottle then. I bottled after 4 weeks using 3/4 cup corn sugar to prime.

My main problem was that I wasn't sure when to bottle and how much priming sugar to add. All the other brews that I have made ended at 1.011 SG and I was worried that mine was too high.

The beer came out tasting great and did not explode any bottles. In order to call this a Porter, it needs more hops, therefore I think it is a Scotch ale.

My 2 cents on the network addresses. I am on internet and it appears that several other in the group are also. I have tried to send messages to some of you (mainly Darryl Richman) without success, while others have worked. The

reason is that we do not have all the host names in our host table. This table translates the names to internet numbers. If I knew the number, I would not need the name. For example you could send a message to me at HABERMAND@AFAL-EDWARDS.AF.MIL or HABERMAND@26.5.0.134

David

Date: Tue, 21 Mar 89 21:42:28 est
From: Michael Bergman <bergman%medusa.m2c.org@RELAY.CS.NET>
Subject: knowing where you are

Date: 19 Mar 89 23:33:12 MST (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)

Folks, we can do a lot to facilitate email for personal conversations with a little care in addresses...Batte wrote:

> ...Although I can reach the network
> address MOST of the time, there are many of
> your home or commercial addresses which DO NOT
> link...

Part of the problem is that people don't necessarily know where they are!

[deleted]

Can someone tell us how to get to the bitnet world, for example?

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

I get to bitnet by way of mitvma.mit.edu, which is a gateway between bitnet and internet at mit. If you are on internet, the form would be:

bitnetuser%bitnetmachine.BITNET@MITVMA.MIT.EDU

I am not sure what this looks like from the bitnet side. Nor do I know how to reach this machine with a uucp address, but I'm sure someone else will pipe up with that "bit" of information.

--mike bergman

bergman@m2c.org (internet)

Date: Tue, 21 Mar 89 23:46:07 EST

From: lbr@gatech.edu

Subject: Wyeast Danish Lager Yeast

Some time ago I wrote that my dark lager wouldn't fall below 1.021. It's now at 1.016, and it's completely still. My problem was certainly due to high mash temperature and very erratic fermentation temperature control.

Someone (Jay Hersch?) said that this yeast would not attenuate well. This is contrary to the listing supplied by my store: it lists the same apparent attenuation for this as for the German lager yeasts.

Also, I have made two batches of Pilsner with this yeast, and both fell to 1.012 and were quite tasty. I like this yeast: it has a softer flavor than typical German beer, characteristic of genuine Tuborg or Carlsberg.

Len Reed
gatech!holos0!lbr

Date: Tue, 21 Mar 89 23:45:45 EST

From: lbr@gatech.edu

Subject: Wyeast Danish Lager Yeast

My wife is considering buying me a second refrigerator for my birthday (April 11, if anyone else wants to do some gift shopping). Here in the Deep South lager is the drink of choice in the summer and is impossible to make without refrigeration.

The units she's looked at are your basic top/bottom refrigerator/freezers. This should give me plenty of room in the refrigerator part. I'm a little concerned about temperature, though. Miller and Noonan say ferment in the 45-55 degF range. Most refrigerators are set to maintain the low 40s. Is the fridge's thermostat likely to hold 50, or will it require the external on/off timer that some writers mention?

Ideally, I'd like to use the refrigerator for fermentaion and maybe lagering (lower 30s), and the freezer as a mini deep freeze (otherwise it's just wasted). Is this feasible, or does the 50 degF ferment preclude using the freezer? (This is a big selling point to my wife.)

Some of you out there use refrigerators. Did you have to do anything special to get the right temperature? Can you use the freezer?

Len Reed
gatech!holos0!lbr

End of HOMEBREW Digest

Date: Wed, 22 Mar 89 07:40 CST
From: hiveuucp@beehive.att.com

remote execution [uucp job beehiveN5900 (3/22-7:40:18)]
rmail beckley
exited with status 138

==== stderr was ====
sh: 5185 Bus error

Date: Wed, 22 Mar 89 09:36:34 est
From: Rich Simpson <paramax!simpson@multimax.encore.com>
Subject: Lager yeasts

I've got a question that I've been meaning to ask for quite some time. I have been brewing for a couple of years now, doing ales from extract with some specialty grains. My first batch was straight from a kit and used lager yeast. It was a mixed success. After that I switched to ale yeast and avoided kits. I have been very happy with my results since then. I ferment in my basement so I can never depend on getting really cold temperatures. Papazian has a bunch of recipes that look interesting that I have been avoiding because they use lager yeasts. How important is it to ferment beers made with lager yeasts at really low temperatures? Will I get good results at 60-65 degrees with a lager yeast or should I just stick with ale yeasts?

Rich Simpson
Encore Computer Corporation
simpson@encore.com
[most backbones]!encore!simpson
simpson@multimax.arpa

Date: Wed, 22 Mar 89 09:56:10 CST
From: jlf@earth.cray.com (John Freeman)
Subject: Refrigerators for brewing

> I'm a little
> concerned about temperature, though. Miller and Noonan say ferment in the
> 45-55 degF range. Most refrigerators are set to maintain the low 40s.
> Is the fridge's thermostat likely to hold 50, or will it require the
> external on/off timer that some writers mention?

I replaced the thermostat on my beer fridge. I bought a special thermostat to maintain 40-70F. These are available at appliance parts stores.

> Ideally, I'd like to use the refrigerator for fermentaion and maybe lagering
> (lower 30s), and the freezer as a mini deep freeze (otherwise it's just
> wasted). Is this feasible, or does the 50 degF ferment preclude using
> the freezer? (This is a big selling point to my wife.)

I don't think one thermostat will allow that range of operation.

> Can you use the freezer?

I can't.

Date: 22 Mar 89 13:06:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>

Subject: conf fees (again), CI\$, FG, and Refrigs

1. RE: Conference costs. Ok, you convinced me that a small society has to charge a slightly larger registration fee in order to meet the expenses of a national conference, but I won't be able to go at that price...so I'll have to settle for the \$18.95 transcript for another year. Perhaps, what this tells us is that there is a real need for more regional conferences. For example...I know that there are lots of homebrewers in the Washington DC area but I have never heard of a local competition. The only one that I know of in this region is a competition held sometimes in Philadelphia in the Fall. Will someone out there correct me if I am wrong about this? What does it take to organize an AHA sponsored competition or conference...besides bucks? Also, can it be done cheaply? I notice that this stuff seems to go on all the time in California and the Southwest.

2. I predict that the COMPUSERVE....CI\$ (I like it)...forum will fail. I have been a member of CI\$ for almost 8 years, and it ain't hard to run up \$50-100 monthly bills using a forum regularly. Even though I am pessimistic about the forum, I will heed Steve Conklin advice and try to participate overthere more frequently. I suggested some time ago that it would help if summarized portions of the discussions held here be transferred to libraries at CI\$. Mea cuppa, mea cuppa...I didn't follow through because of the lack of real action in the WINEFORUM. With regard to letting Charlie know about how I feel....wouldn't it be easier if he could just listen in....after all, I'm not sure I know how to get messages to folks not in any kind of network or bulletin board....I remember vaguely something about envelops and stamps :-).Many thanks to Dave Dunn for his instructional comments about network addresses. I never really understood what happens to my messages after they leave my machine.

3. RE: Specific gravity measurements. I'm not sure that the final FG that you obtain is any measure of the time to bottle. I had been taught (and experience has shown) that a brew is ready to bottle when the SG remains constant over the course of 3 days. (In reality, I don't test the SG that often...I merely look at the amount of overall activity and the head...a falling head is a good measure of a completing fermentation.) That FG might be 1.006, 1.015, 1.025 (or whatever) depending upon the amount of non-fermentable dextrans in the beer. I noticed that Nancy Vineyard recommends the use of Clintest paper strips (?) in this quarter Zymurgy. I think her recommendation has always been to measure the amount of sugar left in the ferment. If I'm not mistaken the amount of fermentable sugar should be less than 2%...don't hold me to this number.

4. RE: Danish lager Yeast. Is this what they call #2007 or is

this #308. Can someone post the different characteristics of these yeasts. I have never seen this information anywhere...growth characteristics, expected attenuation, optimum growth characteristics, etc.

5. RE: Refrigerators. My refrigerator (15 cu ft) keeps to 49 degrees F on the DEFROST setting and 29 degrees F. No, I can't use the freezer with the DEFROST setting on. If I don't set the 'frig to defrost, the box stays a pretty constant 44 degrees F.

Erik A. Henchal
<Henchal@WRAIR.ARPA>

Date: 22 Mar 89 13:10:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: refrigs (correction)

Errata: My refrigerator keeps at 29 degrees F on the maximum setting (the coldest). Sorry for the previous ommission.

Henchal@WRAIR.ARPA

End of HOMEBREW Digest

Date: 23 Mar 89 07:24:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: conf fees, CI\$, SG, refrigs

1. RE: Conference costs. Ok, you convinced me that a small society has to charge a slightly larger registration fee in order to meet the expenses of a national conference, but I won't be able to go at that price...so I'll have to settle for the \$18.95 transcript for another year. Perhaps, what this tells us is that there is a real need for more regional conferences. For example...I know that there are lots of homebrewers in the Washington DC area but I have never heard of a local competition. The only one that I know of in this region is a competition held sometimes in Philadelphia in the Fall. Will someone out there correct me if I am wrong about this? What does it take to organize an AHA sponsored competition or conference...besides bucks? Also, can it be done cheaply? I notice that this stuff seems to go on all the time in California and the Southwest.

2. I predict that the COMPUSERVE....CI\$ (I like it)...forum will fail. I have been a member of CI\$ for almost 8 years, and it ain't hard to run up \$50-100 monthly bills using a forum regularly. Even though I am pessimistic about the forum, I will heed Steve Conklin advice and try to participate overthere more frequently. I suggested some time ago that it would help if summarized portions of the discussions held here be transferred to libraries at CI\$. Mea cuppa, mea cuppa...I didn't follow through because of the lack of real action in the WINEFORUM. With regard to letting Charlie know about how I feel....wouldn't it be easier if he could just listen in....after all, I'm not sure I know how to get messages to folks not in any kind of network or bulletin board....I remember vaguely something about envelops and stamps :-).Many thanks to Dave Dunn for his instructional comments about network addresses. I never really understood what happens to my messages after they leave my machine.

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Erik A. Henchal
<Henchal@WRAIR.ARPA>

Date: Thu, 23 Mar 89 11:01:56 est

From: Michael Bergman <bergman%medusa.m2c.org@RELAY.CS.NET>

Subject: Refrigerators for brewing

Most refrigerators have only a single thermostat, and no way of independently regulating freezer and refrigerator temperature. Some modern refrigerators have, still with a single thermostat, a degree of control in that you can adjust how much of the "cold" is sent to the freezer compartment and how much to the fridge. In particular, I had a 10 year old Sears Coldspot (made by Whirlpool, I believe) that had all the cooling capacity in the back of the fridge, and a fan that moved cold air around the fridge and freezer compartments. You could adjust the percentage of cold air going to each, and adjust the master thermostat, to get something like what you are after. I don't know whether it was flexible enough to do what you want, but suspect that the addition of an after-market baffle (i.e. a piece of cardboard taped over the vent) would have been sufficient to do the trick.

Note that the freezer compartment was a separate insulated box, totally disjunct from the fridge compartment except for the vent--this was a "side-by-side" model.

--mike bergman

bergman@m2c.org

Date: Thu, 23 Mar 89 06:17:33 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Second refrigerator

From: lbr@gatech.edu
"My wife is considering buying me a second refrigerator for my birthday

Happy Birthday!

"The units she's looked at are your basic top/bottom refrigerator/freezers.
"This should give me plenty of room in the refrigerator part. I'm a little
"concerned about temperature, though. Miller and Noonan say ferment in the
"45-55 degF range. Most refrigerators are set to maintain the low 40s.
"Is the fridge's thermostat likely to hold 50, or will it require the
"external on/off timer that some writers mention?

Most refrigerators try to hold the temperature in the high 30s. It is usually not possible to set the thermostat for more than a bit above 40.

When I first got my refrig, I used an appliance timer to approximate 50. This seems to work alright, although many writers say that temperature cycling is bad for your beer.

Now I also have a chest freezer. I hooked the power cord into a deli-case thermostat, which I mounted on the front of the unit. It has a long capillary tube with a bulb at the end, and this drapes over into the freezer compartment. This is the way to go.

Another local brewer has made a heat exchanger out of an old window air conditioner. He set it up to cool water, and he pumps the water through a series of plastic trashcans, each one containing a carboy. This is actually a better setup because it is expandable to whatever brewing scale you might work at.

"Ideally, I'd like to use the refrigerator for fermentation and maybe lagering
"(lower 30s), and the freezer as a mini deep freeze (otherwise it's just
"wasted). Is this feasible, or does the 50 degF ferment preclude using
"the freezer? (This is a big selling point to my wife.)

The answer, of course, is it depends. I have been able to use the freezer to keep my hops and 4 extra trays of ice cubes, but when you are trying to set the timer, you can miss high and nothing will stay frozen. Once you get a feel for what timer setting works, you should be able to use the freezer (until a heat wave comes along...).

Before you actually store something in the 'fridge, fool with the timer a bit to find the temperature, and how much of an adjustment in time changes the temperature. Remember that your fermenting beer is exothermic, so you'll have a mini heat wave going on inside as well as out.

--Darryl Richman

Date: Thu, 23 Mar 89 06:32:16 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Lager yeasts

From: Rich Simpson <paramax!simpson@multimax.encore.com>
"[...] I ferment in my basement so I can never depend
"on getting really cold temperatures. Papazian has a bunch of recipes
"that look interesting that I have been avoiding because they use lager
"yeasts. How important is it to ferment beers made with lager yeasts at
"really low temperatures? Will I get good results at 60-65 degrees with
"a lager yeast or should I just stick with ale yeasts?

You can get good results, but likely the style of beer you are making
will change from lager to steam beer. The purpose of lagering is to
get the yeast to slow down and take their time about eating, not
to rush through it and wolf their food down ;-). In doing this, the
yeast work more efficiently and leave fewer by-products behind, which
means that you taste less fruitiness &c in the beer. This is why
lagers are considered to have a cleaner, crisper flavor than ales.
Lagering also facilitates the removal of haze, and you get a clearer
beer. So you can ferment them at higher temperatures, but they will
act and taste more like ales.

--Darryl Richman

Date: Thu, 23 Mar 89 13:10 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: Regional Conferences and Competitions

> Perhaps, what this tells us is
> that there is a real need for more regional conferences. For
> example...I know that there are lots of homebrewers in the
> Washington DC area but I have never heard of a local competition.
> The only one that I know of in this region is a competition held
> sometimes in Philadelphia in the Fall. Will someone out there
> correct me if I am wrong about this? What does it take to
> organize an AHA sponsored competition or conference...besides
> bucks? Also, can it be done cheaply? I notice that this stuff
> seems to go on all the time in California and the Southwest.

Back in the 1983-1985 time frame (have I been really brewing THAT long?) the AHA ran a series of local regional conferences. They were one-day affairs, with lots of information, lots of comraderie, and lots of beer. I attended the three 'annual conferences' in Massachusetts, and thought them to be well worthwhile. The cost was around \$50. I felt it was a bit steep, but since there were no hotel or airline charges, I splurged. The better sessions were flavor perception talks (doctored beer to demonstrate particular flavors), mashing basics, and equipment discussion. Somewhere between 100 and 200 brewers attended the conferences.

I know that Charlie P ran these things all over the country. I recall a conference in DC, in Philly, and other US 'brewing capitals'. In 1986 (I think), the AHA stopped the regional conference program. I asked Charlie P and he indicated that the AHA was losing money on the conferences - the attendance was just too low. That's too bad -- I think the AHA should reinstitute the regional conferences - maybe every other year would be appropriate.

With regard to competitions, there are lots of local competitions 'sanctioned' by the AHA. The "Calendar of Events" in the front of Zymurgy lists some of the major ones. There are others that don't make it into the magazine - call the AHA and ask them if they know of any in your area. In New England we have four regional competitions each year. (The next one is April 1). In Philly there are two events, one in the Fall and one in the Spring. There is a competition in Philly on April 2 (E-mail me a note if you want more info). There is another one in Troy, NY on April 2. I don't know about the DC area.

If you want to run a competition or a conference, call the AHA. Although they do not sponsor regional competitions, they have a program which 'sanctions' certain competitions. In general, just tell them the categories you will have, the estimated number of entries, and the experience level of your judges. As part of the "sanctioning", the AHA maintains lists of 'qualified' judges who passed a test and have judging experience. Other people on this net (are you still there Jay?) who can tell you what it takes to orgainze and run a sanctioned competition.

- mike fertsch

fertsch@meccad.ray.com
fertsch%meccad.ray.com@a.cs.uiuc.edu

Date: Thu, 23 Mar 89 15:38:29 mst

From: oscar@hpdmmad

Subject: Regional Conferences and Competitions

I would like to be able to read stuff in your homebrew
digest. How do I go about it ? notes ?

oscar herrera

oscar@hpdmmad

Disc Memory Division

Boise Idaho

Date: Thu, 23 Mar 89 19:55:45 est
From: Michael Bergman <bergman%medusa.m2c.org@RELAY.CS.NET>
Subject: Meads (additives) and also an old recipe

This got lost in some mailer problems, so it may seem like a bit of a non-sequitur. Worse still, it may have gotten out and me not realized it, in which case it will be a duplicate. Let's all cross our fingers.

> Date: 03 Mar 89 12:03 -0330
> From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>

...

! Any damn-fool mead maker knows better than to BOIL his/her mixture. It is maintained at a temperature well below boiling for a protracted (1-5 hours) period, which, in the cases of either metheglyns or melomels aids in mingling the various essences of the ingredients as well as in sterilizing.

Well. I know many damn-fool mead-makers who don't know better than to boil their must. Let me quote one:

"Take nine parts of warm fountain water, dissolve in it one pint of pure White-honey, by laving it therein, till it be dissolved. Then *boil* it gently, skimming it all the while, till all the scum be perfectly scummed off, and *after that* boil it a little longer, so that at least one third part may be consumed. About a quarter of an hour before you cease boiling, and take it from the fire, put to it a little spoonful of cleansed and sliced Ginger; and almost half as much of the thin yellow rind of Orange, when you are even ready to take it from the fire, so as the Orange boil only one walm in it. Then pour into a well-glased strong deep great Gally-pot, and let it stand so, till it be almost cold, that it be scarce Luke-warm. Then put to it a little silver-spoonful of pure Ale-yest, and work it together with a Ladle to make it ferment: as soon as it beginneth to do so, cover it close with a fit cover, and put a thick dubbled woollen cloth about it. Cast all things so that this may be done when you are going to bed. Next morning when you rise, you will find the barm gathered all together in the middle ; scum it clean off with a silver-spoon and a feather, and bottle up the Liquor, stopping it very close. It will beready to drink in two or three days; but it will keep well a month or two. It will be from the very first very quick and pleasant."

>From the writings of Sir Kenelm Digby, published posthumously in 1669. Digby was apparently fairly well known, and was chancellor to the Queen-Mother, which apparently included cooking and brewing for her.

Next week I'll post a modern translation of this recipe. For the moment, I'll point out that this recipe appears to have been for a "table-mead" intended to be drunk with food, and to be pleasant and light but certainly not anything like a "fine wine". I believe the intent was something much more like ginger-ale, but lightly alcoholic. Digby has many recipes for Meads, ranging from 4/1 honey/water ratio

to 10/1.

...

2! I have been making meads, some of which have taken prizes at competitions, for ten or fifteen years, and I have never found it necessary to add nutrient to my brew. Let it be known now, also, that I dislike "sweet" meads, considering them useful only for sundae syrups, and that I also find "small" meads without character.

Well, I don't like meads that are *that* sweet either. But this is all a matter of taste. "Character" is not something I would expect from a drink that is billed as "light and pleasant."

I do not consider that my brews warrant the cognomen "great", nonetheless. I do add acid and tannin IN NATURAL FORMS, (i.e., citrus fruit and strong tea). It is worth noting that discarding the inner rind and pith of the citrus fruit, while using the zest, juice, and fruit pulp, minimizes unpleasant bitternesses. I use one orange and one cup of double-strength tea for a 1-2 gallon batch, more accordingly for larger.

I believe that "great" in this context has to do with alcohol content and complexity of taste. Acid is the primary nutrient that Duncan and Acton recommended, most of the rest they said were optional (except the epsom salts, which were to correct a defect in their water, that you might not suffer from). Discarding the inner rind of the fruit peel is recommended in the old recipes I have and in the modern translations that I have access to. Acton and Duncan simply don't offer any recipes calling for peel, I guess they really believe in their acid blends.

3! Perhaps this book suggests a need for nutrient because it uses wine yeast. It is a proven fact that bread yeast works better on meads than "brewer's" yeasts. The use of bread yeast also makes for HEAVY sediment and a real NEED for aging, however, the aging need not be as long as the two years stipulated previously. A four-month minimum is sufficient, although the products tend to continue to improve significantly up to about 18 months.

"Brewer's yeast is only suitable for producing the ale-like meads in vogue in Napoleonic times and earlier. It is no use at all for producing wine-meads."

They then go on to say that bread yeast produces acceptable results but is tricky to work with. If you rack carefully at the correct times, you should get fine results with it. I see no real conflict between what you have to say and what they say.

...

--mike bergman

bergman@m2c.org

End of HOMEBREW Digest

Date: Wed, 22 Mar 89 21:06:47 EST
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Honey Beer

Honey beer (aka bracket or bragget) is an interesting thought, especially as I have honey on hand. Who has made some of this stuff? How did you make it, and how well did it turn out? How long did it take to ferment & condition?

Any advice for someone planning to make some?

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

End of HOMEBREW Digest

Date: Fri, 24 Mar 89 15:57 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: liquid yeast sources, more on mead

Having taken the leap to all-grain brewing (for the most part) and appreciated the improvement, I'm now ready to switch over to liquid yeast cultures. I ordered 3 different yeasts from a Canadian lab (the nearest to me) over 4 weeks ago and have yet to receive anything! I believe the company is called 'MeC', or something similar (I'm at work). Has anyone out there dealt with this company?

I notice that several regular contributors use liquid yeasts. What are your experiences with what appears to be a growing number of liquid yeast suppliers? What strains are you most satisfied with (I realize this is largely a matter of taste, but I'll ask anyway)?

Thanks to everyone who responded to my questions about mead and pH. If there are any mead-makers in the lower Michigan, Chicago-Indiana area, I'd be interested in swapping tastes to get an idea of whether my initial attempts are in the direction, etc. Who's out there?

Jackie Brown (via bitnet: BROWN@MSUKBS)

End of HOMEBREW Digest

Date: Mon, 27 Mar 89 10:32:48 est

From: Michael Bergman <bergman%medusa.m2c.org@RELAY.CS.NET>

Subject: KEG & CORKSCREW

> On my way home from Wash DC yesterday I came across a very
> interesting ad in American Airlines magazine for Keg & Corkscrew`s
> Personal Microbrewery& Aside from being very curious about their
> "revolutionary, patented, sanitized brewingag system for only
> \$129.95",I was very surprised to see an ad for homebrewing an such
> a magazine! Could it be that homebrewing might becoming more
> popular?! Has anyone ever heard of this outfit, or for that
> matter, seen ads like this in magazines for a general kinda
> audience?
>
> Marvin Marlatt rmarlatt%osiris.cso.uiuc.edu

I think I have seen something similar in one of the yuppie
catalogs--it's my guess that homebrewing hasn't "become more popular"
yet, but that it is one of the many things that have caught the
attention of those looking for the next fad to exploit...It's amazing
the kind of stuff that the Sharper Image carries--"Ninja" swords ('not
a reproduction...'), fancy car gadgets, hi-tech toys, office toys,
stereo equipment, travel gear--if they (or others like them) can sell
homebrew kits to rich people who think that they can get better beer
by brewing it themselves without actually going to the trouble of
learning how...into the catalog those kits will go!

--mike bergman

bergman@m2c.org

Date: Mon, 27 Mar 89 09:33:43 PST
From: dsbaer@EBay.Sun.COM (David Baer)
Subject: liquid yeast

There are two basic types of liquid yeast products. One comes in little vials and requires the use of a starter (it cannot be added directly to the beer you intend on fermenting). It must be added to a small quantity of wort first to reactivate the yeast and then this is added to your beer. A major supplier of this is MeV out of Canada (Toronto, I think). I have never used this product so I have no comment.

The other type of liquid yeast is found in foil pouches. Inside the pouch is a pocket of yeast surrounded by liquid nutrient. The pocket of yeast needs to be broken in order to mix with the nutrient and reactivate the culture. It usually takes 1 to 5 days for the culture to reactivate and then you only have about 2 oz of liquid to add to the wort. This product is made by Wyeast and is called Brewer's Choice. I have seen Wyeast products through many different mail order catalogs and it seems to be the most widely available.

I have found that the Wyeast products have been very good. I used their German Lager Yeast (#308) and got a thorough attenuation and sparkling clear beer. The yeast seems to produce a noticeable scent but it is by no means unpleasant.

I have also used Williams Brewing Co. American Lager three times and had very nice results. This yeast is made by Wyeast and I suspect is identical to the Wyeast St. Louis Lager. The American Lager ferments very clean with almost no discernable flavor or odor. The main difference is the American Lager does not seem to ferment the brew as completely as the German Lager and a residual sweetness is left behind.

The biggest issue with the Wyeast product is whether to add the yeast directly from the package to the wort or to use a starter. I have tried both and have had equal success. The readers of this digest seem to favor using a starter.

I have not used the Wyeast Ale cultures. Instead I culture the yeast from the dregs of either Sierra Nevada or Cooper's Real Ale. My local supply shop sells agar slants and complete instructions. It is very simple, just pick up a drop from the bottom of a bottle, and scrape it across the agar. Within a week the yeast will start to grow. Once you have a culture take 1 oz of sterile wort and put it in

the slant and gently shake. Let it sit a couple of hours and then add it to a quart of the same sterile wort. Within a few days it should start to show noticeable signs of fermentation. The quality of the yeast is unquestioned, but you need to be very careful about sanitation in order to produce a clean specimen. If there is some contamination you can tell from the culture in the agar. Yeast is creamy colored, either white or light beige. If there is yellow or green growth in the agar, toss it out and try again. Another area that can mess up is the starter. If the starter has a difficult time getting going (more than a week), then chances are there is something nasty inhibiting the yeast. If you are on a tight schedule always have a packet of dry yeast around just in case. I have cultured yeast for a year and gone through the process 5 times, and have not had a problem yet. I am by no means a super careful brewer so if I can do it, anybody can do it.

I recommend reading "Yeast Culturing for Homebrewers" by Leistad. He gives very thorough instructions almost to the point of overkill, but it is better to know more than less.

The move to liquid yeasts has had a major impact on the quality of the beer I brew. I highly recommend their use and, even though they are more expensive, you can culture them and stretch one package to make 5 or more batches which brings the price down to the same level as dry yeasts.

Dave Baer
Beer Enthusiast,
Sun Microsystems, Inc.

Date: 27 Mar 89 07:56:22 PST (Mon)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Is anybody home?

Haven't had a digest in days!

End of HOMEBREW Digest

Date: Mon, 27 Mar 89 6:35:11 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: KEG & CORKSCREW

I've seen the occasional advert for home-brew kits in the backs of magazines. I don't recall seeing one for so much money, though. Perhaps it's more than corks getting screwed...

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Tue, 28 Mar 89 11:55:54 est
From: jhersh@rdrc.rpi.edu (Jay Hersh)
Subject: liquid yeast

hello,

Yes I'm still here for at least the next 4 weeks I guess. In response to the query regarding MeV yeast. I have used both MeV yeast and Wyeast liquid cultures. I did not have fantastic results with the MeV yeast. A bunch of our club members got some through an introductory offer. Others in the club had better results but recently our local supplier Hennessy Homebrew has started carrying Wyeast cultures. The concensus is that these work well and are much easier to use. Only one or two problems have been reported regarding these cultures from the more than 6 people who I know have used them. I had god results myself but found the yeast to be slow starting when pitched directly from the package and the ale yeast I used (generic ale) while attenuating rather well took its time (3 weeks) to do so. The flavors produced by it were excellent though. Good luck
- jay h

Date: Tue, 28 Mar 89 16:09:21 ECT
From: Jim Conroy <AS2JXC%BINGVMA.BITNET@CORNELLC.ccs.cornell.edu>
Subject: help need on messy brew

Well I might have a problem.

I started a brew this past Fri. In the past I have been using only canned extracts. I took a step up to using dried extract, crystal malt and hop pellets. I guess I wasn't quite ready for all this and I started late and so on ... excuses, excuses ...

Anyway

I heated 1# crystal malt in 3 gals water till boiling removed all malt by straining and added 6# dried amber extract.

(big mess 1) like they say if you don't watch the pot it's going to boil ALL OVER.

I then boiled for 45 min
added 1oz Bullion hop pellets for 10 min
added 1oz Fuggles for 3-5 min.

At this point with no real way to strain I tried to transfer HOT wort to the carboy using a strainer (mess 2). The HOT wort glubbed out of the CARBOY and funnel so very tired I transferd slowly with out straining until I got to the bottom, which I strained with a kitchen strainer.

I cooled the wort added EDME yeast and applied a Blowtube. It's been very active with quite a messy blowtube, and it is very cloudy (I wonder why ha ha)

I've decided to say F . .er stop worrying and procede. My plan is to rack into a borrowed carboy and finish fermeting.

- Questions 1) Should I filter when racking? is so how without splashing and introducing air?
2) How bad is this going to be?? any guesses? time will tell.
3) What should I do to prevent this??
Use real hops easier to remove.
Go with a Sparging system.

The reason I tried to do this beforing cooling is that I did not what to leave the Hops in the Wort too long (I guess that backfired).

At least I still a few from the last batch to console myself with.

ANY and ALL suggestions will be greatly appreciated.

Thanks

Jim C AS2JXC@BINGVMA.BITNET SUNY Binghamton, Binghamton, NY

End of HOMEBREW Digest

Date: Wed, 29 Mar 89 10:48 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: help for Jim Conroy

"I took a step up to using dried extract, crystal malt and hop pellets.
"I then boiled for 45 min
"added 1oz Bullion hop pellets for 10 min
"added 1oz Fuggles for 3-5 min.

I may be wrong, but it's my impression that dried extracts are usually unhopped. If the one you'r using is unhopped, the 10 min. boil for Bullion hops is not going to give you adequate bitterness. You need to boil hops for bittering (such as Bullions) for 45-60 mins, and save your flavor and aroma hops (such as Fuggles) for the 10 min and 3-5 min boils.

"At this point with no real way to strain I tried to transfer HOT wort to the carboy using a strainer (mess 2). The HOT wort glubbed out of the CARBOY and funnel so very tired I transferd slowly with out straining until I got to the bottom, which I strained with a kitchen strainer.
" I cooled the wort added EDME yeast and applied a Blowtube. It's been very active with quite a messy blowtube, and it is very cloudy (I wonder why ha ha)
"The reason I tried to do this beforing cooling is that I did not what to leave the Hops in the Wort too long (I guess that backfired).

I know how you feel, Jim. Aside from my trusty bottle filler, the best piece of equipment I ever graduated to was a lauter tun/hop back (i.e. an easy sparging system). I used C. Papazian's suggestions in his Complete Joy of Homebrewing book for a "Zapap lauter tun", consisting of two food grade plastic 3 gallon containers. I drilled jillions of little holes in one which nests inside the second. The second (and bottom) container has a single hole drilled into the side. I just stick a tight fitting plastic tube in this hole pour my wort into the top and it all magically flows through the end of the tube, placed strategically inside the carboy. No kitchen strainer, no funnel, no muss, no fuss. Note that if you continue to use hops pellets, even this set up will not remove all the hops. If you stay with pellets, you have to live with some hops in your fermenting vessel. They will theoretically effect fermentation, and more drastically may clog your blow off tube if it is a skinny one. Let me assure you, this is NO FUN. (It happened to me once -- never again.) So get rid of the pellets or make sure your blow-off tube is clean and has a large diameter!

As far as cloudiness goes, your brew should be cloudy at the active fermentation stage. Don't worry, it should clear up significantly when the yeast converts all the sugar in the wort and begins to fall out.

"Questions 1) Should I filter when racking? is so how without splashing and introducing air?
" 2) How bad is this going to be?? any guesses? time will tell.
" 3) What should I do to prevent this??
" Use real hops easier to remove.

"

Go with a Sparging system.

(1) I would say no. After the active fermentation stage, the hops should also fall to the bottom. Rack at this point and you should leave most of it behind.

(2) Who knows. Think positive.

(3) My opinions are above.

My final recommendation is to get a good and relatively new book which covers the basics. I progressed greatly in my brewing after purchasing the Complete Joy of Homebrewing mentioned above. It's apparent that some people on the net dislike its sense of humor, but I liked it. It contains solid information written in plain English, is entertaining (yes, an important part of literature) and has taken me from the first steps of all-malt beers all the way to all-grain brewing. Talk to other people and get their opinions on books. There are many good books around.

Good luck

Jackie Brown (via bitnet: Brown@msukbs)

Date: Wed, 29 Mar 89 15:01 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: MeV Liquid Yeasts

Jackie Brown writes:

> Having taken the leap to all-grain brewing (for the most part) and
> appreciated the improvement, I'm now ready to switch over to liquid yeast
> cultures. I ordered 3 different yeasts from a Canadian lab (the nearest to
> me) over 4 weeks ago and have yet to receive anything! I believe the
company
> is called 'MeC', or something similar (I'm at work). Has anyone out there
> dealt with this company?

I and several of our club members have dealt with MeV, with mixed success. These yeasts come in little vials which must be started in a sterile wort solution. A couple of years ago we ordered around 10 yeasts; we received around 6 of them. Apparently they do not usually stock all the yeasts in their catalog. They wait for enough orders to come in, and then they culture up a batch. This guarantees fresh yeast.

My first experience was with their Alt Beer Yeast. My batch turned sour; so did other club members who used this yeast. We suspect contamination. I think they solved their problem; later batches with other strains were superb. My latest batch is a Wheat Beer - it has a terrific 'clove/spicy' character I am unable to get with other yeasts. Overall, I am pleased with MeV. Expect delays in delivery.

I have also used Wyeast products. They are convenient, and give good results. I use a starter solution for Wyeast. I really like Wyeast #1056 (Sierra Nevada) Ale.

Mike Fertsch

End of HOMEBREW Digest

Date: Thu, 30 Mar 89 8:03:18 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: hop pellets and lauter tun/hop backs

First off I liked Jim Conroy's response to Jackie Browns questions and I also think that Jackie's brew will be fine. If you don't trust it I'll be glad to try it for you!

Now I would like to stir things up a bit. I have used whole and pellet hops before but never any of the liquid stuff. My questions to the net in general is what kind of success they are having with different types of hop products.

I used to be a hop snob that would require the use of whole hops. The problems that I encountered with this attitude resulted in less choice, more incidences of less than fresh hops, and a real pain in the neck in getting the hops out. I have used both hop bags as well as one disastorous affair of using my Zapap lauter tun as a hop back with whole hops. I like the idea that filtering through a hop bed removes proteins that could contribute to chill haze but I guess I haven't found the correct hop back mechanism to justify the time I would put in trying to remove the hops.

Of late I really have started to like using pellets. My local brew shops offer better selections in pellets and I haven't had as many problems with stale hops. The hop bags I used for leaf hops work GREAT for pellet hops. The hop bag (6"x8" with a drawstring) gets keeps most of the hops in the bag so filtering isn't needed. The bag also cleans out nice because once you remove the wort from the bag the hops cling together and come out nicely. When doing this with whole hops its a real mess.

Now for lauter tun/hop back systems. I like my zapap lauter tun but I think if I had to do it again I would look at some of the other things that are showing up in my brew supply stores. Namely there is a great spargeing bag available that fits nicely into one of those food grade buckets, has very fine mesh on the side and a little coarser weave on the bottom. For the few bucks it sure would be nicer than drilling wholes and it would probably clean up a whole lot easier. If anyone has one of these things maybe they would like to comment so those interrested in getting a lauter tun/hop back could get a better idea of their options.

I have also used different bagging techniques during the cooking. I really like hop bags but the small size I have makes leaf hops harder to handle. I also like to have at least two around so that I can add extra hops easier then pulling the hot thing out of the wort just to burn my hands opening it. I have tried other home made bags that required tying (works ok but the karma just isn't right) to having my wife buy me some special brew nylons. I only tried the nylons for grain and it worked fine for small amounts. I think I'll have to try them with hops to see how they work. If you use nylons get BIG ones. You may even want to try and stretch them before using them.

Sparging through a huge funnel has always been my least favorite method. I have a nylon bag that fits in the funnel and I can pour through it right into the fermenter. It is a hassle because sometimes the hot wort going in gets thrown back out. This can be remedied by expecting it to happen at first and then once the flow gets going the pour goes much easier. Of course when the filter gets plugged up its a real hassle and you also have to hold the hot wort during the pour for a much longer time than just pouring into a bucket.

Just my two cents....

Jeff Miller (jmilller@eta.com)

Date: Thu, 30 Mar 89 11:10 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: **erratum to Jim Conroy**

> "I took a step up to using dried extract, crystal malt and hop
> pellets.
> "I then boiled for 45 min
> "added 1oz Bullion hop pellets for 10 min
> "added 1oz Fuggles for 3-5 min.

> I may be wrong, but it's my impression that dried extracts are usually
> unhopped. If the one you'r using is unhopped, the 10 min. boil for Bullion
> hops is not going to give you adequate bitterness. You need to boil hops
> for
> bittering (such as Bullions) for 45-60 mins, and save your flavor and aroma
> hops (such as Fuggles) for the 10 min and 3-5 min boils.

Yup, I was wrong. After checking my catalog collection, I found that Munton
and Fison sells hopped dry extract. If you used a hopped extract, my point
is moot. We all make mistakes.

Jackie Brown (via bitnet: Brown@msukbs)

Date: Thu, 30 Mar 89 12:29:04 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: liquid yeast

I've added a Wyeast packet to a 5 gallon batch directly three times. Once there was a 24 hour delay until the top of the wort had at least a thin layer of foam on it. The other two times the delay was about 36 hours. I find this much delay intolerable,

The cost is also intolerable. When I make a batch of beer with \$5 of grain and \$1.50 of hops, why should I spend \$4.25 for yeast? For the past few months I've split Wyeast packets between a starter and 2-3 sterilized culture tubes and then used the tubes with starters for later batches. I've had no problems with culturing yeast from tubes that have been in my fridge for up to 8 weeks.

The one variable that nags me is the amount of nutrient still in the broth at the point I put the tubes in the fridge. I wonder if something bad would happen to the saved portions of yeast if I fermented the Wyeast packet completely out before using it? In other words, would the self-consumption (spelled something like autolysis) problems that I've read about come into effect in this case?

I read Leistad's book too. I've had a bag of agar for months to make slants but haven't tried this yet.

But for several months I've used a canner to make up batches of sterile wort in pint and quart jars. I use this same scheme for making jars of sterile priming sugar solutions, complete with graduations on the side (with a grease pencil). Finally, I've found that sterilized jars made with the same scheme sometimes come in handy for topping up fermenters.

A conflict with starters that I've run into is this: If I pitch the starter while it is active, the yeast is suspended and I've got to include the liquid to get all the yeast, thus adding a large volume of dark, very low gravity wort to my batch. The canning severely darkens the starter wort. If I avoid this by fully fermenting the starter before pitching, I can pour off most of the liquid, then swirl it up and pitch the yeast from the bottom. But then I'm pitching sleeping yeast. I can't decide which way is best but for the moment I'm fully fermenting my (final) starters, since there seems to be as much color in a quart of this as in all the rest of the "Steam Pilsner" I'm making these days.

I just got a deja vu, so if I've written about canning already, sorry. I think this is another case of something I started to send to the digest but didn't.

As for the kinds of yeasts and their characteristics, here are some quick notes based on my experience.

I first used strain #2035 to make steam beers. I'm pretty sure Wyeast has discontinued this so there may not be much point in discussing it except to say that it worked well for me. Fermentations were at 65-68 degrees. Yes, this was too darn warm but it was all I could manage.

Number 2042 ("Danish Later Yeast") for some reason gave me a ridiculously under-attenuated batch of beer. This was with the same extract steam beer recipe I'd made a few times before (with 2035),

so I had very definite expectations of how it was to turn out. It didn't meet those expectations. However, you can't plot with one data point, can you, so take this with a lump of rock salt. Since other folks have described use of 2042 with no problems I'm thinking of trying this yeast again. I thought I had some data from my supply shop indicating this yeast was non-attenuative, but that was rubbish.

Number #2007 ("St. Louis Lager") has been very reliable for me. I've used it around 6 times and the fermentation has always proceeded at a very even pace with primary finishing in about 72 hours. This has been at 55-60 degrees. Like many of you I don't have a fridge and so have never made a true lager. Also, with 2007 when I'm done my fermenter smells like a big batch of rising bread dough. That's the kind of sign that helps me relax.

Number #1028 ("British Ale"?) has also been pulled by Wyeast. My one experience with it was horrible since it failed to flocculate properly and was still somewhat suspended 8 weeks after bottling. Again, this was one experience. Fermentation was at 61-63 degrees.

I've used number #1098 ("Whitbread Ale") twice. I reported the first results a few weeks ago. I recently bottled another recipe made with this that was fermented at 70 degrees instead of the 60 I'd used for the first. The esters were not nearly as pronounced at bottling time, but were still much more pronounced than I'd ever gotten with other yeast. This batch has some roast barley in it and the roast barley aroma coupled with the ester's aroma of apples results in a unique character, to say the least. It's the aroma I would expect of a beer served to me at the bar in "Star Wars" :^)

So I'm sticking with #2007, leaning toward trying #2042 again and am still looking for a well mannered ale yeast.

Can anybody comment on strain #1084 ("Irish Ale")?

Pete Soper, Encore Computer Corp, 901 Kildaire Farm Rd., bldg D
Cary, North Carolina 27511 USA phone 1 919 481 3730
arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

Date: Thu, 30 Mar 89 11:01:36 -0800
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: Yeast Activation?

Well, I went & gone & done it: I started my first batch of Homebrew. In a compromise between my novice status and my tastes, I started with a kit, an English-style brown ale using a combination of extract & grains, put together by my closest supplier (R & R Home Fermentation Supply of Sacramento).

The boil went well enough, despite the fact that I'd broken a toe the day before, and despite crisis calls from Work. These distractions probably saved me from getting too worried about the beer. I was worried about the effect of pouring hot wort into a glass carboy that was old when I got it 10 years ago, so I ladled the two gallons I'd boiled s-l-o-w-l-y through the straining cloth into another two gallons of cold water, which seemed to work just fine.

Then I hit a (minor) snag: the directions on the (Emde Ale) yeast package said to sprinkle the little pellets on the top of the (cooled) wort, but the kit directions said to mix with a couple tablespoons of tepid water. I tried the latter, which instantly produced a glob of incredibly sticky beige goop! Adding slightly more water didn't seem to help, so I just scraped it into the wort as best I could, and stirred, which didn't break it up at all. I checked it 90 minutes later before going to bed, and to my astonishment, the glob had spread over several inches of the surface, and a bubble appeared in my blowoff pail! When I left for work this morning it was bubbling merrily away. But: what should I do in my next batch? Just pour the stuff in, as it says on the package? Youth (hah!) Wants to Know!

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 30 Mar 89 15:15:46 EST
From: "Anthony M. Giannone" <giannone@ccm.bbn.com>
Subject: Cleaning my keging system (HELP)...

posted for a friend...

I have a Cornelius (sp?) type keging system that was given to me. It was previously used for soda. My problem is that I can't figure out how to open it so I can clean it. If anyone is familiar with this container (and how to open it) I would appreciate hearing from you. You can call me (Carl Devincentis) at (617) 873-4799 (9-5 days east coast time) or send email to Tony Giannone (giannone@bbn.com).

thanks in advance,
Carl D.

Date: Thu, 30 Mar 89 18:35:11 -0800
From: topramen@ernie.Berkeley.EDU (Oliver Grillmeyer)
Subject: Responses

>> From: Jim Conroy <AS2JXC%BINGVMA.BITNET@CORNELLC.ccs.cornell.edu>
>> I heated 1# crystal malt in 3 gals water till boiling removed all
>> malt by straining and added 6# dried amber extract.
>> I then boiled for 45 min
>> added 1oz Bullion hop pellets for 10 min
>> added 1oz Fuggles for 3-5 min.

If you put your grains in a nylon straining bag, there's no straining to worry about. I also remove the grains before the boil, so the nasty flavored tanins don't get extracted. I remove the grains at about 170 degrees F. Then I add malt extract, take that to a boil and then add hops.

There are benefits to boiling the wort with the hops. I'm not an expert on this but it has to do with getting the alpha and beta acids from the hops to do their thing with the malt. Hops help produce a clearer beer. They grab the large proteins from the malt thus giving a better cold break. The cold break occurs as the wort cools down and the proteins and perhaps some other large molecules (??) clump together in visible clusters. Then if you give your beer a good stir, these particles form a nice conical pile in the bottom of your cooling container. I then pour this wort, with hop leaves and all into a large food grade sterile bucket with the nylon straining bag over the bucket, so I catch all the hops. Also I don't pour in the last bit of wort which has all those big particles from the cold break. Then I add my yeast, stir it well, and siphon into the carboy. I've heard that Sierra Nevada filters their beer through hops. Sounds like a great idea, but rather expensive for us little guys.

I used to worry about splashing but now I don't. It's apparently good to oxygenate your wort because the lag time of the yeast when they multiply is aerobic. Oxygenating the wort helps the yeast during this lag time. The fermentation phase however is anerobic.

The alpha acids and beta acids produce the bitterness that you taste in the beer. It takes different amounts of time to get a good extraction of these acids. I am not positive on these times. Also there are different properties of the alphas and betas but again I don't remember what they are. Perhaps someone out there can fill in these blanks. I use two additions of bittering hops to get different effects. One addition gets an hour and fifteen minutes of boil, and the second half an hour.

The aromatic oils give the wonderful hop aroma to the beer. Boiling hops destroys these oils, so aromatic hops should be added at the very end of brewing, and not boiled. Also try to boil as much water as possible when brewing. The alpha and beta acid extraction decreases as the density of the wort increases. I try to start with 6-7 gallons in two brew kettles. This allows for evaporation.

>> At this point with no real way to strain I tried to transfer HOT
>> wort to the carboy using a strainer (mess 2). The HOT wort glubbed out of
>> the CARBOY and funnel so very tired I transferd slowly with out straining
>> until I got to the bottom, which I strained with a kitchen strainer.

Be sure to cool your wort before adding it to your carboy to avoid cracking
your carboy. Carboys are more delicate than they look. Once while carrying
two carboys, I accidently bumped the two together. It was not a strong impact
but it cracked one of the carboys. That was one of my sadder beer
experiences,
of course when I had a full batch blow and ooze down the walls through the
floor
to the downstairs neighbor's flat, that was probably worse. (It was a dark
beer too) :-)

Oliver
topramen@ernie.berkeley.edu

End of HOMEBREW Digest

Date: 31 Mar 89 09:11:59 EST (Friday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Yeast Activation?

>Martin A. Lodahl says:

>

>...the directions on the (Emde Ale) yeast

>package said to sprinkle the little pellets on the top of the

>(cooled) wort, but the kit directions said to mix with a couple

>tablespoons of tepid water. I tried the latter, which instantly

>produced a glob of incredibly sticky beige goop!

I use the method described in your kit (bread bakers call this "proofing"), and have experienced the same problem when using some brands of yeast (though I don't remember which ones). My solution is to sprinkle a small amount of the dried yeast into the container of tepid water, then stir, then add some more yeast, stir some more, etc. This seems to work pretty well, though I still end up with a couple small globs of yeast.

BTW, don't add the proofed yeast to the wort unless you see bubbles start to form on top. The bubbles are formed by the now activated yeast, and indicate that the yeast is still alive.

/Don

Wegeng.Henr@Xerox.COM

Date: Fri, 31 Mar 89 10:39 CST

From: Monty Wood <WOOD%ADMIN.USask.CA@CORNELLC.cit.cornell.edu>

Subject: Thermostat for fridge

Hi...

Does anybody have the make/model no. of a thermostat to replace the one in a fridge to make it the correct brew temp? (Will make it a little easier to phone around for one.)

Thanks

Monty Wood
wood@admin.usask.ca

Date: Fri, 31 Mar 89 11:32:20 mst
From: Paul Perlmutter <paul@hppaul>

Subject: Re: Homebrew Digest #115 (March 31, 1989)

> The cost is also intolerable. When I make a batch of beer with
> \$5 of grain and \$1.50 of hops, why should I spend \$4.25 for
> yeast? For the past few months I've split Wyeast packets
> between a starter and 2-3 sterilized culture tubes and then used
> the tubes with starters for later batches. I've had no problems
> with culturing yeast from tubes that have been in my fridge for
> up to 8 weeks.

I agree. Yeast should cost pennies - not dollars! Moreover,
there are many good brews that still have active cultures, such
as Sierra Nevada - which can view as "free". But liquid yeast
pouches will always provide a greater variety.

You have to start freezing the cultures. Letting it sit around
in the refrigerator is inviting trouble, whereas freezing it
is becoming the absolutely safest way to go.

> Then I hit a (minor) snag: the directions on the (Emde Ale) yeast
> package said to sprinkle the little pellets on the top of the
> (cooled) wort, but the kit directions said to mix with a couple
> tablespoons of tepid water. I tried the latter, which instantly
> produced a glob of incredibly sticky beige goop! Adding slightly
> more water didn't seem to help, so I just scraped it into the wort
> as best I could, and stirred, which didn't break it up at all. I
> checked it 90 minutes later before going to bed, and to my
> astonishment, the glob had spread over several inches of the
> surface, and a bubble appeared in my blowoff pail! When I left for
> work this morning it was bubbling merrily away.

Dried Yeast is funny product. It can glob badly. Just ask any
cook who regularly bakes bread. But since it is an active culture,
the globbing goes away by sitting in tepid water. Relax, and be
patient with yeast. If you are going to pitch it without using
a starter, just pitch it into the fermenter.

I have recently become convinced that the best way to go is to
always put yeast in a small starter bottle, before pitching it
into a large fermenter of wort. You are guaranteed the yeast
is alive, it has started, and it is very active. It is convenient
also if you want to freeze a small portion of the starter for
another time.

It would be interesting to know people's experience using yeasts
cultured directly from commercial brews that are not pastuerized,
such as Sierra Nevada (and Samuel Adams?).

Paul Perlmutter

Date: Fri, 31 Mar 89 11:13:59 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: straining

Hello--

A number of you may remember my posting (about a year ago) about my clogged blowoff tube and subsequent beer volcano. Well, rather than worrying, I immediately doubled the diameter of my blowoff tube, AND, started using a mesh "hop bag." The hop bag, I was told by my retailer (Greg Lawrence - Lil' Olde Winemaking Shoppe), is made of polyester, not nylon as many posters have mentioned. A chemist or two may want to comment, but I believe that nylon still contains aromatic hydrocarbons, which I would rather keep out of my beer. Anyway, since I started using the mesh bags (note plural - one for boiling hops and one for finishing hops), I have had no problems with clogging, and, as noted by others, cleanup is a snap. Note: I also use a large mesh bag for specialty grains which eliminates the need for scooping out the grains with a strainer when the water begins to boil. Al.

Date: Fri, 31 Mar 89 09:33:23 est
From: Peter LaPine <lapine%odin.m2c.org@RELAY.CS.NET>
Subject: Re: Homebrew Digest #113 (March 29, 1989)

Re: Jim at SUNY Binghamton

a watched wort pot seldom seems to boil over. It watches for you to leave the room, then makes the mess all over your stove or range. as far as racking hot wort, yeow! 5 gallons of just boiled wort is quite tricky to handle! I'm not even that excited about carrying it from my kitchen to bathroom (to cool in the bathtub of cold water)

I wouldn't bother to try and filter the beer when you bottle it. It seems you've had enough problems with this batch. Let's keep things simple for the rest of it. As the beer sits it'll clear quite a bit on it's own.

good luck and give ti another try! think of all you've learned already!

have a homebrew! ;^)

Date: Fri, 31 Mar 89 11:14:59 EST

From: ileaf!io!penguin!hds@EDDIE.MIT.EDU (H.David Scarbro x6608)

Subject: homebrew alias

This is a test of the private mailing list "homebrew" that I asked sysadmin to setup.

I plan to send this address to the email "Homebrew Digest". At the same time I will ask them to remove all other Interleaf subscribers. This will make it possible to easily add/delete recipients at Interleaf. It will also eliminate multiple copies of this digest being sent to Interleaf.

Please let me know if you would like to have your name removed "homebrew".

Names currently on homebrew list: chris, dbjag, hds, kathryn, rob, tomp.

Date: Fri, 31 Mar 89 15:37:45 EST
From: weinberg@duvel.ias.edu (Martin Weinberg)
Subject: Wyeast strain #1084

My experience with Wyeast strains is nearly identical to those described by Pete Soper. I recently brewed three extract based pales; one using Wyeast American Ale, one using Brewer's Choice Ale, and one using Edme. The Wyeast American Ale was superb! The attenuation and flocculation was excellent with very nice ale character (O.G. 1042, F.G. 1011). It took roughly 48 hrs. after pitching to get going, however. 3 weeks after bottling the beer was beautifully clear with a compact yeast cake.

The Brewer's Choice was similar but seemed to be slightly cleaner (less estery).

The Edme attempt was O.K. but had a number of "funny" flavors which I have tentatively identified with autolysis but I'm not sure (can someone describe how autolysed yeast tastes?). I have noticed that consistently much more yeast is produced using the dried yeast than the liquid yeast cultures. Are we overpitching when we use the dried yeasts?

I have not seen Leistad's book on yeast. Does somebody know where I can get a copy?

Finally, Pete Soper asks:

> Can anybody comment on strain #1084 ("Irish Ale")?

I am currently fermenting a stout (grain + extract) using #1084. The fermentation has been faster than my pale ales with much shorter lag time initially. I'll will comment on the final product when all is done.

-Martin Weinberg
guinness.ias.edu

Date: Fri, 31 Mar 89 21:23:23 EST

From: ileaf!io!penguin!hds@EDDIE.MIT.EDU (H.David Scarbro x6608)

Subject: address changes

Currently there are a couple of people receiving the HOMEBREW Digest at Interleaf. Several others would like to. To minimize the amount of mail going across country we have set up an alias that can be used in place of the mailings direct to individuals:

UUCP: ..![sun!sunne,mit-eddie]!ileaf!homebrew
Internet: homebrew@ileaf.com

Please remove all other Interleaf (ileaf) email addresses that are on your distribution list.

Thanks.

David Scarbro
hds
Interleaf, Inc.
10 Canal Park, Cambridge, MA 02141

UUCP: ..![sun!sunne,mit-eddie]!ileaf!
Internet: hds@ileaf.com
Phone: (617)577-9800 x6608

End of HOMEBREW Digest

Date: Sat, 1 Apr 1989 15:01:52 ECT
From: Jim Conroy <AS2JXC%BINGVMA.BITNET@CORNELLC.cit.cornell.edu>
Subject: Messy brew update

Thanks to all for the recent help. I have a copy a Complete Joy ...
but sometimes I'm a little thick.

I racked the brew last night without filtering and topped with .5 gal
preboiled water. The SG was 1.014 it is nice nice brown almost Apple cider
colored. The taste is very light with mild hop after taste. I should have
boiled the buillon hops 8.0 AA for much longer but the short fuggles @ 2.2
did well.

I like all the sparging bag and hop bag suggestions I rememeber reading of
them now, I could have done this if I had tken 2 secs. to plan.

My question is about stirring. I've seen different things from Charlie P.'s
'don't muck around in your wort below 60 degs.' to the recent post of
Oliver suggesting to oxygenate the wort throughly before pitching.

What is the story here? Aren't there little yeasties out there just wanting
to grow up in my beer?

Jim C

End of HOMEBREW Digest

Date: Sun, 2 Apr 89 9:04:40 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Re: liquid yeast

) [on the problems of pitching directly into wort v. darkening
) effects of canned sterile wort used to start yeast]
I don't think that I would attempt to pitch liquid yeast directly
into the 5 gallons; there is simply too much beer for too little
yeast. The lag time would be too long (well, I prefer a lag time of
about 2 minutes before I can smell the CO/s-2/d2/u/s+2 and other
pleasant odours of fermentation).

I don't keep sterile wort on hand, either. When I plan to make beer,
I sterilize a half-gallon glass vessel (the usual bleach-water) and
produce some boiled wort on the spot. Use light-coloured DME, boil
it for a few minutes, cool it, and pour into the glass vessel. Add
yeast to this. Cover with clean saucer, or use sterilized plug &
bubbler.

I pitch the yeast, with wort, into the beer.

If I were really worried about keeping the colour light, and needed
canned wort, I might make a batch of sterile wort by mashing a couple
of pounds of pale lager malt, boiling the resultant barley-water, and
canning. The DME wort is generally darker than from pale grain.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Sun, 2 Apr 89 9:11:31 EDT
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Re: hop pellets and lauter tun/hop backs

On lauter-tuns: I have one of those lautering bags, and it would indeed be very handy / (em if I had a bucket with a spigot on the side, so that I didn't have to remove the grain to pour off the barley-water. This is No Fun. Until I get another large bucket into which I can put a spigot, however, I am stuck with removing the grain to pour off the barley-water.

For this reason, this past week I drilled about 300 holes in the bottom of a smaller bucket which fits neatly into the large bucket. It was far less painful to lift the grain to pour off the barley-water.

On hops: I always use one of those hops bags for pellets. If I am using more than one type of pellets, or inserting the same variety at two points in the boil, I use more bags. They're (a) dirt cheap (b) easily cleaned after use with pellets. Keep 4 in your beer-making drawer. That way you have a spare.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

End of HOMEBREW Digest

Date: Mon, 3 Apr 89 10:00 EST
From: Mike Fertsch <hplabs!uiucdcs!adc1.RAY.COM!FERTSCH>
Subject: Commercial Yeast / Hop Bags

> From: Paul Perlmutter <paul@hppaul>
> Subject: Free Commercial Yeast

> It would be interesting to know people's experience using yeasts
> cultured directly from commercial brews that are not pastuerized,
> such as Sierra Nevada (and Samuel Adams?).

A few years back, I make a Barleywine Ale, fermented with dregs of two bottles of Sierra Nevada Bigfoot BarleyWine. I made a starter with 2 pints of water, around 1/2 cup of dry extract, and sterilized it in my small pressure cooker. After cooling, I poured the last ounce from two bottles of the Sierra Nevada beer (the bottom of the bottle has the most yeast sediment) into my starter. In about two days, the starter was going, and I pitched it into my Barleywine. The beer was superb. (I formulated the recipe to be somewhat between Bigfoot and Anchor Brewing's Old Foghorn. I called my beer 'Big Old Fogfoot').

Sierra Nevada now filters their beer prior to bottling. It still is unpasteurized, but there is significantly less sediment to make into a starter. Sierra Nevada is unpasteurized, so starters can be made. It is just more difficult now than before. Here on the East Coast, SN is not always in best condition, so I use Wyeast's Sierra Nevada strain (#1056). I try to get two batches out of a Wyeast package.

People in my brewclub have successfully cultured yeast from several Belgian Ales (Chimay and Orval, I believe). The key is to get fresh beer. Old beer has dead yeast. I've tried making a starter from Hoegarden Gran Cru this Christmas - it didn't take, probably because of its age.

Sam Adams is another animal altogether. Sam Adams is a contract beer from Pittsburgh Brewing, the makers of Iron City. As a large brewery, I would be VERY surprised if they let any beer out the door in an unpasteurized state. I've found Sam Adams to be crystal clear, with no sediment or haze at all. Don't count on it for culturing.

> From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)
> Subject: straining

> The hop bag, I was told by my retailer (Greg
> Lawrence - Lil' Olde Winemaking Shoppe), is made of polyester,
> not nylon as many posters have mentioned. A chemist or two
> may want to comment, but I believe that nylon still contains
> aromatic hyrdocarbons, which I would rather keep out of my
> beer.

In the past I've used hop bags out of cheesecloth. They are cotton, so they should be inert enough. Cheesecloth is cheap, so I just throw the bags away, like a big teabag. The bad part is making the bags in the first

place. We (my wife, actually) use a sewing machine to sew the hops in the bag.

I now use a 'zapap' type strainer (the bucket with billions of tiny holes - described in TCJOH) to strain my hops. I just realized that 'Papazian' spelled backwards is 'naizapap' - I now know the origin of 'zapap'.

Mike Fertsch
fertsch@meccad.ray.com
fertsch%meccad.ray.com@a.cs.uiuc.edu

Date: Mon, 3 Apr 89 13:12:14 edt
From: bergman@medusa.m2c.org (Michael Bergman)
Subject: Freezing yeasts

A friend of mine who reads homebrew in print form and is a microbiologist as well as a brewer looked at the discussion on freezing yeasts and pointed out something important--if your refrigerator is a frost-free model, then there may be enough temperature variation in the freezer, especially near the door, to damage the yeast. They (yeasts) keep quite well frozen, but will be ruined if subjected to a repeated freeze-thaw cycle.

--mike bergman

bergman@m2c.org

Date: Mon, 3 Apr 89 17:35:44 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: yeast, hops, coolers

From: weinberg@duvel.ias.edu (Martin Weinberg)
>the dried yeast than the liquid yeast cultures. Are we overpitching
>when we use the dried yeasts?

No. A pitching rate frequently seen in descriptions of commercial brewing practices is 5% by volume. That's a quart of yeast per 5 gallons of wort. That's *yeast*, not yeast+starter wort. When you think of a 2000 barrel batch of wort in a real brewery, the mind boggles. This also brings out a difference in potential sanitation levels. With 400 barrels of yeast, it would be hard to grossly contaminate it if you wanted to. With our dinky little packets of yeast a single speck of dust in a starter can affect the flavor of the beer.

I have one of those BrewCo caps which together with an upside-down carboy allows collecting the yeast from a primary fermentation. I haven't used it yet. Partly because it is gardening time here, but also because I'm afraid of not being able to maintain proper sanitation. But if I've got a quart of yeast paste, a speck of dust won't have the same impact, since by definition I won't have significant growth of yeast (or bacteria) before pitching it again. Hmm.

From: Dr. T. Andrews <tanner@ki4pv>
>I don't keep sterile wort on hand, either. When I plan to make beer,
>I sterilize a half-gallon glass vessel (the usual bleach-water) and
>produce some boiled wort on the spot. Use light-coloured DME, boil
>it for a few minutes, cool it, and pour into the glass vessel. Add
>yeast to this. Cover with clean saucer, or use sterilized plug &
>bubbler.

I just can't be happy with chlorine for something that has to be truly sterile. The catch-22 with chlorine is that I would have to rinse it out but this might compromise the sanitation level. What could I safely rinse it out with? Heat-sterilized water. Why don't I heat-sterilize the item in the first place? And so it goes.

Around 15-30 minutes at 250 degrees fits my idea of sterilization. But I'm not without sin here, since I still place a "sanitized" lock on my sterile bottle of wort. I've been too lazy and cheap to buy glass fermentation locks that can be autoclaved. If I get involved with slants using Leistad's procedures then glass locks will be mandatory. Leistad's book can be ordered from American Brewmaster at (919) 850-0095 for a few bucks, incidently.

Boiling starter wort for just a few minutes hasn't got a chance of coagulating proteins, so I would trade a lack of darkening (and IMHO a lack of complete sterilization) for haze material. I boil my starter wort in bulk for 45 minutes and get rid of the break prior to running it through the canner. I should point out that my latest "Steam Pilsner" has a color of about 2.5-3 degrees Lovibond. To give you an idea of what this looks like, PU is about 3.5 and Bud is about 2. My starter wort looks like it is around 15 degrees (i.e. much darker than Bass Ale's 11 degrees but lighter than a real "dark" beer) . Thus a quart starter

would add almost a degree to the overall color. If I'm going to add this color, I want it to come from munich or crystal or the like, not from a caramelized starter.

But the thing I'm still curious about is whether you fellow Homebrew Digesters ferment your starters out fully before pitching them?

>If I were really worried about keeping the colour light, and needed
>canned wort, I might make a batch of sterile wort by mashing a couple
>of pounds of pale lager malt, boiling the resultant barley-water, and
>canning. The DME wort is generally darker than from pale grain.

That's a great idea. A wort of around 1.018 SG made from the 6 row malt I'm using now would have a starting color of roughly 1-1.5 degrees, which would allow for a lot of caramelization without getting too dark.

>On hops: I always use one of those hops bags for pellets. If I am
>using more than one type of pellets, or inserting the same variety
>at two points in the boil, I use more bags. They're (a) dirt cheap
>(b) easily cleaned after use with pellets. Keep 4 in your beer-making
>drawer. That way you have a spare.

Hop bags sound like a real convenience item. But can hase free beers be made with hop bags? Is extraction of bitterness/ flavor/ aroma as efficient?

My experience has been that getting rid of pellet hops is easy, since they settle nicely once the wort has been force cooled to around 50-60 degrees. Getting rid of the hot break is more of a problem, since I'm always fighting to get my wort Ph low enough and this seems to be the magic factor. I am cursed by bicarbonate water and even after boiling the heck out of it the Ph is marginally high. It's getting rid of cold break that has been really difficult and this is the primary reason I'm buying a chest type freezer this week.

Incidentally, I got a new Williams catalog recently and it advertises an appliance controller exactly like Darryl Richman's description. That is, it has a temperature probe and controls power to the whole appliance. It also costs around \$50 with shipping, which is one third the cost of a used 9 cubic foot freezer.

Pete Soper, Encore Computer Corp, 901 Kildaire Farm Rd., bldg D
Cary, North Carolina 27511 USA phone 1 919 481 3730
arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

End of HOMEBREW Digest

Date: Tue, 4 Apr 89 17:35:08 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: mashing mystery

Some experts recommend mashing adjunct grains such as crystal malt along with the rest of the grains in a batch. How is it that mash enzymes wouldn't break down some of the dextrans in the crystal malt? In other words, if I just sparge crystal malt I would expect to see it attenuate roughly 20%, leaving the other 80% as mostly unfermentable (and sweet) dextrans. If I add it to my mash it seems like the attenuation would be increased as some of the dextrans were broken to maltose or maltotriose, reducing the residual sweetness I am after. What am I missing here?

Actually I'm looking for the rationale for leaving some of the grain out of my little 3 gallon cooler/mash tun :-)

Also, virtually everything I've read cautions me about overheating my mash (tannins dissolving, severe haze problems, etc). Yet with a decoction mash a large fraction of the mash is brought to a boil. How can this be? Is it safe to exceed the 170 degree limit for the short time it takes to boil the decoction?

--Pete Soper

End of HOMEBREW Digest

Date: Wed, 5 Apr 89 12:22 EST
From: <CRF%IFASGNV.BITNET@CUNYVM.CUNY.EDU>
Subject: NEW, ALTERNATIVE ADDRESS

Hi there, Rob!

How are you?

My VAX just got connected to INTERNET, as well as BITNET. So I now have an alternative e-mail address: "CRF@GNV.IFAS.UFL.EDU". If it would prove more convenient to use this address to send me the 'Brew Digest, do. Also, please do me a favor and acknowledge receipt of this message; I'm trying to figure out which addresses will work via this upgrade. Which, by the way, will be why you may get this message twice.

Thanks!

Very truly yours,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

End of HOMEBREW Digest

Date: Thu, 6 Apr 89 09:20:43 mdt
From: Paul Perlmutter <paul@hppaul>
Subject: Re: Homebrew Digest #121 (April 06, 1989)

Rob,

Please add Jon Rodin (in CND) to the homebrew digest mailing list:

jar@hpcndpc

Thanks,
Paul

Date: Thu, 6 Apr 89 18:39:22 EDT

From: lbr@gatech.edu

Subject: Re: yeast, hops, coolers

In #119 Pete Soper <soper@maxzilla.encore.com> writes:

> A pitching rate frequently seen in descriptions of commercial
> brewing practices is 5% by volume. That's a quart of yeast per 5 gallons
> of wort. That's *yeast*, not yeast+starter wort.

Where are you getting this number? Noonan and Miller say commercial pitching rates are .6 to 1.25 fl. oz. per gallon. Five percent sounds more like krausen, which is fermenting wort. Three to six fluid ounces is more yeast than most homebrewers provide, but is a far cry from a quart. Noonan describes various problems associated with overpitching-- though most homebrewers don't overpitch it can be done.

> I have one of those BrewCo caps which together with an upside-down
> carboy allows collecting the yeast from a primary fermentation. I
> haven't used it yet. Partly because it is gardening time here, but also
> because I'm afraid of not being able to maintain proper sanitation.
> But if I've got a quart of yeast paste, a speck of dust won't have the
> same impact, since by definition I won't have significant growth of yeast
> (or bacteria) before pitching it again. Hmm.

I have one of those. It worked nicely the first two times, but the third time I used it the yeast/trub drain valve leaked and bubbled air into the beer. The beer didn't spoil, but when I noticed this I had real trouble not worrying. I never did repitch drained yeast from this thing because the timing was never right. I like the BrewCap for the following reasons:

- 1) you can get the last bit of the nasty trub out without racking.
- 2) you can control how long the beer sits on the yeast, and how much yeast there is in the carboy. This should help in diacetyl reduction.
- 3) bottling is far easier using gravity directly than through a siphon.

I'll probably try to modify the drain mechanism to ensure that it doesn't leak air--obviously I can't tolerate unsterile air getting into my fermenting wort.

David Miller's yeast methods (written up in zymurgy last year) work nicely for me. I have had good success reculturing yeast from bottled beer. I also use his method for canning wort to use as a starter. If I can get 2-4 batches from a \$4.25 pack of yeast, I'm happy. I don't want to set up a microbiology lab at home.

> But the thing I'm still curious about is whether you fellow Homebrew
> Digesters ferment your starters out fully before pitching them?

Me too. Sometimes I do, sometimes I don't. And what about temperature? I've seen recommendations to use 75 degF in the lager starter, but I'm concerned about shocking the yeast and mutations when adding them to the 50 deg. wort. It seems more reasonable to ferment the starter at the same temperature it will be pitched, or no more that 5 deg higher.

Happy birthday to me! My wife gave me an old refrigerator. She got it for \$2.20 at a sealed bid auction run by the county schools. It works fine, and holds up to 52 degF with no modifications. I asked her why she bid \$2.20 instead of two dollars, and she said she wanted to outbid any cheapskate who'd only go \$2.00. It's no thing of beauty, but I hope it can help in the creation of some beautiful things.

Len Reed
..!gatech!holos0!lbr
holos0!lbr@gatech.edu

Date: Thu, 6 Apr 89 14:12:18 CDT
From: cvonrabe@ub.D.UMN.EDU (Chris von Rabenau)
Subject: unsubscribe

Please unsubscribe me from the homebrew digest. I have been too busy to keep up with it on a regular basis, so it is just adding up storage time.

Thank you,

Chris von Rabenau

Date: Thu, 6 Apr 89 09:24:18 mdt
From: Paul Perlmutter <paul@hppaul>
Subject: Re: Homebrew Digest #121 (April 06, 1989)

Is there any truth the rumor that Boulder Beer was bought out by
Coors?

Paul Perlmutter

End of HOMEBREW Digest

Date: 7 Apr 89 10:51:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>

Subject: BrewCo Boiler

I recently bought a BrewCo Boiler. This is a mash-tun/boiler which consists of a 7.5 gal plastic pail with a thermostat-controlled heating element in the bottom. I bought it so that I could make hassel-free all-grain beer. I assumed that the device would come with complete instructions, but I felt there were gaps in the information I was provided. If someone has some experience with these boilers (or similar appliances, would they send me some successful guidelines for its use? Specifically:

1. The manufacturers indicate that grain:water ratios as much as 4 lbs grain: 1 gal water are NOT recommended with the BrewCo Boiler. I usually use 1 lb grain to 1 quart water. What are good alternative grain to water ratios? 1 lb grain to 1.5 quarts? 1 lb grain to 2 quarts?
2. The manufacture also warns about scorching the grain at high grain to water combinations, and recommend the use of a grain bag. Is this commonly done? Does the bag/grain sit on the element? Do I have to fit in a false bottom? Can scorching be avoided merely by frequent stirring?
3. I notice that the boiler has a "drum tap" on the side. If I use a grain bag and false bottom, is it possible to sparge the grain in the mash-tun?

Any recommendations will be greatly appreciated.

Erik A. Henchal
<Henchal@WRRAIR.ARPA>

Date: Fri, 7 Apr 89 15:34:41 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: yeast, hops, coolers

lbr@gatech.edu (Len Reed) writes:

>Where are you getting this number? Noonan and Miller say commercial

Where did I get that number? From wheel of fortune?

I did cross krausen beer pitching rates with yeast pitching rates. Sorry. My point was simply that of all the things to be concerned with, over-pitching should be at the bottom of the list. I should have pictured the yeast cake size in the bottom of a fermenter before conjuring up that stupid one quart figure.

>Me too. Sometimes I do, sometimes I don't. And what about temperature?

I keep my starters in the same spot where I do my fermentations so the temps are very close.

-Pete Soper

arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

Date: Fri, 7 Apr 89 15:41:57 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: new books

Anybody know the status of a new book by Randy Mosher's called
"The Brewer's Workbook"? How about Dr. George Fix's "An Introduction
to Brewing Science"?

--Pete

Date: 4 Apr 89 20:23:00 EDT
From: "FEINSTEIN, CHERYL" <crf@gnv.ifas.ufl.edu>
Subject: NEW, ALTERNATIVE ADDRESS

Hi there!

My VAX just got connected to INTERNET, as well as BITNET. So I now have an alternative e-mail address: "CRF@GNV.IFAS.UFL.EDU". If it would prove more convenient to use this address to send me the 'Brew Digest, do. Also, please do me a favor and acknowledge receipt of this message; I'm trying to figure out which addresses will work via this upgrade.

Thanks!

Very truly yours,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

End of HOMEBREW Digest

Date: Mon, 10 Apr 89 13:29 MDT

From: homer%drutx@att.att.com

Subject: CompuServe

Charlie Papazian tells me that the homebrew forum on CompuServe is set up and there is some activity.

The access is GO WINEFORUM. Library 14 and 15 are for beer and homebrew.

AHA members can get a free subscription and initial time on CompuServe. Call or write the AHA.

Jim Homer
att!drutx!homer

Date: Mon, 10 Apr 89 13:29 MDT

From: homer%drutx@att.att.com

Subject: New Books

Randy Mosher's book "The Brewer's Workbook" will not be published by
Brewers Publications.

"Introduction to Brewing Science" by Dr. George Fix will be published
by Brewers Publications, it is currently in process.

Jim Homer
att!drutx!homer

Date: Mon, 10 Apr 89 21:57:28 PDT
From: inc@tc.fluke.COM (Gary Benson)
Subject: Introduction, and a Few Questions

Hello! I've been reading the HomeBrew Digest for a while now, and find it to be really interesting and informative. Thanks to all for making this a friendly forum for discussing a mutual interest: getting snockered on the fruits of our own labor! (Just kidding, <wink>, <wink>)

I'm writing to introduce myself, to let you know where I am with my hobby and to ask a few questions.

My name is Gary Benson, and I supervise part of the Publications Department here at Fluke. I recently resurrected homebrewing as a hobby, and this time around is a LOT more fun...for one thing, it seems that in the past ten years or so, things have gotten much more scientific and repeatable. My first time around I brewed maybe 2 or 3 batches and gave it up for a lost cause. The stuff made it to the bottle (maybe it shouldn't have!), and it never exploded, but it was pretty raunchy.

Anyway, nowadays we have a CHOICE of yeast, all kinds of variations in the brewing process, choices of equipment, and we can even make draft beer -- no need to bottle it at all!

I am on my 8th batch or so, and I am making a beer I really enjoy. I will probably never graduate to all-grain brewing for two reasons: One, I am unwilling to spend that much time, and two, I now make what I consider to be an excellent Porter WITHOUT the added equipment and time that going all-grain seems to entail. Perhaps my tastes will mature further (today it is hard to believe how wonderful I once thought P-B-R was!) and my beer will need the additional complexity or body that only all-grain can provide, but I really can't say. I'm pretty happy with this. Here's the recipe:

- 1 can Munton and Fison's dark hopped extract
- 1/2 can Edme bitters kit extract
- 1 stick brewer's licorice
- 1/2 pound toasted barley made into a tea
- 1 pound flaked barley (sparged in a kitchen strainer!)
- 2 ounces Cascade hops (pellets)
- 1 ounce Northern Brewer hops (pellets)
- Edme yeast (from Bitters kit)

As usual, I did not boil the entire five gallon batch. I did use boiling water to sparge the flaked barley, though, so it was too hot for the yeast until the following morning. To pitch the yeast, I normally do just that: PITCH it onto the surface of the wort. This time, I took out about a quart of the wort, added about 1/2 cup regular old refined white cane sugar, and stirred it in after 15 minutes or so. Those yeast did not just activate, they got down right EXCITED! I pitched the yeast on 2/24, at 7:00 am. By the time I came home for lunch, it was bubbling furiously. Two days later it slowed to the point that I thought it had given out, so I put it into the secondary fermenter. That got things going again, but quite a bit slower than initially. A total of only 7 days after pitching the yeast, I bottled.

I have never had a brew take off quite so fast, so I monitored S.G. closer than usual-- I read it daily, and sometimes two or even three times in a day. Beginning S.G. was 1045, and ending was 1005. When it was stable for two days, I figured it was done, and it was. I ferment my brews right next to the hot water heater, which seems to maintain a constant 74 degrees.

Some questions: is 74 degrees too warm for fermenting dark ales? does it REALLY matter if you throw the yeast onto the surface, or proof it first (given equally active yeast -- I know that both methods work, but does it really change anything?)

I'll shut up here soon, but I did want to ask this group something I've been curious about for a long time: it seems to me that all the world's beers comprise a continuum from near beer, through LA, up to Budmiller, into the Mexican exports, the British stay-at-homes, (hmmm... never thought of it before, but Mexico and England could learn from each other!) and maybe ending with barleywine or something. Is that a fair characterization? If so, is there really a "definition" for the terms we use all the time to describe our brews. What exactly is ale, beer, malt liquor, porter, bitter, stout? The only two stouts that I can find locally are Guinness and Sheaf, and there is a LARGE difference between these. What qualities do they share that their makers can both put "stout" on the label? Are pilsner and lager similar -- both are light-colored, right? And Lager is aged, but is that it? How about Bock and duplebock? I understand that bock is the season's dregs, but is the double version the dregs of a season's worth of brewing starting with bock?

Thanks -- I hope my questions are not too elementary. I am looking forward to future editions of our digest. Oh! a piece of adminstrivia to the kind person who manages the digest: I also usually recieve two mailings of each digest, a day apart. I can send the path if it will help locate the bug. And a suggestion: would it be possible to include the edition as part of the "End" message", something like:

End of HOMEBREW Digest 199, 5/4/89

I frequently recieve several new digests at one time, and it would be helpful to be reminded as I reach the end what the edition was so I could save it easily without returning to the mailer's header list to remind myself. No problem if it's not easy to accomplish, but thanks a lot if you can manage it!

Thanks again to all who are contributing to this fine publication. I look forward to reading the digest every time it comes.

--
GaryBenson, inc@tc.fluke.COM- _ _ _ _ _
_ _ _ _ _ I was born to play shortstop. -Rey Quinones

End of HOMEBREW Digest

Date: Tue, 11 Apr 89 08:17:17 PDT
From: dsbaer@EBay.Sun.COM (David Baer)
Subject: The beer continuum

Gary Benson asks the insightful question:

>>What exactly is ale, beer, malt liquor, porter, bitter, stout?
What qualities do [stouts share] that their makers can...put "stout"
on the label? Are pilsner and lager similar -- both are light-colored,
right? And Lager is aged, but is that it? How about Bock and duplebock? <<

In very brief, each of these styles of beers has a starting gravity,
specific ingredient, or certain type of yeast that allows each
to be classified with other beers. The problem lies when styles of
beer are very similar: ie Porter and Stout. There the line of
distinction blurs and the words often become interchangeable.

Michael Jackson has a book "The Simon and Schuster Pocket Guide
to Beer" that will give alot of details about what the differences
are between different beer styles.

>>I understand that bock is the season's dregs,<<

I have a different understanding of bock. Without my pocket
guide I don't have an exact definition, but I think bock beers
are usually brewed in the fall for consumption in the spring,
they have relatively high starting gravities: ie 1055-1065(dopplebocks
are 1070-1080) and are called bock beer because the original bock
was brewed in Einbeck, Germany. The reason many bock beers have a goat
as their mascot is "bock" is goat in German. I don't speak German and
can't verify my last statement at this moment, but I think its true.

Welcome aboard, Gary,

Dave Baer
(Sun Microsystems, Inc. in lovely Milpitas,CA)

Date: Tue, 11 Apr 89 15:59:42 MDT
From: rdg@hpfcmi
Subject: Duplicates, Compuserve, etc
Full-Name: Rob Gardner

I'd like to thank everyone for putting up with both the duplicate problem and the blank message problem. I predict that these maladies will still be eradicated in our lifetimes. Be patient.

> to future editions of our digest. Oh! a piece of adminstrivia to the kind
> person who manages the digest:
>
> a suggestion: would it be possible to include the edition as part of the
> "End" message", something like:
>
> End of HOMEBREW Digest 199, 5/4/89
> *****
>
> Thanks again to all who are contributing to this fine publication. I
> look forward to reading the digest every time it comes.

Well, with all those compliments, how can I refuse?

OK, now on to our regularly scheduled program.

Warning: Famous Gardner-style Diatribe begins here...

> Charlie Papazian tells me that the homebrew forum on CompuServe is set up
> and there is some activity.

> AHA members can get a free subscription and initial time on CompuServe.
> Call or write the AHA.

Wow, that's sounds good. But here's my personal, biased, opinion on how successful homebrew will be on CompuServe. Consider that out of the tens (or perhaps hundreds) of thousands of people who have access to Usenet/BitNet/CSnet/Arpanet/etcnet, only about 350 have elected to subscribe to the Homebrew Digest. Out of those 350, there are only around 5 or 10 people who contribute articles regularly, and only about 30 or 40 who ever contribute. (Disclaimer: these numbers are the purest shimmering wild assed guesses.) The obvious reason for the small number of subscribers (as opposed to say, Zymurgy circulation), is that we are homebrewers with an interest in computers, and who work with them on a daily basis, and happen to be lucky enough to have access to the net.

Now, let's look at the people who will subscribe to the compuserve homebrewing discussion. They are a similar group, but with one important difference: they will have to be loaded with money. For in order to access compuserve, you must own a modem, and a terminal or a personal computer! You must also have bags of money to pay the connect charges. Now, it is true that lots of people brew beer, and lots of people have PC's, but how many people are interested in both? I

predict it will be a pretty small number of people who are willing to spend the extra time and money.

For most of you out there, the time and money you spend on the Homebrew Digest is close to nothing. How many of you would even bother if it meant you had to go through a whole electronic ritual just to log in?

Well, that's just my opinion.

Rob

Date: Tue, 11 Apr 89 13:32 EST
From: DEW@vms.cis.pittsburgh.edu
Subject: RE: Homebrew Digest #124 (April 11, 1989)

Prior to receiveing the Homebrew Digest #124 the last Digest I received was #117. Is this a current problem or am I the only subscriber experiencing this difficulty? If possible I would like to receive Digests #118 to #123.

Digestless

Doug ...

End of HOMEBREW Digest #125, 04/12/89

Date: Wed, 12 Apr 89 08:57:12 PDT
From: sjsca4!greg@uunet.UU.NET (Greg Wageman)
Subject: Homebrew & Compuserve

Rob Gardner writes:

>Consider that out of the tens (or perhaps hundreds) of thousands of
>people who have access to Usenet/BitNet/CSnet/Arpanet/etcnet, only
>about 350 have elected to subscribe to the Homebrew Digest. Out of
>those 350, there are only around 5 or 10 people who contribute articles
>regularly, and only about 30 or 40 who ever contribute. (Disclaimer:
>these numbers are the purest shimmering wild assed guesses.)

Compuserve has just celebrated their "500,000th user". Don't ask me whether that's 500,000 *active* accounts, or they've just issued their 500,000th account in their history. In any even, they rival Usenet in number of potential readers. And unlike usenet, there is an organization behind them which publishes a magazine which does features on things like a homebrew forum to attract members.

>Now, let's look at the people who will subscribe to the compuserve
>homebrewing discussion. They are a similar group, but with one
>important difference: they will have to be loaded with money. For in
>order to access compuserve, you must own a modem, and a terminal or a
>personal computer! You must also have bags of money to pay the connect
>charges. Now, it is true that lots of people brew beer, and lots of
>people have PC's, but how many people are interested in both? I
>predict it will be a pretty small number of people who are willing to
>spend the extra time and money.

Unlike Usenet, Compuserve subscribers represent people who use their own computers for leisure activities. The vast majority of Usenetters receive it at work, or at school. And very few actually pay for it (that some *do* pay for it is another argument against the above). Compuserve subscribers, on the other hand, pay by the minute. Thus, they tend, overall, to be an upscale group. No one expects the Homebrew forum to attract *new* users; but existing Compuserve subscribers already have their terminals or PC's and modems, and presumably some money to spare for homebrewing. The best thing that could come out of this would be for Compuserve to introduce more people to homebrewing. How is that bad for anyone?

>For most of you out there, the time and money you spend on the Homebrew
>Digest is close to nothing. How many of you would even bother if it
>meant you had to go through a whole electronic ritual just to log in?

Compuserve's machine-specific forums provide free software to automate the message-reading process. On my Atari ST, I can double-click an icon and have the machine 1) dial Compuserve 2) log me in 3) go to the forums and get new messages from the topics I previously selected 4) log off 5) allow me to read message threads 6) compose replies and 7) log in, post them, and log out. No muss, no fuss, no hexadecimal incantations or slaughtering of goats.

In addition, since Compuserve's forums provide an indexed file-storage area, lists of (for example) recipes, grouped by beer type, could be kept on-line. The possibilities are wide open at this point. In case you haven't figured it out by now, I am also a Compuserve subscriber. I gather that Rob isn't; you should check it out before you write it off.

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Date: Wed, 12 Apr 89 08:31:20 CDT
From: jmellby@ngstl1.csc.ti.com (But I'm feeling MUCH better now)
Subject: Texas Homebrew Law Problem

I realize this is only locally important, but ...

The Texas Tobacco and Alcohol Board has struck again!
Last fall, just before the Houston Homebrew competition, the TABC decided the the law allowing homebrewing for personal "use" meant "use" in you home, only by members of your family. This meant, no homebrew competitions, no giving samples to friends, no taking the homebrew out of the house, etc. (This also applies to home-made wine!)

There is a proposed ammendment to the home-brew law pending, which anyone in Texas, or nearby states, might like to support. The bill is #2332 (I hope) ammending 109.21 (which allows homebrew) saying that homebrew may be removed from the home for organized affairs exhibitions, or competitions ...

Anyone who is willing please contact Texas Representatives and support this bill.

P.S. BTW, there is also a proposed bill to allow Brewpubs in Texas, pushed mainly by the nice people at Reinheitsgebot Brewing, here in Plano.

P.P.S. Any homebrewers traveling through Dallas, there is a monthly Homebrew Club meeting on the second Tuesday of the month, at 7PM in the Olla Podrida Shopping Mall (its closed then so enter at the North-East door). Visitors are welcome.

Surviving the American Dream

John R. Mellby
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* I may be a craven little coward, but *
* I'm a gre-e-e-eddy craven little coward! *
* -- Daffy Duck *

Date: 12 Apr 89 12:04:50 PDT (Wed)

From: Bryan Hilterbrand <bryanh%dadla.la.tek.com@RELAY.CS.NET>

Subject: Bock ales?

Hi everyone,

Stupid novice questions: since the subject of "bock" beers came up, I was wondering if a bock ale would taste good? I am considering making a bock ale for my second batch of homebrew, and I was hoping someone had experience with this.

- 1) Is this too hard of a brew to make for a second batch?
- 2) Would it taste okay as an ale (I can't get another refrigerator into my apartment)?
- 3) Any specific ale yeast varieties to use/avoid (I'm probably going to use one of the Wyeast liquid yeasts)?

By the way, my thanks go out to everyone for this forum -- it's been a lot of fun to read and learn from everyone. (Special thanks to Rob for keeping the list going!)

Bryanh Hilterbrand
bryanh%dadla.la.tek.com

End of HOMEBREW Digest #126, 04/13/89

Date: Thu, 13 Apr 89 09:40:54 MDT

From: rdg@hpfcmi

Subject: More on compuserve

Full-Name: Rob Gardner

> From: sjsca4!greg@uunet.UU.NET (Greg Wageman)

> In addition, since Compuserve's forums provide an indexed file-storage area,
> lists of (for example) recipes, grouped by beer type, could be kept on-line.
> The possibilities are wide open at this point. In case you haven't figured
> it out by now, I am also a Compuserve subscriber. I gather that Rob isn't;
> you should check it out before you write it off.

I never said that the Compuserve Homebrew group was a bad thing. Far from it- I only stated my opinion that I didn't think it would fly. Now, obviously, there's a lot that I wasn't aware of regarding Compuserve, and the information you provided about it was exactly what I was hoping for. I still think that the Compuserve thing will attract few new subscribers from the existings brewing community, but I will concede now that it certainly looks like an excellent opportunity to attract new homebrewers. I wish the AHA and Compuserve good luck with the venture.

Rob

Date: Thu, 13 Apr 89 09:12:17 edt
From: Peter LaPine <lapine@m2c.org@RELAY.CS.NET>
Subject: Re: Homebrew Digest #126 (April 13, 1989)

W.R.T. Gary Benson and his questions about bock and doppelbock beers... Papazian has a small section about the two of these that tends to refute the long held belief (in the U.S.A.) that these brews come from the dregs.

I have a batch (my 6th or 7th ?) of doppelbock currently in fermentation. It's delicious! That's why I keep making it. I do diddle with the recipe a little each time to see what effect various ingredients have on the final outcome.

To Bryan Hilterbrand I say 'Go for it!'. The recipe I use may be found in Papazian's CJOH (aren't those the call letters of a radio or tv station in Canada?). I've used light hopped extract lately, as it yields a brew that you can see through, as well as having a great robust flavor. I use two packets of Red Star Lager yeast, and ferment it at cellar temperatures. As Papazian says, most dried lager yeasts can be used at cellar temperatures. I've had good luck with it, so far.

Date: Thu, 13 Apr 89 14:02:36 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Chill Haze

I'm new to brewing (just started my fourth batch last night), and I just noticed something about chill haze. I have a pale ale that is clear before re-fridgerating and develops considerable haziness when cooled. The interesting thing about it is that it takes several hours for the proteins to precipitate (ie if you cool it just before consuming, it's clear).

Has anyone else noticed this or is it just my particular batch?
(I used Irish Moss) Any comments?

-Al ajhainer@violet.waterloo.edu

Date: Thu, 13 Apr 89 12:48 EDT
From: Mike Fertsch <hplabs!uiucdcs!adc1.RAY.COM!FERTSCH>
Subject: Bock Ales

Bryan Hilterbrand asks -

> since the subject of "bock" beers came up, I
> was wondering if a bock ale would taste good? I am considering making
> a bock ale for my second batch of homebrew, and I was hoping someone
> had experience with this.

Michael Jackson describes a bock beer as having "a gravity of not less than 16 degrees Balling (1.064 SG), and are made with roasted malts. Bock beers are rich and malty tasting."

When judging Bock beers, I look for a) lots of malt sweetness, b) lots of alcohol (it should be warming), and c) absence of a strong fruity character. The cold slow ferment of lagered bocks reduces the fruity, estery character in the beer.

Ales traditionally have a fruity estery character. I consider beers with lots of malt sweetness, lots of alcohol, and a fruity character as Barley Wines. Michael Jackson describes a Barley Wine as "an extremely rich beer, with a powerful bouquet, and a barley taste which is almost fruity. Barley wines are usually dark and bear some resemblance to German doppelbock beers".

Although Barley Wines usually have a strong hop character (bocks and doppelbocks do not), the proposed "Bock Ale" might be better classified as a Barley Wine. My latest Doppelbock picked up a bit of estery character, so I will probably enter it in a competition as a BarleyWine.

Getting back to the question, Bock Ales can taste good! If you want a BockAle/BarleyWine then ferment at ale temperatures and use an ale yeast. If you want a Bock beer, then ferment colder (I ferment at 40-50 degrees) and use a good lager yeast. Either way, these strong beers are super!

Mike Fertsch

Date: Thu, 13 Apr 89 11:34:55 EDT

From: lbr@gatech.edu

Subject: Re: BrewCo Boiler

In #123 Eric Henschal <henschal@wrair.ARPA> wrote:

> I recently bought a BrewCo Boiler....

I tried to reach you by e-mail but it failed.

I have had one of these since the fall. I bought it from BrewCo. I bought a three prong 240V plug (small, intended for air conditioner) and put an outlet on my range for it: the "hot" plugs are perpendicular instead of parallel so there's no way to plug in a normal appliance). There is a separate fuse at the outlet, since the circuit breaker is 50 amps.

> 1. The manufacturers indicate that grain:water ratios as much as
> 4 lbs grain: 1 gal water are NOT recommended with the BrewCo
> Boiler. I usually use 1 lb grain to 1 quart water....

I use a thin mash: 10 lbs of grain in 3 imperial gallons. That's about 1.4 U.S. quarts of water per pound of grain. I get good conversion.

> 2. The manufacture also warns about scorching the grain at high
> grain to water combinations, and recommend the use of a grain
> bag. Is this commonly done? Does the bag/grain sit on the
> element? Do I have to fit in a false bottom? Can scorching be
> avoided merely by frequent stirring?

I don't have a grain bag, but may get one. It certainly could not sit on the element: the thing is at least 1700 watts, and has only one "speed." (The low settings of the thermostat change the on/off cycling, not the power.) I think the grain bag is suspended from the top by strings.

Scorching can be avoided by frequent stirring. I use a large oak paddle. The element appears to have a safety cutoff as well as the thermostat cycling. If you do scorch the grain badly, the element may cut off for about five minutes. Keep the element clean: I let mine get blackened and it didn't work well for a while. Use trisodium phosphate (TSP), available in hardware stores, to clean the element. (Greg Noonan recommends this and it works well.)

> 3. I notice that the boiler has a "drum tap" on the side. If I
> use a grain bag and false bottom, is it possible to sparge the
> grain in the mash-tun?

I think so, but I've not done it. I transfer the mash to a picnic cooler fitted with a 1/4" copper tube with kerfs cut in it. Sparging without a grain bag won't work, though; the grains clog the tap.

> Any recommendations will be greatly appreciated.

Mashing:

I mash free in the thing; I've considered using a bag but haven't done it yet. I'm curious about this. Does the grain bag sit in a water bath?

I had hoped that I could do a step infusion mash with it, but the element cannot raise the temperature from 120 to 150 without scorching and kicking out (see above). The problem is that it applies an incredible amount of energy right at the element. The boost from 153 to 167 (to kill off the enzymes) works fine if I stir. Go figure.

I heat my mash water to 135 (I think, I'll check my notes) and mix in the grain. It stabilizes in the low 120s and requires little or no heat during the protein rest. I then do a decoction on the kitchen range to raise to about 153. (That is, I boil about a quarter of the mash.) It will hold your mash temperature fine--my setting is 4.1. Beware that tiny changes in the thermostat (4.1 to 4.3, say) will mean 3 to 5 degrees F!

If you're using pale ale malt and omitting the protein rest, you can do the mash entirely in the thing, but you still need an auxiliary sparging system unless you have a grain bag.

Boiling:

It works well for boiling the wort, though it could be larger. I fill it to the 5 imperial gallon mark and watch it carefully for the first 5 minutes of boiling. I have to hand-cycle the thermostat to avoid boil overs. After about 5 minutes enough protein has broken down that I can leave it on "9" and it cycles about 4 to 1 on/off, keeping a rolling boil when on.

Dave Line (Big Book of Brewing) indicates that you can drain through the spent hops and out the tap, but it clogs up and runs too slowly. I now siphon the hot wort to the cooling vessel, and drain a small amount thru the tap. (I use mostly leaf hops.) I tried dropping my cooling coils (thru which I run cold water) into the BrewCo, but the trub collected on the heating element, which is well above the floor of the thing, and I wasted a lot of wort when I siphoned the wort off the trub.

If you do buy and try a grain bag, let me know how it turns out. I've worked hard this winter on improving my beer; I'd now like to simplify things.

Len Reed
gatech!holos0!lbr
holos0!lbr@gatech.edu

End of HOMEBREW Digest #127, 04/14/89

Date: Fri, 14 Apr 89 07:53:30 CDT

From: jmellby@ngstl1.csc.ti.com (But I'm feeling MUCH better now)

Subject: Monopolies and Mergers Commissions Report on UK Brewing Industry

The following is a flyer, apparently added at the last minute, to the April 1989 issue of What's BREWING (the newspaper for the Campaign for Real Ale).

What's BREWING

Newspaper of the Campaign for Real Ale

MMC report

CAMRA'S POLICIES on the increasingly monopolistic position in the UK brewing industry have been totally vindicated by the Monopolies and Mergers Commissions

report into the supply of beer in the UK>

The main recommendations of the report are.

* A ceiling of not more than 2,000 tied pubs to be owned by an individual brewery or group: this includes tenanted and managed houses.

<A Tied Pub is owned by the brewery and hence serves mainly/only that brewery's beer. Since almost all pubs are tied, this tends to restrict the choice of beer you can drink in the UK.>

This will mean the divestment of 22,000 pubs by the big six brewers as no regional or local brewer currently owns more than this number. Breweries will have three years to carry out the MCC recommendation.

<The Big Six are the major brewing conglomerates including (Can I remember them?) Bass, Watney, Whitbread (bad reputation with the real ale drinkers), Allied, Scottish & Newcastle, and ?>

* Pubs being sold should have no covenants attached restricting a new owner to the former brewery's products.

Also there should be no sales of pubs with covenants which preclude them from being used as pubs in the future.

* The elimination of all loan ties. Existing loans should be allowed to run their course.

<The breweries make large loans to pubs on the condition that the pubs sell mainly/solely that brewery's beer. Again this makes it VERY hard for small breweries to compete, and extremely difficult for new, small breweries to enter the market.>

* Tenants should be allowed to buy a minimum of one draught beer, free of the ties. Also there should be no tie at all for wines, cider, soft drinks.

* Brewers should publish wholesale price lists which set out the discounts that are available.

<Do they keep them secret now?>

In its report the MMC is scathing about the state of the industry. It targets its recommendations specifically at the Big Six and has set the ceiling

on pub ownership in order to boost the position of the independents. It recognises the complex nature of the industry -- with vertical and horizontal integration--and has not made sweeping changes which would have been disastrous for the regionals.

The report is an historic victory for the consumer. By ensuring the survival of the smaller brewers, outlawing loan ties and forcing brewers to compete on wholesale prices, the MMC has paved the way for genuine choice and price reductions for drinkers.

By ensuring the survival and expansion of the independent regional and local breweries, the commission has moved to protect Britain's unique brewing heritage. The commission also noted that the price of beer had risen by 15 per cent above the retail price index between 1979 and 1987, almost double the rise in restaurant prices. The report adds that brewers have exploited their monopoly situation and act against the public interest.

The MMC reserves most of its venom for lager. It says that the high price of lager is not justified by the cost of producing it. Lager sold for approximately 10 pence a pint more than bitter but despite the claims of the Brewers' Society that lager costs more to produce and advertise, the real difference on a pint-to-pint basis was half a penny more in favour of lager. It dismissed the Brewers' Society's claim that extra money was needed to establish a 'new product' such as lager on the grounds that it had enjoyed a significant market share for the last 25 years.

The MMC also recommends that tenants should be covered by the provisions of the Landlord and Tenant Act of 1954, which will give them greater security of tenure.

While the Campaign will be overjoyed by the MMC's findings, which underscore 18 years of research and lobbying, there should be no room for complacency. Local branches must ensure the recommendations are enforced. We do not yet know how they will be policed and it is vital that the Big Six are not let off the hook by divesting only low-barrelage pubs that other brewers will not be keen to buy. As with the infamous pub swaps of the late 1970's, we must insist that the major brewers do not get around the report by cosy insider dealing between themselves.

The report is silent on the subject of take-overs and mergers but we can draw comfort from the fact the the Elders bid for S&N has been blocked, again to the benefit of the consumer, which signals a new toughness on this situation by the Government.

CAMRA can take enormous pleasure from the vindication of our stance and will take Lord Young's advice at his press conference when he suggested breaking out the champagne. Naturally, we will celebrate with the grain rather than the grape.

Surviving the American Dream

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* "I am (not) recommending that you totally ignore your responsibilities as *
* a homeowner and just sit around all day with a beer can in your hand. *

* No indeed, I have long been a believer in purchasing bottled beer, and *
* pouring it into a chilled glass." *
* -- "Homes and Other Black Holes", Dave Barry *

Date: 14 Apr 89 11:46:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: BrewCo boiler, CIS, Pilsner recipe

To: Len Reed

Thanks for your extensive comments and advice concerning the BrewCo boiler. I will surely let you know how it all works out. By the way I did receive your E-mail through the regular route, but I was unable to reply directly. This E-Mail address thing still puzzles me sometimes.

RE: Compuserve. My comments concerning the costs of Compuserve have been printed here before, so I will not burden the readers with these again. I probably subscribe to almost all of the known BBS's and beer networks in my constant search for new brewing information. Compuserve will serve me as one other resource to tap on the road to my perfect beer. I look forward to having some heart-to-hearts with Professor Surfeit. I guess I'll be talking to you on CIS, Greg (Wageman).

The following recipe has produced one of the finest pilsners I have every made...CHEERS.

For 5.5 gallons

4 lb can Mountmellick HOPPED light extract
3 oz Crystal Malt
2 tsp gypsum
1/4 oz Saaz hops (boiling, 75 minutes)
1/2 oz Saaz hops (finishing, last 10 minutes)
Wyeast #2007 liquid yeast (2 qt starter)
47-49 degrees F for 3 weeks (primary fermentation)
30 degrees F for 4 weeks (lagering)

The Crystal malt was steeped at 170 degrees F for 20 minutes in the brewing water (and then removed) before the start of the boil.

What could be simpler?

Erik A. Henchal, Ph.D.
<Henchal@WRAIR.ARPA>

Date: Fri, 14 Apr 89 13:36:54 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: NC homebrew club

If there are any fellow Homebrew Digesters out there that live in the Triangle area of North Carolina, send me mail so I can tell you about the homebrew club I found recently. As inducement I'll tell you about the 5 different commercial and *15* different homebrewed beers I tasted at the first meeting I attended. Good thing there were only a couple swallows of each and that the meeting lasted 3 hours. The meetings are held at a brew pub and both the head and assistant brewmasters attend the meetings. One of the first things out of the brewmaster's mouth was "Oh sure. Just bring a sterile container by any time and I'll fill it with our yeast. I've got plenty.". Wow.

Pete Soper, Encore Computer Corp, 901 Kildaire Farm Rd., bldg D
Cary, North Carolina 27511 USA phone 1 919 481 3730
arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

Date: Fri, 14 Apr 89 13:22:19 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Electric Brew Pots

I've used a 220v Bruheat since Christmas. From the recent descriptions of the BrewCo unit it is very similar if not identical. The Bruheat has a cute multicolored design on the side and claims to be from "Cordon Brew" at Burton on Trent. It came packed with Brit newspapers and was \$69 from Koeppls (according to Santa Klaus). I use my dryer outlet. It seems to be standard practice to have to wire these brew buckets yourself. Let's be REAL sure we get the ground connected properly with these things. You don't usually get a second chance after contacting 220 volts. The 220 setup may seem like a hassle, but according to a "Zymurgy" review the 110 volt units (e.g. Thorn Electrims) have much lower power elements and take forever to get to boiling temperature compared to the 220 models. Finally, if the BrewCo unit is just like a Bruheat then it comes with a dinky 4 foot power cord. Don't be tempted to add an extension of the same gauge. As it is with my Bruheat, the 4 foot dinky cord is warm to the touch when the unit is running. A 14 gauge extension is the way to go.

I use the Bruheat for preparing dough-in water, water for infusions, sparge water, and as a boiler. I've never mashed grains in it directly or tried to sparge in it. It holds water temperatures very accurately. The element on the Bruheat uses about 15 amps at 220v.

My problem with maximum settings until recently had been the opposite of Len's, in that I got at most a 1:1 on/off duty cycle and it took a long time to get a boil started (but with no danger of boil-over!). I turned the adjustment screw inside the thermostat unit clockwise 1/4 turn. Now I get around 4 or 5:1 on/off cycle at maximum setting and have to manually jockey the control at the start of a boil like Len.

Both before and after this tweak, the Bruheat element comes on *even at the lowest setting*, so I cannot plug the unit in dry.

I find that keeping the lid on greatly reduces the time needed to come up to boiling temperatures. I leave a thermometer floating in the wort and when it gets to around 190-200 degrees I pull the lid back off since a very fast boilover is guaranteed with the lid left on too long.

I calibrated the side with a grease pencil since I got tired of using the imperial gallon and liter markings. On a level surface about .3 US gallons are left in the Bruheat when it is drained down to the tap level. In the past for recipes that used 2 ounces of hops or less I could usually get all the hops and hot break to settle below the tap and save a racking step, since I ignored the cold break. I use only pellet hops. Recently I've started racking off the cold break too, so I just tip the Bruheat and get everything I can out of it and into a carboy for settling.

I also use an immersion chiller and found that independent of the very poor cooling of the bottom layer of wort and hops sticking to the coils, the Bruheat cannot stand the mechanical stress of the chiller resting on the heating element. I bent the bottom coil of the chiller so it curves down past the element and rests on the bottom of the Bruheat, taking most of the weight of the chiller off the element. This was after I discovered a slow leak around the element once and momentarily lost all my relaxation :-)

Speaking of the drain clogging, I've noticed that even with pellet hops

it is common to get clumps stuck in the tap. But the tap is held on with a plastic threaded collar and both it and the heating element can be removed easily. I find it a lot easier to clean the element with it out, just by scrubbing with a Brillo pad. I soak the tap in a bowl of hot detergent and then flush it with water.

Overall I'm very pleased with the Bruheat. It has added a lot of convenience to my brewing as well as some qualitative improvements like greatly reduced wort darkening and better hop utilization.

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End of HOMEBREW Digest #128, 04/15/89

Date: Fri, 14 Apr 89 7:45:57 CDT

From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>

Subject: AHA & Compuserve

Full-Name:

In all the discussion of this topic, don't forget that one of the primary goals of the AHA in going to the Compuserve forum is to try to reach new converts who haven't been exposed to home brewing. After all, most people who learn about home brewing on Compuserve have money to invest in a new hobby. Even if they "only" succeed in selling a bunch of membership/subscriptions without converting new brewers, it will be profitable for them.

Steve Conklin uunet!ingr!tesla!steve
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End of HOMEBREW Digest #129, 04/16/89

Date: Sun, 16 Apr 89 18:03:28 edt

From: bergman@m2c.org (Michael Bergman)

Subject: Lecture on "fermentation in the Ancient World" in Boston

Saul Katz, an anthropologist from the University of Pennsylvania, will be speaking on "Fermentation in the Ancient World" at a meeting of the Culinary Historians of Boston, on April 18th at 7:00 pm. The lecture is free, a small donation to cover refreshments will be solicited. If you're interested, contact me, Michael Bergman, at (508) 870-0312 (10-6:30) or send me email. As this is a small group, only the first three respondents can attend (which is why I'm not posting the location). Personally, I doubt that that many of you will be interested, free, and in the neighborhood, but I was asked to make sure...

They'll be having another lecture on the topic, in a larger hall, and I'll post more details as soon as I get them. I'm not a member of the group myself, a friend is.

--mike bergman

bergman@m2c.org

End of HOMEBREW Digest #130, 04/17/89

Date: Mon, 17 Apr 89 09:13:48 MDT

From: rdg@hpfcmi

Subject: Compuserve

Full-Name: Rob Gardner

> From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>

> In all the discussion of this topic, don't forget that one of the primary
> goals of the AHA in going to the Compuserve forum is to try to reach new
> converts who haven't been exposed to home brewing. After all, most people
> who learn about home brewing on Compuserve have money to invest in a new
> hobby. Even if they "only" succeed in selling a bunch of membership/sub-
> scriptions without converting new brewers, it will be profitable for them.

Oh, now that's quite an admirable goal. :-)

Rob

Date: Mon, 17 Apr 89 14:05:09 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: Australian Amber Ale Recipes?

A year or so ago, I ran into a fellow at a party who was liberally pouring his homebrew from 2-litre plastic pop bottles. He identified it as an "Australian-style amber ale", made from extract & grain, and it was DAMN GOOD! Not heavy or sweet, but with ample body; hoppy but not too much, and very refreshing on a hot day. Now that the weather's turning hot and all I have in the cellar is heavy brown ale, I remember that crisp brew fondly. My questions:

- 1) Is there really such a thing as an "Australian style" of ale, and how does it differ from other styles?
- 2) Does anyone have any good "hot weather" ale recipes they're willing to share?

Much obliged. - Martin

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 17 Apr 89 21:26:17 PDT

From: ephram@violet.berkeley.edu

Subject: Culturing yeast from bottle conditioned beers.

I have this batch o' wort that I made up last night. I tried to culture some yeast from some Sierra Nevada Pale Ale bottles, but, nothing happened. I made a starter from some sterile wort I removed and cooled half way through the boil. 3 bottles of Sierrra were emptied and the dregs swirled and added to the cool wort. 45 Min later, Nothin, not even a bubble. Not hampered by the apparent lack of activity I went ahead and pitched the "starter" anyway (3 Sierra Nevada Pale Ales in lew of dinner will unhamper you of much:-).

Well the questions are, 1) Will this eventually start? If not should I just pitch a packet of dry? 2) How can I culture some Sierra Nevada yeast (or any other yeast for that matter) ?

Any other suggestions? I tried dry hopping some pellets of cascade hops this time (1/2 oz.). Will they circulate enough to emit aromatics? Do they need to?

Thanx for your help

We must prevent those commies from compromising the integrity of our precious bodily fluids. -Gen. Jack D. Ripper

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End of HOMEBREW Digest #131, 04/18/89

Date: 18 Apr 89 08:09:09 PDT (Tue)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HB.DIG#131 [Summer ales & Sierra Nevada]

In # 131, Martin Lodahl asks:

>1. 2) Does anyone have any good "hot weather" ale recipes they're willing
> to share?

>

>Much obliged.

- Martin

Yes, and it's a real simple one. I mashed 3# of plain malted barley using the temperature-step process as described in Papazain's book for partial grain recipes. I boiled for 30 minutes, then added one 3# can of Blue Ribbon light extract (the cheap stuff you get at the grocery store). Boiled for 30 more minutes with 2 oz of Willamette hops. Finished with 1/2 oz of Kent Goldings in the last 5 minutes. Pitched 1 packet of Red Star Ale Yeast when at room temp. Fermented at about 68 degrees F, using two-stage process. It turned out refreshing, light in body and taste, and with a beautiful head (1 cup corn sugar for priming). Considering what went into it, I was surprised with the goodness of the outcome.

Next, ephram@violet.berkeley.edu asks about the culturing of Sierra Nevada yeast from the bottle.

If Sierra Nevada is pasteurized to stop the fermentation process, which I suspect is the case, the yeast will never start. You may try culturing some from a draught of Sierra Nevada from your favorite pub.

Cheers,,,Florian

Date: Tue, 18 Apr 89 14:57:17 edt
From: bergman@m2c.org (Michael Bergman)
Subject: some discussion from another net

Article 2595 of alt.sca

Henry of Maldon wrote asking about beer, wine and bread yeasts. David le Casse's reply contains much of what I would have said. Since the topic fascinates me, and my specialty is ancient domestic technology, here's my two cents worth:

Yeasts are airborne, but they like to live on things like fruit skins, grains and the vessels that fruit or grains are worked in.

Grapes are fermented without added yeast in France. Cider is fermented without added yeast in England. Unpasteurized honey mixed with water ferments very nicely anywhere.

What cultivated yeasts do is to reproduce conditions which exist in a particular sector of a country, with its particular beer or wine. Baking yeast is a cultivated descendant/variant of a yeast that could be used for either brewing or baking.

I don't recommend trying cider without added yeast (I use Lalvin champagne yeast these days) unless you can get a proper cider apples mix, and press it yourself. Proper cider apples include things like Cox's Orange Pippin. You're looking for low acid (under 5%).

Ottawa is too far North to get the apple mix I want. (If anyone wants to hear the whole explanation of cider making ask me, or have a look at something like Jo Deal's book on cider making, as a start).

I have made award winning mead (Aurelia Mead) from unpasteurized honey, water, a few raisins and a little crab apple juice. I have done the same with unpasteurized honey and cranberry juice (a recipe which goes back to the neolithic.) I do not add yeast, but control the environment very carefully. Nature does the rest.

Wine concentrates are such that added yeast is a must (no pun intended). If you can get hold of good local grapes (eg. Niagara, California, New York, Texas, B.C....) and press them yourself, by all means try without yeast. DO NOT add sugar or dilute with water however, as this will kill the process (you need a sufficient concentration of the good yeast from the grape skins, to overpower any bad yeasts.)

Sourdough is made from air-borne yeasts, or from a culture of the previous batch of bread. The Romans knew how to make a yeast culture. Cato gives a recipe which I have tried, for

making yeast from grape must and bran. The New Testament contains a reference to making bread with a piece from the previous batch (a parable about the kingdom of heaven). The Egyptians originally used the same yeast for bread and beer. Forbes thinks the yeast came from fermenting hard bread cakes soaked in water. (See Studies in Ancient Technology by A. J. Forbes-it's in several volumes and in most libraries).

I have made bread from my brewing and vinting yeasts. The mead yeast is particularly good for this. Take a cup of mead yeast (after the second racking is best) and add a cup of flour. Leave in a warm place and let double in bulk. Add another cup of flour and let it do the same. Then add another cup of water and about six cups of flour. Let this double in bulk, then add the rest of the flour, knead, and let rise until double in bulk. Punch down, form into loaves and let rise at least once. Twice will give lighter loaves. (You may add a little fat, salt and sugar before the first kneading, but you are not obliged to.)

Cider yeast is pretty good this way. If you use beer yeast, don't use the top yeast for ale barm, in spite of what the old recipes say. Use the bottom yeast from the second racking, or your bread will be very bitter, hard and not very well-risen. (Beer yeast has changed over the years, also, the top yeast is too hoppy--but hops are a late (Tudor) addition).

Yeast lives in old bread troughs and kneading bowls, just as it does in old wine barrels. Once a location had a good yeast (women were given starter cultures by their mothers when they married), it was a good idea to keep using the same vessels because the good yeast would be transferred.

Most of us with our modern kitchens cannot trap a good variety of sourdough yeast. Therefore, it is better to use Cato's method, or to develop one from your own or a friend's brewing. You can inoculate subsequent batches of beer, mead or cider from the previous batch. I have not tried with wine

As I believe David le Casse mentioned, cultivated strains of yeast were not sold until the 1800's.

I highly recommend A.J. Forbes' books. Another useful book in Anne Wilson, Food and Drink in Great Britain. Also feel free to experiment. I've learned a lot from some failed experiments!

Good luck

Enid Aurelia

Enid Aurelia of the Tin Isles
Ealdormere, M.K.

Jennifer Bulman
Ottawa, Ontario

"Usually not speaking ex cathedra"

UUCP:utgpu!bnrvpa!bnr-fos!bulman%bnr-public

End of HOMEBREW Digest #132, 04/19/89

Date: 19 Apr 89 08:54:40 EDT (Wednesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Culturing yeast from bottle conditioned beers.

I haven't tried to culture yeast from a commercial bottle of beer (yet), but I have used vials of dormant yeast. Starters made from the latter usually take a couple days to get going. The yeast in a bottle of Sierra Nevada Pale Ale is probably also dormant, and so probably takes a couple days to start working. My guess is that your general procedure is fine, but that 45 minutes isn't nearly enough time. Next time you should give it a couple days.

As for your current predicament, here's my advice: Considering that you now have a container of wort that is just waiting for bacteria to attack, I'd add some dry yeast ASAP (proof the yeast first to make sure that it's good!). You don't want to wait and see if the Sierra Nevada yeast is going to start (and you have no way of knowing if what *does* eventually start is the yeast that you added, or something else).

/Don

End of HOMEBREW Digest #133, 04/20/89

Date: 23 Apr 89 00:26:03 MST (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: dividing hops?

Now that my hops have finally had enough time to establish themselves (almost to a fault!:-), I'm wondering how to go about dividing and possibly propagating them. I've got two very healthy plants...in fact, I assume they're doing well enough that I could share them with other people. What I need to know is how to separate a piece to give to someone else who would like a hop plant, without either giving him just a piece of dead vegetable matter or damaging my own plants)or both:-(.

I know that I bought my hops as hunks of roots--i.e., rhizomes. How can I create rhizomes for other folks?

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: Sat, 22 Apr 89 10:51 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: summer ale recipe

I wasn't sure from Martin Lodahl's request for summer ales whether he was interested in all-grain recipes or not, but here's a recipe for a pale ale I've made recently which I really like and look forward to drinking more of when the summer finally arrives in Michigan (now that I think of it, I'd better make another batch to hold me over):

Pale ale (5 gal.)

8 lbs pale malted barley (I used 2-row)
1 lb Munich malt
1/2 cup dextrin malt (I believe I ran out -- you could use more)
1 tsp. gypsum
20 grams Nuggets leaf hops (14% alpha acid content)
15 grams Bramblings leaf hops
pinch of powdered irish moss
1 pack Edme ale yeast

I used the standard temperature controlled mashing procedure in Papazians Complete Joy of Homebrewing, with a 30 min. protein rest at 122 F., 20 min. at 152 F and 20 min. at 158 F. I sparged with 4 gal. 180 F water, boiled for 1 hour with the Nuggets hops (10 min. with irish moss), steeped the Brambling hops for 15 minutes (NO BOILING!) and cooled the wort. This ale is light in color but full-bodied, with a hops bitterness and flavor that balances the sweetness from the Munich malt. If you really want an amber color, a cup of caramel malt should do the trick. I get a strong banana odor in most of my ales (from the Edme yeast I believe) which subsides after about 2-3 weeks in the bottle. I'm starting to experiment with liquid strains to correct this, so I'd go with your best ale yeast -- whatever you use. I don't have the specific gravities for this brew (I tend to forget things by the end of the brewing session), but similar recipes routines start at about 1045 and finish at 1015. If you don't have the capacity for 9 lbs. of grain, I'm sure you could substitute some extract for the pale malt. Good brewing!

Just thinking about this makes me want to speed home and have a cool one -- but I'd better get back to the thesis.

-- Jackie Brown (Bitnet: Brown@MSUKBS)

End of HOMEBREW Digest #134, 04/24/89

Date: Mon, 24 Apr 89 09:54:26 EDT

From: ileaf!io!flatline!dbjag@EDDIE.MIT.EDU (David Benjamin x4050)

Subject: "fading" taste

I've just brewed my first batch of beer. It tastes just great. I'm happy. My housemates are happy. We're all happy. One question, though. Although the beer has a very pleasant initial taste, it gently fades away until it tastes almost like water by the time it gets to the back of the tongue. The beer is certainly not unpleasant, but it isn't as "full" as I'd like it. A friend of mine says I should add mineral salts to harden the water, so I may try that. Any additional pieces of advice or opinion welcomed. Thanks!

beer essentials : 2 cans Geordie bitter kit, 2 weeks in carboy, 2 weeks in bottles. If you think I did anything more complex than follow the beginners recipe in Charlie Papazian's "Joy" then think again...

- Dave Benjamin - - Interleaf - - ...!eddie.mit.EDU!ileaf!dbjag -

Date: Mon, 24 Apr 89 11:11:26 pdt
From: Brian Atkins <atkins@hpindqa>
Subject: White precipitate in beer??
Full-Name: Brian Atkins

Twice now we have done partial grain/extract brews and both have been good. However, both have had extraordinary amounts of a very fine white precipitate in the bottom of both the primary and secondary fermenters and the bottles.

First let me tell you a little about our process. We started the extract, about 3 lb of dry Australian Light, boiling in bottled drinking water (not distilled, perhaps filtered, but definitely listed as "Drinking" water).

Using the same water we did the infusion mash thing with about 3 lbs of bringing it to a temp of around 125 for 30 minutes, then raising it to 150 for about 20 minutes and then sparging with 170 degree water.

The sparging was a slow pour through a kitchen strainer into the extract which was already boiling. As we poured, the grain built up in the strainer, but a lot of the fluid was poured off the top, before the grain was in the strainer to act as a filter (we'll do better next time). We then sparged with water through the same, conical, kitchen strainer attempting to keep the water going through the grain and not over the edge. We also kept the flow through the grain slow so as not to overly disturb the grain bed.

We then boiled as usual with about 50 minutes of bittering hops and about 10 minutes of finishing hops, both leaf. We did use the finishing hop leaves as a filter while pouring into our (glass) carboy.

We racked after about 2 weeks, nicely active fermentation including about a quart of blow off. We used another glass carboy as the secondary. There was about 3/4" to 1" of this white powdery stuff on the bottom of the primary and the beer was still very cloudy. We added some gelatin (per Charlie's directions) to the secondary to see if we could get it a little clearer before bottling.

At bottling we had about 1/4" to 1/2" of the stuff on the bottom of the secondary AND the beer was still very cloudy. It was cloudy enough to be visibly cloudy in the filling tube (1/4" id clear rubber hose) while bottling.

The next evening, maybe 20 hours after bottling, the bottom of the two or three bottles we checked had the same white powdery sediment and the beer, although clearer after each rack, and clearer yet now, was still cloudy.

Now, the beer tasted fine both when we racked to the secondary and at bottling. The other beer we did last fall which also had the sediment also tasted fine. No bad smells or aftertastes.

Aside from the less than skillful sparging process, can anyone explain why so much of this stuff is in our beer? Is it all husk? Is it yeast?

Is there something in the conditioned water that is falling out of solution (we plan to use tap water next time)? Has anyone ever seen this stuff before and what did you do to get rid of it?

Finally, a completely separate question. What are the ramification of using two different yeasts in a brew? Say using some lagar AND some ale yeast in the same brew?? What about two different strains of the same yeast (ale or lagar)?? What about using wine or champagne yeast in beer (isn't there a name for such a brew)?

Just asking.

Brian Atkins

Brian Atkins atkins@hpindqa.HP.COM (408) 447-2057
Hewlett Packard (43LS) 19420 Homestead Road, Cupertino, CA 95014

End of HOMEBREW Digest #135, 04/25/89

Date: Tue, 25 Apr 89 15:03:09 edt

From: jhersh@rdrc.rpi.edu

Subject: goodbye

As many of you have noticed I have not been active lately on this network. That's because I have been job hunting. I have found a new one in the Boston area (hello WORT PROCESSORS) so I'll be disappearing for a while. Please remove me from this mailing list. If my new employer has internet access I'll get in touch and re-appear. If not I'll try to get Mike F. to keep me posted. It's been fun chatting with y'all.

bye

- jay h.

Date: 25 Apr 89 09:47:03 PDT (Tue)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Re: "fading taste"

David Benjamin writes:

>I've just brewed my first batch of beer.....
>it tastes almost like water by the time it gets to the back of the tongue

I add 3 tsp gypsum to all my brews, in the brewing water. It has cured
the lack of body in my case.

End of HOMEBREW Digest #136, 04/26/89

Date: Wed, 26 Apr 89 09:59:57 EDT
From: weinberg@duvel.ias.edu (Martin Weinberg)
Subject: Re: "fading taste"

Florianb mentioned that body was improved by hardening the water. I was led to believe that gypsum (and so-called water crystals) served to improve hops utilization. Are these minerals important in other ways?

End of HOMEBREW Digest #137, 04/27/89

Date: Thu, 27 Apr 89 16:05 EDT
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Old Ale Query

Greetings:

A bit over a week ago I was feeling lazy and decided to try a "beer kit" instead of putting together my own formulae. I chose Munton and Fison's Old Ale kit mostly due to the slightly unusual instructions printed on the back label. I made a double batch. The directions called for using no corn sugar and roughly 3.6 gallons per 7 pounds of malt extract (the actual recipe specifies the number of cans of water ala orange juice). In addition, no priming sugar is used when bottling (!!). I followed the recipe exactly except I added 3 tsp. of Gypsum to the wort.

Well...on Monday I bottled the stuff. It had fermented to completion. The hydrometer was stable at 1.020 (o.g. was 1.058) and the fast bulk of the yeast had settled out. Out of curiosity I tasted some of the green beer still in the fermentor. It was INCREDIBLY bitter and seemed quite alcoholic. My questions is...What exactly IS Old Ale, and roughly what is it supposed to taste like (opinions are welcome on this last question)? Did I screw up? What is this going to taste like when it's mature? Is 4 weeks long enough to mature it? I've made bitters, pale ales, stouts and browns and nothing has ever tasted this bitter right out of the fermenter. I guess I'm more curious than worried....HELP!

-Andy Newman

End of HOMEBREW Digest #138, 04/28/89

Date: 28 Apr 89 08:28:40 PDT (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Re: fading taste

Martin Weinberg writes, regarding my former comments:

>Florianb mentioned that body was improved by hardening the water.
>I was led to believe that gypsum (and so-called water crystals)
>served to improve hops utilization. Are these minerals important
>in other ways?

Possibly the most important function of having the minerals balanced is in the mashing process, as mentioned in Miller's book. (The Complete Handbook of Home Brewing.) In the present case, the contributor (David Benjamin) was concerned with "fading" taste in a batch of Geordie Bitters, which contained two cans of extract (you'd think certainly enough to provide body).

I too, have experienced this effect in my earlier batches of all-extract brews. At the suggestion of a friend who has been brewing for about 10 years, I began adding gypsum at the rate of 3 tsp per 5 gal batch. This has completely eliminated the problem.

I don't necessarily believe what I read in books, even professional ones. I don't necessarily believe what I hear from professionals. I do believe the empirical knowledge I get from controlled experimentation, although I may not understand the mechanisms involved.

Hey! If it works, do it!
Cheers!

Date: Fri, 28 Apr 89 07:41:06 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Old Ale Query

From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
"My questions is...What exactly IS Old Ale,
"and roughly what is it supposed to taste like (opinions are welcome
"on this last question)?

Old Ale is a style of beer that is supposed to reflect the brewing habits
in England before the arrival of hops... it ought to be very strong, and
is often very sweet. The color should be dark, but not black. A commercial
Old Ale is Theakston's Old Peculier [sic]. This is an everyday beer from
the times when the folk were drunk everyday. BTW, a "mixed" drink is the
"Mother-in-Law", which is equal portions of Old and Bitter.

--Darryl Richman

Date: Fri, 28 Apr 89 13:57:48 EDT

From: hplabs!uiucdcs!rayssdb.RAY.COM!iws (Ihor W. Slabicky)

Subject: Xingu beer

I read about this brew in All About Beer, December, 1988 issue and posted a short synopsis to rec.food.drink - so, sorry if this is a double repeat. I have tried it. It is BLACK, or as black as you can get it. It pours like a stout - sort of creamy - but tastes like a flavorful lager. It does not have much of a smokey taste, nothing like Rauchfels (spelling?) Steinbier (the one that is heated by plunging red hot stones into the mash).

Xingu - pronounced 'SHIN goo' comes from the Caccador Brewery, State of Santa Catarina, Brazil (~600 miles southwest of Rio). It is an Indian recipe converted to a brew of barley, water, hops, and yeast. The grain is roasted by open fire malting. It is a black, dense, opaque, LAGER beer. It is brewed on site, using Brazilian hops and barley. The brew was developed by Alan D. Eames. Brazil used to brew quite a few great 'black' or 'escura' lagers. Unfortunately, these have been discontinued in favor of lager production by the majors (Brahma, Kaiser, and Antartica). The Indian tribes along the Xingu river and it's tributaries (Amazon area) still brew these beers. Their process is basically malted grains, lupine herbs, and airborne yeasts - with the women chewing the grain and spitting the mash into pots, the resulting 'mash' being cooked over open fires and giving the beer it's 'blackness' from the smoke - and lagered in underground clay pots. Eames took their recipe and converted it to a commercial process. The resulting brew pours and looks like a stout but tastes like a lager. It is BLACK. It has ~4 % alcohol by volume.

It is distributed by Caparra Sales Co., Randolph, MA (617) 986-2337. Maine artist Eric Green painted the Xingu label, based on antique maps of the Xingu river region and included a Txukahamei warrior with a lip disk.

End of HOMEBREW Digest #139, 04/29/89

Date: Fri, 28 Apr 89 7:21:35 EDT
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Re: dividing hops

I recently got a book on raising hops (bought when I bought some hops roots). It mentions several ways of propagating the species. The easiest is by sticking some of the excess shoots into the ground and keeping them moist. This is said to sometimes work; you should know in a week or so if it took. In fact, I should know in a week or so, because I am now trying this!

The most reliable method is to cut a piece of the root. Make sure that you get a "knob"; I think that is where the vines will start.

Another technique is to bury a piece of the vine in the fall. Do this while it is still live, but after the harvest. The thick lower portion of the vine is advised. The book says to bury two pieces to improve your odds.

(Finally: if you have any good varieties, send ME a piece of root!-)

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Fri, 28 Apr 89 20:47:16 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: "fading" taste

Add two or three pounds of crystal malt to the beer. That should take care of the fading problem, and in general make for a better flavour. Crystal adds body.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

End of HOMEBREW Digest #140, 04/30/89

Date: Mon, 1 May 89 13:50:30 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: novice questons

well, I have been reading this bboard for several months now, being an inveterate beer drinker and someone who usually enjoys making something rather than buying it ready-made whenever practical. Besides, the beer I can buy is invariably either insipid or expensive, and sometimes both.

so I prevailed upon my wife to buy me a beer-making kit for my birthday, and I brewed my first batch about a month ago. I followed a recipe from a little book that came with the kit. Basically, it called for using one can of hopped malt extract and about 3 cups of invert sugar to make a three gallon batch. The result is ok, but not great. Specifically, it is a little too

sweet, and it has a flavor that I think could be described as yeasty (based more on my bread-making experience than anything else.)

Before I try my next batch, which I plan to make with crystal malt rather than sugar and with a can of hopped amber malt extract, I thought I would see if I could solicit a little advice.

1) the recipe called for adding a full cup of sugar to prime the beer before bottling. from what I have read since, I think this might have been a bit much for a 3 gallon batch. (I've acquired Papazian's (sp?) book since I brewed that batch.) Might that account for the slightly sweet taste?

2) I bottled in 16 oz. returnables. I find it a bit tricky to pour out of these without stirring up the yeast sediment on the bottom of the bottle. I am most successful when I leave about 1.5 inches of beer in the bottle, which seems a bit excessive to me. Is it? Is there a trick to this that I don't know about, or are the bottles that I am using suboptimal? (BTW, another reason that I think the beer tastes yeasty is that this taste is stronger when I pour more beer from the bottle and get a little of the sediment in the pitcher.)

3) the guy in the supply store told me that he understands that someone has compiled an index to Papazian's book that is available through one of the nets (although he really knew very little about the nets.) Is there any truth to this? If so, how can I get it?

I know these are novice questions that have probably been asked before, so you may want to email rather than post answers. I leave that judgment to you (and the moderator of this bboard.) Thanks in advance for any help. (BTW, any other advice that doesn't pertain directly to these questions will also be gratefully accepted.)

Gordon Hester

one address that works for some people if "reply" doesn't:

gh0t+@andrew.cmu.edu

End of HOMEBREW Digest #141, 05/02/89

Date: Tue, 2 May 89 08:54:47 mdt
From: Jason Goldman <hp-1sd!jdg>

Gordon Hester writes:

> 2) I bottled in 16 oz. returnables. I find it a bit tricky to pour out of these
> without stirring up the yeast sediment on the bottom of the bottle. I am most
> successful when I leave about 1.5 inches of beer in the bottle, which seems a
> bit excessive to me. Is it? Is there a trick to this that I don't know about,
> or are the bottles that I am using suboptimal?

When I first started brewing, I was very careful not to stir the sediment, etc. Over time, I have gotten to the point where I don't worry (while I'm relaxing with a homebrew ;-)) about getting some sediment in my glass. I usually don't pour the thickest part of the sediment, but I don't really mind it. You might want to read some of the previous newsletters. About two months ago, there was a discussion about fining agents and techniques for reducing sediment. I used some of these ideas on a light beer that I made and they worked well (the techniques, I mean).

Regarding an index to Papazian's book, if anyone knows about this, could they either send me a pointer to the source or a copy?

Also, while I'm at it, a cup of sugar for 3 gallons seems excessive to me.

Jason Goldman hplabs!hp-1sd!jdg

I tried to email this, but the mail bounced...

Date: Tue, 2 May 89 13:37 EDT
From: Mike Fertsch <hplabs!uiucdcs!adc1.RAY.COM!FERTSCH>
Subject: Comments on Sweet, Yeasty Beer

Gordon Hester <gh0t+@andrew.cmu.edu> describes his first batch of homebrew in yesterday's digest. He describes his month-old brew as "sweet" and "yeasty", and asks for advice.

The sweetness in Gordon's beer might be due several causes - 1) the yeast used might not attenuate well, leaving a high residual sweetness and a high final specific gravity. A different brand of yeast might give a drier (less sweet) product.

A second cause might be the age of the beer. All natural beers mature and change in the bottle. Specifically, yeasts continue to slowly eat sugars for months after bottling. Older beers are drier than 'fresh' beers. Wait another month, and see what happens. But don't wait too long!

A third cause might be the extract used. Different extracts have different percentages of fermentable and unfermentable sugars. Those brands with lots of fermentables will taste sweeter when finished. If you really dislike the sweetness, consider changing extracts.

The 'yeastyness' in Gordon's brew is probably just what he thinks - yeast in the beer. Some yeasts settle out of the beer better than others; good ones make a nice hard film on the bottom of the carboy or bottle. Was the beer yeasty at bottling? If it was, perhaps waiting longer prior to bottling would allow more yeast to settle out into the fermenter. I chill my carboy for a few days prior to bottling - almost all the yeast drops out, and very little goes into the bottle.

Mike Fertsch

End of HOMEBREW Digest #142, 05/03/89

Date: Wed, 3 May 89 08:59:55 EDT
From: "Anthony M. Giannone" <giannone@ccm.bbn.com>
Subject: FYI

...taken from the bbn bboard (5/3).

C A M B R I D G E B R E W I N G C O M P A N Y (Cambridge, Ma)

is opening it's doors this friday. Located in Kendall Square
(sunny Kendall Square) the Cambridge Brewing Company is the first
commercial brewery to operate in Cambridge -- History is Made!!!
(with beer)

The Brewery is located in the courtyard of One Kendall Square
(on Hampshire st. across from Draper Labs)

The "Grand Opening Festivities" (including a band and what not)
will happen on friday and saturday nights from 6 to 11.

For more info, call the Brewery at (617) 494-1994.

Date: Wed, 3 May 89 06:42:21 PDT
From: milley_rob% dneast.DEC@decwrl.dec.com (Boring old mail header)
Subject: joy of homebrewing index

<<< DSSDEV::PUBLIC\$:[NOTES\$LIBRARY]HOMEBREW.NOTE;2 >>>
-< Home Brewers NotesFile >-

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Note 195.0 Joy of Homebrewing Index No
replies
PNO::REEVESF 676 lines 26-MAR-1988
14:01

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Newsgroups: rec.food.drink
Path: decwrl!sun!pitstop!sundc!seismo!uunet!ingr!stevec
Subject: Index for "The Complete Joy of Home Brewing"
Posted: 16 Mar 88 21:46:49 GMT
Organization: Intergraph Corp. Huntsville, Al

I have found that the piece of brewing equipment that I use most has been the book "The Complete Joy of Home Brewing" by Charlie Papazian. (ISBN 0-380-88369-4). The more I have used the book, the more I have wanted an index. Many times I have been certain that I read something applicable to a question at hand, and have been unable to find it in the book. Over the past several months I have slowly put together an index for the book, and offer it now to the brewing public. The author of the book has given permission for this to posted to the network.

The only promise I make regarding this index is that it is better than nothing. If you find any mistakes or exclusions, let me know.

Steve Conklin [uunet,ihnp4]!ingr!tesla!steve
Intergraph Corp.
Huntsville, AL 35807
(205) 772-6888

Relax. Don't worry. Have a homebrew.

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End of HOMEBREW Digest #143, 05/04/89

Date: Thu, 4 May 89 18:33:33 PDT
From: tcp@esl.ESL.COM (Timothy C. Phillips)
Subject: Re: "fading taste" and re: "Old Ale Query"

Two questions dear to my palate have come up recently:

First of all, David Benjamin writes:

>I've just brewed my first batch of beer.....
>it tastes almost like water by the time it gets to the back of the tongue

I also have noticed this in my first couple of extract brews (I began brewing four months ago). I noted the reply from florianb about using gypsum, and will try this in the future. Prior to this, however, I was told by my local homebrew shop to add malto-dextrin (i.e. nonfermentable sugar). I haven't personally verified this approach yet. Does this also work? What are some other thoughts on how to fix the fading taste?

Secondly, Andy Newman writes:

>Well...on Monday I bottled the stuff. If had fermented to completion.
>The hydrometer was stable at 1.020 (o.g. was 1.058) and the fast bulk
>of the yeast had settled out. Out of curiosity I tasted some of the
>green beer still in the fermentor. It was INCREDIBLY bitter and ...

I just brewed a batch of Edme Strong Ale that had very similar qualities at bottling time. O.g. was 1.060 and f.g. was 1.017. I have tasted my other beers at bottling; they were flat and yeasty, of course, but they were at least drinkable. This stuff was well beyond what I could stomach, and in general I like bitter (hey, I even chew my aspirin without water!). Frankly, I am scared to open a bottle of this stuff (it has been in bottles for a week now). Will aging help that much? I am asking both for curiosity's sake and for a friend that will be brew the same can of strong ale in about a week. Further comments will be greatly appreciated!

-Timothy C. Phillips

End of HOMEBREW Digest #144, 05/05/89

Date: Fri, 5 May 89 07:56:02 mdt
From: Jason Goldman <hp-1sd!jdg>

Subject: Re: Bitter beer

Full-Name: Jason Goldman

Timothy C. Phillips and Andy Newman both wrote about beers that were VERY bitter at bottling time. I have also had a similar experience with a batch and the good news is that there was a happy ending. I made a deal with a friend to trade a case of homebrew (made to my friend's specification of type) for the fabrication of a speaker component. My friend likes light, American style beers. When I put the recipe together, I was careful to avoid tastes that were too strong (i.e. too much hops, etc.). This batch happened to be the first time that I used leaf hops and when I poured the wort into the fermenter I tasted some and it was incredibly bitter. I shrugged my shoulders somewhat fatalistically (thinking that I'd have to make another batch for my friend and drink this hops-water) and sealed up the fermenter. Even at bottling time, the beer was fairly bitter, but much closer to reasonable. After a week or two in the bottle, the beer had faded down to a very smooth, lawnmower type beer ;-). While this is not my favorite type of beer to drink, it was exactly what I was aiming for.

The key, as always, is RDWHAH.

Jason
hp-1sd!jdg

Date: Fri, 5 May 89 12:01:47 EDT

From: gh0t+@andrew.cmu.edu

Subject: More novice questions

thanks to those who answered, by email or post, my recent set of novice questions. In particular, I'm sure many others will find steve conklin's index to joy of homebrewing invaluable, and I know I have already.

Wouldn't you know it, though, I have thought of some other novice questions.

I've noticed, in "complete joy" and elsewhere, directions that call for boiling wort with part of the water required, and then adding the rest of the water to it in the fermenter. I'm not exactly sure how to interpret this. In particular, does this mean that it's OK to just add tap water to the boiled portion of the wort, or should pre-sterilized (boiled) water be added? It sure would be convenient to be able to add cold water to the hot wort to cool it to the point where the yeast could be added. For my first batch, I boiled the entire amount of water (my wife and I do canning, so I have some huge kettles) and then cooled it before adding the yeast. Even though I put it in a tub of cold water, it took hours to cool to even 80 degrees F. I put in the yeast at that point, even though the recipe called for cooling to 68 degrees -- I was fearful that I was creating opportunities for contamination while the cooling took place (and besides, it was getting late.) So my question is, can I add either cold tapwater to the fermenter OR cooled pre-boiled water without too great a risk of contamination?

Another question concerning water: is there any advantage to using anything but tapwater? The water here in Pittsburgh is not bad, but it's not great, either. (It took some getting used to when I came here from Oregon, where municipal water sources are typically snowmelt. Pittsburgh water comes from the Allegheny river, which has its source, I believe, in an oilwell upstate.)

Last question: I know that there have been previous postings about mail order sources for brewing supplies, but I don't find them among the messages that remain in my local archives. Now that I've actually begun brewing, and have found that local sources are a good hour's round-trip drive away (around Pittsburgh, there is generally no good way to get from here to there, regardless of where here and there are), I sure wish I had kept some of the messages giving info about mail order sources. Could some of you who know of good sources be so kind as to email me addresses and phone #'s, please?

Thanks in advance. I really enjoy this bboard. people seem much nicer on it than on some of the others I read. I guess the posters on those others just haven't had enough homebrew. 8-)

Gordon Hester

gh0t+@andrew.cmu.edu (works sometimes when "reply" doesn't)

Date: 5 May 1989 9:53:24 am
From: hplabs!sun!parcplace!pencin (Russ Pencin)
Subject: Re: Add me

The local Santa Clara Club " Worts of Wisdom" has started a BBS for home brewing and we want to keep up with the net. The Better Brewing Bureau is on-line 24 hours, at 300/1200/2400 baud. The number is (415) 964-4356. The board is very new, so there isn't a lot of info, except a couple of recipes.
Give us a call.

Russ

End of HOMEBREW Digest #145, 05/06/89

Date: Mon, 8 May 89 08:45:59 EDT

From: rogerl@Think.COM

Subject: Novice Questions Responses

Date: Fri, 5 May 89 12:01:47 EDT

From: gh0t+@andrew.cmu.edu

Subject: More novice questions

...

I've noticed, in "complete joy" and elsewhere, directions that call for boiling

wort with part of the water required, and then adding the rest of the water to

it in the fermenter. I'm not exactly sure how to interpret this. In particular,

does this mean that it's OK to just add tap water to the boiled portion of the

wort, or should pre-sterilized (boiled) water be added?

I build all of my Homebrew with just adding tap water to the wort. Yes you do run the risk of contamination, but we're not suppose to worry, right. One thing I try to do is boil as much of the water as I can for the batch. This means for a 5 gal. recipe I will most likely boil about 3 gal. of it and add 2 gal. of tap water. Then I cover the container and let it sit until the temperature has dropped to a reasonable pitching temp. And, yes, it is always better to boil all of the water you are going to use to create a homebrew. But if you don't have the facilities or equipment, don't worry about it. Lots of excellent homebrews are made with tap water.

Another question concerning water: is there any advantage to using anything but tapwater? The water here in Pittsburgh is not bad, but it's not great, either. (It took some getting used to when I came here from Oregon, where municipal water sources are typically snowmelt. Pittsburgh water comes from the

Allegheney river, which has its source, I believe, in an oilwell upstate.)

First, remember that brews are mostly water. So the water you use will effect the final product. If the water is particularly unappetizing I would suggest using bottled water. The town water where I am is safe to drink by all standards but has a strange musty oder to it. ('they' say it's algee in the supply) But we took no changes and had an active charcol filter installed in the main into the house. Yes, it was a bit expensive. But the way I figure it, it has paid for itself in the 5 years we've had it based on the price of bottled water being delivered to the house.

Last question: I know that there have been previous postings about mail order

sources for brewing supplies, ...

Try:

Beer and Wine Hobby
22B Cranes Court

Worburn, MA 01801
FAX: (617) 662-0872
Outside MA:
1(800) 523-5423
Inside MA:
(617) 933-8818

They are very knowledgeable, prompt and generally a great bunch to work with.

Now where's that homebrew I just poured.
Roger J. Locniskar <roger1@think.com>

Date: Fri, 5 May 89 12:01:47 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #145 (May 06, 1989)

>So my question is, can I add either cold tapwater to the fermenter OR
>cooled pre-boiled water without too great a risk of contamination?

Yes, unless you live in Mexico or someplace where the water could kill you it is safe to add tap water. Charlie Papazian's (sp? -- TCJOH) approach to putting the hot wort into the carboy is to pre-fill the 5 gal. carboy with about 3-1/2 gallons of cold tap water before sparging the wort into it. I would urge you to try it, especially given your comments about the difficulty you have had in cooling your wort to room temperature. I use it and it works great. Usually my fermenter is at 76-78 degrees as soon as I finish sparging and I can add the yeast immediately.

I have also added extra tap water after sparging to top-off the carboy*. I haven't noticed any ill effects. The water I have used in all my brewing was Minnesota well water (I had my own well). It was rich in iron and other minerals and was never chlorinated, florinated, or anything else.

>Another question concerning water: is there any advantage to using
>anything but tapwater?

I can't help you here. All I have ever used is tap water.

>Last question: Could some of you who know of good sources be so kind
>as to email me addresses and phone #'s, please? <mail order>

I would suggest calling your local brewing supply store. It seems like no brewery or wine-making supply outfit can survive unless it also has a mail-order business going. The Pittsburg stores may do the same.

>Thanks in advance. I really enjoy this bboard. people seem much nicer
>on it than on some of the others I read. I guess the posters on those
>others just haven't had enough homebrew. 8-)

>

>Gordon Hester

>gh0t+@andrew.cmu.edu (works sometimes when "reply" doesn't)

Amen. This is certainly the most laid-back group of net-posters.

Chuck Ferguson	Harris Government Information Systems Division
(407) 984-6010	MS: W1/7732 PO Box 98000 Melbourne, FL 32902
Internet:	ferguson%cobra@trantor.harris-atd.com
uunet:	uunet!x102a!x102c!ferguson

* War story follows: My first batch of homebrew basically followed Papazian's beginners approach. My fermenter was a 5 gallon glass carboy fitted with a rubber stopper and 3/8 inch diameter blow-off

tube. I used a pelletized hops which disintegrated in the wort. Quite a bit of "hops fines" made it through my strainer and ended up in the fermenter. There was about 5 inches of air space above the brew in the fermenter with a decent layer of hops fines on the surface. I put the carboy on my kitchen floor, stuck the blow-off tube apparatus in the bottle and went to bed. During the night the thing bubbled and foamed nicely. Only problem was the hops fines collected in the blow-off tube and solidified. Around 2 AM the fines formed a solid plug and the pressure in the fermenter blew the blow-off tube and probably 1/2 gallon of brew onto my kitchen ceiling. What a mess! I cleaned it up but my kitchen stilled smelled like a brewery for a while. Since this episode, I have begun straining out most of my boiling hops and other solids while they are still in the brewpot. I also top-off the fermenter with tap water until the brew level is right under the stopper of the blow-off tube. That way there is no place for foam (kreusen?) to accumulate and solidify.

Funny thing is, the brew still turned out OK (RDWHAH :-)). Another lesson learned from this episode was that homebrewing is almost a bullet-proof endeavor. I have since talked to a homebrewer that makes beer in a musty basement in a bucket covered by a scrap of old plywood and then bottles the stuff in plastic 2 liter pop bottles (with those cheap screw-on caps no less!). He has been doing this for years and has only made one bad batch of beer. Not bad.

Date: Mon, 8 May 89 10:02:54 EDT
From: holos0!lbr@gatech.edu
Subject: no subject (file transmission)

Subject: Re: More novice questions

gh0t+@andrew.cmu.edu writes in #145:

> I've noticed, in "complete joy" and elsewhere, directions that call for boiling
> wort with part of the water required, and then adding the rest of the water to
> it in the fermenter....
> Even though I put it in a tub of cold water,
> it took hours to cool to even 80 degrees F. I put in the yeast at that point,
> even though the recipe called for cooling to 68 degrees -- I was fearful that
> I was creating opportunities for contamination while the cooling took place
> (and besides, it was getting late.) So my question is, can I add either cold tapwater to the fermenter OR cooled pre-boiled water without too great a risk of
> contamination?

You're better off boiling as much of the wort as possible. Most extract brewers start with undersized pots and add only 1/2 or so of the water to the boiling pot. Then they add cool water after boiling to make up the difference. This works, but it increases the caramelization of the wort sugars. If you have big canning pots--the 40 qt type--boil it all. When you boil all the wort, you should use a wort chiller to get the hot wort down to pitching temperature. (These are copper tubing coolers. You run the wort thru the tube, which sits in ice water, or you put the tube coils in the wort and run cold water thru it.) With grain beers, this is essential unless you want enough trub in the fermenter to ruin the brew. With extract beers, I think you can get by with setting the fermenter in a bathtub of cold water. Wort ruining bacteria like the 80-120 degF range, though, a wort chiller gets you rapidly through this zone.

80 degrees won't kill the yeast, but it may hurt the flavor. Quality ale yeast should be fermented at 60-65 degrees. High temperatures increase "diacytl"--which gives beer an artificial butter aroma, similar to movie popcorn "golden topping".

If you did opt for adding cold water at the end, the water should be treated. That is, any salts and other preparations done to your brewing liquor (water) should be done to it. Boiling and force cooling (set it in the tub, covered) is probably better, since this will kill wort spoiling beasties. I used to get by with merely adding tap water. Some water supplies have organisms that are not pathogenic in humans. Some of these can spoil beer.

> Another question concerning water: is there any advantage to using anything
> but tapwater? The water here in Pittsburgh is not bad, but it's not great,
> either.

It depends on the tap water. You're not drinking this water, you're brewing with it. Truly bad tastes--iron, chlorine, toxic waste--are bad for beer. But good-tasting water doesn't necessarily make great beer. The ideal water depends upon the beer style and the brewing method. If you're making pale ale--the standard beginner brew--moderately hard water with lots of calcium sulfate is the best. If your water is soft, add gypsum. If your water has 450 ppm as calcium sulfate, just run the water into the brew kettle.

The ideal home brewing water is sterile, free of nasty chemicals, and is very soft--80 ppm minerals, mostly calcium. Iron is ruiness if it is perceptible to the palate. Magnesium in large amounts is bad (above 50 ppm? I forget). The water should have no chlorine smell--but activated charcoal takes that out. It's pH should be near 7--many municipal supplies are very alkaline from the treatment. High levels of sodium are ruinious--never use a water softener; these remove calcium and substitute sodium. Soft water is best because you can brew all kinds of beer by adding salts. Hard water restricts you to certain types, or requires you to jump through hoops. Note that water composition is most important during the mash--so if you're brewing from extract it's less critical. Dave Miller's "The Complete Handbook of Home Brewing" discusses water treatment at length. Most water companies will tell you about the water if you give them a call and ask to speak to a chemist.

If you're using well-water that tastes of blood, buy bottled water. If you lucky like me you can run the soft municipal water through a Water-Pic charcoal filter and add salts as desired. (I make light lager with *no* water treatment other than the filter.) If your water has lots of carbonates you need to boil, cool, and rack. It depends....

BTW, recipes that call for "1 tsp. gypsum" or whatever are silly at best. Adding gypsum to hard water is counterproductive, and you may need more than the recipe calls for if your water is softer than the water the recipe formulator used.

BTW, I'm an all-grain purest. I use whole hops, pure strain yeast, and have a fermentation refrigerator. I mention this to let you know I have lots of experience in brewing, but also to warn you that I may have lost perspective on just what compromises affect the beer the most.

> Last question: I know that there have been previous postings about mail order
> sources for brewing supplies, but I don't find them among the messages that
> remain in my local archives....

Best source is the ads in Zymurgy. Write and get several catalogs. I am hesitant to recommend specific suppliers. I have never dealt with any disreputable or difficult sources. (I don't see how you could compete without return business.) I choose my suppliers on the basis of cost and especially hop quality.

Len Reed
gatech!holos0!lbr

Date: Mon, 8 May 89 11:05:21 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: to boil, or not to boil

In HOMEBREW Digest #145, Gordon Hester asks:

>I've noticed, in "complete joy" and elsewhere, directions that call for
>boiling
>wort with part of the water required, and then adding the rest of the water
>to
>it in the fermenter. I'm not exactly sure how to interpret this. In
>particular,
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>wort, or should pre-sterilized (boiled) water be added?
[...]
>Another question concerning water: is there any advantage to using anything
>but tapwater? The water here in Pittsburgh is not bad, but it's not great,
>either. (It took some getting used to when I came here from Oregon, where
>municipal water sources are typically snowmelt. Pittsburgh water comes from
>the
>Allegheny river, which has its source, I believe, in an oilwell upstate.)

Tap water is fine, unless you're unsure of the quality. If it's safe to drink,
it's perfectly alright to use in your brew. If you're concerned about the
quality, a standard water filter would probably be sufficient to bring the
water to spec.

>Last question: I know that there have been previous postings about mail order
>sources for brewing supplies, but I don't find them among the messages that
>remain in my local archives. Now that I've actually begun brewing, and have
>found that local sources are a good hour's round-trip drive away (around
>Pittsburgh, there is generally no good way to get from here to there,
>regardless of where here and there are), I sure wish I had kept some of the
>messages giving info about mail order sources. Could some of you who know
>of good sources be so kind as to email me addresses and phone #'s, please?

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aem

--

a.e.mossberg - aem@mthvax.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET
Big Brother is watching you. - George Orwell

Date: Mon, 8 May 89 10:24:08 -0600
From: mjb%hoosier@cs.utah.edu (Mark J. Bradakis)
Subject: Shipping beer?

The Fat Chance brewers are considering sending off an entry to a homebrew judging in California. Since we are in Utah, there is a fair bit of shipping involved. Does anyone have any warnings, recommendations, etc. regarding shipping beer? I imagine it can't be too bad if we send it early enough so it has time to settle before the tasting, and we take care in packaging to insulate the stuff from too rapid temperature fluctuations.

mjb et al.

Date: Mon, 8 May 89 13:01:06 EDT
From: fwb@demon.siemens.com (Frederic W. Brehm)
Subject: Why no carbonation?

My second batch of brew has a problem: most of the beer is flat. The beer tastes OK (there's not have enough hops to my liking, but chalk that up to experience). A few bottles in my first batch had an obvious sour taste, so I guess those bottles were not really sanitary. I haven't detected that taste in any bottle from this batch, however.

The first two bottles I filled were champagne bottles and these were very well carbonated. (Pouring from a champagne bottle "gluggs" and mixes the sediment more than a lager bottle, but that's a different discussion.) All of the others were either Sam Adams or New Amsterdam bottles. The conditioning conditions (??) were probably OK because all the bottles make a little "pfft" sound when I open them. Most of the beer in the lager bottles are flat, but every now and then I find one with carbonation.

I had to adjust the caper after the champagne bottles, so my hypothesis is that I blew the adjustment and the seal on the rest of the bottles was marginal.

Are you experienced? Well, I have some questions for you.

1. Is this a reasonable hypothesis?
2. Is there another possibility, like some kind of infection? I've heard of bacterial infections causing a too high pressure, but how about a too low pressure?
3. How do I test my (or your) hypothesis?
4. Is there a way to salvage this beer? Maybe I should buy a seltzer maker and CO2 cartridges! :-). Can I reset the caps and let them stand another week? Should I add some boiled sugar solution and recap?
5. Is there a good way to check the adjustment on the bottle caper before using it on fresh beer? That would contribute to my brewing relaxation! I have the two-handle kind which grabs a ridge on the neck of the bottle to compress the cap.

I have about half of a case left (it's amazing how a little investment of time and money will make you consume anything). I'll report on any experiments which I attempt.

Thanks for a wonderfully informative newsletter.

Fred

--

Frederic W. Brehm Siemens Corporate Research Princeton, NJ
fwb@demon.siemens.com -or- princeton!siemens!demon!fwb

Date: Mon, 08 May 89 10:07:18 PDT
From: dredge@lancashire.STANFORD.EDU (Michael Eldredge)
Subject: Re: More novice questions

> Date: Fri, 5 May 89 12:01:47 EDT
> From: gh0t+@andrew.cmu.edu
> Subject: More novice questions

> I've noticed, in "complete joy" and elsewhere, directions that call for
> boiling wort with part of the water required, and then adding the rest
> of the water to it in the fermenter. I'm not exactly sure how to
> interpret this. In particular, does this mean that it's OK to just add
> tap water to the boiled portion of the wort, or should pre-sterilized
> (boiled) water be added? It sure would be

...

It can be quite hard to get going in brewing. There are several very good books, each of which describes a different (and sometimes contradictory) method.

The most important lesson I've learned in brewing is that it is a creative art -- much like fine cooking (well, that's just what it is). As with any cookbook recipe, a homebrew recipe and method come from a particular perspective. Miller, Burch, Papazian (and each one of us) have a particular style that has worked before. Their method may work well for you, too. Or you may need to develop one of your own. Adding tap water can work fine if you trust it to brew with in the first place. Two friends and I just did 2 batches yesterday. We have two 5 gallon SS kettles, but by the time the 90-120 minute boil is done, each batch is about 1.5 gal short of the 5.5 gal. This time we sparged the hops with cold tap water. We've actually done it several ways (hot boiled, cool pre-boiled, cold tap and also near-frozen bottled water from the store). We've never had any problems, in fact we've been lucky enough to have brewed several very good beers.

The bottom lines seems to be: ~4 gal wort at 210 degF + ~1.5 gal at 65 degF -> 5.5 gal at ~96 degF. Still "pretty" hot.

In addition, ever since Batch#2 we've used a wort chiller. We *strongly* maintain that it is the most important second round piece of equipment to buy. It is the best \$40-\$45 you can spend. It cools a batch to pitching temp in 15-25 minutes (depending on whether we sparged with cold water or not). Everyone knows how it aids in reducing risk of contamination and saves time. But it also helps greatly in reproducibility. The slowly cooling wort can still break down the aromatic hop oils. With the wort chiller, you quickly get the wort temp below that which affects the aromatic hop oils. We've been able to get very nice and very reproducible aromatic hop qualities in our beers.

Michael Eldredge
Stanford University, IC Lab

Date: Mon, 8 May 89 14:55:14 EDT
From: fwb@demon.siemens.com (Frederic W. Brehm)
Subject: Wanted: recipe help with steam beer

I am planning to make my third batch of beer. My first two have been all extract brews. This time I would like to try a "Better Brew" (ala CJoHB) recipe with some adjunct grains. Another goal for this batch is to approximate the taste of Anchor Steam Beer (my wife's favorite). Of course, this is a pretty far reach with my meager experience, so I am appealing to the experts for help with a recipe for "A-clone Steam Beer". Do you have any suggestions? Just knowing what hops to use for bittering and finishing would be a big help.

Thanks,
Fred

--

Frederic W. Brehm Siemens Corporate Research Princeton, NJ
fwb@demon.siemens.com -or- princeton!siemens!demon!fwb

Date: 8 May 89 06:22:15 PDT (Monday)
From: Crawford.wbst129@Xerox.COM.WBST129
Subject: Bruheat Boiler Question

I have recently gotten into all-grain brewing and purchased a Bruheat boiler to use for both mashing and boiling. My problem is scorching of the grains while mashing. I have heard that scorching is not uncommon and the only solution I have heard of is to use an infusion mash with a thinner mash (I am currently using a temperature-step method as described in Papazian). My questions are:

- What ratio of water to grain should I use for an infusion mash in the Bruheat?
- What about using specialty malts (such as Munich Malt) that are under-modified in an infusion mash? Won't the unconverted proteins cause problems?
- Is there a way to do a temperature-step mash in a Bruheat without scorching (what ratio of water to grain)?

I am also looking for alternatives for mashing. I would be interested in hearing suggestions for any equipment or methods that I could try.

Greg

Date: Mon, 8 May 89 22:08:53 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #145 (May 06, 1989)

From: gh0t+@andrew.cmu.edu
"I've noticed, in "complete joy" and elsewhere, directions that call for boiling wort with part of the water required, and then adding the rest of the water to it in the fermenter. I'm not exactly sure how to interpret this. In particular, does this mean that it's OK to just add tap water to the boiled portion of the wort, or should pre-sterilized (boiled) water be added? It sure would be convenient to be able to add cold water to the hot wort to cool it to the point where the yeast could be added. For my first batch, I boiled the entire amount

It sure would. There are a variety of approaches here, each of which has its advantages and disadvantages. If you boil the full volume and can cool it quickly, you'll extract more bitterness from a given amount of hops, and ensure sterility. The thicker the wort you boil, the less effectively you extract hop bitterness. Your tap water probably has a fair dose of chlorine in it, which you can get rid of by boiling. If you boil the water before hand and can put it into a sterile container to cool, you'll have no worries. Your kitchen tap might still have a bit of spaghetti sauce under the lip from yesterday's dishes--do you trust it enough to put it into the beautiful culture medium you've just spent 2 hours making? Some people get away with it--for a while.

I boil 5 gallons of water and put it, boiling hot, into a plastic carboy, which I cap. This is water I trust to rinse sterile utensils with and to top up fermenters. I have built an immersion cooler. Once I made it, it's very easy to use because it is self sterilizing. You just put it into your boiling hot wort. I connect a hose to each end and run cold water for 30 minutes to reach 65F, and my batch size is 15 gallons. Making a cooler is cheap and easy. Go to the hardware store and buy 50 feet of 3/8" soft copper tubing and a pair of fittings for garden hose. This is about \$20. If you don't have a propane torch (I didn't), they're about \$15 and will serve you well when you get around to building a sparging manifold (;-). Use silver solder to put it together; other solders have lead which might be leached out by the acid wort. Wrap the tubing around a pot that fits inside your boiling pot to get it into the right shape. I stripped some 12 ga. solid core house wire and wrapped it around the tubes to hold the whole thing together.

"Another question concerning water: is there any advantage to using anything but tapwater? The water here in Pittsburgh is not bad, but it's not great, either. (It took some getting used to when I came here from Oregon, where municipal water sources are typically snowmelt. Pittsburgh water comes from the

"Allegheney river, which has its source, I believe, in an oilwell upstate.)

Well, oil's well that ends well. AAAAAARRRGH! GET AWAY FROM ME WITH THAT KNIFE! Seriously, it's difficult to know what's good without looking at a water report. Call up your water company and have them send you one! It's free (in my experience with both the LA DWP and a local water co. that is owned by Beatrice). If your water is completely mineral free, you make most anything by just adding. If it's got substantial amounts of stuff in it, it begins to limit your horizons and you may want to check out bottled water. You don't have to go the complete bottled water route, just dilute your tap water enough to bring the levels down.

--Darryl Richman

End of HOMEBREW Digest #146, 05/09/89

Date: Tue, 9 May 89 09:13:43 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: "Hot" Fermentation (help!)

Another novice's question: what should be done with a "hot" fermentation? Last Sunday, as I was brewing up my own interpretation of Florianb's intriguing "summer ale" recipe from HBD #132, the weather got steadily hotter. By the time I pitched the yeast, the coolest spot in the house (occupied, naturally, by the carboy I use as a primary fermenter) was over 80 degrees F and rising. Not surprisingly the lag time was very short, and fermentation was vigorous, to say the least. By Tuesday morning there was no perceptible bubbling from the blowoff tube, though this may be due in part to the sudden drop in temperature that's expected to be with us for the next few days.

What I presently plan to do is let it all sit just as it is (if I were to open the fermenter, I doubt that enough additional carbon dioxide would be generated to keep air off the beer) until Thursday, when I'll rack and clarify, and then let it sit until the following Tuesday, when I'll bottle. I would prefer to bottle sooner, but I'll be 500 miles away. My questions: Is that reasonable? Why not? What's the best way to treat beer that's fermented too quickly?

- Martin

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 9 May 89 10:53:00 EDT
From: bonar@math.rutgers.edu (Doug)
Subject: two questions

A little while ago, someone posted about an incredibly bitter brew that softened after some time in the bottle. For him, in that case, it was a good thing. I seem to be experiencing the same effect, but with this batch it is a problem. I brewed a steam beer from DME and some crystal and toasted malts. When it was young, ~1 week after bottling, it was good and bitter. Now, almost

a month later, it seems to be softening. Is this a common occurrence, and is there anything that can be done to keep the bitterness?

Another question. (I've always got lots of them.) Is there reason brown sugar or normal white sugar wouldn't work for priming sugar? I have been using sugar from the place where I get malt, but I forgot to get some last time. Now I have a batch in the carboy and am wondering if I can just bottle with what I have.

Thanks for the help and keep brewing.

Doug Bonar (bonar@math.rutgers.edu)

[Mathematics - the only subject where you can play with puzzles professionally.]

Date: Mon, 8 May 89 7:59:31 CDT
From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>
Subject: The latest index
Full-Name:

I knew when I saw the request that someone would post my index, so I waited, figuring that the odds were about 50/50 that the new one would get posted. Well, it wasn't, so here it is. I'm sorry to mail something this big, but I tried to handle it by private mailing last time, and this is the easy way, trust me. This new format for the index allows you to print it reduced on a laser printer, or reduce it on a copy machine, and it will fit into the back of the book. Enjoy. If the form-feeds get munged, you'll have to put them back.

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"If you want to know what happens to you when you die, go look at some dead stuff."
-- Dave Enyeart

=====

I have found that the piece of brewing equipment that I use most has been the book "The Complete Joy of Home Brewing" by Charlie Papazian. (ISBN 0-380-88369-4). The more I have used the book, the more I have wanted an index. Many times I have been certain that I read something applicable to a question at hand, and have been unable to find it in the book. I slowly put together this index, and offer it now to the brewing public. The author of the book has given permission for this to be posted to the network.

The ideal thing to do is to print this on a laser printer at a size that you can tuck into the back of the book.

The only promise I make regarding this index is that it is better than nothing. If you find any mistakes or exclusions, let me know.

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Relax! Don't worry. Have a homebrew.

=====

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End of HOMEBREW Digest #147, 05/10/89

Date: Wed, 10 May 89 09:31:09 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #146 (May 09, 1989)

>From: Darryl Richman <darryl@ism780c.isc.com>
>

>Your kitchen tap might still have a bit of spaghetti sauce under the
>lip from yesterday's dishes--do you trust it enough to put it into the
>beautiful culture medium you've just spent 2 hours making? Some
>people get away with it--for a while.

I previously posted that I have used tap water in my brew. Two things I forgot to mention that you and several other posters have reminded me of -- I always sanitize my faucet and sink with bleach prior to brewing and I had a water softener which removed much (but not all) of the iron and other minerals.

If a homebrewer has water questions, he might try taking a one quart sample of his brewing water to a swimming pool supply store for testing. They will measure the ph, total alkalinity, and chlorine content. Most such stores also have instruments for determining iron and other solids content. It may not be as accurate as a water report but is a good start and it's free since the pool supply place would love to sell you the chemicals (\$\$) to correct any deficiencies (:)).

Date: Wed, 10 May 89 11:00:37 edt
From: bergman@m2c.org (Michael Bergman)
Subject: Novice Questions Responses

Date: Mon, 8 May 89 08:45:59 EDT
From: rogerl@Think.COM

Date: Fri, 5 May 89 12:01:47 EDT
From: gh0t+@andrew.cmu.edu
Subject: More novice questions

...
I've noticed, in "complete joy" and elsewhere, directions that call for boiling wort with part of the water required, and then adding the rest of the water to it in the fermenter. I'm not exactly sure how to interpret this. In particular, does this mean that it's OK to just add tap water to the boiled portion of the wort, or should pre-sterilized (boiled) water be added?

Another question concerning water: is there any advantage to using anything but tapwater? The water here in Pittsburgh is not bad, but it's not great, either. (It took some getting used to when I came here from Oregon, where municipal water sources are typically snowmelt. Pittsburgh water comes from the Allegheny river, which has its source, I believe, in an oilwell upstate.)

First, remember that brews are mostly water. So the water you use will effect the final product. If the water is particularly unappetizing I would suggest using bottled water. The town water where I am is safe to drink by all standards but has a strange musty odor to it. ('they' say it's algee in the supply) But we took no changes and had an active charcol filter installed in the main into the house. Yes, it was a bit expensive. But the way I figure it, it has paid for itself in the 5 years we've had it based on the price of bottled water being delivered to the house.

I lived for a while in a town that used copper sulphate to control the algae in the water supply. Not realizing what I was doing, I used some of this stuff to make mead. Smelled terribly of sulphur, and had a bit of an aftertaste. In short, be careful what water you use. I recall Pittsburgh water as being unpleasant to drink, and wouldn't be surprised if it had sulphur compounds and perhaps a lot of iron--but as several people have suggested, talk to the water company.

I believe that the Allegheny is what Rolling Rock and Iron City (thus presumably Sam Adams) use in their brew--but that they get it much farther up the river. They may get it from a tributary anyway.

I don't think there are any oil wells upstate...the Monongahela passes through a number of steel mills and other unpleasant factories on its way to Pittsburgh, but given the state of the industry, it should be drinkable any day now...

--mike bergman

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End of HOMEBREW Digest #148, 05/11/89

Date: Thu, 11 May 89 17:21:21 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: problem water

Let me tell you about my water. It is from a community well that serves perhaps 25 homes. It has a total hardness of only 100 parts per million which wouldn't seem to be too bad. However this water is deceptively alkaline. While it starts off with a pH of 7.4, it contains buffers that resist acidification. This means a given amount of acid naturally present in homebrew ingredients will have less effect on pH than it would on softer water. Worse, and the part that I cannot understand is the fact that after boiling this water (very vigorously with exposure to air and after having been aerated to start with), the pH goes to 9.2 and the buffering effect is stronger than before. This is the opposite effect that I'd grown to expect from reading the popular literature about water preparation. I repeated this experiment three times, using an electronic pH meter and careful titrations to convince myself I was getting this backwards effect.

Based on my experience, alkaline water is terrible for almost any kind of homebrewing. Only recipes calling for lots of roasted grains work out properly without resorting to drastic measures. Roasted grains contribute a lot of extra acidic material and so can overcome the buffering of the water and get the pH down to a proper range for the wort boil and fermentation in this situation.

The range of the wort pH at the start of the boil should be 5.2 to 5.8, depending upon who you read, although most suggest a range of 5.2 to 5.5 is the ideal. Who cares if this is a bit high, you might say. Well, there are a whole slew of bad things waiting to happen when the pH gets too high, but just to name one: most spoilage bacteria run away and hide when the pH of a medium falls to 5.8 or below. Above this they can thrive and give you a hard time. Also, for all grain brewing, the pH of the mash is a critical factor since, as one example, astringent tasting tannins can dissolve out of the grain if the pH gets too high. I've also noticed a correlation between high pH and crummy hot breaks, but this is also backwards from common wisdom and so is possibly superstition.

So alkaline water is a special kind of misery and the one I have to live with. I wish I knew why boiling with aeration doesn't help or something else I could do to counteract this. As it is I've started bringing gallon jugs to work where the water is very soft.

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End of HOMEBREW Digest #149, 05/12/89

Date: Fri, 12 May 89 14:42:12 PDT
From: bobc@Sun.COM (Bob Clark - Sun Engineering)
Subject: Growing hops, multiple sprouts

I've just started some hops growing from a rhizome, and one of them has sent up several shoots.

I've read some growing advice which recommended pinching off all but the healthiest sprout. Well, I'm eager for as many plants as I can get to grow. Can I somehow separate the sprouts and get several different plants, or do I run the risk of killing off my one, guaranteed plant?

Thanks!
Bob Clark
Sun Microsystems, Mt. View, CA

Date: 12 May 89 17:29:55 PDT (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Hops in primary

In HB.DIG #149, Gregg TeHennepe asks about the danger of a hop or two getting into the primary fermenter. This is no problem at all. Relax. Read up on dry hopping in a (younger) homebrew book.

Pete Soper talks about increasing pH with boiling. I interpret this as a concentration of the alkaline ions. I recommend stop boiling the water. If you want to sterilize it, simply heat it to boiling. Try acidifying it with, say, citric acid. Anyone have a better method?

End of HOMEBREW Digest #150, 05/13/89

Date: Mon, 15 May 89 10:31:16 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: problem water

From: florianb%tekred.cna.tek.com@RELAY.CS.NET

>Pete Soper talks about increasing pH with boiling. I interpret this as
>a concentration of the alkaline ions. I recommend stop boiling the water.

The pH increased but the buffering effect changed only slightly. The point was that without other treatment, this water is useless before boiling and useless after boiling, for most recipes.

What I was looking for was an explanation of what is likely to be in this water other than the kind of simple bicarbonates that can be precipitated, and more importantly, how I can greatly reduce this buffering effect.

>If you want to sterilize it, simply heat it to boiling. Try acidifying
>it with, say, citric acid. Anyone have a better method?

Adding acids was what I meant by "drastic measures". I wasn't explicit because I didn't want anybody to start adding acids to their recipes just because they had read about them in the digest. I've used acids (OTHER than citric) with great success but have decided to switch to trucking decent water to my house. But at 80-120 pounds of water per batch there is a lot of inducement to find improved kitchen chemistry for my water treatment :-)

Speaking of water, the homebrew club I joined recently carried out an interesting experiment. Each of six members was given an identical kit of ingredients and a detailed recipe to make a batch of homebrew. The one main variable that was allowed to vary was water. Four very different sources of water were used and although the sample beers looked and tasted quite similar there were very distinct differences in flavor. One sample had a faint clove character. One had a level of hop bitterness absent from the other samples, and so on. One sample was really awful, but it didn't taste like it was infected. It just had a yucky flavor that reminded me of coffee brewed with terrible water. OK, yes, there were in fact many other variables in this experiment. In fact large trucks could be passed through the holes in it. However I like to think that the lake, river, and well waters used did play a part. The experiment goal was stated as follows: "To establish baseline variability by brewing a sample of beers somewhat more similar than Coors Light and No. 6 diesel oil" :-)

Pete Soper, Encore Computer Corp, 901 Kildaire Farm Rd., bldg D
Cary, North Carolina 27511 USA phone 1 919 481 3730
arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

Date: Mon, 15 May 89 11:54:27 EDT
From: Steve Anthony <steveo@Think.COM>

Subject: Growing Hops

I'm curious as to the experiences netlanders have had in the growing of hops. Questions that come to mind are what climate is right, soil conditions necessary, how long it takes to generate a useful crop (hopefully not as long as planting grape vines until you get useable grapes), and what kinds of hops are good for what kinds of conditions.

Any pointers to books/references would also be helpfull. Bung ho!

Date: 15 May 89 21:16:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: boiling brewing water, pH, and skunky beer

RE: Increases in pH after boiling.

Carbonic acid is a weak, unstable dibasic acid which is formed in solution by water and dissolved carbon dioxide. One effect of boiling is to drive the carbon dioxide (as well as all gases) from the solution. Once the solution cools, shouldn't the pH be higher according to the following formula?



The length of the arrows signify the tendency of the reactions to proceed. I am a little surprised by the final pH that Peter Soper reported for his water (>pH 9.0). Peter, does your water contain alot of dissolved carbonates? You might consider having it tested. I believe that one remedy is to lime (CaO) well water to soften it and control pH problems.

When you boil your wort, do you add gypsum? To acidify the wort, the brewer can add gypsum and/or citric acid (should be the free acid NOT sodium citrate). I usually treat my brewing water with both, since I can not reach my brewing pH solely with gypsum. If I add too much gypsum I get water which is too hard. Citric acid does not appreciably detract from the flavor of the beer, and can rapidly change the pH of the water.

Erik A. Henchal
<Henchal@WRAIR.ARPA>

Oh, one last note. Mr Tehennepe described the production of what I interpreted to be "skunky" beer. This is of course the classical description of "light-struck" beer. Was your fermenting beer exposed to excessive amounts of light?

Erik

Date: Mon, 15 May 89 16:00:39 EDT
From: holos0!lbr@gatech.edu
Subject: no subject (file transmission)

Subject: Lactic Acid

Anyone have a supplier for lactic acid? Dave Miller, in his new book, claims this acid is excellent for adjusting mash pH. I do not like citric acid. If I add enough of it to have an effect there is a noticeable Kool-Aid taste. None of my mail order catalogs--and I have at least a dozen--lists lactic acid.

Len Reed
gatech!holos0!lbr

End of HOMEBREW Digest #151, 05/16/89

Date: Tue, 16 May 89 10:49:19 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Fantastic!

Erik Henchal suggests my well water has carbon dioxide dissolved in it. A chemist I asked over the weekend said the same thing - that it is common to have a bunch of CO2 in well water in this area. So by driving off the CO2 I remove the carbonic acid, which further unmasks the alkalinity. This seems to explain my observations.

I have to believe the remaining hardness is dissolved carbonates and that boiling just isn't too effective for removing them. Since I can't afford analysis and haven't gotten meaningful information from the folks that maintain the well, I'll have to go empirical and try an experiment with calcium oxide. I'll report back (briefly!).

As for not boiling the water, it seems that mashing or wort boiling would drive off the CO2 anyway, so I couldn't avoid this if I wanted to.

Yes, at various times I've used various amounts of gypsum, magnesium sulphate, non iodized salt, tartaric acid, ascorbic acid (seemed to knock the slats out of my yeast's respiration phase!), and am investigating sources and uses for other items too. It isn't that I can't control the pH. It is just that every way I've found so far has got drawbacks. Actually, my chemist friend suggested one final solution that would really do the trick. That is separate cation and anion exchange filters. Fisher Scientific has got some real nice ones for just a few hundred bucks each :-). Oh, I do use a cheap little carbon filter to knock out chlorine, but this is probably a waste with all the boiling going on.

OK, we've beaten this subject to death. Many, many thanks to Erik, Florianb, and Len for your suggestions here and via email.

-- Pete Soper

Date: Tue, 16 May 89 15:10:38 EDT
From: hplabs!harvard!ima!wang7!klm
Subject: Sam Adams Double Bock

Greetings all! I've been off the net for a few weeks due to equipment problems, so I've got lots of reading to catch up on. But, I'm back and you'll probably be hearing from me again soon.

This doesn't exactly fit the subject of homebrew but as we are all beer aficionados here, I would like to find out if any of you have an opinion of the Samuel Adams Double Bock. An friend of mine tried it and his opinion was somewhat neutral. I tried it and my opinion was far from neutral. I disliked it intensely.

I have had both domestic and German (while I was in Germany) Bocks and DoppelBocks, and I have brewed my own Bock according to Papazian's guidelines. Nothing I have had before was anywhere near this new Sam Adams brew. My major complaints are 1) It's too light, and 2) it's far too sweet (almost sickly sweet.)

Now I understand that DoppelBocks should be a bit full-bodied (sweet) but I think that this beer goes too far. I'm almost tempted to write the brewery and ask them what they were thinking about when they came up with this recipe.

Am I way off base? Do any of you agree with me? I really like their regular beer (Boston Lager), it's one of my favorites. The Bock just turned me off.

Kevin McBride
(What's left of) Wang Laboratories, Inc.
Unix Desktop Imaging Systems
..!ima!wang7!klm (work)
..!ima!wang7!gozer!klm (home, preferred)

End of HOMEBREW Digest #152, 05/17/89

Date: Wed, 17 May 89 09:01:12 mdt

From: Michael Berry <mcb@hpfcls>

Subject: Samual Adams Beer

Someone brought up Sam Adams (sp?) beer in this forum and I finally decided to take this opportunity to vent some of my frustration about their advertising techniques that I am subjected to each morning.

They are so proud (and leverage strongly) the fact that they won the GABF best of show for the last 3 years running. Let me say a word about that. They always have these scantilly clad ladies giving away promos that I feel is a cheap trick to get votes. I really can't understand how they can win each year with superior beers like Sierra Nevada Pale Ale around. You might be thinking of your favorite brew at the show now and why it doesn't win. I don't expect Big Foot Barley Wine to win because it is more than most folks can handle, so after voting for it for a few years (and realizing that I was "wasting" my vote as far as getting SA out of 1st place) I started voting for SNPA. Are there any of you who actually for for SA beer at the GABF?

The next thing that gets to me is the say "Our beer is the only beer brewed in America that meets the strict German beer purity law (Reinheitsgebot). I understand this law was recently (within the last 5 years) repealed. Really burns me each time I hear that.

Now I like SA lager but I don't buy it typically. I just don't like their ads and don't want them to win again this year. There - I said it.

Michael Berry ARPA:mcb%hpfcls@hplabs.HP.COM UUCP:hplabs!hpfcla!mcb

PS anyone know the dates for the GABF in Denver this year?

Date: 17 May 89 08:57:27 PDT (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HB DIG #151

In HB DIG #151, Peter Soper comments on the difficulty of trucking water home for homebrew purposes. I used to buy drinking water in 48# (6 gal) boxes from the local spring water distributor for drinking purposes when I lived in Western Oregon. They would deliver two boxes once a month. Perhaps this is a solution to the water problem.

Len Reed asks about where to get lactic acid. One could try a pharmacy, or a health food store.

Cheers!...Florian

Date: Wed, 17 May 89 10:42:00 EDT
From: uiucdcs!rayssdb.RAY.COM!iws@hplabs.HP.COM (Ihor W. Slabicky)
Subject: Doppelbocks and Samuel Adams version of it

Date: Tue, 16 May 89 15:10:38 EDT
From: hplabs!harvard!ima!wang7!klm
Subject: Sam Adams Double Bock

This doesn't exactly fit the subject of homebrew but as we are all beer aficionados here, I would like to find out if any of you have an opinion of the Samuel Adams Double Bock. An friend of mine tried it and his opinion was somewhat neutral. I tried it and my opinion was far from neutral. I disliked it intensely.

I have had both domestic and German (while I was in Germany) Bocks and DoppelBocks, and I have brewed my own Bock according to Papazian's guidelines. Nothing I have had before was anywhere near this new Sam Adams brew. My major complaints are 1) It's too light, and 2) it's far too sweet (almost sickly sweet.)

Now I understand that DoppelBocks should be a bit full-bodied (sweet) but I think that this beer goes too far. I'm almost tempted to write the brewery and ask them what they were thinking about when they came up with this recipe.

I tried their Double Bock last Friday at Doyle's in the Jamaica Plain neighborhood of Boston. My other experiences with bocks have been:

Genesee Bock - light taste, like their regular beer, with less hops and more sweetness. Has a dark color - caramel?

Hope Bock - this has a hoppier taste (it sometimes strikes me as a bit rough) but is still sweet and not too heavy taste.

Samuel Adams - less of hoppier taste, sweet and not too heavy taste. I'd say that Sam Adams is a less hoopier version of the Hope Bock.

Spaten Doppelspaten - rich taste, a bit sweet, almost no hoppy taste to it. Nice head and color. Strong!

I'd say that the Sam Adams compares very nicely to a good American Bock (like Hope Bock). It does not compare at all to a German bock - like the Doppelspaten. Sam Adams probably 'named' the beer a double bock while brewing a bock. It was not a bad beer, for a bock, in fact very good, but I didn't think it was a double bock.

My general view of bocks is they should be a dark beer, sweet, heavy taste, and strong!

Btw, Doyle's is a very nice place to quaff a pint or two. They have an excellent selection of British brews and US microbrews on tap - they even had some of the Anchor Christmas Ale (but were sold out of it when I was there). Good food and atmosphere, too. On Washington Street and some 4 or 5 blocks north of Arbor Way. Worth the trip!

Ihor

End of HOMEBREW Digest #153, 05/18/89

Date: Fri, 19 May 89 08:02:14 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Rheinheitsgebot

From: John S. Watson <watson@ames.arc.nasa.gov>
"Do homebrews meet the Rheinheitsgebot (German beer purity) Laws?
"Does anyone have a list of them?

The original Rheinheitsgebot demands that you put only barley malt, water, and hops into your beer. It had been ammended to allow for yeast as well. Wheat beers may have, of course, wheat added.

"What are some of the things that are commonly done to violate them?
"(Like, what is it the Bud puts in the beer to give you a hangovers.)

There are lots of possibilities. Any form of fermentable not derived from barley malt is a biggy (e.g., corn, rice). Adding extra enzymes (like Miller Lite) and clarifying agents, which technically don't stay in the beer, are still prohibited. Heading and coloring agents are a no-no.

"And lastly, would my homebrew meet the Rheinheitsgebot laws? (I brew "with a generic "California Light" extract syrup, with some specialty grains, "flower hops and spring water.) I don't put any chemicals in my beer.
"Are there any pesticides or herbicides lurking in my extract or hops?

Do you use priming sugar? Uh-uh. Are you using unmalted barley? Do you know that your extract supplier is following the rules as well? (Might be some caramel color in that extract.)

I don't know what German law says (or said) about contaminants obtained with the primary ingredients. Although not as prevalent as it once was, hops are often sulfured, and I wouldn't doubt for an instant that there are pesticides used in the industry that make there way into the final product.

--Darryl Richman

Date: Fri, 19 May 89 08:18:03 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: HB DIG #153, Rheinheitsgebot

From: florianb%tekred.cna.tek.com@RELAY.CS.NET

"I believe more important than the ingredients are the contents of
"the brewing water and the brewing process. I hold that one reason
"why American beers are so awful is that strict attention is not
"paid to the proper temperature processes during the brewing.

I believe that you are mistaken on this point. If there is one thing
that the major American brands have, it is process quality control.
You can debate all you like about whether you like the product they
make, but they are world renowned for their consistent ability to make
it.

"This leads to nasties developed in the fermentation that come back
"to haunt you after drinking. I also believe that the poor brews
"I had in Germany were a result of sorry water or inexpensive
"brewing practices by certain Brauereis.

Save for man made contaminants in the brewing water, it seems very
unlikely that the water brings on hangovers. I think you were much
closer to the mark in discussing fermenting practices; many have
attributed hangovers to the content of higher alcohols and fusel oils,
which often result from runaway fermenting temperatures.

I once made a beer in the middle of a typical LA summer, trying out an
idea I had about cooling the beer. It didn't work. The beer smelled
and tasted of soap and had a very harsh, hot character. It was
difficult to drink one of them, so I never was able to gather the
necessary information on hangovers ;-).

"In short, it's possible to brew excellent beers without being
"confined to only the four basic ingredients. And just because
"one follows the Reinheitsgebot, it doesn't mean one is
"guaranteed of good brew.

Absolutely. In fact it is necessary to violate the Rheinheitsgebot
to make many classic styles. (Want to make a dry stout? You need
roasted barley to get the flavor--but it's unmalted and therefore
verboten. Many British and Belgian styles use a variety of sugars
to get their character. And you can't make an American lager without
corn or rice.)

--Darryl Richman

Date: Fri, 19 May 89 14:26:51 edt
From: prcrs!bstar4!qa@uunet.UU.NET
Subject: Short boil OK?

I am very new to home brewing and recently had a conversation with a person at a home brew mail order establishment concerning all extract brewing. He had some suggestions which I have not heard or read before. I recently read two books on home brewing:

(exact titles/authors?)

Brewing Quality Beers - Byron Birch
The Complete Handbook to Home Brewing - Dave Miller

We were discussing the single stage vs. two stage fermentation. From what I have read, it sounds like the best way to go is two-stage fermentation. (I have the equipment; food grade fermentor, glass carboys). The idea is to separate the trub from your beer after the initial foam settles down (1-2 days).

This gentleman stated that he felt that single stage was better and the goal was to reduce the amount of trub formed. He stated that if you limit your boil to 20 minutes there would not be as much chance for the protein to coagulate; thus less trub.

Does this sound reasonable? Has anyone used this method and if so could you pass on a recipe? Budweiser, Bass, Heiniken (sp?) are beers I typically purchase.

Also, in Miller's book he said to stay away from using aluminum as a boiling pot. I have a new 6 gallon aluminum pot and wonder if I should heed his advise.

Thanks

John Link

Date: Fri, 19 May 89 13:31:10 CDT
From: hplabs!uiucdcs!att!iwtio!korz
Subject: Reinheitsgebot

Whoa!

In Digest #154, florianb writes:

>I believe more important than the ingredients are the contents of
>the brewing water and the brewing process. I hold that one reason
>why American beers are so awful is that strict attention is not
>paid to the proper temperature processes during the brewing.
>This leads to nasties developed in the fermentation that come back
>to haunt you after drinking. I also believe that the poor brews
>I had in Germany were a result of sorry water or inexpensive
>brewing practices by certain Brauereis.

>In short, it's possible to brew excellent beers without being
>confined to only the four basic ingredients. And just because
>one follows the Reinheitsgebot, it doesn't mean one is
>guaranteed of good brew.

I agree with the first sentence and the second paragraph.
I also agree that most *commercial* American beers are
awful, but your reasons for this "awfulness" are way off-base!

The flavor, body, etc. of the major commercial breweries' beer is historical. Prohibition and WW II changed the diversity and kind of beer that was popular in the U.S. and only recently (partly thanks to homebrewers (wishful thinking)) is diversity coming back to beers (micros and brewpubs and even some of the majors). As a matter of fact, the majors use all kinds of computer control to make sure their beer comes out very consistent. Sloppy brewing practices generally will cause bacterial infections which produce "gushers" and (usually) sour tasting beer. Of all my complaints about the major brews, bacterial infections cannot be blamed for any of them.

Al.

Date: Fri, 19 May 89 16:21 CST

From: Monty Wood <WOOD%ADSY05.USask.CA@CORNELLC.cit.cornell.edu>

Subject: Growing Hops

RE: Growing Hops

I found addresses for hop rhizomes (roots) in 'Zymurgy' mag. for those that want to grow their own:

Freshops
36180 Kings Valley
Philomath, OR
97370

and

Marysville Oast
866 N.E. Thousand Oaks
Corvallis, OR
97330

Monty

End of HOMEBREW Digest #155, 05/20/89

Date: Sat, 20 May 89 17:47:46 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Sam Adams

I just thought you might like to hear a capper to the recent discussion of Sam Adams as a beer and a marketing concept. I just got the May/June issue of the California Celebrator, a newspaper format rag concentrating on the micro-brew-pub phenomenon here in the Golden State. On page 17 there is a quarter page ad from Young's. The bold print says "Sam Adams Was An Ale Drinker!" Of course, lager beer was unknown before the 1840's-- it's a creation of mechanized refrigeration. Below the title is a reproduction of the SA bottle with a caption "Modern American Lager" and one of Young's Special London Ale, "Authentic English Ale". The text below states

In 1776, in America and England, be you a Redcoat or Patriot, the beer brewed was Ale, strong and hoppy. If you want a great lager then look for Samuel Adams'. But if you want an ale like Sam drank, then look for Young's Special London Ale.

I hear that the Boston market is tightening and that SA is getting hurt because the opposition is claiming "the only beer brewed in Boston." Perhaps the truth will win over ad hype. We can hope...

--Darryl Richman

End of HOMEBREW Digest #156, 05/21/89

Date: Mon, 22 May 89 11:50:46 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #155 (May 20, 1989)

From: prcrs!bstar4!qa@uunet.UU.NET

"We were discussing the single stage vs. two stage fermentation. From
"what I have read, it sounds like the best way to go is two-stage
"fermentation. (I have the equipment; food grade fermentor, glass carboys).
"The idea is to separate the trub from your beer after the initial foam
"settles down (1-2 days).
"

"This gentleman stated that he felt that single stage was better and the
"goal was to reduce the amount of trub formed. He stated that if you
"limit your boil to 20 minutes there would not be as much chance for the
"protein to coagulate; thus less trub.

He is probably correct that there will be less trub, although any boil
with hops will tend to precipitate some. On the other hand, you are
asking for a hazy, nay cloudy, beer as a result. This will likely be a
beer with less stability and a greater likelihood of infection and
oxidization as it ages since you are leaving great quantities of
protein in the beer, which make very good food for marauding invaders,
and tend to oxidize readily. You will also need more hops to achieve a
given level of bitterness since you'll be converting far fewer of the
alpha acids into their soluble iso-alpha form, from which the actual
bitterness in your beer is derived.

"Also, in Miller's book he said to stay away from using aluminum as a
"boiling pot. I have a new 6 gallon aluminum pot and wonder if I should
"heed his advice.

The major reason (that I have heard) that people advise against using
aluminum is that large quantities of it in the brain are linked with
Alzheimer's disease. There is, however, no evidence that this aluminum
concentration has anything to do with dietary intake. Aluminum may
have an advantage if you cool your wort by putting the pot into a
sink--aluminum transfers heat much better than steel, and so cools the
beer quicker. Since this is an area where the information is not
complete, you're on your own. I used an 8 gallon aluminum pot for a
couple years, until I graduated to a 15 gallon brewery last fall.

--Darryl Richman

Date: Mon, 22 May 89 18:17 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Re: Sam Adams Double Bock

Kevin McBride asks for our opinions of Samuel Adams Double Bock in HOMEBREW Digest #152. He offers his own: "My major complaints are 1) It's too light, and 2) it's far too sweet (almost sickly sweet.)"

Until recently I would have agreed that this beer was not a Bock. Last month our Homebrew Club (Valley Fermenters) got together to select the best Bock beer (brewed by one of our members) to represent us in the "Bock is Best" competition. A little research on the subject revealed that Bock beer encompasses a wide variety of beers. We have Bock, Maibock, Eisbock, Weizenbock and Dopplebock.

Michael Jackson describes Bock in his S&S Pocket Guide: "The German term for strong beer. If unqualified, it indicates a bottom-fermenting brew from barley malt. In Germany, a bock beer has more than 6.25 percent alcohol by volume, and may be golden, tawny or dark brown..."

Fred Eckhardt writes: "...Original extract required by German law must be at least 16-Plato/1064 to be designated bock..." "Dopplebocks are required to be brewed at 18/1074, with 6/7.5% alcohol (wt/vol). There is a level of sweetness present in most, as evidenced by the hefty apparent extract of some at 4-6/1016-24. Malt flavors predominate, and hop levels are relatively unassertive, althought noticeable..." (from The Essentials of Beer Style)

Personally, I like Samuel Adams Double Bock. I would describe it as having a caramel color, a nicely balanced nose with malty overtones and a slightly sweet flavor which leans to the malty side and finishes toward the hops / alcohol. (OK so I'm not Michael Jackson ;-). If you haven't tried it I recommend that you do. I think that calling it a Double Bock is not quite accurate, but it does have a Bock character.

A side note: I first tried this beer at the Great American Beer Festival last year. I spoke with James Koch and learned that the color in the beer came entirely from caramelization during the boil and that no dark grains were used. I don't know if they used the same recipe for the current Double Bock.

- mg

Mark Gryska gryska@cs.umass.edu

Date: Mon, 22 May 89 15:40 EDT
From: Mike Fertsch <hplabs!uiucdcs!adc1.RAY.COM!FERTSCH>
Subject: Sam Adams ALE - made in Boston!

Daryl Richman states:

> I hear that the Boston market is tightening and that SA is getting hurt
> because the opposition is claiming "the only beer brewed in Boston."
> Perhaps the truth will win over ad hype. We can hope...

Sam Adams recently introduced a new ALE, available only on draft in selected taverns in Boston. It is quite a good ale, and compares favorably with other microbrewed ales in Boston (Harpoon and Commonwealth Brewing). I find the story behind this interesting, and makes me dislike Sam Adams' approach to selling beer even more.

Jim Koch (alleged great-great-great grandson of the real Sam Adams) introduced his Boston Style Lager four or five years ago. Jim found the recipe in his grand-father's attic. The beer is made in Pittsburgh, but Jim sold his beer as Boston's own beer. Later, when it became obvious Sam Adams is a contract beer, Jim said that Pittsburg was only temporary until he got his own brewery built in Boston. He later cancelled his plans for a large brewery, but not until after newspaper and magazine coverage showed Jim in his Boston brewery.

In the meantime, a small (but REAL) brewery began making Harpoon Ale in Boston. Beer wars began. Harpoon claimed that theirs is the only "beer brewed and bottled in Boston" and re-emphasised that Sam Adams is a Pennsylvania beer. Koch retaliated that Harpoon lacked quality control, were infected and not worthy of the beer-drinker's business. Sam Adams followed Harpoon's lead and started selling draft around two years ago. It seems to me that Sam Adams is pushing Harpoon out of the draft market. I believe the reason for this is Sam Adams aggressive sales approach, rather than a better product.

The latest chapter shows Boston Brewing making tiny quantities of Sam Adams Ale, made in Boston. Apparently his grand-father has a large attic, with lots of unique recipes. The ale draft only, and is not widely distributed. I'm sure is made at a loss just to remove Harpoon's claim as the only beer made in Beantown. Chalk another one up for advertising!

I really like Sam Adam's beers (all of them!), but I can't bring myself to buying any because of Jim Koch's marketing approach. Until recently I thought SA was sold only in New England - I've recently found it in Pennsylvania and California and heard it is in Colorado. Will this become the first contract-brewed national brand?

Mike Fertsch

PS - apparently the real Sam Adams was a maltster, not a brewer. He didn't make his own beer.

End of HOMEBREW Digest #157, 05/23/89

Date: Tue, 23 May 89 09:21 EDT
From: ROSS@mscf.med.upenn.edu
Subject: MEAD-ANDERINGS

Date sent: 23-MAY-1989 09:15:30

I have a great interest in mead and recently saw a mention of a publication called MEAD-ANDERINGS. Does anybody know the address of this magazine?

For the longest time I have wanted to brew something resembling Belgium's Chimay Trappist beer but haven't seen any recipes. If anybody has any all-extract recipes for this brew, I'd really like to give it a try. Thanks.

--- Andy Ross ---
University of Pennsylvania
Medical School Computer Facility

Date: Tue, 23 May 89 13:17:11 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: short boil OK?

>From: prcrs!bstar4!qa@uunet.UU.NET (John Link):
>This gentleman stated that he felt that single stage was better and the
>goal was to reduce the amount of trub formed. He stated that if you
>limit your boil to 20 minutes there would not be as much chance for the
>protein to coagulate; thus less trub.

>Does this sound reasonable? Has anyone used this method and if so

This does not sound reasonable to me. If you don't coagulate that protein and other stuff out of your beer you are going to leave it in your beer, right? Right. And what will those whopping big molecules look like? They will look like the haze in Mexico City. But the kicker is that this stuff is going to be in very intimate contact with the beer during fermentation (and forever after), allowing for the weird chemistry and other hazards (infection!) that you wanted to avoid by racking off the trub after primary fermentation. A 20 minute boil is also too short to get proper bitterness and other good effects from your hops. There are other problems, but you get the idea. The bottom line is that you would not mistake a beer made this way for one you are used to buying. Boil the wort as vigorously as you can for around 60 minutes as Miller, Burch, and the wise other heads in the literature recommend.

On the other hand, while I feel strongly that you should get the big molecules settled out of your wort, I feel that at this stage in your homebrew career you should not worry *at all* about trub sitting in your fermenter for a week or two. Sitting in the fermenter, most of the trub is covered with a yeast cake most of the time anyway. Get experience with maintaining immaculate sanitation levels while racking (at bottling time) before you rack just for the sake of racking off the trub. Then when you've gotten everything under control and are looking for things to refine, return to this subject.

>could you pass on a recipe? Budweiser, Bass, Heiniken (sp?) are beers
>I typically purchase.

I'd love to, but I'm doing all grain stuff that would be worthless to you at this point. I think you would have best luck copying Bass first. Or you could start with Burch's "bitter" recipe. This was the basis of my third and fourth batches and was a great leap forward from the beer kits I'd brought back from England.

Pete Soper +1 919 481 3730
arpa: soper@encore.com uucp: [bu-cs,decvax,necntc]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Tue, 23 May 89 10:38:57 PDT
From: noah@june.cs.washington.edu (Rick Noah Zucker)
Subject: **Lagering (was Re: Sam Adams Doppelbock)**

The word lager means to store in german. The reason this beer style is called lager (which applies to all bottom fermented beers) is that it was stored (lagered) in caves that were colder than above ground temperatures. This allowed bottom fermentation to be used.

Date: Tue, 23 May 89 14:36:49 EDT

From: holos0!lbr@gatech.edu

Subject: Bud Bashing (was Reinheitsgebot)

In #154 florianb%tekred.cna.tek.com@RELAY.CS.NET writes:

> I believe more important than the ingredients are the contents of
> the brewing water and the brewing process. I hold that one reason
> why American beers are so awful is that strict attention is not
> paid to the proper temperature processes during the brewing.
> This leads to nasties developed in the fermentation that come back
> to haunt you after drinking.

When I first started homebrewing, in 1979, there was a lot of Bud-bashing in homebrewing circles. Many folks claimed that on your first try you could make beer superior to Bud or Coors using malt syrup, lots of added sugar, dried ale yeast, no water analysis, boiling only part of the wort, high fermentation temperatures, and little temperature control. There was lots of talk about how awful commercial American beers were. Worst of all, the occasional (or not-too-occasional) batch of bad homebrew was referred to as "tasting like Budweiser." Yeah, right. You don't hear much of this silly macho talk any more, thank God.

If you don't like Budweiser, it means you don't like its *style*. A-B has far better control over their beer than any homebrewer could ever have. Do you have a microbiology laboratory? Exact control over mash temperatures? Detailed analysis of every ingredient? The ability to test hop acids yourself? Do you really believe that the major American breweries risk their multi-billion dollar businesses by using insufficient temperature control at any stage?

American breweries do, in general, ferment at higher temperatures than the Germans--54 degrees instead of 48, say. They also use different yeasts and far different ingredients. This adds up to radically different beer. But to claim that A-B doesn't pay attention to *any* aspect of brewing is laughable.

A homebrewer can beat A-B for beer style any day. All you have to do is get some good malt and hops and not be afraid to use them. You can even beat good imported beer (with considerable effort) because of your freshness. But nearly all homebrew has minor flaws that would be unacceptable to a brewery: diacetyl, oxidation, haze, etc. Those of us trying to rid ourselves of the last of these problems still can't make beer with brewery-like consistency, though I don't care if there are minor differences from batch to batch.

And now for legitimate A-B bashing. Who the hell wants a beer with "no aftertaste"? What kind of sicko would come up with such a thing? What's next--Carbarnet Sauvignon with no aftertaste?

Date: Tue, 23 May 89 14:02:22 CDT
From: hplabs!uiucdcs!att!iwtio!korz

Subject: Sam Adams

Not that this is a big deal or anything, but just to fit another piece in this Sam Adams puzzle: Sam Adams is available at Osco in the Chicago area. (I'm not sure how many of you are familiar with Osco stores, which are pretty popular here in the Chicago Metro area. Osco is a large variety/drugstore affiliated with Jewel foodstores (they even share buildings). The reason I mention this is because it's a very "everyday" place to buy beer, as opposed to going to the connoisseur section of a liquor store.)

I have tried Sam Adams and I really like it. I haven't tried that many microbrewery beers, but Boston Lager is one of the few lagers made in the U.S. that actually has some body, aroma, and bouquet.

End of HOMEBREW Digest #158, 05/24/89

Date: Tue, 23 May 89 7:25:19 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Short Boil OK

) This gentleman stated that he felt that single stage was better and
) the goal was to reduce the amount of trub formed. He stated that if
) you limit your boil to 20 minutes their [sic] would not be as much
) chance for the protein to coagulate; thus less trub.
Ahem. I beg to differ on short boil periods, even with extracts.
There are several things being accomplished with the boil. One of
the most important is bringing out the hops; you want to get the oils
as well exposed to the water as you can. A longer boil period allows
you to get a better hops flavour. Adding your own hops of course
makes this argument even stronger.

By boiling the stuff, and racking as in a two-stage ferment, you get
rid of them. When you rack (strongly advised: I always use the two
stage method, and get clear beer this way) you also get rid of a fair
load of dead yeast. I rack again at bottling time, not bottling from
the carboy (with its own accumulation of dead yeast) but from a
bucket sterilized for the purpose.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Wed, 24 May 89 11:30:13 CDT
From: hplabs!uiucdcs!att!iwtio!korz
Subject: lagering

>HOMEBREW Digest #158 Wed 24 May 1989
>From: noah@june.cs.washington.edu (Rick Noah Zucker)
>Subject: Lagering (was Re: Sam Adams Doppelbock)

>
> The word lager means to store in german. The reason this beer
>style is called lager (which applies to all bottom fermented beers) is
>that it was stored (lagered) in caves that were colder than above ground
>temperatures. This allowed bottom fermentation to be used.

Yes and no. Yeasts which can withstand colder temperatures, the first of which was discovered by Carlsberg (see elsewhere in HD#158), are what make lagering necessary. These types of yeasts, which are now commonly called lager yeasts, could ferment at colder temperatures and subsequently produce less by-products such as esters. This resulted in a beer flavor that we associate with lager beer. The colder temps required longer brewing periods and the beer had to be stored (in german, lagered). The only reason I said no is that you could use lager (bottom fermenting) yeast at higher (ale) temps and get good tasting beer - but it would not taste like lager. Anchor Steam beer (San Francisco, CA) is brewed with lager yeast at warmer (more ale-like) temperatures.

Al.

Date: Wed, 24 May 89 18:10:39 EDT

From: hplabs!rutgers!gpu.utcs.toronto.edu!utai!gpu.utcs.toronto.edu!bnr-vpa!
bnr-rsc!jim (Jim Somerville)

Subject: Introduction and a Few Questions

Hi Everyone

My name is Jim Somerville. I have been brewing for about a year now, my last batch being a dry malt powder and honey brew. The alcohol content is quite high >7% by my estimates. Is this normal for having started with 30% honey? I have been drinking it for a few days now, but the one I had last night had a strange mouth feel, which can best be described as kind of gelatinously slimy. Any ideas as to what causes this? I boiled the wort for an hour as usual, and there was quite a lot of trub at the bottom of the primary (I use 2 stage fermentation). Could serving temperature have anything to do with it?

My guess is that it is caused by the dry malt powder. I have noticed that some recipes call for dextrine malt. Is it the same stuff as "brewbody"? The dry powder I used was not brewbody.

On the topic of sanitation, is it worth boiling the bottlecaps?

On the topic of yeast, should a person bother to add yeast nutrient to an all malt batch?

If someone is keeping a canonical list of questions and answers, please send it to me.

-Jim

End of HOMEBREW Digest #159, 05/25/89

Date: 24 May 89 22:34:27 MDT (Wed)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: another cheap shot at Sham Adams

To try to be slightly fair, I *do* think Samuel Adams makes a decent beer. It's not outstanding--it is by no stretch of the imagination the best beer in America--but at least it's competently made, decently hopped, and has some body.

Now, about their marketing...

I worked the early Great American Beer Festivals for a while--that's the summer fling the AHA sponsors with various American brewers, mostly small, bringing in beer to taste. It was a fun thing to do. People were coming out in droves and getting interested in beer. They were paying some attention to what they were tasting. Sure, some people got drunk, but overall it was a very positive thing, because something about the setup made people pay attention to the beer.

Naturally, as soon as the beer festivals started gaining some attention, there was some value attached to winning the voting, even though it was just a straw poll of a random group of people. And although the beer was mostly being served by people recruited by AHA, some of the breweries were sending their people to stand around and talk about the beer. At this stage it was good, because it gave the brewers a chance to educate people to what they were trying to do. They also got a chance to hear what people thought about their beers in direct comparison to other beers, mostly micros. The beers that won in the early GABFs were, IMHO, some of the truly outstanding beers I've had. The top three in various years included this and that Anchor beer, Sierra Nevada stuff, Grant's...man, that's significant! Grant's is *not* mainstream beer. You get people appreciating that sort of beer; you're making some progress in teaching people what beer is all about. The Palo Alto Brewing Company (which made wonderful beer while they existed) actually brought in a beer engine and set it up. It was a pain to use, having it attached to a folding table, but it gave a chance for people to find out what it was, and how you pump beer instead of letting the carbonation do it, and how that makes a difference for an English-style ale.

Then, over the space of a couple of years, things quickly turned very commercial. Suddenly it was a Big Thing to win the competition. Trinkets started to show up--try our beer and get a hat, or opener, or... The brewers started getting more actively involved, and not just talking about their beers but promoting them in the voting. Perhaps the biggest factor in the change was that the brewers started doing the pouring. And, where the AHA volunteers were carefully coached to pour light--it's a tasting, after all--and to be very careful about people starting to get tipsy, the brewers were not all careful about this. Some of them recognized that if they poured a nice full glass, they somehow earned a vote...and yes, if you're getting impatient for the punch line, Samuel Adams was one of the leaders in this trend to turn a tasting into a hard sell. They also figured out another line to reach the crowd, namely that significantly more than half the crowd, especially the ones who were "tasting" heavily and

would cast or influence the vote, were male. So all of a sudden they've got an attractive female "brewer's assistant" dressed to draw attention! Hey, they know how to sell beer, just like on TV! The year I saw that, I was only attending, but it was my last year at GABF.

I enjoyed talking to the folks from River City (good beer...RIP), Sierra Nevada (won't forget Budpeople tasting their first Bigfoot!), Grants (Bert Grant is the Gordon Bell of brewing, I think), Newman, Hale's, and others...but I can't stomach what the folks from Samuel Adams did to try to pervert the GABF to their uses. Now, it wouldn't have happened if AHA had recognized the problem and nipped it in the bud (sic), but that doesn't excuse the brewers. Nor was Samuel Adams the only brewer doing it, although IMHO they certainly led the pack. Things went further down from there...a year or two after the last one I attended, I heard some reasonably serious reports of influence-peddling in the pro judging of the beers. It doesn't matter whether they were true or not; they indicate how far the competitions had sunk. And I see Samuel Adams as one of the pivotal influences in converting the significance of the GABF from substance to style. It's their choice, but I don't have to like it.

(One thing I ought to be clear about: When there were allegations of influence games behind the pro judging of commercial beers, there were people in AHA trying to get it out in the open and get it straightened out. But I don't think they succeeded.)

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: Wed, 24 May 89 6:41:54 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: [Aluminum Boiling Vessels]

There is another reason to avoid the aluminum boiling vessel besides the obvious health risk. Aluminum imparts a nasty flavour to most anything cooked in it. Avoid it, and you have eliminate one source of off-flavours in your beer.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Wed, 24 May 89 20:43:22 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Batch #17, and Excessive Bitterness

Well, it wasn't that long ago that someone wrote about fear that his beer would be too bitter, and with hope that it might age. I am writing this from home, and near at hand is the balance of a mug-full of batch #17. Extra-strong heavily hopped wheat beer, made in the middle of winter.

It was very bitter. After a month in the bottles, it was too bitter to enjoy. Not green, but too strong and too bitter. After two months, the same. But, after four months, I have some very fine beer. No samples available via e-mail, of course (I did carry some up to share with family on a recent trip), but I will offer the advice that a strong, hoppy beer sometimes requires that you wait.

Relax, don't worry, [be happy, have a homebrew]. Let that bitter stuff sit in the bottles for a few months. Be prepared to share.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: 25 May 89 10:39:20 PDT (Thu)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HB DIG #'s 155 and 158 Reinheitsgebeer, etc.

Wouldn't you know my Mac would break down just as I needed it to defend myself...

Now look, HB readers, let's once more check my wording again:

>I believe more important than the ingredients are the contents of
>the brewing water and the brewing process. I hold that one reason
>why American beers are so awful is that strict attention is not
>paid to the proper temperature processes during the brewing.
>This leads to nasties developed in the fermentation that come back
>to haunt you after drinking. I also believe that the poor brews
>I had in Germany were a result of sorry water or inexpensive
>brewing practices by certain Brauereis.

Al writes:

>majors). As a matter of fact, the majors use all kinds of
>computer control to make sure their beer comes out very consistent.
>Sloppy brewing practices generally will cause bacterial infections

Darryl Richman writes:

>I believe that you are mistaken on this point. If there is one thing
>that the major American brands have, it is process quality control.
>You can debate all you like about whether you like the product they
>make, but they are world renowned for their consistent ability to make
>it.

Now look once more at my statements. I didn't say anything about consistency, quality control, or bacteria. I said they don't pay attention to *proper* temperature process. Please refer to Miller's discussion in The Complete Handbook of Homebrewing on the temperature process in German brewing vs. the temperature process in US brewing. He provides a good explanation for the appearance of various chemicals during different stages of the brewing process as a function of temperature. The presence of these chemicals is what I attribute hangovers to, in part.

It is possible to buy really cheap beer in Germany which is so bad, it makes some of our lagers taste like nectar of the gods. I attributed this poor quality to shortcuts in the brewing practice, similar to those mentioned by Miller in his book. Apparently, those German beers were made in the Reinheitsgebot tradition of ingredients.

Darryl continues:

>Save for man made contaminants in the brewing water, it seems very
>unlikely that the water brings on hangovers. I think you were much
>closer to the mark in discussing fermenting practices; many have

>attributed hangovers to the content of higher alcohols and fusel oils,
>which often result from runaway fermenting temperatures.

Maybe, and maybe not. The citizens of Stuttgart regarded their beer with greater favoritism than the more southern Bavarian brews (naturally), and they firmly believed that their beer was made with the finest ingredients and with the greatest care. None of this explains why I got such terrible hangovers from drinking relatively little of their local brews. However, even the residents of Stuttgart don't drink their water. I can see why--it tasted like &*\$\$. I proposed the water quality as a possible reason for the beer sickness. Sorry. I didn't know speculation was so dangerous.

holos then writes:

>American breweries do, in general, ferment at higher temperatures than
>the Germans--54 degrees instead of 48, say. They also use different
>yeasts and far different ingredients. This adds up to radically different
>beer. But to claim that A-B doesn't pay attention to *any* aspect of
>brewing is laughable.

...and a lot of other comments about Budweiser.

I didn't say anything about Budweiser. If I made you laugh, OK. Look, I am a relative novice to brewing. There are a lot of things I don't know. But this I know. I brew excellent home beers. I drink a lot of them. I have never had even the slightest hint of a hangover from them. Some commercial beers make me feel awful the next day after relatively few consumed. My position on this is that it's either the water or the process. What else could it be?

Sure, the US breweries can make consistent grog. I don't disagree with that. Who cares about consistency when you are brewing swill? I am going to stick to my guns on the question of bad beer in the US. I challenge anyone on this net or anywhere else to come up with a better explanation for the ill-health effects of US beer, which is outside of the hypothesis of poor water and/or temperature process which I have proposed. I've also thought of additives, preservatives, vitamin B in homebrew, etc., but I can find holes in all those hypotheses.

Hey! This has been fun! Good work, readers. But please, don't wait until my Mac breaks next time you want to flame.

Now I have a question...

I brewed up a batch of home bitters and got it into the carboy just before ripping up our kitchen for a remodeling. It's been in the carboy for about 6 weeks now, at room temp. Should I take it to a friend's house for bottling, or go ahead and wait another month to bottle it after the kitchen is finished? What are the hazards?

Cheers!

Date: Thu, 25 May 89 15:33:38 CDT

From: rds@vogon.cray.com (Bob Swanson)

Subject: HB DIG #'s 155 and 158 Reinheitsgebeer, etc.
CAMRA

I am interested in joining CAMRA. Does anyone
out there have their address and the
membership fee for a U. S. resident?

My home brew is getting better every
time, thanks to the great information
and advice in this group.

Regards.

Bob Swanson
Cray Research
rds@hall.cray.com

Date: 25 May 89 11:00:08 PDT (Thursday)
From: Crawford.WBST129@Xerox.COM
Subject: Re: Homebrew Digest #157 (May 23, 1989)

"From: Darryl Richman <darryl@ism780c.isc.com>

"I used an 8 gallon aluminum pot for a couple years, until I graduated to a 15
"gallon brewery last fall.

I have been interested in setting up my own brewery (preferably building
it myself). Could you tell me more about it? I am currently using a Bruheat
boiler with little success.

Greg Crawford

Date: 25 May 89 14:53:43 EDT (Thu)
From: hplabs!decvax!wang!mds (pri=9 Marc San Soucie ms 019-890 x76723)
Subject: Stronger Beer, Better Yeast, Real Music, Boston, Rodenbach

Opinions From The Ether:

In Digest #154 Gary Benson writes about a "weak" porter and other things that stir up my opinion reflexes. Some comments:

- If you want more kick in your porter, leave the recipe as is, except raise the malt level from 5 pounds to 6 (or 7 or 8). I have been making stouts for personal consumption, and once for an experiment I made a real crankcase job - 12 pounds of fermentable malt and an additional 3 pounds of flavorings and stuff. Yow! I don't recommend it, but there's no denying the alcoholic content. Messy brewing, though, and a seven-gallon primary fermenter can't take it. Boom!
- Cooler fermentations and early transfers to the secondary seem to smooth things out even more.
- I tried a brew with 6 pounds of light malt, a touch of roasted, hops, and Red Star. In fact my first seven beers were Red Star beers. I have become convinced that Red Star is a Bulgarian product designed to decrease the quality of Western beers. I can taste Red Star in every beer that used it. Edme, Doric (very smooth), Leigh&Williams, Wyeast (tricky but worth it), Whitbread, etc. Anything but Red Star! Be suspicious of anyone who sells you Red Star without offering alternatives.
- The rising lumps of stuff are your yeast's way of thanking you for giving them all that great stuff to eat and shit into. Happy yeasts, even if they are Red Star.
- George Winston is to music as Coors Light is to homebrew. How about something with a little more body to it? Liz Story? Ry Cooder? Scriabin? Tuxedomoon? Even Miles Davis?

More notes about the Boston brewing scene. Give a welcome to the Cambridge Brewing Company, in Kendall Square Cambridge. So far I'd say his beer still needs some adjusting, but he's got a nice setup, the prices are good, the food is fine (anything but Commonwealth's!). Commonwealth still has the best stout around (though Manhattan's porter is better), and Harpoon is by far my preference from a bottle, but Cambridge has a nice comfortable atmosphere and a friendly brewmaster.

Finally, does anyone out there know how to make something like Rodenbach? This Belgian delight is one of the loveliest beers I have ever set mouth to, and I would like to be able to make flavors in that ballpark. Recipe suggestions?

Marc San Soucie
The John Smallbrewers
Massachusetts

End of HOMEBREW Digest #160, 05/26/89

Date: Fri, 26 May 89 07:32:11 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #160 (May 26, 1989)

From: florianb%tekred.cna.tek.com@RELAY.CS.NET
"Wouldn't you know my Mac would break down just as I needed it to
"defend myself..."

Before I get back to the debate, I'd like to point out that I carefully phrased my previous reply to indicate that I was expressing my opinion, and trying to be polite about it. The very last thing I want to do in this forum is flame. If my comments appear to be flames, I've obviously failed at this, but it is still my intention not to flame, but discuss. That's why I use phrases such as "I believe", and when you use them, I also take it as opinion. From me, you need not defend yourself. It is your ideas that I'd like to talk about.

"Darryl continues:

">Save for man made contaminants in the brewing water, it seems very
">unlikely that the water brings on hangovers. I think you were much
">closer to the mark in discussing fermenting practices; many have
">attributed hangovers to the content of higher alcohols and fusel oils,
">which often result from runaway fermenting temperatures.
"Maybe, and maybe not. The citizens of Stuttgart regarded their beer
"with greater favoritism than the more southern Bavarian brews
"(naturally), and they firmly believed that their beer was made with
"the finest ingredients and with the greatest care. None of this
"explains why I got such terrible hangovers from drinking relatively
"little of their local brews. However, even the residents of
"Stuttgart don't drink their water. I can see why--it tasted like
"&*\$\$. I proposed the water quality as a possible reason for the
"beer sickness. Sorry. I didn't know speculation was so dangerous.

Hmmm, I suffered no ill effects when indulging myself at Stuttgart's Bad Canstatt Volksfest a few years ago, and I had my fill (perhaps more ;-). Oh, how the Dinkelacker and Schwabenbrau did flow! Can't say that I drank the water, though. Perhaps I just don't have anything to be affected.

"I didn't say anything about Budweiser. If I made you laugh, OK. Look,
"I am a relative novice to brewing. There are a lot of things I don't
"know. But this I know. I brew excellent home beers. I drink a lot of
"them. I have never had even the slightest hint of a hangover from them.
"Some commercial beers make me feel awful the next day after relatively
"few consumed. My position on this is that it's either the water or
"the process. What else could it be?
"

"Sure, the US breweries can make consistent grog. I don't disagree with
"that. Who cares about consistency when you are brewing swill? I am
"going to stick to my guns on the question of bad beer in the US. I
"challenge anyone on this net or anywhere else to come up with a better
"explanation for the ill-health effects of US beer, which is outside
"of the hypothesis of poor water and/or temperature process which I have

"proposed. I've also thought of additives, preservatives, vitamin B
"in homebrew, etc., but I can find holes in all those hypotheses.

Perhaps there is something in beer itself that you are sensitive to, but which is masked by the looser control we have over the process. Perhaps there is a protein that the big boys leave free, because their beer is so extensively filtered and fined, that is bound up by the tanins that we just can't remove? You would be right that it is process related, but it would be hard to pin down what does or does not affect it in the process. It's definitely hard to say. My experiences tell me that American premium lagers are fine beers, I just don't care much for the style.

--Darryl Richman

Date: Fri, 26 May 89 13:28 EDT

From: Mike Fertsch <hplabs!uiucdcs!adc1.RAY.COM!FERTSCH>

Subject: Aluminium vs. Enameled Steel Pots

I own two 5 gallon boiling pots (one stainless and one enameled steel) and am considering moving up to a 7 or 8 gallon pot (enough for a five gallon boil). I can't afford stainless, and am considering aluminium or enameled steel.

Some recent discussion has been on this net regarding aluminium:

> The major reason (that I have heard) that people advise against using
> aluminum is that large quantities of it in the brain are linked with
> Alzheimer's disease.

> There is another reason to avoid the aluminum boiling vessel besides
> the obvious health risk. Aluminum imparts a nasty flavour to most
> anything cooked in it. Avoid it, and you have eliminate one source
> of off-flavours in your beer.

I went to my local restaurant-supply store today, looking for a kettle. I found stainless and aluminium, but no enameled steel. Based on the above discussion, I was surprised that restaurants use aluminium pots - do they get nasty flavors or Alzheimer's disease?

I've was told that enameled steel pots are not allowed in restaurants; the health authorities are afraid of chipped pots. I'm not sure if they are worried about the chips themselves, or the reaction of the exposed metal with the food. Either way, restaurants seem to have no problems using aluminium, but shy away from enamel because of health risks.

Are our requirements that different from restaurants? My feeling is that they are so I'll look around some more for a 8 gallon enameled steel pot.

mike fertsch

Date: Fri, 26 May 89 13:19:03 mdt
From: Paul Perlmutter <paul@hppaul>
Subject: Re: Homebrew Digest #160 (May 26, 1989)

Rob,

Please discontinue the brewing newsletter until I get set up
in Bristol.

Thanks,
Paul

End of HOMEBREW Digest #161, 05/27/89

Date: Sat, 27 May 89 11:27:09 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: aluminium effects on restaurants

In HOMEBREW Digest #161, Mike Fertsch sez:

>I went to my local restaurant-supply store today, looking for a kettle. I
>found stainless and aluminium, but no enameled steel. Based on the above
>discussion, I was surprised that restaurants use aluminium pots - do they
>get nasty flavors or Alzheimer's disease?

What a novel idea -- I've never considered the possibility of restaurants
getting Alzheimer's. I don't think they're susceptible, though.

>I've was told that enameled steel pots are not allowed in restaurants; the
>health authorities are afraid of chipped pots. I'm not sure if they are
>worried about the chips themselves, or the reaction of the exposed metal
>with the food. Either way, restaurants seem to have no problems using
>aluminium, but shy away from enamel because of health risks.

As I understand it, many cheap enamels contain lead. So the problem is
the chips themselves. No new enameled pots use lead-containing enamels.
As for aluminium, while the link has been rumoured for years, only recently
has data been available showing a correlation with high brain levels of
aluminium and senile dementia/alzheimer's, and the legal machinery moves
slowly and laboriously.

>Are our requirements that different from restaurants? My feeling is that
>they are so I'll look around some more for a 8 gallon enameled steel pot.

That's what I'd suggest. I think I saw some in the William's Homebrewing
catalogue, but any big department store should also have them.

aem

--

a.e.mossberg - aem@mthvax.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET
Yo no tomo la guitarra por conseguir un aplauso. Yo canto la diferencia que
hay de lo cierto y lo falso. De lo contrario no canto. - Violeta Parra

End of HOMEBREW Digest #162, 05/28/89

Date: Sun, 28 May 89 15:28:38 PDT
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: Sam Adams ALE - made in Boston!

Personally, I like Sam Adams' Lager. I like it alot. I had it a couple years ago on a trip to Boston and it is now available here in the San Francisco area. I don't drink it frequently -- but then again, I don't drink any one beer frequently because we are lucky enough to have so many good beers available.

I think it is **extremely** wrong to bash SA's product. You can like it or not -- ie: it tastes good or it tastes bad. But the owner and company and company policy are not the beer.

It is important to separate discussion of product and marketing methods. While I agree that Koch and his strategies are "asshole-ish", he has had a net positive influence on the resurgence of good beer in the US. Through whatever means, he has got a small scale, non-US/rice style beer out in many markets. He has raised the awareness of a broad spectrum of people. As homebrewers, we are (or at least -- can be) quite snobby about all facets of the brewing process (I know I am). But as homebrewers we are also the minority of beer drinkers. I welcome ANYONE that can get more and more of the public to take an interest in what they drink -- to recognize that there is not one particular taste that is "beer".

All the Boston bickering is only helping the consumer. They are getting better and better beer every year. Last month I was back in Boston and lived at the Commonwealth Brewery, drank a fair bit of Harpoon Ale and even toured the Harpoon Brewery (and just missed the opening of the Cambridge Brewery). There is constantly more to choose from.

BTW, out of all the "Boston" beers, I like Commonwealth's Celtic Ale the best, followed by Sam Adams Lager. But I'm willing to re-assess my list on my next trip out.

Michael Eldredge
Stanford University, IC Lab

Date: Sun, 28 May 89 15:46:04 PDT
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: Bud Bashing (was Reinheitsgebot)

> Date: Tue, 23 May 89 14:36:49 EDT
> From: holos0!lbr@gatech.edu
> Subject: Bud Bashing (was Reinheitsgebot)

> If you don't like Budweiser, it means you don't like its *style*.

No. I don't like Budweiser! I like American Lager/Pilsner *style* beers. On hot sunny days there is nothing better than a Strohs, or Coors, or Miller, or Hielmans or Henry's. But Bud is another story. Besides its taste, I have never had such bad hangovers from any other beer.

I'm sure the point was:
If you don't like American Lagers, it means you don't like [their] *style*.
and that Bud is the big American Beer. But I just don't like Bud.

BTW, for some real fun -- let's take the Sam Adams/Jim Koch marketing technique conversation and apply it to A-B's marketing. I would contend that Bud is the number one selling beer NOT because it is the best, but because it is pushed the best. "Sam Adams -- Boston's patriot and first party animal!"

Michael Eldredge
Stanford University, IC Lab

Date: 28 May 89 22:52:14 MDT (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: dangers (or not?) of aluminum

from a few issues back...

> > The major reason (that I have heard) that people advise against using
> > aluminum is that large quantities of it in the brain are linked with
> > Alzheimer's disease.
and a.e.mossberg wrote...
> As for aluminium, while the link has been rumoured for years, only recently
> has data been available showing a correlation with high brain levels of
> aluminium and senile dementia/alzheimer's, and the legal machinery moves
> slowly and laboriously.

Perhaps some folks are worrying about this a lot, and it seems well established that there's a high correlation between excess aluminum in the brain and Alzheimer's. However, (unless it's been recent) there isn't a known causal relationship here. That is, the aluminum may be the cause of Alzheimer's, or it may show up there for some other reason. (For example, something else could be causing both Alzheimer's and accumulation of aluminum in the brain. I'm not saying that's the case; I'm just pointing out that while all you have is correlation and not causality, it's possible.)

There are at least two other questions to be answered before we decide that aluminum pots are a problem: First, does the aluminum really leach out of the pots? The answer is at least "usually not" because the surface of the pot is really aluminum oxide, which is pretty tough even if the metal underneath is soft. You have to have something strong enough to pull the oxide off the surface and into solution. Second, once you get an aluminum compound of some sort in solution in food, is there a mechanism for absorbing it into the body, transporting it to the brain, and keeping it there?

I don't know whether wort will peel off any significant layer; I've never tried it. Anyone ever tried using an aluminum pot for the boil and found that it cleaned the pot?

> > There is another reason to avoid the aluminum boiling vessel besides
> > the obvious health risk. Aluminum imparts a nasty flavour to most
> > anything cooked in it...

I have to object to this one; it's just far too strong. There are things you can cook in aluminum pots which might pick up an objectionable flavor, but not "anything". Lots of very good cooks and fine restaurants use aluminum successfully for lots of good food...I'd stay away from highly acid foods, but that may be superstition.

But I'll confess that I don't use aluminum for either my brewing or my chili. I bought a 21-qt stainless pot many years ago, rationalizing the expense by being able to use it for both beer and chili (not simultaneously:-).

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest #163, 05/29/89

Date: Mon, 29 May 89 13:36:19 CDT
From: "Lance "Bits B We" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Aluminum Pots

To help murk up the brew pot debate some more...

The argument that I have heard against aluminum pots is that although not reactive for most cooking, they do react somewhat with the usual wort mixture and that this might impart an off flavor. The same argument goes somewhat for enamel pots. As long as the enamel is intact no problem, but the exposed steel could corrupt the brew. That's the usual line in the brew books. Of course, we brewers tend to hold onto anything we hear so I'm not sure if this is all scientifically correct.

If you're looking for an enamel pot (although one of our department stores just had a 40% sale on stainless pots which I managed to miss until it was over!) you might want to wait for the preserving season. When I was in a smaller town, I called all over town trying to find a pot that could handle at least 4 gallons. Finally tracked one down at some remote store on the edge of town. Three months later all the stores had them and most were on sale. You usually will get a jar holder too! (No really brewing use, but it's free.)

Lance Smith

Date: Mon, 29 May 89 21:29:25 PDT
From: paul@cacilj.uucp (Paul Close)
Subject: Is a secondary fermentor needed?

I'm working on a batch of Homebrew--it's the first I've done for several years. I used to transfer the wort to a secondary fermentor after a few days. Based on articles I've seen here, I'm wondering if this is still a necessary step. I've got the wort in a 6 gallon canning container (I boiled all 5 gallons). I have a thick sheet of plastic tied over the top of the container.

Which would introduce more contamination: leaving it where it is for the whole fermentation process, or transferring it to a glass carboy with a vapor lock?

--

Paul Close paul@cacilj.CTS.COM ...![uunet, ucsd, crash]!cacilj!paul

The Obi-wan Kenobi method: "Use the Source, Luke" -Jim Fulton

End of HOMEBREW Digest #164, 05/30/89

Date: Tue, 30 May 89 10:52:11 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: S.G. measurement problem

I boiled up a batch of ginger beer last night. I'm hoping that it will make good summer drinking when things get hot and sticky here in Pittsburgh (which will happen all too soon.)

I screwed up, though, when I put the 2 gallons of boiled wort in the primary fermenter with 3 gallons of cold water - I measured the S.G. of the undiluted wort instead of the wort plus water. I was scratching my head for awhile over the fact that I got a reading of 1.112! I knew I didn't put that much malt and honey in there!

Well, I figured out what my error was, obviously, but now I'm wondering what to do about it (OTHER THAN relax and have a homebrew, thanks). Is there any way that I can estimate the S.G. of the diluted wort? Multiplying the S.G. of the wort (112) by the approximate proportion of the wort to the whole batch (0.4 or so) seems an obvious method, and yields a not-unreasonable figure (about .045, which seems consistent with the 6 pounds of malt and honey in the batch). But I'm by no means sure that this is a valid estimation method. Any ideas?

BTW, I'm reluctant to open up the fermenter and take out a sample - why risk contamination for something that, after all, isn't going to affect the resulting beer. But this is only my third batch, and I'm trying to keep track of what I'm doing, including original and final S.G.'s of each batch.

While I'm posting a message, I'd like to ask if anyone else has any experience brewing ginger beer. (That's beer with ginger used as a flavoring, BTW, not "ginger beer" as in the stuff made by Schwepps that you can buy in the grocery store.) My interest in making some was spurred by an encounter in Trinidad with a beer called "Shandy" that is a regular (lager, I assume) light beer made by the Carib beer company (Trinidad's largest brewing company by far) that is supplemented with a strong dose of ginger. It was very pleasant to drink in a tropical climate.

What I made last night was an attempt to reproduce that flavor, but in an ale with considerably more malt character than Carib has. I used Papazian's recipe for something like "Linda's Lovely Honey Ginger Beer" as a rough guide, with a bit less honey (I didn't have 3 lbs on hand, and the stores weren't open) and some crystal malt added for color and flavor.

gordon hester
gh0t+@andrew.cmu.edu

Date: 30 May 1989 10:19 EDT

From: man@kato.att.com

Subject: Stirring the wort

Has anyone tried using an automatic stirrer in their brewing ? I found a device at my sister's house a couple months ago. She was using it to stir gravy, and it worked well. She bought one for me and I have used it in my last two batches. It works great. It is a small pyrex dish, about the size of a small ashtray. I put it at the bottom of my brewing pot and as the boiling starts, the "ashtray" rotates and mixes the stuff. A great helper! And I haven't had my usual problem of scorching on the bottom of the pot. The last two batches have left clean pots. Best of all, I don't have to keep on top of the boiling action now. I think it cost \$5.00 at a local gourmet shop.

Has anyone else used a similar device ?

RDWHAH,
Mark Nevar

Date: 30 May 89 13:43:01 PDT (Tue)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Re: Headaches, US Beer, Volksfest, etc

Thanks go to Daryl Richman for his comments on brew process, quality of US beers, headaches, etc.

My German friends also commented on the headaches they got from drinking US beers, so I don't think it is indicative of my personal chemistry.

I'd still like to obtain a satisfactory explanation of why some beers produce headaches while others do not. So far, I have heard a lot of good ideas, but none convincing enough for my "Doubting Thomas" sort of skepticism. I, meanwhile, cling to the bad water/poor process explanations. I will give a suitable prize to the first person who can convince me otherwise.

On the subject of aluminum in brewing--I'd stay away from cooking anything acidic in aluminum. Why take a chance?

Florian

End of HOMEBREW Digest #165, 05/31/89

Date: 30 May 89 17:36:55 EDT (Tue)

From: hplabs!decvax!wang!mds (pri=8 Marc San Soucie ms 019-890 x76723)

Subject: Boston Ale

More more news from the Boston area brewing scene. Recently I was in Cambridge to hear Carla Bley and Steve Swallow play their Duets at the Regattabar, expecting to down Harpoon draughts all evening, a pleasant enough way to while away the time. The Regattabar, in keeping with its policy of keeping with

its clientele, has recently started serving the Boston Beer Company's new Boston Ale, also known (incorrectly) as Sam Adams Ale. I couldn't turn down the opportunity, nor, I found, could I turn down a repeat of the opportunity, nor a repeat of the repeat. Simply put, Boston Ale is one of the best beers I've ever drunk in the U.S., with all of the lovely hops character that makes Harpoon so tasty, and all of the malt flavor that I've wished Harpoon had. Really now, anyone who can make a beer this good can't be all bad. Give this one a try if you see it somewhere.

Date: Tue, 30 May 89 10:27:03 edt
From: bergman@m2c.org (Michael Bergman)
Subject: Aluminum pots

I would say not to cook anything acidic in an aluminum pot. I would imagine that would include most worts--and since you're keeping it at high temperature for a relatively long time, I don't think it matters whether its "highly" acidic or just "mildly" acidic--it won't eat through the pot, but it'll get far enough to pick up a flavor.

Documentation: I have witnessed the effects of a mild acid (tomato paste) left in an aluminum pot overnight (don't think of it as losing a pot--think of it as gaining a sieve...) I have also noticed that aluminum has a distinct taste.

Around here, one can frequently pick up inexpensive 5-7 gallon enamelled pots intended for canning or juicing or steaming. The local surplus/salvage place has them frequently for about 5-6 bucks. These are cheap, thin pots that will not stand up to any abuse, but if you treat them well they will get you going and keep you going for a reasonable amount of time. Stainless pots, new, go for somewhere in the \$60-\$100 range at the restaraunt supply places, but can sometimes be found cheap at auctions and tag sales.

--mike bergman

(w) 75 North Drive, Westborough, MA 01581, USA +1 (508) 870-0312
UUCP: harvard!m2c!bergman INTERNET: bergman@m2c.org

Date: Wed, 31 May 89 9:02:20 MDT
From: Tom Hotchkiss <trh@hpestrh>
Subject: Old Faithful

I have an interesting problem, and I was wondering if any of you out there in brewland might have an explanation. About 3 months ago, I brewed a batch of dark brown ale using all grain. I did a step mash on my stove and a 2 stage fermentation (no dry hopping). Shortly after bottling, the ale was fantastic although slightly over carbonated. Now that it has aged some, it has progressed from slightly over carbonated to a home version of Old Faithful. For example, I can pour one of these things as carefully as possible into a liter mug and have the mug overflow with foam after pouring 10oz or less. Last night, I popped one and foam rose out of the bottle for more than 10 minutes. WTF?

Now, I have read in many places that infections can cause geyser like action. In this case however, once the foaming subsides, the brew smells and tastes wonderful, in fact it's one of my best. Also, I have consumed a significant amount of this "Geyser Brown Ale" with no ill effects. Anyone had any similar experiences? Should I cease consuming the grog lest I turn into a newt?

A couple more notes. I carried out the saccrification step at 158 degrees to produce a full bodied, sweet beer (this worked). Also, I left the ale in the secondary for 4 weeks, which I assumed was long enough. Perhaps in this case I should have let is sit longer before bottling?

T. Hotchkiss

(I don't know the full path for my mailbox, but it ends with trh@hpestrh)

Date: Wed, 31 May 89 14:42:04 EDT

From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>

Subject: Old Faithful

I started a batch of bitter about a week ago. Yesterday I racked it into the secondary, but when I tasted it, it wasn't nearly as bitter as I would like. Would it be possible to boil some hops and add them to the wort next time I rack the beer? Has anyone tried this or know of a reason why it would not work? Will the beer take longer to clear? Any comments would be appreciated.

-Al ajhainer@violet.waterloo.edu

Date: Wed, 31 May 89 20:10 EDT

From: GARSKE@ECS.UMASS.EDU

Subject: specific gravity measurement problem

Gordon Hester wrote in Digest #165 that he had accidentally measured the S.G. of only 2 gallons of wort. Since water has an S.G. of 1.000 (it is, in fact, the reference for the specific gravity scale) multiplying the S.G. obtained for the 2 gallons by 0.4 is exactly the correction needed for the S.G. of the 5 gallon batch. This of course assumes that the wort is thermodynamically ideal.

BTW, I am really enjoying reading the digest, and am learning lots.

Cheers.

Martha Garske

Date: Wed, 31 May 89 16:38:26 EDT
From: Paul Placeway <paul@cis.ohio-state.edu>
Subject: Homebrew Digest #162 (May 28, 1989)

As for aluminium, while the link has been rumoured for years, only recently has data been available showing a correlation with high brain levels of aluminium and senile dementia/alzheimer's, and the legal machinery moves slowly and laboriously.

a.e.mossberg - aem@mthvax.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET

Correlation != Causation. Is there any data that indicates that increased aluminum intake leads to increased levels of aluminum in the brain? Until there is hard data demonstrating this, the legal machinery has every reason to move slowly.

(I'm not specifically advocating aluminum, I just havn't seen any _real_ proof yet.)

-- Paul Placeway
Ohio State Computer Science
paul@cis.ohio-state.edu

End of HOMEBREW Digest #166, 06/01/89

Date: 1 Jun 89 08:28:42 EDT (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Old Faithful

There are several factors that can cause a beer to gush out. Some include:

1) You may have bottled the beer before fermentation was complete. This seems unlikely in your case, for 4 weeks in secondary fermentation is usually enough (though I recently made a doppelbock that took about 6 weeks to ferment out). Keeping track of the specific gravity will help eliminate this type of problem.

2) Adding too much priming sugar might also cause this (pure speculation).

3) Bacteria infection. I've heard (and my own experience seems to support) that bacteria infections don't always result in a poor tasting brew. If I were betting on what caused your problem, this is where I'd put my money.

As for whether you should continue drinking this brew, I dunno. Any microbiologists listening who would care to speculate on whether contaminated beer is likely to be poisonous?

/Don

Date: Thu Jun 1 16:09:00 GMT 1989
From: attmail!pisc2b!jnc@hplabs.HP.COM
Subject: Measuring Specific Gravity

I'm a novice homebrewer whose got a couple of questions about measuring the specific gravity of the brew. [As a preface, I'm *not* worrying; my first batch -- a pale lager -- came out quite drinkable, so I am able to relax and have a homebrew. Now for the questions:]

* Determining the SG of the batch involves grabbing a sample and measuring its SG. I would think that since the mixture is not uniform (for instance, the yeast and sugar settle), the SG will be greatly affected by merely where one had grabbed the sample. So the question: where is a good place to take the sample? From the top of the brew? The middle? The bottom? If not from the top, how do you get the sample without contaminating the batch?

* I've read that bottling can happen when the SG stabilizes: that is, when you obtain the same reading for 3 (or so) consecutive days. Along similar lines of the above question, how does one take these readings while maintaining the sanitized environment? I am reluctant to open the fermenter, especially if I can tell it's time to bottle when fermentation stops.

* (This may be the issue underlying the above points.) Am I being obsessive about cleanliness? Just how clean do you need to make everything? On my first batch I used a bit of household bleach and rinsed everything many, many times. I'm wondering how much of this is necessary. I've read in this digest varying opinions on this: everything from:

"Make all your equipment as clean as you possibly can to eliminate the potential of nasties developing."

to, at the other end of the spectrum:

"I ferment in a garbage can with a piece of plywood for a cover".

I believe that somewhere between these extremes lies the truth.

Any opinions? (We all got 'em. 8-)

In advance, I am indebted to your collective wisdom with hopes of better brewing.

Date: 01 Jun 89 15:28 -0330
From: mhalley%ahab.mun.ca@CORNELLC.cit.cornell.edu
Subject: Heyyo again, temporarily.

Sorry I missent last message. It's somewhere in mid-air.

I have FINISHED my 400-page thesis and am now once more
"communicado." HOORAY! HUZZAH! ETC.

I have several brief messages to convey.

To Roger and Alex in Greater Boston area:
I have difficulty contacting you via bitnet. Please
send surface address via email (YOURS got through to
ME) if you seriously desire meeting & exchange of
ideas when I'm going through. Will be able to meet
you EITHER sometime September OR next spring/summer.
Do not expect to have access to computer facilities
after August this year. Would be delighted to bend
an elbow and share brewing experiences.

To Rob:
In case I forget, in the rush of leaving, please sign
me off the list as of 1 September 1989. Do NOT, please,
sign me off immediately, as I really do enjoy this forum.
As for YOU, I think you have done and are doing a GREAT,
not to say F_A_N_T_A_S_T_I_C job. You deserve rousing
cheers and many bottles of the best available product.
Thank you! (There, I've done it, so I don't need to
keep reminding myself.)

To Jon:
Probably in September. If not, possibly in spring, when
I start eastward. Keep in touch.

To the rest of you:
It looks like I will be leaving Newfoundland at the end
of August and heading fairly rapidly for California. Will
fly back to Philadelphia third weekend in October for
American Folklore Society meeting, then on to Newfoundland
again for Convocation, to receive my M.A., and back to
Calif. Will be running up and down Pacific coast during
winter, living in motorhome. In spring will head back to
Atlantic seaboard and will definitely be near NYC, Boston,
Halifax. Might possibly be coming by way of Galveston.
Am leaving for England in fall of '90. Might also make it
to Great Lakes area, but not quite so likely. Anybody who
wants to mix pleasurable converse with my fieldwork, let
me know.

email = MHALLEY@MUN.CA
surface = Morgiana P. Halley
Dept. of Folklore, MUN
St. John's, Nfld., CANADA, A1C 5S7 (till end of Aug.)

, c/o Steele
1598 Hillcrest Dr.
Arroyo Grande CA 93420 (homebase till leave for UK)

I am hopful (that was intentional) of hearing from many of you.

Closing with favourite Spanish proverb:
Dime lo que cantas, y te dire quien eres.
(Tell me what you sing, and I'll tell you who you are).

Happy airlocks to all,
--Ye Olde Batte

Date: Tue, 30 May 89 06:29:58 PDT

From: unet!fudenberg!dfuden@ames.arc.nasa.gov (David Fudenberg)

Subject: Re: Homebrew Digest #160 (May 26, 1989)

Hello. I've been reading the digest for some time, and I do appreciate it.

My question concerns cask conditioned ("real") ale. I've never had any, am am wondering which pubs in the US serve real ale, and what impressions people have of it.

Date: Thu, 1 Jun 89 16:52:15 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: Old Faithful

Tom Hotchkiss <trh@hpestrh> writes:

>Now, I have read in many places that infections can cause geyser like
>action. In this case however, once the foaming subsides, the brew smells
>and tastes wonderful, in fact it's one of my best. Also, I have consumed

This is a description of dextrin fermentation by wild yeast or bacteria and is more extreme the more full bodied your beer is. These animals are slow to multiply which is why it took time to develop. I'd put your remaining bottles in a box inside a garbage bag if I were you and drink it while you can still pour it and before it becomes dangerous (i.e. Old Faithful unchained). The beer will become more thin and more highly carbonated with time.

>A couple more notes. I carried out the saccrification step at 158 degrees
>to produce a full bodied, sweet beer (this worked). Also, I left the ale
>in the secondary for 4 weeks, which I assumed was long enough. Perhaps in
>this case I should have let it sit longer before bottling?

You don't mention other times and temperatures which might shed some light. The time it took to cool the wort and the pitching temperature and lag time would be interesting to know. Also, yeast preparation would be worth a look. If you measured your wort pH at pitching time that would be handy, since I'm told that a wort with pH over 5.8 is more more attractive to bacteria than one with the usual 5.2-5.5 pH.

Why leave your beer in secondary for 4 weeks? Surely it wasn't active all that time? I chill and bottle my ales the moment they finish fermenting which is usually 8 days but once in a while 14 days total from pitching, mainly to get them off the yeast pack and odd bit of trub. But I'm not saying 4 weeks is an infection risk and hope this irrelevance doesn't annoy you but I'm curious.

Then there is sanitation. This has been covered zillions of times and we all agree it is important. One of my superstitions is to turn off the AC during racking to have as little air movement as possible. We can clean and sanitize our equipment all day long but can't avoid room air (without expensive equipment).

--Pete Soper

End of HOMEBREW Digest #167, 06/02/89

Date: 2 Jun 89 05:48:18 PDT (Friday)
From: Crawford.WBST129@Xerox.COM
Subject: Re: Homebrew Digest #165 (May 31, 1989)

"From: florianb%tekred.cna.tek.com@RELAY.CS.NET

"I'd still like to obtain a satisfactory explanation of why some
"beers produce headaches while others do not. So far, I have heard
"a lot of good ideas, but none convincing enough for my "Doubting
"Thomas" sort of skepticism. I, meanwhile, cling to the bad
"water/poor process explanations. I will give a suitable prize
"to the first person who can convince me otherwise.

I read somewhere (maybe Papazian?) that headaches caused by too much
alcohol could be the result of a vitamin B complex deficiency. It
seems that the body uses vitamin B complex in the calorie burning
process (or something like this, I'm not a biologist). When overdoing
it with beer your body uses up all the available vitamin B complex to
get rid of the alcohol. Yeast is loaded with vitamin B complex
so while drinking homebrew (or german beers) you are replenishing
the vitamin B as you are using it up. American brewers remove most
(if not all) of the yeast. Try taking some vitamin B complex the next
time you over indulge with american beer and see if this is true.

Greg Crawford

Date: 02 Jun 89 08:30:12 PDT (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HB DIG #167: Cleanliness

attmail (wish I knew the real name) asks:

> grabbed the sample. So the question: where is a good place
> to take the sample? From the top of the brew? The middle?
> The bottom? If not from the top, how do you get the sample
> without contaminating the batch?

I take the sample from the top 1/4 of the brew, using a gravy baster. You can avoid contamination by washing the baster and your hands with detergent and water, and then rinsing with a solution of 1 tablespoon of bleach per one gallon of water. Don't open the fermenter for any longer than you have to.

Goes on to inquire:

> sanitized environment? I am reluctant to open the fermenter,
> especially if I can tell it's time to bottle when
> fermentation stops.
>
> * (This may be the issue underlying the above points.) Am I
> being obsessive about cleanliness? Just how clean do you
> need to make everything? On my first batch I used a bit of
> household bleach and rinsed everything many, many times. I'm
> wondering how much of this is necessary. I've read in this
> digest varying opinions on this: everything from:

The good books tell you to first wash everything which will come into contact with the brew to remove dirt. Then sanitize everything with bleach solution as I described above.

I have a friend who washes everything a zillion times and soaks everything in bleach solution for 15 minutes. I think this is extreme. All I ever do is this: Wash the (stainless steel) sink with Ajax or Comet. Rinse it well to get rid of all cleanser. Make up a solution of bleach water in the sink. Use this to rinse everything at least once. That's all. I've never had a bacterial infection in my brews (now I'll get one for bragging). I keep all my equipment in a large kitchen garbage bag tied up with a twist tie. I speculate this keeps dust from settling on it while not in use.

Also, I never use cold water in brewing. All water is boiled.

David Fudenberg asks:

>My question concerns cask conditioned ("real") ale. I've never had any,
>am am wondering which pubs in the US serve real ale, and what impressions
>people have of it.

I've had it in England several times, and in Portland, Oregon at McMinneman's Pub (Hillsborough). I like the change occasionally from carbonated to nearly flat. I believe it's easier to get the flavor of the brew when it's less carbonated. It's kind of nice to see the pump action, too.

Cheers! (Florian Bell, Boonesborough, Oregon)

Date: Fri, 2 Jun 89 16:29 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: ginger beer

Gordon Hester's queries about Ginger Beer led me to look back in my beer log to one of my early adventures with non-traditional beer. I made a 'gingered ale' (of the alcoholic variety) 3 years ago which I enjoyed immensely, although I haven't gotten around to reproducing it yet. The recipe follows:

3.3 lb. (1 can) Munton and Fison plain dark malt extract
1.5 lb. Munton & Fison plan dark dry malt extract
1 cup corn sugar (Why?, I don't know)
3/4 lb. crystal malt
1/2 lb. chocolate malt
hunk of ginger, grated (I didn't have scale at the time, but don't be shy)
2 oz. Cascade hops (1 hr.)
1 Oz. Fuggles (5 min steep)
ale yeast (Brand?)

Crushed grains were added to 2 gals. cold water. Grains removed when mixture begins to boil. 1 hour boil with malts and ginger. Primary ferment in plastic (3 days), secondary in glass carboy at about 70-75 degrees. Bottled with 7/8 cup of corn sugar (this was too much!!).

My long term taste-bud memory says this was brown, bitter and slightly sweet with a great ginger flavor and tingle at the back of the throat as it went down. It was also overcarbonated, which detracted from the experience a bit. I wish I could tell you how much ginger I used, but I remember I wished it was more. Go for it! I've found nothing better to drink with Chinese food (although a brown.

My most memorable experience with ginger beer was at a Caribbean restaurant in Chicago. They offered a home-made ginger drink which I went for immediately. It was OUTSTANDING. It appeared to be a mixture of ginger, sugar, water and yeast (although it also seemed a little milky). It was slightly alcoholic, slightly fizzy and totally delicious. They served it ice cold, which was somewhat startling given the warm afterburn it left in the back of my throat. Would anyone have a recipe?

As an aside, I've enjoyed the discussion on A-B, Sam Adams and marketing practices. I'm firmly with those who decide to avoid companies whose politics or practices they disagree with. It seems to me to be the one weapon consumers have. I do agree, however, that the product should be evaluated on its own merits. In the case of Coors, for example, I don't buy it because I don't feel like encouraging the political and military activities which this family sponsors. I also happen to think their beer is completely lacking in character (my personal opinion) -- but if I liked it, I probably wouldn't buy anyway. It's my choice (and more power to me!).

End of HOMEBREW Digest #168, 06/03/89

Date: Mon, 5 Jun 89 11:06:24 PDT

From: Dave Sheehy <dbshprnd>

Subject: homebrew tuning

Full-Name: Dave Sheehy

Types of Yeast

I have been brewing for about a year and have been noticing a funny kind of musty underlying flavor to my homebrew that I do not find entirely pleasant. It's been a constant over the varieties of beer I've been making (from pilseners to Doppelbocks) so I know that it's not a function of the extracts, grains, and hops I've been using. So it's either my brewing process or another alternative is the type of yeast I've been using. I read with interest a previous posting that said that Red Star was not a very good yeast in that author's opinion. Well as it turns out I've been using Red Star in nearly all the 10 - 12 batches I've made so far. I have used Edme a couple of times but I didn't have the presence of mind to write down the brand of yeast I used for some of my earlier attempts. Coincidentally, I've been thinking of experimenting with different types of yeasts to see how they affect the final product. To get to the point of all this, what are people's preferences in types of yeast? At this point I'm mostly interested in ale yeasts although I am interested in lagers too (mostly as used in making Doppelbocks).

Lagering Experimentation

I made a couple of pilseners and doppelbocks just by fermenting at room temperature (whatever that happens to be at the time) and would like to experiment with lagering to see how the flavor is affected. I don't have a second refrigerator to use for the lagering step however. I have thought that I could experiment next fall and winter by lagering the wort in my garage. Where I live it doesn't get below freezing at night until January. Is this a valid experiment? The garage temperature is going to vary somewhat during the day. How important is it to maintain a constant temperature?

Sweeter Beers

My taste in beer runs towards the sweeter varieties. I have been unable to duplicate the sweetness of the beer at the microbreweries I've frequented. I talked to one of the brewers at the Triple Rock microbrewery in Berkeley and he said that they interrupt primary fermentation prematurely in order to retain a sweetness in the flavor of their beer. I've now realized that they must also either pasteurize the wort to kill the yeast or filter the yeast out to avoid additional fermentation. I suppose that their beer might be consumed quickly enough for the above steps to be ignored and not matter much. David Line states in one of his books that homebrew tends to be drier than commercial breweries. He therefore includes saccharin in recipes where he is trying to duplicate the sweetness of the brew he is trying to copy (since saccharin doesn't ferment). I haven't actually tried any of his recipes that include saccharin yet. Does anybody have any suggestions on how to control the sweetness of the final brew?

Good Book Past "Papazian".

I have bought and read Papazian's book on home brewing. I also have David Line's book, Brewing_Beers_Like_Those_You_Buy (mainly because it has a recipe for John Courage). The question is what is a good book that takes up where Papazian's book left off?

David Sheehy

Date: 5 June 1989 10:56:59 am
From: parcplace!pencin@Sun.COM (Russ Pencin)
Subject: Smelly Beer

I have brewed a few batches of beer, and I have noticed a strange thing: the Ales smell like beer while they are fermenting, and the Lagers smell like cats--- while they ferment. The lagers I have made all have been fermented with some hops left in the wort. Could this be the cause of the smell, or is it the type of yeast? By the way, the lagers tasted OK when they were done, its just the smell while they are working...

Thanks for a great forum...

Russ

Date: 05 Jun 89 13:42:15 PDT (Mon)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Vitamin B's in Homebrew

Greg Crawford's note:

>the vitamin B as you are using it up. American brewers remove most
>(if not all) of the yeast. Try taking some vitamin B complex the next
>time you over indulge with american beer and see if this is true.

Now that I brew my own and now that I'm not in college anymore, I
will probably never over indulge with American beer again. Thanks
for the suggestion, though. The crazy thing is, I've gotten head-
aches from the Belgian ales which have yeast in the bottle. I've
also gotten headaches from US commercial ales which are naturally
Krausened. ??

Thanks to BROWN for the Ginger beer recipe. This looks like a good
fall drink to me. It's on the "to make" list.

Date: 5 Jun 1989 10:00 EDT

From: man@granjon.att.com

Subject: Mega stout eruption

I had been intrigued by the Mega Stout recipe in the winter issue of Zymurgy, so I decided to brew up a batch last thursday. The recipe comes with a warning that initial fermentation tends to be EXTREMELY vigorous and a lot of brew could be blown off. They ain't kidding !! First of all, I don't employ a blow-off tube. I just ferment in the standard 7 1/2 gallon plastic bucket with lid and airlock. I pitched a packet of M&F ale yeast on Friday morning (71 degrees) and went to work. When I got home, I went to see if fermentation had started. Well, the foam was rising out of the airlock (it had just started). I cracked the lid open to let pressure out and took off the airlock to clean, refill and sanitize. When I got back (5 minutes) the volcano was spewing out lava over the side at an good clip with the lava messing up the counter pretty good. I decided to seal it up and let the stuff come through the airlock. That way I could lay paper towels all around on the lid and pick up the excess. I came back to check on it about an hour later and just as I approached it, the lid blew off the container, traveling (no exaggeration, here) 2 feet in the air before landing behind the cabinet. After I cleaned the lid, I left it cracked a bit and let the lava spew out. This continued to at least 1:00 AM (I went to bed). At 7:00 AM it had stopped and I quickly sanitized my carboy and racked. It's bubbling slowly now.

I'm not worried. Just thought I'd let you know he meant it when he said extremely vigorous. I'll let you know how it turned out, though it won't last long: I'm bringing the entire batch camping in the middle of July. Should make an interesting substitute for beans around the campfire!!

Mark N.

Date: Mon, 5 Jun 89 15:17:50 PDT

From: kron@Sun.COM (Ken Kron)

Subject: Request addition to homebrew list

Also I am interested in any homebrew group in the area that gets together regularly.

Date: Mon, 5 Jun 89 23:51:04 -0500
From: bronson@ee.ecn.purdue.edu (Edward C. Bronson)
Subject: AHA Convention

For information and as an invitation, I thought I'd mention an upcoming Beer Trek. In a few days I will be heading to Fort Mitchell, KY to attend the Eleventh Annual American Homebrewers Association (AHA) National Conference on Quality Beer and Brewing. This is the first year that the conference is being held outside of Colorado. The conference site is the Drawbridge Inn at the Oldenberg Brewery located just south of Cincinnati, OH. Along with a large beer hall called the Great Hall of Oldenberg, the conference location features health facilities, five restaurants, six bars, and the world's largest breweriana collection.

The conference will consist of four days of presentations and demonstrations on such topics as brewing techniques, microbreweries and brewpubs, quality control, and beer judging certification. The activities get rolling on Wednesday, June 7th, with a Hudepohl-Schoenling Brewery tour, an Oldenberg Brewery tour, and a Kickoff Beer Reception. The days of the conference are filled with special luncheons, homebrew club activities, national homebrew judging, an awards banquet, beer tasting, beer drinking, beer discussions, beer drinking, ... On Saturday, a special luncheon will be prepared by Micheal Jackson, renowned beer authority. Each course of this extraordinary eating experience will be prepared with beer and served with selected beers. The conference ends with an International Beer Tasting on Saturday evening. Unlike previous years, the AHA has separated the conference from the Great American Beer Festival (October). This should permit beer tasting and beer discussions in a pleasant atmosphere devoid of the 3-ring circus advertising gimicks that have marred the festival in recent years.

I know that this sounds like an advertisement, but having attended this conference in the past, I am very excited about getting together again with the AHA. (This is the only conference that I attend on a regular basis that serves beer DURING the presentations!) I am certain that other readers of this FORUM will also be attending the conference and I invite you to contact me, have a beer, and discuss homebrewing. I will certainly be at the Homebrew Club Night activities representing our local homebrew club, the Tippecanoe Hombrewers' Circle.

On the way to the conference from Lafayette, IN, I will be stopping at the NapTown Brewing Company in Indianapolis, IN. This is Indiana's FIRST microbrewery. Their first product is a full-bodied all-malt hoppy beer called Main Street Lager. They have been brewing for about four months and bottling for about six weeks. I will also be visiting Wallaby Bob's Australian Restaurant and Brewery in Fairfield, OH for a tour and a beer. This brewpub is located just north of Cincinnati, OH. On my return, I

will be attending the monthly meeting of the St. Gambrinas Benevolence Society. This is the homebrew club of Bloomington, IN.

Well, that's the Beer Trek Plan. Hopefully I will meet some of you at the conference. Cheers and Beers,

Ed Bronson
bronson@ecn.purdue.edu

End of HOMEBREW Digest #169, 06/06/89

Date: Tue, 6 Jun 89 08:57:48 EDT

From: Andre Petit/Hydro-Quebec/QC/Canada 514-652-8060 <petit%ireqs3.uucp@RELAY.CS.NET>

Subject: Almost Old Faithfull

I have experienced something similar to the Old Faithful of Tom Hotchkiss, but not as severe as he described. That was with a pale ale using all grain. I have left the second stage of fermentation for 2 months at about 15 degrees Celcius (59F). The yeast was an ale variety from Edme. Primary fermentation has been quite active for 2 days then drop sharply. Secondary fermentation was always very slow. A relative density of 1.010 seemed high but I decided to bottle anyway. Two weeks after bottling, carbonation was already quite high, but seems to have stabilized after 4 weeks.

Later, I brew a similar batch (with flaked corn) that shows a similar fermentation pattern until the temperature in the apartment rose to about 23 C (73F). During the 2 months period of stage 2 fermentation at 15 C, only 1 bubble every 2 minutes was visible. But when temperature rose to 23 C, bubbles began to shows in great numbers.

I think that even after 2 months, my batch of "almost Old Faithfull" has been bottled but has not yet finished fermentation because of chilly yeast. The second batch is not yet ready to bottle. A batch made with malt extract using exactly the same kind of yeast don't shows such a strange behavior.

Next time, I think I will try to change yeast brand or variety (lager yeast to make ale?). I dont't think contamination is the cause.

Andre Petit, UUCP: petit@ireqs3.uucp
Institut de Recherche d'Hydro-Quebec, petit%ireqs3.uucp@uunet.uu.net
1800 Montee Ste-Julie, Varennes,
P. Quebec, Canada, J0L 2P0
Tel: 514-652-8060 Fax: 514-652-8051

Date: Tue, 6 Jun 89 08:36:17 mdt
From: Jason Goldman <hp-1sd!jdg>
Subject: Lager vs Steam:an experiment
Full-Name: Jason Goldman

I've just recently conducted an interesting experiment. My most recent batch of beer is a lager (J's Bock Cantata), the first I have tried. My basement, at the time of fermentation, stayed around 55 degrees, so that went fine. When it came time to bottle, things were warming up, so I fit a case and a half into my bar refrigerator so I could lager the brew at 40 degrees. The remainder I let age at room temperature (65 - 75 degrees). This worked out well for providing a comparison between lager and steam beers. The lager was significantly smoother than the steam (tho both are tasty). The only thing that I regret is that I underprimed the batch and it is not as carbonated as I like (I don't want a geyser, but I like to get a little head ;-).

Jason Goldman

Date: 06 Jun 89 12:53:20 PDT (Tue)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HB DIG#169 Yeasts, etc

David Sheehy asks:

>type of yeast I've been using. I read with interest a previous posting
>that said that Red Star was not a very good yeast in that author's
>opinion. Well as it turns out I've been using Red Star in nearly all
...
>the final product. To get to the point of all this, what are people's
>preferences in types of yeast? At this point I'm mostly interested in

I have used Red Star in about 20 batches of ales and once in a steam
beer. I have no complaints about it. The brews have all had good
aroma (ie nothing moldy or wierd smelling). Red Star gets going fast,
which I like. I've read in a Steinbart's newsletter that Red Star ale
yeast has a relatively high concentration of bacteria and wild yeasts.
This apparently hasn't presented a problem for me. I plan to continue
to use it for the convenience it affords me.

He goes on to inquire:

>I have bought and read Papazian's book on home brewing. I also have
>David Line's book, Brewing Beers Like Those You Buy (mainly because it
>has a recipe for John Courage). The question is what is a good book that
>takes up where Papazian's book left off?

I highly recommend Miller's book "The Complete Handbook of Home Brewing".
I believe it is a more serious and scientific approach to homebrewing
than Papazain's book (although the recipes and tips in Papazain's book
are really great).

David also asks:

>trying to copy (since saccharin doesn't ferment). I haven't actually tried
>any of his recipes that include saccharin yet. Does anybody have any
>suggestions on how to control the sweetness of the final brew?

A fellow at Steinbart's suggested I use lactose, which is supposed to
not ferment by yeast. I bought some but haven't tried it yet. Saccharin
sounds like it would work because the bitterness could be masked by the
hops. I will never use it, since I am a health nut.

[Florian Bell, Boonesborough, Oregon]

Date: 6 Jun 89 16:59:28 EDT (Tue)
From: hplabs!decvax!wang!mds (pri=8 Marc San Soucie ms 019-890 x76723)
Subject: Yeasts, Sweeter Beers, Bad Smells, Boom

David Sheehy writes:

> I have been brewing for about a year and have been noticing a
> funny kind of musty underlying flavor to my homebrew that I do
> not find entirely pleasant. It's been a constant over the varieties
> of beer I've been making...
> ...Well as it turns out I've been using Red Star in nearly all
> the 10 - 12 batches I've made so far.

Certainly there could be other factors, but in my experience, yeast quality is a very important flavor consideration. I have had universally good luck with Doric, Leigh&Williams, and Edme. Wyeast liquid lager yeast has worked marvellously the one time I used it (but watch out - see below...) Some kits provide wickedly pleasant yeasts - Dogbolter in particular has one of the sweetest-smelling yeasts around. Try an A-B comparison, substituting Doric for Red Star. When I did that I gave up Red Star forever.

David Sheehy also writes:

> My taste in beer runs towards the sweeter varieties. I have been unable to
> duplicate the sweetness of the beer at the microbreweries I've frequented.

I have found that adding healthy quantities of crystal malt can have a nice sweetening effect on amber ales, though I haven't got a lot of scientific evidence to back this up.

Russ Pencin writes:

> ...Ales smell like beer while they are fermenting, and the Lagers smell
> like cat s--- while they ferment.

The worst-smelling fermentation I ever achieved was with Wyeast liquid lager yeast, which produced a beautiful-tasting lager. Go figure it.

man@granjon.att.com writes:

> ...just as I approached it, the lid blew off the container...

Sign of a true megastout. Mine did the same. Still does it to me every time I drink one of the things...

Marc San Soucie
The John Smallbrewers
Massachusetts

Date: Tue, 6 Jun 89 18:06:12 PDT
From: polstra!jdp@hplabs.HP.COM (John D. Polstra)
Subject: Re: specific gravity measurement problem

In Digest #166, Martha Garske explained how to adjust an S.G. reading to account for more water that has been added:

> Since water has an S.G.
> of 1.000 (it is, in fact, the reference for the specific gravity scale)
> multiplying the S.G. obtained for the 2 gallons by 0.4 is exactly the
> correction needed for the S.G. of the 5 gallon batch.

I'd like to add a small clarification to this, just in case it's not obvious to everybody. You have to subtract out the 1.000 from the S.G. reading first, then multiply by 0.4 (or whatever the ratio of volumes is), then add the 1.000 back in.

So, for example, if the measured S.G. of the 2 gallons was 1.100, you would multiply 0.100 by 0.4 to get 0.040, yielding a corrected S.G. of 1.040.

If any of you have doubts about this, consider the case where it's all water: the original and corrected S.G. readings should both be 1.000.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

End of HOMEBREW Digest #170, 06/07/89

Date: Tue, 6 Jun 89 6:46:51 EDT
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Re: homebrew tuning [for sweeter beer]

I don't know where Dave Line got the idea to add saccharin to home-brew. Sure, it won't ferment. Neither will dirt.

Besides the unfortunate health effects, the stuff tastes very bad, and leaves an unpleasant aftertaste. Avoid it like taxes.

If you want sweeter beer, add more crystal malt. It doesn't ferment very well, and so it leaves sweetness and body in your beer. It also tastes good.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Wed, 07 Jun 89 10:11:07 PDT
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: filtering also book recommendations

> Date: Mon, 5 Jun 89 11:06:24 PDT
> From: Dave Sheehy <dbshprnd>
> Subject: homebrew tuning
> Full-Name: Dave Sheehy

> Sweeter Beers

>

> My taste in beer runs towards the sweeter varieties. I have been unable to

...

> to retain a sweetness in the flavor of their beer. I've now realized that

> they must also either pasteurize the wort to kill the yeast or filter the

> yeast out to avoid additional fermentation. I suppose that their beer might

There is an interesting article in the (reprinted) All Grain Brewing special issue of Zymurgy. Most Homebrew shops carry the reprint. The full article is about building your own 10 gal. brewery. But one of the ideas is of particular interest. The authors describe a filtration system. Briefly, secondary fermentation is done in 5-gal coke cannisters fitted with a pressure release valve. The valve maintains a constant 5-10psi over pressure. When primary fermentation is complete, an empty cannister is filled with about 5psi of CO2 and fitted with the pressure release valve. The full cannister gets CO2 input at 10-15psi (ie: about 5psi higher. The output is connected to a filter which is connected to the second cannister. Open the valves and carbonated, pressurized beer flows from the secondary fermenter through the filter and into the new cannister all nicely filtered and the added bonus -- no priming. The beer is naturally carbonated; it is never allowed to go to zero pressure.

So they maintain that filtering is very easy. Plus the added bonus of natural carbonation. If you already have a cornelius tap system, the additional cost is minimal (hose, a few couplers and the filter and maybe another cannister).

> Good Book Past "Papazian".

>

> I have bought and read Papazian's book on home brewing. I also have

> David Line's book, Brewing Beers Like Those You Buy (mainly because it

> has a recipe for John Courage). The question is what is a good book that

> takes up where Papazian's book left off?

I believe a good sequence of reading is:

Byron Burch "Brewing Quality Beers"
(a good "get starter" book)
Papazian "TCJoHB"
Miller (starts slow, but really gets into it)

Then, just for fun, borrow Noonan.

dredge



Date: Wed, 07 Jun 89 11:44:50 EDT
From: Tony Burgess <BURGESS%vm.epas.utoronto.ca@CORNELLC.cit.cornell.edu>
Subject: special ingredients

Hi. Though I've been getting the digest for six months or so, I haven't been able to brew this year, so, not having had much to say, this is my first posting.

A few months back someone asked about the possibility of replacing hops with a related plant renowned for its narcotic properties. I tried this once, with mixed results. We made a batch of Papazian's Propensity Pilsener, replacing on e ounce of boiling hops with an ounce of the aforementioned narcotic herb. The good news is that the narcotic properties transferred perfectly. The bad news is that it was practically undrinkable. The taste was utterly foul and completely unfamiliar. By adding a few (6 or 7) drops of pure hop extract to a beer just before drinking it, we were able to make it palatable. Here are the mistakes I think we made. We should have made a much more full-bodied and flavorful brew (though not too alcoholic, of course), and we ought to have increased rather than decreased the amount of hops used, so as to obscure the awful flavor of the other herb. Those are my suggestions for anyone who wants to try this. If you do, please let me know how it turns out, as I will be trying it again in the fall.

A slightly more ambitious approach, if you have a green thumb, is to graft a hop shoot onto the root of its friendly cousin. You will produce a truly extraordinary hop plant, at least according to a book I was reading recently on the subject. A benefit to this is that hop plants do not arouse the hostile instincts of law enforcement officials.

A final note about yeast: I have come to the conclusion that yeast quality is the single strictest limiting factor in determining the quality of your beer. I therefore no longer use anything but liquid yeast (I get it by mail order from William's Brewing, P.O. Box 2195, San Leandro, CA 94577). I am convinced that it is far, far superior to ANY dry yeast on the market.

Date: Wed, 7 Jun 89 15:00:30 EDT
From: Robert Virzi <rv01@gte.com@RELAY.CS.NET>
Subject: Megastout

Okay, I'll bite. Can someone with the Zymurgy recipe for MegaStout please post it for those of us who don't subscribe. Any brew with that much punch has got to be worth trying at least once.

Bob Virzi
rv01@gte.com

End of HOMEBREW Digest #171, 06/08/89

Date: Wed, 7 Jun 89 7:11:12 EDT
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Re: Yeasts, Sweeter Beers, Bad Smells, Boom

) ... Some kits provide wickedly pleasant yeasts - Dogbolter ...
Yes, the Dogbolter yeast is a nice one. It also works well, and starts quickly. I use it for most of my beers now, and am happy with it. It's easy to re-use the stuff; grab the sludge from secondary fermentation of one batch, and you have plenty for several batches of beer.

To re-use the stuff: after racking the beer from the secondary fermentation vessel, you will have a mass of yeast sludge in the bottom. Sterilize the top of the carboy in the locally approved manner (I use vodka) and pour the mess into a sterile jar. Cap, store in back of refrigerator.

To make beer: just scoop some of it out; drop it into a nice, warm batch of malt solution (aka "sterile wort"); cover and let it start while you boil your wort. By the time the wort is boiled and chilled, you have a good crop of yeast ready to take off immediately.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: 8 Jun 1989 7:20 EDT
From: man@granjon.att.com
Subject: Mega Stout - The Recipe

Mega Stout

Ingredients for 5 gallons:

2 3.3 lb. cans Munton & Fison stout kits
3 lbs. Munton & Fison extra dark DME (I substituted dark, since I had it)
2 cups chocolate malt (whole)
2 cups black patent malt
2 cups roasted barley
3 oz. Fuggles hops (whole, 5-6 % alpha acid)
.5 oz. Cascade (whole 5-6 % alpha acid)
ale yeast
.25 tsp. Irish Moss

Steep 6 cups of grain in 2 gallons of cold water and bring to a boil.
Remove grain at boil.
Add all extracts and Fuggles for entire boil. (1 hour)
Add Irish Moss for last 15 minutes of boil.
At end of boil, steep Cascade for 10 to 15 minutes.
Cool, pitch, look out!

That's the recipe. I modified it slightly, with the DME and boiling 5 gallons
and topping to 5 gallons with chilled, pre-boiled water.

Date: 8 Jun 89 08:47:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>
Subject: herbs in beer

Tony Burgess writes:

" A few months back someone asked about the possibility of replacing hops with a related plant renowned for its narcotic properties. I tried this once, with mixed results."

Excuss me a minute, while I flame. 1) Hops and that other herb to which you are referring, besides being plants, are not related. 2) Why would you put anything in beer or encourage others to use ingredients which contribute negatively to the flavor and natural aroma of beer? 3)If you want to use drugs, go ahead. But if you want to brew REAL beer, use only hops, malt, water and yeast.

ERIK A. HENCHAL
<Henchal@WRAIR.ARPA>

Date: Thu, 8 Jun 89 10:36:26 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: "narcotic herb"

In HOMEBREW Digest #171, Tony Burgess sez:

>[...]
>mixed results. We made a batch of Papazian's Propensity Pilsener, replacing
>on
>e ounce of boiling hops with an ounce of the aforementioned narcotic herb.
>The
>good news is that the narcotic properties transferred perfectly. The bad
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>is that it was practically undrinkable. The taste was utterly foul and
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>ust before drinking it, we were able to make it palatable. Here are the
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>es I think we made. We should have made a much more full-bodied and
>flavorful
>brew (though not too alcoholic, of course), and we ought to have increased
>rath
>er than decreased the amount of hops used, so as to obscure the awful flavor
>of
> the other herb. Those are my suggestions for anyone who wants to try this.

"narcotic herb"? Let's see, you must be saying that you used opium.. Now if
you're trying to say that you used something in the genus Cannabis, it is
decidedly not classified as narcotic.

Now, I... er.. a friend did this, but did not replace the Humulus with
Cannabis
but merely reduced the former, and added a quantity of the latter.

Umm. Did you follow that? Rather than eliminating totally the hops, just
reduce it slightly or not at all, and add the additional herb.

It works very nicely, and there was no off tastes in the sample I tried.

Maybe there was some pesticide residue? Or it wasn't cleaned properly?
Or it wasn't put in the boil (to sterilize it)? Etc. Etc.

>A slightly more ambitious approach, if you have a green thumb, is to graft a
>ho
>p shoot onto the root of its friendly cousin.You will produce a truly
>extraordi
>nary hop plant, at least according to a book I was reading recently on the
>subj
>ect. [...]

This has been suggested, but I haven't heard of anyone actually doing it.
I suspect the benefits are limited, and if the plant is illegal, the root is

too...

aem

--

a.e.mossberg - aem@mthvax.cs.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET

I am strongly in favor of using poison gas against uncivilized tribes. The moral

effect should be so good. Loss of life should be reduced to a minimum. It is not

necessary to use only the most deadly gases; gases can be used which cause great

inconvenience and would spread a lively terror... - Winston Churchill

Date: Thu, 8 Jun 89 10:47:42 PDT
From: polstra!jdp@hplabs.HP.COM (John D. Polstra)
Subject: Re: homebrew tuning

In Homebrew Digest #169, Dave Sheehy writes:

> My taste in beer runs towards the sweeter varieties. I have been unable to
> duplicate the sweetness of the beer at the microbreweries I've frequented.
> I talked to one of the brewers at the Triple Rock microbrewery in Berkeley
> and he said that they interrupt primary fermentation prematurely in order
> to retain a sweetness in the flavor of their beer. I've now realized that
> they must also either pastuerize the wort to kill the yeast or filter the
> yeast out to avoid additional fermentation. I suppose that their beer might
> be consumed quickly enough for the above steps to be ignored and not
> matter much.

I recently took a tour of a brewpub here with the local homebrew club, and learned how this particular establishment achieves sweetness in its beers. They monitor the SG during fermentation. When the SG drops to their target level (chosen for the desired amount of sweetness), they add finings (isinglass, if I remember correctly) and then quick-chill the beer. The fast chilling shocks the yeast, causing it to precipitate out and stopping all fermentation dead in its tracks. (The finings help speed the precipitation, for clearer beer sooner.) They keep the beer cold from that point on, so that essentially no further fermentation takes place. Carbonation is supplied in the aging tank by CO2 pressure. They don't filter or pasteurize the beer. (This was interesting to me: they used to filter the beer, but stopped because they felt that filtering was taking away too much of the flavor. I sampled all of their brews, and they were crystal clear.)

Now, I can't see any way to make this work if (like me) you're bottling your homebrew. It could work if you kegged your beer, kept it refrigerated, and consumed it fast enough.

Here are a few other suggestions for sweeter brews:

1. Add some crystal malt, as somebody else has already suggested. Or, try using some Munich malt. I've had good luck with that.
2. Use higher mash temperatures. If you're using a step mash, don't let the mash linger too long at the lower temperature, and don't take too long in raising the temperature between steps. I am finding that precise control of temperature *and* time (we're talking minutes here) really do make a substantial difference.
3. Cut down a little on the bittering hops. Even though that doesn't change the amount of residual sugar in the beer, it makes it *seem* sweeter.
4. Try different strains of yeast. I've been experimenting with the various strains from Wyeast. They produce quite different results. Wyeast prints a sheet describing the characteristics of each of their yeasts. You can probably get a copy from your local homebrew supply

store.

5. (Somebody please correct me if I'm wrong on this one.) Try a higher fermentation temperature. I'm pretty sure that the resulting faster fermentation will leave more residual sugars. You'll also get more fruitiness, though. (Not a bad thing for ales, in my opinion. Not even a bad thing for lagers, if you're willing to throw authenticity out the window.)

-- John Polstra	jdp@polstra.UUCP
Polstra & Co., Inc.	...[uunet,sun]!practic!polstra!jdp
Seattle, WA	(206) 932-6482

End of HOMEBREW Digest #172, 06/09/89

Date: Fri, 9 Jun 89 09:38 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: Hops, relatives, and REAL beer

> " A few months back someone asked about the possibility of
>replacing hops with a related plant renowned for its narcotic
>properties. I tried this once, with mixed results."

>Excuss me a minute, while I flame. 1) Hops and that other herb
>to which you are referring, besides being plants, are not
>related.

Sorry, Erik, I think you're wrong. My reference (Michigan Flora, by Edward G. Voss, 1985) locates both Cannabis (hemp) and Humulus (hops) in the Hemp Family (Cannabaceae). [A few authors place both genera in the Moraceae, the mulberry family]. Thus, unless you're a creationist, or have some new molecular data I'm not aware of, you have to acknowledge that the two herbs in question are in fact more closely related than all plants in general. [Related is such a relative term, if you'll excuse the redundancy]. If you have some new data on this, please provide a citation while flaming.

>2) Why would you put anything in beer or encourage
>others to use ingredients which contribute negatively to the
>flavor and natural aroma of beer? 3)If you want to use drugs, go
>ahead. But if you want to brew REAL beer, use only hops, malt,
>water and yeast.

First of all, I doubt the intention was to add something "negative" to the beer. The initial attempt just didn't work out. Your attitude about what REAL beer is seems a little narrow to me. I'm all for the Reinheitsgebot when it comes to German style lagers, but it seems the history of brewing allows for a little more variation and imagination than hops, malt, water and yeast (a fantastic combination, I admit). I'd direct you to a Zymurgy issue a year or two back which outlined a large number of herbs which have been used in the production of beer (I believe yarrow was a equal contender to hops in English brewing for a certain period). Having dabbled in the addition of such ingredients as cherries, ginger, and cardomom (not at the same time) to beer with positive results, I can attest to the ability of flavoring adjuncts to complement the wonderful flavor and aroma of "REAL beer." I suspect the same could be done with "drugs" (have a beer, Erik, calm your nerves). Maybe not -- but let's not stifle creativity with orthodoxy.

Jackie Brown (Bitnet: BROWN@MSUKBS)

Date: 9 Jun 89 07:51:24 MDT (Fri)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: herbs in beer

Erik Henchal wrote:

> Excuss me a minute, while I flame. 1) Hops and that other herb
> to which you are referring, besides being plants, are not
> related...

Look, we're all mature adults, right? Let's go ahead and use the M-word if that's what we mean...although that first posting speaking of a "narcotic plant" without identifying it did leave me with the same bizarre vision as someone else, namely grafting poppies onto hops! I think of the plants in my back yard and imagine a 20-foot vine with buds the size of kiwi fruit hanging off it, blossoming into saucer-sized flowers...quite a vision! But I digress...

How did the rumor get started that you could graft marijuana onto hops, anyway? Just looking at a hop vine, it seems like a very unusual candidate--a perennial vine which insists on vine-like curling and climbing, leaves coming off in pairs, etc. My field (sic) is far from biology, so things like plant classifications occasionally surprise me (e.g., that cabbage, brussels sprouts, broccoli, and cauliflower are all the same species) but I've never been able to buy the grafting idea. Has anyone actually *seen* one? (I don't mean "talked to someone who's seen one.") I know there are variations of the rumor...I remember college roommates trying to smoke hops! (Bleagh.) Anyone have real biological info? I have no interest in marijuana vines or THC in beer, but I am interested in beer-related folklore and this bit has been around a long time.

The term "hophead" used to mean "drug addict". I don't know how/where that started either (it's decades old at least), but it could have generated the grafting legend.

>...2) Why would you put anything in beer or encourage
> others to use ingredients which contribute negatively to the
> flavor and natural aroma of beer?...

A fair question, but irrelevant...the original posting addressed the idea of modifying the overall experience. It's not as if it's inherently unreasonable; other herbs are added to beer, such as woodruff (at serving) in a weisse, or cardamom in Hoegaarden White. I do think it would be perverse to persevere if you found it adding off flavors to the beer. (Sort of like trying to make a pizza-flavored beer...eventually you figure out that you can just have a pizza alongside the beer instead of in it.)

>...3) If you want to use drugs, go
> ahead. But if you want to brew REAL beer, use only hops, malt,
> water and yeast.

Now hold on here...

Objection #1: Beer IS a drug, and don't ever go believing it isn't! This

is not the place to discuss pro- or anti-drug stances. Let's just note that alcohol is legal; marijuana is not (in the US), and therefore we should steer clear of advocating its use to avoid any hint of possible problems for the mailing list.

Objection #2: I'm not having any of this "REAL beer" purist nonsense. I've added honey, cinnamon, ginger, cherries, and raspberries to my beers (not all the same batch!:-) to make particular specialties, and they were no less beer for the substances added. I don't have to pass Reinheitsgebot to have a good beer. One of the reasons a lot of us brew is just to be able to make unusual beers we can't buy...and that may mean unusual ingredients other than the Holy Three.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: Fri, 09 Jun 89 10:06 CDT
From: TEJB0%UMNADMIN.BITNET@VM1.NoDak.EDU
Subject: hops and relatives

Erik Henchal writes:

> Excuss me a minute, while I flame. 1) Hops and that other herb
> to which you are referring, besides being plants, are not
> related. 2) Why would you put anything in beer or encourage
> others to use ingredients which contribute negatively to the
> flavor and natural aroma of beer? 3) If you want to use drugs, go
> ahead. But if you want to brew REAL beer, use only hops, malt,
> water and yeast.

Actually, hops and "that other herb" are quite closely related. While they are species of two different genera, those genera are the only members of the family Cannabaceae. Mind you, I still can't imagine putting the stuff in beer.

Erik Bieber
tejb0@umnadmin.bitnet

Date: Fri, 9 Jun 89 9:59:06 EDT
From: pae@cos.com (Paul A. Ebersman)
Subject: Just getting started

I am just getting into the idea of brewing my own beer, and would appreciate pointers as to:

- 1) Instruction/Recipe books worth having
- 2) Are kits the way to start? Which kits work well?
- 3) Mail order companies that have pieces/parts/yeasts, etc.

Thanks in advance.

--

Paul A. Ebersman @ Corporation for Open Systems
pae@cos.COM or pae%cos.com@uunet.uu.net or [uunet, sundc, hadron]!cos!pae
(The difference between practice and theory in practice is always
greater than the difference between practice and theory in theory.)

Date: Fri, 9 Jun 89 09:22:41 mdt
From: Michael Berry <mcb@hpfcls>
Subject: Humulus and Siblings

ERIK A. HENCHAL writes:

> Excuss me a minute, while I flame. 1) Hops and that other herb
> to which you are referring, besides being plants, are not
> related.

Not much of a flame, but feel excused. Hops and whacky weed ARE
genetically related, though. Perhaps some brewing biologist
can inform us how.

> 2) Why would you put anything in beer or encourage others to
> use ingredients which contribute negatively to the
> flavor and natural aroma of beer?

I suspect that there is a hidden agenda here. I don't suspect
that this person was intending to negatively affect the taste of
the brew. I would guess that they were interested in the psycho-
active quality that it could impart. Is that any clearer?

> 3) If you want to use drugs, go ahead. But if you want to brew
> REAL beer, use only hops, malt, water and yeast.

I'm sure that I won't be the first to point out to you that the
ethyl alcohol in beer is much more of a drug than the by-product
of a pot plant. And for your beer purity grail, I must just
laugh. You don't use Burton salts or other water tempering
techniques? How about the lining of the floatation bladder of
the sturgeon fish, otherwise know as issenglas finings? Analyse
enzymes that converted the malts to sugars? Guano on your
malt pods? Perhaps you get the picture. Who cares about
some unachievable purity ideal when the drinkability of the
brew is all that really matters.

> a.e.mossberg says later:

> Now, I... er.. a friend did this, but did not replace the
> Humulus with Cannabis but merely reduced the former, and
> added a quantity of the latter.

I must ask - did it produce any "interesting" results from this adjunct?

Michael Berry ARPA:mcb%hpfcls@hplabs.HP.COM UUCP:hplabs!hpfcla!mcb

Date: Fri, 9 Jun 89 09:05:27 PDT
From: sjsca4!greg@uunet.UU.NET (Greg Wageman)
Subject: Re: Homebrew Digest #172 (June 09, 1989)

I would like to make a couple of comments regarding a certain amount of intolerance I've been seeing here lately. The first incident was in response to Dave Line's comment about using saccharine to provide a non-fermenting, residual sweetness. It elicited this comment from "Dr. T. Andrews":

>I don't know where Dave Line got the idea to add saccharin to
>home-brew. Sure, it won't ferment. Neither will dirt.

>Besides the unfortunate health effects, the stuff tastes very
>bad, and leaves an unpleasant aftertaste. Avoid it like taxes.

Perhaps Dr. Andrews (that's not an M.D., is it, Dr. Andrews?) could produce a medical journal reference which documents these "unfortunate health effects"? Saccharine has been in use as an artificial sweetener for over 20 years, yet I've not heard of one documented case of any *human* illness attributed to it, tumors in mouse bladders notwithstanding. If not, then you are only spreading rumor and innuendo. That is not the purpose of this newsletter.

Many people, myself included, can drink saccharine-sweetened products without noticing any strange or unpleasant tastes. Many others cannot. Homebrewers have always been particularly experimental and innovative with their brews, and comments like this only discourage that effort. While I myself and others would have recommended lactose for this purpose, we should remember that there are also people who cannot digest lactose (milk sugar). Lactose gives such people severe and unpleasant digestive problems, something that can hardly be said of saccharine.

The second comment to which I must reply comes from Erik Henchal. In response to Tom Burgess's posting about brewing with "adjuncts" ;-) he writes:

>Excuss me a minute, while I flame. 1) Hops and that other herb
>to which you are referring, besides being plants, are not
>related. 2) Why would you put anything in beer or encourage
>others to use ingredients which contribute negatively to the
>flavor and natural aroma of beer? 3) If you want to use drugs, go
>ahead. But if you want to brew REAL beer, use only hops, malt,
>water and yeast.

It is true that Cannabis Sativa and Humulus Lupulus are not related. However, who appointed you the absolute judge of what should and should not be put in beer? Charlie Papazian describes a considerable number of flavorings that have been tried in beer, including chocolate, spruce and fowl (fortunately, not together).

Remember, beer isn't sacred (are those cries of "Burn the Blasphemer!" I hear from the audience?). We homebrewers do not have to adhere to

the Rheinheitsgebot. Most of the best beers and ales I've had, deviate from it greatly, adding such flavorings as cherries and ginger, in addition to unmalted and/or carmelized grains. American beer brewing has a long and varied history. Hops were not always used as the bittering agent, as anyone with a copy of "The Complete Joy" has already learned. There is no reason that we should stop experimenting with whatever flavoring agents suit our whims.

Remember, also, that one of the byproducts of fermentation of malt sugar is alcohol, which is also a drug. It does not reflect well on homebrewers to get on a high horse about "natural ingredients" and "drugs", when 3-5% (or more) of our product is a known intoxicant and toxin. "Natural" is not necessarily "healthful". Cyanide is "natural", too.

Let's try to keep things in perspective, and be more open to suggestions and ideas in the future, OK?

Thanks.

Greg Wageman DOMAIN: greg@sj.ate.slb.com
Schlumberger Technologies UUCP: ...!uunet!sjsca4!greg
1601 Technology Drive CIS: 74016,352
San Jose, CA 95110-1397
(408) 437-5198

Date: 9 Jun 89 13:16:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>

Subject: herbs in beer

Apparently, I spoke hastily when I stated that hops and THE herb (that dopes use) are not related. Even though everyone can see that they are clearly different species...in broad terms, they are related. Therefore I retract my previous comment. Nevertheless, I stand by my other statements that call for the community to brew only the finest beer with hops, water, malt and yeast.

ERIK A. HENCHAL
<Henchal@WRAIR.ARPA>

Date: Fri, 9 Jun 89 13:53:33 edt
From: Pete Soper <soper@maxzilla.encore.com>
Subject: David Line

Dave Line was killed in a car crash around 1980 after advancing homebrewing a lot. Much of his work was seminal (e.g. "alpha acid units" for easily quantifying hop bitterness).

As clearly explained in "Brewing Beers Like Those you Buy", he used saccharin to get around limits in the homebrew technique and materials available to his readers.

>If you want sweeter beer, add more crystal malt.

If you want sweetness without a lot of extra color (*all other things being equal*) you might try dextrin malt (if you can sparge) or malto dextrin (if you don't want to). But then you've got to adjust your other ingredients to maintain the target gravities you are after, etc, etc.

Neither crystal nor dextrin malts may always act as a substitute for nonattenuative or semiattenuative yeasts, or for more precise mashing techniques. These things all interact.

We're all in violent agreement about not using saccharin in homebrew so let's move on.

--Pete Soper

Date: 09 Jun 89 08:11:54 PDT (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: mead

I'm preparing to make my first batch of mead. Some of the recipes I've read call for hops. Others call for various herbs. Using hops in a wine-like drink doesn't sound appealing to me. Has anyone experimented with hops in mead? Would you do it again? What kind did you use?
Thanks.

[Florian Bell, Boonesborough, Oregon]

Date: Fri, 9 Jun 89 13:26 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Re: Sweet Beers

Dave Sheehy asks:

> My taste in beer runs towards the sweeter varieties. Does anybody have any
> suggestions on how to control the sweetness of the final brew?

There has been several good suggestions on the net regrading residual sweetness. I think that crystal malt helps a lot.

Another idea I read somewhere is the addition of table salt (the non-iodized kind!) Apparently the chlorine ion is often perceived as sweetness by the tongue. I've seen some recipes for sweet beers (doppelbocks, oktoberfests, etc.) which call for 1 tsp of table salt.

I've tried using salt in my last doppelbock, and sure enough, it turned out tasting quite sweet. On the negative side, it had excessive esters, which I perceive as sweet. I blame the esters on too high an OG and too warm a fermentation temperature. I'm not sure just how much sweetness to credit to the salt, and how much to blame on the fermenting conditions. I ended up calling the beer a Doppel-Porter Old Ale.

Mike Fertsch

Date: Fri, 9 Jun 89 23:27 CDT

From: Where'd all this water come from? <PTGARVIN@aardvark.ucs.uoknor.edu>

Subject: Brewing in garbage pails

How safe/advisable is it to brew (primary fermentation) in a plastic garbage can? (Such as those made of hard plastic sold by Hefty.)

- Patrick

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra

ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.ecn.uoknor.edu.UUCP

Disclaimer: This message has no disclaimer.

End of HOMEBREW Digest #173, 06/10/89

Date: Sat, 10 Jun 89 12:03:02 EDT
From: weinberg@duvel.ias.edu (Martin Weinberg)
Subject: Re: Brewing in garbage pails

> How safe/advisable is it to brew (primary fermentation) in a plastic
> garbage can? (Such as those made of hard plastic sold by Hefty.)

I have been told that plastic garbage cans (especially brown ones) contain carcinogenic dyes which may be leached by the fermenting brews. To be safe, we should probably stick to those white (nylon?) food-grade buckets. Personally, I recommend glass carbuoys and the blow-off method.

Date: Sat, 10 Jun 89 15:38:58 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Interesting Ingredients

All this talk about different ingredients has brought up several examples about which I know very little (my only references being Papazian's and Birch's books):

yarrow
cardamom
woodruff
honey
raspberries

Papazian has covered cherries, ginger, cinnamon plus various others that were not mentioned.

I'm interested in three things about these ingredients in beer:

- 1 - What type of beer they are good in.
- 2 - Approxamately how much and when they should be added.
- 3 - What their affect is.

Any comments from those of you who have tried these or ANY other interesting ingredients would be greatly appreciated (I know there must be A LOT of creative homebrewers out there ;-). Please respond by e-mail, and I will summarize.

-Al (ajhainer@violet.waterloo.edu)

Date: Sat, 10 Jun 89 17:02:04 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: lots of stuff in Homebrew #173

In Homebrew #173, all these people had things to say:

Paul A. Ebersman, in "Just getting started"

>I am just getting into the idea of brewing my own beer, and would appreciate
>pointers as to:

>1) Instruction/Recipe books worth having

I like Dave Line's book. Most people on this list are awfully fond of Charlie Papazians. Undoubtably, both would be suitable for you.

>2) Are kits the way to start? Which kits work well?

Kits are extremely easy, and there isn't an appreciable cost difference one way or another. Going from malt is alot of work over much of a day. The two malts I use most often are Dogbolter, and Mountmellick Irish Stout. Your tastes may vary. Experiment!

>3) Mail order companies that have pieces/parts/yeasts, etc.

The place I work, Wine & Brew By You, in South Miami, has an incredibly large selection, probably the largest in the country. In general, if you have a local shop, you should frequent it before using a mail order establishment. Wine & Brew By You does do mail order, call at (305) 666-5757.

Then Michael Berry, in response to a posting of mine asks (regarding the use of C. Sativa in homebrew):

>I must ask - did it produce any "interesting" results from this adjunct?

I thought it was very nice, but the effects were not as pronounced as other means of ingestion, and I would suggest that it has more novelty value than anything else. Be sure to observe local laws! :-)

Then Erik A. Henchal, in an apparent retraction to his earlier comments (which provoked multiple flames largely filling issue 173) says:

>Apparently, I spoke hastily when I stated that hops and THE herb
>(that dopes use) are not related. Even though everyone can see
>that they are clearly different species...in broad terms, they
>are related. Therefore I retract my previous comment.

"THE herb (that dopes use)"? You must be referring to tobacco. :-)
Whether you agree or not with current laws regarding use of some organic substances doesn't give you the right to determine the views of others. Historically numereous drugs have been used by people, and just because today the legally approved drugs are tobacco and alcohol don't mean shit. Then again, the military isn't known for breeding open-mindedness,

is it?

Lastly, Patrick Garvin asks:

>How safe/advisable is it to brew (primary fermentation) in a plastic
>garbage can? (Such as those made of hard plastic sold by Hefty.)

Well, I wouldn't suggest brewing in non-food grade plastics. Hefty
undoubtedly makes food grade plastic containers, if you can find them.
"Stay away from colored containers" is a good rule of thumb.

aem

--

a.e.mossberg - aem@mthvax.cs.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET
The world we have made as a result of the thinking we have done thus far
creates problems that we cannot solve at the same level as the level we
created them. - Albert Einstein

End of HOMEBREW Digest #174, 06/11/89

Date: Sun, 11 Jun 89 9:46:53 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Growing Hops and Propagating Vines

As a follow-up on messages of this spring, I had the ill fortune to have one of my vines severed practically at the ground. I do not know whether it was the cat, or the wind, or some insect that took a bite and died. Given that it was one of two vines, I was not pleased.

I cut the vine (while still green and healthy) into pieces of about a foot each, and buried an end of each piece. I was sure to have at least one set of leaves buried, and a set above ground. I watered daily; we have not been getting the rain we expect.

This was over a month ago, and three pieces are still green and in fact appear to be growing. This suggests that they may have formed some roots, and next year I may have several new pieces of root which may be transplanted.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Mon, 12 Jun 89 10:33:18 edt

From: bergman@m2c.org (Michael Bergman)

Subject: Brewing in garbage pails

I have no first hand knowledge, but am as willing to spread rumours and disinformation as the next net.poster...the subject of storing food in garbage pails recently came up on alt.sca, which not all of you read, and several people warned against using "non-food grade" plastic for food--apparently some of the plasticizers used to keep the plastic from cracking can be harmful, and can be leached into food.

Sounds good to me. I suppose that if the FDA regulates plastic food containers (which they do--my contact lens case has an FDA approval for exactly that) there is probably a reasonably good reason...

Date: Mon, 12 Jun 89 10:00 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: herbs and mead

Florian Bell asks about hops and other herbs in mead. I've made three meads up to this point (so I'm no expert), but here's my opinions: The first mead I made was straight out of Papazian's book. It was a variation of his barkshark ginger mead, with a quart of sour cherries added. It also contained about 10 grams (about 1/3 oz.) each of Cascade and Willamette hops, which were boiled for an hour. I used champagne yeast and clover/wildflower honey from a friend's bees. This mead was virtually undrinkable up to 1 year in the bottle. It's now two and 1/2 years old and much better -- very dry, a beautiful color and quite intoxicating in small amounts. It's not bad for a first try. But I wish now that I had started with the basics, so I know what the contributions of various ingredients are. Looking back, I threw in just about everything.

My second batch was patterned after a recipe I took out of the contest recipes in Zymurgy. It was a grape/honey mixture (a Riesling pyment) and I think of it more as a wine than a mead. It seemed to mature more quickly and is very pleasing. No hops this time -- whether that is responsible for the early maturation, I don't know.

My latest attempt is a peach/honey mixture which is still in the secondary. At this point it's obvious that I haven't got back to basics yet. Why not? I don't know. I have been enjoying the fruit beers I've made, and live in a part of the country overflowing with fresh fruits, so I guess I just couldn't resist. But I think my next mead attempt in the fall will be a strong, all honey recipe. This will allow me to really evaluate what makes a mead a MEAD, and not a wine. My biggest problem is not knowing anyone nearby who makes meads, so I can do the necessary research in less than 5 years. I hope that changes when I move in the fall.

So in general my advice is to start with just honey and see if you like it. Don't put in hops if the idea of it doesn't appeal. Keep those wonderful Pacific Northwest hops for your beers and ales. Good luck!

Date: 12 Jun 89 13:37:46 EDT (Mon)

From: wang!mds@uunet.UU.NET (pri=8 Marc San Soucie ms 019-890 x76723)

Subject: Getting Started

Paul A. Ebersman asks about:

- 1) Instruction/Recipe books worth having
- 2) Are kits the way to start? Which kits work well?
- 3) Mail order companies that have pieces/parts/yeasts, etc.

1. There are scads of books available, most of them from any homebrew shop, and each will impart some measure of useful wisdom. The Complete Joy Of Homebrewing is quite efficient at providing knowledge and reason for enthusiasm, though I found it fell short of serving as a pure startup guide. Turns out nothing works really well as a startup guide, but most books, read with some interpretation, will get you going. Experienced brewers seem to like David Line's book, but it's easy to get lost in its more analytical aspects. Whatever you do, don't buy a kit and follow its directions word for word. Well, actually you can, but results will be better with more sophisticated techniques than most kit labels suggest.

Recipes can be copied verbatim from any book, or, for more inventive fun, read a stack of recipes and interpolate. After reading 30 or 40 amber ale and pale ale recipes, it becomes pretty easy to figure out how to put together one's own recipe. I haven't followed a recipe word for word yet, and I'm quite satisfied with my results.

2. The difference between kit brewing and "from scratch" malt extract brewing is fairly slight, amounting chiefly to use of fresh leaf or pellet hops instead of hopped kit extracts. Brewing from scratch gives you your choice of yeast, though no corporate lawyers will whale on you for using a kit yeast with a different can or bag of extract, or kit malts with your own yeast and hops. Read a stack of recipes, read a passel of kit labels, and pick something that looks like it will be fun to do. Just about everything tastes good if you come close to doing it right.
3. My local supplier does a thriving mail-order business, as do many others around the country. Best bet is to look in the phone book for a place. Failing that, find a copy of Zymurgy magazine and scan the ads. Failing that, call Karin Baker at the number below. I haven't dealt with her by mail much, but she's great to deal with in person.

Beer & Wine Hobby
22B Cranes Court
Woburn, Ma. 01801
617-933-8818 or 800-523-5423

Good luck - good beer is worth a little effort.

Marc San Soucie
The John Smallbrewers
Massachusetts

Date: 12 Jun 89 08:30:27 PDT (Mon)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Re: Brewing in garbage pails

In Homebrew Digest # 173, Patrick T. Garvin asks:

How safe/advisable is it to brew (primary fermentation) in a plastic garbage can? (Such as those made of hard plastic sold by Hefty.)

Most books tell you not to brew in any plastic which isn't food grade. Some of the books tell you to use only white plastic which doesn't smell like a chemical. Others tell you not to use plastic which is easily scratched (scratches are a place for bacteria to hide and avoid being washed off).

It is possible to buy or order food grade plastic fermenters of various sizes from your favorite brewing supply store or order house. Please mail me for an address.

End of HOMEBREW Digest #175, 06/13/89

Date: 13 Jun 89 09:53:03 PDT (Tue)
From: bryan%tekgen.bv.tek.com@RELAY.CS.NET
Subject: Brewing with Fruit.

Hi! I'm a new brewer who became inspired to brew through reading this digest. My first brew turned out to be a nice light pale ale. O.G. of 54, T.G. of 5. This seemed pretty low, but it's O.K. I used 2 cans of Alexanders Sun Country and 1 # of 20 l. Crystal malt for my malt. We have some frozen strawberries and raspberries from last year that my wife is willing to let me brew with. They still taste fine, just are mushy from being frozen. I'd like to brew a fruit ale using my first recipe and adding the fruit. I assume the fruit is put in during the boil. For a 5 gallon batch I did a 90 minute boil, starting with 3 gallons and boiling to 2 gallons.

How much fruit do I use and when do I add it to the boil? The liquid yeasts I have access to are the W'yeast products. Which yeast should I use? Anything special I need to do to brew with fruit?

Thanks, Bryan Olson bryan@tekgen.UUCP

Date: Tue, 13 Jun 89 10:35:44 PDT
From: Dave Sheehy <dbs@hprnd>
Subject: Mead et al.
Full-Name: Dave Sheehy

More Fuel for the Fire
=====

Erik Henchal writes:

> Excuss me a minute, while I flame. 1) Hops and that other herb
> to which you are referring, besides being plants, are not
> related. 2) Why would you put anything in beer or encourage
> others to use ingredients which contribute negatively to the
> flavor and natural aroma of beer? 3) If you want to use drugs, go
> ahead. But if you want to brew REAL beer, use only hops, malt,
> water and yeast.

Following is an entry from one of my gardening catalogs (quoted without permission):

"_Humulus_Lupulus_ 'Hops'
Cannabaceae. Hardy perennial vine grown for the bitter, sedative resinous flowers. Flavouring herb in beer, yet few realize that the mellow effect of beer is not merely from alcohol but is an herbal property of the hop resins. Aggressive climber. pkt \$2.50"

Getting Started
=====

Paul A. Ebersman writes:

>I am just getting into the idea of brewing my own beer, and would appreciate
>pointers as to:
>
>1) Instruction/Recipe books worth having
>
>Thanks in advance.

I really think Papazian is hard to beat. It's not too hard to interpolate everything you need to do (hell, I did it!). Even better, once you've gotten that first batch under your belt, his recipes are a great place to start exploring the different types of beer. The sheer entertainment value of his writing style (while still getting the information across) makes it worth having.

Mead
=====

Florian Bell writes:

>I'm preparing to make my first batch of mead. Some of the recipes I've
>read call for hops. Others call for various herbs. Using hops in a
>wine-like drink doesn't sound appealing to me. Has anyone experimented
>with hops in mead? Would you do it again? What kind did you use?
>Thanks.

I've made one batch of mead according to Papazian's recipe for Barckshack
Gingermead. I used Cascade hops as listed in the recipe. The only additional
ingredient I added was some cinnamon which was added at bottling time after
half of the mead had already been bottled. As of this writing the mead is
6 months old. Although it says to wait 12 months before sampling it also
says you can cheat and taste it after 6 months in order to get an idea what
you've gotten yourself into. And taste it I did (along with several
other homebrewing companions of course!). Although still tannic we agreed
that it held promise. It does come out a bit dry, I think on purpose. I
suspect that Papazian may have adjusted the published recipe on the dry side
so that if you want it sweeter you just add more honey next time. I get that
feeling from the way it turned out and from the text preceding the recipe.
I'm definitely going to make the next batch a little sweeter.

Also someone (who's name I can't decipher) writes:

>which were boiled for an hour. I used champagne yeast and clover/wildflower
>honey from a friend's bees.

I bought my honey at the local farmers' market from a beekeeper. Once I
told him what I wanted 7 lbs of honey for he launched into story about
how he used to live in Canada and all the locals (Canuks?) used to make
mead all the time and how a pleasant time was had by all. He set me up
with some light honey (I can't remember what type or if I even wrote it
down).

>This mead was virtually undrinkable up to 1 year
>in the bottle. It's now two and 1/2 years old and much better -- very dry, a
>beautiful color and quite intoxicating in small amounts. It's not bad for a
>first try. But I wish now that I had started with the basics, so I know what
>the contributions of various ingredients are. Looking back, I threw in just
>about everything.

As I said before, half of my batch is basic and the other half has some
cinnamon in it. Although it's only 6 months old I wouldn't describe it as
undrinkable. It will be interesting to see what another 6 months aging does
for the flavor. I sampled a bottle of each and must say that I probably didn't
put enough cinnamon into the second half of the batch.

>

>My second batch was patterned after a recipe I took out of the contest
>recipes in Zymurgy. It was a grape/honey mixture (a Riesling pyment) and I
>think of it more as a wine than a mead. It seemed to mature more quickly and
>is very pleasing. No hops this time -- whether that is responsible for
>the early maturation, I don't know.

Please publish your recipes. I only have the one from Papazian's book.

>

>MEAD, and not a wine. My biggest problem is not knowing anyone nearby who
>makes meads, so I can do the necessary research in less than 5 years. I hope
>that changes when I move in the fall.

We may not be close, but if there are enough people interested perhaps we
can collaborate (is it legal to ship homebrew across state lines? :-). A year
is a long time to see if you're latest experiment turned out. I sampled mine
at 6 months so I could start another batch and have something to go on other
than enthusiasum and anticipation.

Dave Sheehy

Date: Tue, 13 Jun 89 15:07:46 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Brew Humor

The following is a copy of a Dave Barry article, where he recounts his experiences with home brewing. This was copied without any permission whatsoever, other than that it's funny and this forum might enjoy it.

A BOY AND HIS HOBBY

Recently, I began to feel this void in my life, even after meals, and I said to myself: ``Dave, all you do with your spare time is sit around and drink beer. You need a hobby.'' So I got a hobby. I make beer.

I never could get into traditional hobbies, like religion or stamp collecting. I mean, the way you collect stamps is: Every week or so the Postal Service dreams up a new stamp to mark National Peat Bog Awareness Month, or whatever, and you rush down and clog the Post Office lines to buy a batch of these stamps, but instead of putting them to a useful purpose, such as mailing toxic spiders to the Publishers Clearing House, you take them home and just sort of **have** them. Am I right? Have I left any moments of drama out of this action sequence? And then the **biggest** thrill, as I understand it, the real **payoff**, comes when you get lucky and collect a stamp on which the Post Office has made a **mistake**, such as instead of ``Peat Bog'' it prints ``Beat Pog'', which causes stamp collectors to just about wet their polyester pants, right?

So for many years I had no hobby. When I would fill out questionnaires and they would ask what my hobbies were, I would put ``narcotics'', which was of course a totally false humorous joke. And then one day, my editor took me to a store where they sell beer-making equipment. Other writers, they have editors who inspire them to new heights of literary achievement, but the two major contributions my editor has made to my artistic development are (1) teaching me to juggle and (2) taking me to his beer-making store where a person named Craig gave me free samples until he could get a hold of my Visa card.

But I'm glad I got into beer-making, because the beer sold here in the United States is sweet and watery and lacking in taste and overcarbonated and just generally the lamest, wimpiest beer in the entire known world. All other nations are drinking Ray Charles beer and we are drinking Barry Manilow. This is why American TV beer commercials are so ludicrously masculine. It's a classic case of overcompensation. You may have seen, for example, the Budweiser or Miller commercial where some big hairy are standing around on the side of a river when a barge breaks loose and starts drifting out of control. Now **real** men, who drink **real** beer, would have enough confidence in their own masculinity to say: ``Don't worry; it's probably insured.''

But the men in the commercial felt this compulsion to go racing off on a tugboat and capture the barge with big hairy ropes, after which they make excited masculine hand gestures at each other to indicate they have done a task requiring absolute **gallons** of testosterone. Then they go to a bar

where they drink Miller or Budweiser and continue to reassure themselves that they are truly a collection of major stud horses, which is why you don't see any women around. The women have grown weary of listening the men say: ``Hey! We sure rescued THAT barge, didn't we?!'' And: ``You think it's easy, to rescue a barge? Well, it's NOT!'' and, much later at night: ``Hey! Let's go let the barge loose again!'' So the women have gone off in search of men who make their own beer.

Some of you may be reluctant to make your own beer, because you've heard stories to the effect that it's difficult to make, or it's illegal, or it makes you go blind. Let me assure you that these are falsehoods, especially the part about making you go bleof nisdc dsdf,sdfkQ\$%''%.

Ha Ha! Just a little tasteless humor there, designed to elicit angry letters from liberals. The truth is, homemade beer is perfectly safe, unless the bottle explodes. We'll have more on that if space permits. Also, it's completely legal to make beer at home. In fact, as I read the current federal tax laws - I use a strobe light - if you can make your own beer, you can claim a tax credit of up to \$4,000, provided you claim you spent it on insulation!

And it's easy to make your own beer: You just mix your ingredients and stride briskly away. (You may of course vary this recipe to suit your own personal taste.) Your two main ingredients are (1) a can of beer ingredients that you get from Craig or equivalent person, and (2) yeast. Yeast is a wonderful little plant or animal that, despite the fact that it has only one cell, has figured out how to convert sugar to alcohol. This was a far greater accomplishment than anything we can attribute to giant complex multicelled organisms such as, for example, the Secretary of Transportaion.

After the little yeasts are done converting your ingredients into beer, they die horrible deaths by the millions. You shouldn't feel bad about this. Bear in mind this is *yeast* we're talking about, and there's plenty more available, out on the enormous yeast ranches of the Southwest. For now, your job is to siphon your beer into bottles. This is the tricky part, because what can happen is the phone rings and you get involved in a lengthy conversation during which your son, who is 4 1/2, gets a hold of the hose and spews premature beer, called ``wort'', all over the kitchen and himself, and you become the target of an investigation by child welfare authorities because yours is the only child who comes to preschool smelling like a fraternity carpet.

But that's the only real drawback I have found, and the beer tastes delicious, expect of course on those rare occasions when it explodes. Which leads us to another advantage: If you make your own beer, you no longer need to worry about running out if we have a nuclear war of sufficient severity to close the commercial breweries

Date: Tue, 13 Jun 89 16:12:25 CDT
From: rdromesh@ub.D.UMN.EDU (Bob Dromeshauser)
Subject: Re: Homebrew Digest #154 (May 19, 1989)

Please remove me from this bulletin board.

Thank you
rdromesh

End of HOMEBREW Digest #176, 06/14/89

Date: Wed, 14 Jun 89 10:01:05 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: Dave Barry article in #176

In HOMEBREW Digest #176 Steve Anthony quotes (without permission) Dave Barry's Homebrew article:

>So for many years I had no hobby. When I would fill out questionnaires and
>they would ask what my hobbies were, I would put ``narcotics'', which was
>of course a totally false humorous joke. And then one day, my editor took
>me to a store where they sell beer-makeing equipment. Other writers, they
>have editors who inspire them to new heights of literary achievement, but
>the two major contributions my editor has made to my artistic development
>are (1) teaching me to juggle and (2) taking me to his beer-making store
>where a person named Craig gave me free samples until he could get a hold
>of my Visa card.

The shop in question is Wine & Brew By You, in South Miami. The Craig also in question is Craig McTyre, co-owner of said store (along with Sandy Morgan - Hi guys!).

Dave Barry wrote the article shortly after moving to South Florida permanently (he had been writing a column for the Tropic Magazine in the Miami Herald for awhile "long-distance"). I also had the good/mis fortune to see a video with Dave Barry and Craig Mctyre wherein they attempted to show how to make beer (it was a segment on a local tv show).

aem

--

a.e.mossberg - aem@mthvax.cs.miami.edu - aem@miavax.SPAN - aem@umiami.BITNET
Oh I saw you yelling, but I just couldn't hear. So I screamed back at ya
"Honey keep the beer!" - Debbie Harry

Date: Wed, 14 Jun 89 10:14:59 -0400 (EDT)
From: Kuang-Shih Yeh <ky05+@andrew.cmu.edu>
Subject: take me off the group list

Please take me off the newsgroup list. Thanks.

Kuang Shih Yeh
ky05@andrew.cmu.edu

Date: Wed, 14 Jun 89 12:28 EDT
From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)
Subject: Response to items in # 176

RE:brewing with fruit

This concerns experience with BLACK raspberries
I do not add fruit to the boil, this will set the pectins
creating a haze, I usually do it after the boil and let them
steep for about 5-8 min. or if I am doing a big batch, I
pasteurize them separately. I always freeze them first to break
up the cell structure and let the juice out, I then sparge into
the wort, as I do single stage ferments and this stuff will clog
the blow off tube. I generally use a wheat malt extract with
this so as to emulate Lambic Frambozen. I have used up to about
a pound per gallon. I was talking to Papazian last week (at the
brewing conference) and he was saying go for 1.5 to 2.0 lbs per
gallon, this would be pretty good for a mead, in my opinion. The
raspberries are pretty acidic, and take a while to age in the
brew, unfortunately the aromatics tend to get lost early on, the
Belgians add the fruit to create a secondary ferment. Try a
Lindimanns 'Framboise' to see what you are shooting for, they use
unmalted wheat in their brew.

There is an article on fruit beers in the summer 87 Zymurgy.
It recommends apple, pineapple, cranberry and raspberry in
grocery liquid form. The basic recipe is as follows.

1 4-lb. can Alexanders pale malt extract
1/2-lb. light dry malt extract
Hops to HBU=10 (Homebrew Bittering Units = Alpha acid content times ounces)
(divide by gallons to get HBU <as I understand it>)
1/4 irish moss (add at last 15 min of boil)
2 gallons of the above fruit juice.

Fred Eckhardt has a pineapple 'training beer', after a taste of
that, I will probably not experiment with that fruit.

Dave Sheehy was asking about shipping homebrew. I do it every
year to the nationals competition, Zymurgy says its legal, if
they ask its NON-PERISHABLE FOOD IN GLASS, but well packed and
double boxed (dbl boxing is a good idea). Also Papazian's world
famous Prickly Pear Cactus Mead (Dave Spauldings 1986 Arizona
State grand prize winner recipe) is as follows

to make 5 gallons
20 lbs. Mesquite honey (!)
75-100 ripe Prickly Pear Cactus fruits
2 packs dried sherry wine yeast

O.G. 1.158
F.G. 1.050
Age when judged - 5 months (!)

Its age at winning the prize,

Zymurgy has a book called Brewing Mead (\$9.95) and, Wine and Beers of Old New England (\$5.95), which has birch, spruce, maple and ivy recipes.

John Isenhour - LLUG_JI.DENISON.BITNET

Date: Wed, 14 Jun 89 16:46:35 EDT

From: roger1@Think.COM

Subject: Fruit Beers, Mead and the AHA National Conference

Well, it has been a while since I've participated in this great forum. Now that the world has settled down to a dull roar and I'm back from the AHA Nation Conference (more on that later) it's time for me to add my \$.02 to all of this brew-ha-ha >|(-)

From: bryan%tekgen.bv.tek.com@RELAY.CS.NET

Subject: Brewing with Fruit.

[...]

How much fruit do I use and when do I add it to the boil? The liquid yeasts I have access to are the W'yeast products. Which yeast should I use?

Anything

special I need to do to brew with fruit?

As for the amount of fruit to use, that is pretty much up to the palate of the drinker/brewer. I've seen as little as 1/2lb. per gallon of wort to as much as 2lbs. per gallon of wort. As an example 'Kreik' (pronounced 'creek') a Belgium cherry brew uses almost 7lbs of cherries per 5 gallons (based on by calculations). It is very sweet and wonderful as an aperitif to a meal. I've also hear of currents, raspberries and plums being used. As for the condition of the berries, mushy makes no difference as long as they are not bad. The fresher the fruit the better, obviously. Boiling them in the wort is the safest. I've also heard and seen where the fruit is added about the second or third day of the ferment. By putting it in later you can get a full fruit flavor without worrying about infecting the brew. This has to do with the microbiology of the ferment. I'll save that for another discussion. By all means try fruit in the brew it makes a great change and in a light brew is really refreshing.

As for yeast type, most of the good yeasts will do fine. You'll want to use a yeast that leaves a clean flavor. Edme is a good dry yeast the Wyeast is also very good liquid but it is expensive. If that cost is not an issue try the Alt yeast or I believe they have a Belgium Ale yeast, either of these would be great.

Go for it Bryan, you won't regret it!

From: Dave Sheehy <dbs@hprnd>

Subject: Mead et al.

Full-Name: Dave Sheehy

[...]

The Papazian recipe for mead does make a dry almost wine like mead. I made mine with cranberries and orange, thinking it would last until Thanksgiving, I don't think it'll make it. Oh well. Other mead recipies that I have range is honey usage from the 1.5lbs per gallon as in the Papazian recipe to 5lbs to 5lbs per gallon from the Brewing Mead book, available from the AHA. The more honey the more alcohol and the sweeter the mead will be.

>which were boiled for an hour. I used champagne yeast and clover/wildflower

>honey from a friend's bees.

Some recipes I've read do not boil the 'must' at all. To sterilize the 'must' metabisulfite (?spelling) is used to control wild yeast/bacteria growth. Raw honey will yield more flavor than pre-pasturized honey like the kind you buy at the local grocer. Getting honey right from the hive is wonderful and I would suggest the non-boiled method of processing to minimize loss of all those subtle flavors that boiling the 'must' would kill.

As I said before, half of my batch is basic and the other half has some cinnamon in it. Although it's only 6 months old I wouldn't describe it as undrinkable. It will be interesting to see what another 6 months aging does for the flavor. I sampled a bottle of each and must say that I probably didn't

put enough cinnamon into the second half of the batch.

Cinnamon might be a bit harsh of a spice to use. (at least for my taste.) Clove, nutmeg or the other sweeter spices might do better. Again this is a personal decision. I suspect that at 12 months your mead will be extremely drinkable and enjoyable.

Now for the Conference report. (the Reader's Digest version) Yes, it was a lot of money. Yes it was in a weird place, (but Kentucky is really beautiful this time of year). But boy was it a good time. There was tremendous amount of information transferred during the conference from what makes an Ale an Ale to How to build a 70bbl a year microbrewery on a shoestring budget. To how to culture yeast, what to look for when formulating recipes and on and on. Hops growing and analysis, producing clear beer, a pig roast for club night.... The preceeding that will be published will be well worth the cost of the book. And then there was the information exchanged with all of the other home brewers there. It was 3 1/2 days of tasting homebrew from around the states, sharing of ideas and techniques, and generally a great time. All you west Coast folks will be happy to hear that the conference will be held in the San Francisco Bay Area next year and all you in the NorthEast it's our turn in 1991. (or so they are planning at this time)

Since it was held at the Oldenberg brewery in Fort Mitchell, KY there was several activities held at the brewery. Complete with as many homebrewers that could get up at 6am the morning after the awards ceremony. This turned out to be one of the highlights. Us homebrewers were able to actually 'run' the brewery and help in the production of 2 batches of their premium lager. Everyone there has a great time. I could spend pages writing about, but I've been a bit windy already. So I'll stop for now if you have further interest drop me a message and I can continue.

RDWHAHB!
Roger Lochniskar

Date: Wed, 14 Jun 89 16:00:17 MDT
From: rdg@hpfcmi
Subject: Homebrew Mailing List Circulation
Full-Name: Rob Gardner

The number of subscribers to the list hit 400 today!

Thanks everyone for your contributions; Many people
have told me that this mailing list is one of the best
around.

Rob

Date: Wed, 14 Jun 89 16:07:21 PDT
From: dwc@olivey.ATC.Olivetti.Com (Dan Crocker)
Subject: bad smell while making lager

Hi there fellow home brewers. I just found out about this mailgroup so I decided to give it a test. I had a question about making lagers. A friend of mine and I have made about four batches of pretty standard looking lagers. While they were fermenting, they smelled alot like rotten garbage (a really offensive smell anyway). However, the ales I have made don't smell anything like that. I heard that this meant that the fermentation temperature of the lager was too high. The funny thing is that it doesn't seem to affect the taste to any great degree. However, I have always wondered whether or not the smell indicates improper fermentation and hence causes the taste to be subtly affected. Anyone experience something similar? Did it affect the taste? How did you solve it? Thanks in advance for your responses.

dan

End of HOMEBREW Digest #177, 06/15/89

Date: 15 Jun 89 08:21:09 EDT (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Fruit Beers

Here's a question for all of you fruit beer lovers. Last year I made a blueberry flavored beer, following a recipe that I saw in Zymurgy. The result has wonderful flavor, aroma, and carbonation, but no head. I've of similar experiences from other homebrewers, so one might assume that there is something about using fruit that can affect head formation.

Would anyone care to comment on what is causing this problem? I'm thinking about adding some crystal malt to my next batch of blueberry brew, to see if that will help.

/Don

Date: Thu, 15 Jun 89 09:34:54 CDT
From: pmk@bedlam.cray.com (Peter Klausler)
Subject: Dextrinous Porter

I brewed a Porter last weekend from
8 lbs. Munton & Fison 2-row pale malt
1.5 lbs. crystal malt
0.25 lb. chocolate malt
0.25 lb. black malt
0.5 lb. flaked barley

in the mash. Unfortunately, my mash temp was too high, as I misjudged the quantity of strike liquor, and the mash spent a lot of time in the 160-170 deg F

range before I brought it down to 154. Conversion was good (OG 1.048 for 5 gal.)

but now, after fermentation with Edme dry ale yeast has settled down to a 1-bubble per 2 minute rate in my carboy, the gravity is 1.024. It is not very bitter (1 oz. Willamette and 0.5 oz Cascade in 90 min. boil, with 0.5 oz Cascade dry-hopped in the fermenter after foam fell); it's sweet, as I feared.

I suspect that there's nothing I can do now to turn this sweet stuff into the dry Porter I intended, so my question to this (wonderful!) mailing list is not "How do I fix it?" but rather, "Is this some obscure style that I can claim

I intended to brew in the first place?" I guess I need some level of "plausible brewability"!

Rob: 400 subscribers? Congratulations! This is a really valuable service; it's fun reading, and has improved my brew immensely. Thanks!

Finally, a novice lager-brewing question. I don't have a spare fridge or cool basement to lager in. Is it possible to lager in the bottle in a refrigerator, after a warm primary fermentation? I've tried it once, and got some nasty off-smells. I'm willing to try again if I get some reassurance that it's not a completely lame idea.

-Peter Klausler @ Cray Research compiler development / St. Paul, Minn.
"071i30"

Date: Thu, 15 Jun 89 07:57:33 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: bad smell while making lager

From: dwc@olivey.ATC.Olivetti.Com (Dan Crocker)
"A friend

"of mine and I have made about four batches of pretty standard looking
"lagers. While they were fermenting, they smelled alot like rotten garbage
"(a really offensive smell anyway). However, the ales I have made don't
"smell anything like that. I heard that this meant that the fermentation
"temperature of the lager was too high. The funny thing is that it
"doesn't seem to affect the taste to any great degree.

Because ale ferments are carried on at higher temperatures, they are more vigorous. The physical action of the ferment can blow off a variety of by products that you don't want in your beer (in large quantities), especially dimethyl sulfide (DMS). This is the cooked vegetable aroma that is often a part of lager beers. In varying degrees of concentration, DMS can smell like cooked corn, cabbage, or even celery. This aroma will tend to be more noticable with the slower ferments of a lager since great quantities of CO2 and various esters are not being created to dilute and mask the DMS. Michael Jackson claims that DMS was a common and desirable part of American Premium lagers 50 years ago, but now is considered a defect. Perhaps that is why AB uses a relatively high primary fermentation temperature for Budweiser.

--Darryl Richman

Date: 15 Jun 89 13:47 -0330

From: mhalley%leif.mun.ca@CORNELLC.cit.cornell.edu

Subject: Spices in mead

Hi!

It's me again. Since my strong suit is metheglyn (spiced mead), I feel qualified to speak to the question of which spices to add. Roger says: "Cinnamon might be a bit harsh... clove, nutmeg, or the other sweeter spices might do better." In my experience, both clove and nutmeg are quite easy to OVERdo, and the result can be disastrous and may not even be rectified by LONG aging. I have shipped my (prize-winning) recipe to this network before. Believe me, it's good, and the minimum aging period is only about six weeks.

I don't mean longer aging won't improve it, but it's not only clear and drinkable after the shorter period, it even tastes GOOD. I would suggest that a possible cause of the problem mentioned by Dave could be the use of powdered or ground, rather than whole spices. Maybe Dave could answer that directly.

Many people prefer to vary amounts of spices to suit their own taste preferences. I can see that Roger would prefer less cinnamon than some might. But the oils in clove and nutmeg can produce very nasty bitternesses, if they're used improperly or in too large amounts, so don't just leap into the breach.

For a small batch of metheglyn (one to one-and-a-half gallons finished), I use 3 lbs. of honey to a gallon of water, and one "grab" handful of stick cinnamon, two cupped handfuls (scant) of whole allspice, and a short palmful of whole cloves. I do not add nutmeg to my basic recipe, although I'm VERY fond of it and can happily add it to almost any other cooking. I don't add it because it's so tricky. I DO put some in my rose-petal mead and my peach mead, but only one or two split nutmegs. Maybe Rob still has my recipe on file somewhere, if you want it. Or you could email me direct. If you expect direct email answer, though, you have to be accessible via bitnet.

What I intended to say was that in my early days of mead-making (some ten years or so ago), I tried using ground spices and ruined a couple of batches before I found out what the problem/ was.

My foster-brother likes heavy, sweet, spiced fruit meads and has some good recipes for that type. I don't care for them at all. Mine, while not exactly "sec", turn out dry enough for an acceptable table drink. I believe I have previously compared them to a good Moselle for sweetness.

My second batch of beer was almost, but not quite as good as the first. I must have either mixed the bottling sugar insufficiently or capped incorrectly, because about half the bottles were flat. No problem in Newfoundland. We have a local beer called "Jockey Club" that is QUITE drinkable. I simply mixed the flat homebrew with Jockey and drank it happily. I have noticed that my brewing colleagues here ALL choose Jockey. It's minimally darker, a bit lower in carbonation, and noticeably better tasting than any other domestic commercial beer here. I wish I could make it available all over North America. It's something I'll MISS when I leave in August.

I have a friend here who makes a delightful rowanberry (European mountain ash, dogberry) liqueur. If anyone is interested, I'll see if I can get his recipe. It's strange in that the actual flavour is light, fruity, and sweet, while the "nose" is distinctly reminiscent of freshly-cut lumber. WOODY is a MILD description. Like the infamous moose-turd pie, "It's good, though."

Here's how!

--Ye Olde Batte

Date: 15 Jun 89 17:21:10 EDT (Thu)
From: hplabs!decvax!wang!mds (pri=8 Marc San Soucie ms 019-890 x76723)
Subject: A Page From The Brewing Journal

A page from the brewing journal (a lesson in excess):

Batch 8 - July 7, 1987
Crankcase Stout (Stout III)

- 1 lb. crushed crystal malt
- 1 lb. crushed roasted barley
- 1-1/2 lbs. crushed black malt

I put these delights into two gallons of water and got it boiling, eventually. Boiled about 10-15 minutes, then scooped out most of the miscellaneous, putting some into another pot to soak with clear water.

- 9 lbs. Munton&Fison dark dried malt extract

This was somewhat exciting, as by the third bag the sluice was thick enough that the malt balled up extravagantly. Continued application of heat settled things down nicely.

- 1 can John Bull dark hopped malt extract

As if I really needed more ingredients.

- 2 inches brewer's licorice

Thick soup, this. I added the juice from the extra pot, black stuff by now, all tart flavor. Two hours after starting, it was finally boiling.

- 2 oz. Nugget leaf hops
- 2 oz. Galena leaf hops

Possibly another 1 oz. of Nugget. I forget.

- 1 oz. Cascade hops
- 2 packets Doric ale yeast

For finishing. Total boil time was about 70 minutes. Literally porridge by finishing time. Turned out to be only two gallons of wort - need a bigger pot for this mess. One boilover didn't help. Took the usual amount of time to cool, then I pitched double yeast and a 1 oz. packet of amylase enzyme, finally retiring for the night after about 6 hours work.

Whoomp! exploded the cover off the plastic fermenter. Marvelous mess all over the walls. Had to scoop cubic yards of foam out of the fermenter to get the cover back on.

Long secondary fermentation, perhaps 3 weeks. Already intimidated.

Heavy, strong, thick. Not really drinkable by 11/88. Interesting, but not completely enjoyable. Too much of too many good things.

Ah, for the innocent days of youth...
At least now I know my limits.

Marc San Soucie
The John Smallbrewers
Massachusetts

End of HOMEBREW Digest #178, 06/16/89

Date: Fri, 16 Jun 89 09:48:31 CDT
From: jmellby@ngstl1.csc.ti.com
Subject: Texas Homebrewing is again Legal (sort of)

Texas Home-brew Vindicated!

The Texas House (Senate?) has passed the bill that lets Texans take home-brewed beer (and wine) outside their homes again.

The way this came about, the fall homebrew competition is at one of two Houston bars. An employee at the bar that didn't have the competition got mad and wrote to the Texas Alcohol and Tobacco Commission (TABC). They examined the homebrew law and decided that it meant Texans could brew, but they

1. Could not take homebrew outside the home, and
2. Could not give homebrew to anyone outside their family.

This sharply curtails any socializing with homebrew.

We got a bill together, and everyone called their representatives, which again lets us give homebrew to others, have competitions, etc.

The only restriction is that we have to notify the TABC whenever we take homebrew outside our homes. ("Dear TABC .. I'm taking 2 liters of Dog-gone Porter to Jack Smiths house on the 19th.")

Of course, all the other alcohol-related bills died a horrible death, including brewpub laws, a law letting the small breweries make higher alcohol content beer (especially best bitters, porters, etc.).

Perhaps someone could give me a suggestion on problems I am having with my ale. In the last several batches I have a high terminal gravity (1015) and despite using as little as 1/2 c sugar for priming 5 gallons, the bottles are over-carbonating.

My theory (which I would like someone to tell me whether this is true) is that since I am fermenting at room temperature, 70-75 degrees, the fermentation doesn't quite finish. All the last 3 batches have had a terminal gravity between 1015 and 1020, and all have been allowed to sit 2-3 weeks with no noticable activity in the secondary fermenter. I am wondering whether the fermentation should be 10 degrees colder, say 65 degrees, and whether this would cause the fermentation to proceed to a lower gravity? I have had suggestions to put the fermenter in a bathtub with a little water, and drape towels over it to cool it slightly by evaporation. Does this work?

Surviving the American Dream

John R. Mellby
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* "A cult is a religion with no political power." *

* -- Tom Wolfe *

End of HOMEBREW Digest #179, 06/17/89

Date: Sat, 17 Jun 89 10:00:18 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: HBU and sanitation

I believe that HBU (Homebrew Bittering Units) are based on five gallon batches. Thus, if you have a recipe that calls for 10 HBU and is for a five gallon batch, you can use 2 ounces of 5% alpha acid hops or 1 ounce of 10% alpha acid hops, etc. On the other hand, if you are making a 7 gallon batch, you would need $14/5$ or $2\ 4/5$ ounces of 5% AA hops or $7/5$ or $1\ 2/5$ ounces of 10% AA hops or 2 ounces of 7% AA hops, etc.

Although I've never tried making a fruit beer, I've read that you don't want to boil the fruit, just sanitize it. 180 degrees is sufficient to kill most bacteria and wild yeasts, so I would suggest steeping the fruit in the wort after the boil.

Roger: I'm curious as to why putting anything in your beer on the second or third day of the ferment would keep you from getting a bacterial infection or starting a wild yeast in your brew. Granted, your yeast has a big lead on the new "diner," but I would still rather sanitize anything I put in my beer whenever the beer is below 180 degrees and not even THINK about worrying.

Al.

End of HOMEBREW Digest #180, 06/18/89

Date: 18 Jun 89 11:00:00 CDT

From: "Where'd all this water come from?" <ptgarvin@aardvark.ucs.uoknor.edu>

Subject: Temperatures higher than 70 F

I live in Oklahoma, where the temperatures in the summertime can get up into the 90s (at least). My apartment usually stays somewhere in the mid 80s.

(Although the weather this week has been atypical. The temperatures have been in the 70s).

I refer to the earlier article about higher temperatures causing incomplete fermentation and hence excess CO2 production in the bottles (delayed fermentation?) and hence explosions (scary thing to happen).

Assuming that I use two stage fermentation (first stage in a food-grade plastic pail, because its easier to check temperature, etc, and second stage in the glass carboy with the gas-lock), at which stage is a lower temperature more crucial? I was thinking of putting the chamber on top of one of those boxes that milk comes in, and putting that in some sort of container and then putting water/ice in it so as to cool the air by evaporation.

- Patrick

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.ecn.uoknor.edu.UUCP

Disclaimer: This message has no disclaimer.

End of HOMEBREW Digest #181, 06/19/89

Date: Tue, 20 Jun 89 11:32 EDT
From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)
Subject: Re: High Temperature Fermentation

I have had fairly good luck with high temperature fermentation. I have not run into increased temperature causing incomplete fermentation, it just seems to react much faster. The problem with incomplete fermentation may be that the yeast metabolism causes the temperature of the wort to increase about 6 or 7 degrees F, this can shock the yeast, so it is most important to control the temperature during the initial ferment when the total metabolic rate is highest. I have made some good ale at 75 degrees F., but have had it 'flash ferment' where the entire ferment lasted less than 48 hours and was fully primed after 3 days! I believe what causes most problems is the 'window' of contamination, where the yeast has not gotten a good start and the media is subject to infection from other agents. Once the yeast has a good hold on the wort, it tends to repel invaders by changing the PH of wort so that anaerobic ferments dont like it, and creating an anaerobic environment so aerobes dont want it either. In the summertime I am especially careful to get a large quantity of yeast going, I usually use about 5 packs of edme per 15 gallons wort. It is best to start it in fairly hot (95-100 d.F) water, not wort, as yeast likes initial hydration to be with just water, then added a thick wort to that, I generally start mine in a very large yeast culturing flask (I think its about 3 liters) several hours before pitching, its usually going like mad. I pitch when the wort is around 95 degrees, I usually get a good head on the primary within about 6-8 hours. When I use lab culture yeast, I also get it started, I dont feel that Wyeast packs contain enough yeast for a really secure start, I allways transfer it into a mason jar full of sterilized wort with a lock rigged on and let it really get going. Check for the upcoming special issue in Zymurgy on yeast, I have an article on sterile transfer and propagation in it. Over the years, when the temperature is high, I have been going to refrigerator fermentation, just to take the edge off the ales. I found I have to have a large stockpile to do lagering properly, or I get impatient. I have used my spare bathtub as temperature control, If you use ice or water bath remember that it is probably better to have a constant but warmer temperature than to have the brew changing temperature radically up and down.

John L. Isenhour LLUG_JI@DENISON.BITNET

Date: Tue, 20 Jun 89 12:57:51 EDT
From: hplabs!gatech!baud (Kurt Baudendistel)
Subject: contact

mr. homebrew,
i've not had any contact with the homebrew organization in a long time.
wasn't there a mailing list or something?
kurt

Date: 20 Jun 89 13:40:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>
Subject: specific gravity problems, over-carbonation

John Mellby writes

"I am having [problems] with my ale. In the last several batches I have a high terminal gravity between 1015 and 1020."

You don't mention what your starting gravity was, but you can expect the attenuation of your ale (the difference between the starting gravity and the final gravity) to be between 65-80%. The factors which affect the final specific gravity are as follows:

1. The strain of yeast. Wyeast and other suppliers are now providing the attenuation characteristics of their yeasts. This data is helpful for when you craft beer. You can select yeasts to be light (with high attenuation) or strong (with low attenuation) body depending upon your desires.

2. The extract. The way that the grain was mashed significantly affects the final gravity. Some extracts are made at higher mash temperatures which result in a greater proportions of limit dextrins in the malt extract. If you are a grain mash/brewer this is one of the characteristics you can control. The length of time you mash the grain at the saccharifying temperature also controls the amount of dextrins in the extract. Wworts with a higher percentage of dextrins have lower attenuation and high final gravities.

3. Contamination. Contamination of the primary fermentation can result in a "stuck" fermentation. In this case, yeast and contaminating microorganisms compete for essential nutrients. The fermentation cycle is interrupted by the decreasing efficiency of the yeast to perform the intended job.

John also writes,

"...and despite using as little as 1/2 c of sugar for priming 5 gallons, the bottles are over-carbonated."

The most common cause of over carbonation, if the correct amount of priming sugar is being used, is bacterial contamination. For a detailed discussion see the Troubleshooting Issue of Zymurgy.

I hope that this is helpful.

ERIK A. HENCHAL
<Henchal@WRAIR.ARPA>

End of HOMEBREW Digest #182, 06/21/89

Date: Wed, 21 Jun 89 08:42 EDT
From: Mike Fertsch <FERTSCH@adcl.RAY.COM>
Subject: AHA National Conference and Competition

The AHA National Conference and Competition was held two weeks ago. From the little I heard on the net, the conference was pretty good. I'm glad to see that the conference has moved away from Denver, and will travel from region to region. Has anyone out there written a 'trip report' or summary of the conference? I think posting it would be interesting for those of us who couldn't make Fort Mitchell. Was Kathy Ireland there as advertised?

With regard to the competition, does anyone have a list of winners from this year's national? Frankly, I'm a little frustrated about the competition. I think first round judging leaves room for improvement. Before I start flaming, I would like to see who this year's winners are. Can anyone post (or e-mail to me) a list of winners?

Mike Fertsch
fertsch@adcl.ray.com
fertsch%adcl.ray.com@a.cs.uiuc.edu

Date: Wed, 21 Jun 89 11:55:34 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: Wine Yeast for Imperial Stout?

At a beer-tasting earlier in the week, I sampled Grant's Imperial Stout. I loved it -- just the thing, I imagine, for a cold winter's evening. That gave me the itch to try making a batch of it for Christmas '90, so I checked Dave Miller's marvelous TCHoHB for a recipe. He gives one that looks interesting, but recommends using "wine yeast". Okay, fine; but what KIND of wine yeast? Pasteur Champagne? Or perhaps one of the (many) yeasts customarily used with still wines? Has anyone out there tried this before? I welcome your opinions!

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

End of HOMEBREW Digest #183, 06/22/89

Date: 22 Jun 89 08:11:12 EDT (Thu)
From: man@granjon.att.com
Subject: Beginning mashing & water filters

I have been thinking about getting into all-grain brewing for a while, but haven't done anything about it. The most recent issue of Zymurgy has an article on mashing using the single-step infusion method and a cooler. For all you grain brewers out there - Does this seem a good beginner method to you? Also, the author uses a brew-boiler. Is this needed? Or could I heat the water in my kettle? I guess the brew-boiler is better in that the spigot can regulate the flow. Any ideas on doing this with a kettle.? I guess I'd need a wort chiller now, too.

Any other pointers for the first-time masher are also welcome.

Another comment about the most recent Zymurgy:
I was a little overcome by the ads for water filters and articles on water in general. Don't get me wrong. The Miller article on water treatment was facinating, but the full-page water filter ads were a little much, especially combined with the reverse-osmosis article. I got confused as to which article the ads were aimed at. Anyone concur?

Mark Nevar

Date: Thu, 22 Jun 89 09:36:33 PDT
From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)
Subject: Wanted: wheat beer recipes

While my first batch of beer ever bubbles and ferments happily, I've been thinking about what to brew next.

Does anyone out there have a good recipe for wheat beer? I've grown partial to Pinkus Weizen (sp?) lately and would love to brew something similar.

Thanks.

Alex Stein
alexs@retix.com
(213) 399-2200 x188 work
(213) 399-0581 home

Date: Thu, 22 Jun 89 12:45:01 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM

Subject: Thanks!

Oh, what have I wrought? Thanks to all who've supplied my missing Digests, and especially to Jim Bauer, Mike Kahn, and Joshua Glasser (Win, Place, and Show, respectively). The instant and huge response to my request is extremely heartening! Homebrewers certainly are a helpful bunch, aren't they? Thanks again to all. - Martin

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 22 Jun 89 13:36:38 -0700
From: John S. Watson <watson@ames.arc.nasa.gov>
Subject: Label Images Wanted

Hello Homebrewers,

After my seventh batch of homebrew I wish to make some labels for my homebrew, and use the various painting programs on my computer.

The problem is, none of these programs have any pictures of barley or hops or beer-like things.

So, would anybody have some "beer" images, icons, etc. they'd like to send me, or even examples of labels you have made with your computers. (I can decode and convert to just about any standard format, gif: sun-raster, tif or even raw.) Please uuencode them. I'd also like to get a hold of some nice big old fashioned looking fonts.

Also, what kind of information do you folks like to put on the label. Here's what I'm including: name of my beer, type of beer, month/year made, and batch number. Anything else come to mind?

What is the best way to get old labels and foil off?

Thanks,
John
ARPA: watson@ames.arc.nasa.gov
UUCP: ...!ames!watson

Date: Thu, 22 Jun 89 16:51:40 EDT

From: davet@rdrc.rpi.edu

Subject: Canadian homebrew laws?

Does anyone know what the homebrewing laws are in Canada?
I will be moving to Toronto soon and would like to continue
my homebrewing up there.

-- Dave Tonnesen

tonnesed@turing.cs.rpi.edu

Date: Thu, 22 Jun 89 19:24:36 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Interesting Ingredients

In HBD #174, I posted a request for information about "interesting ingredients", in other words, anything besides malt, hops and yeast. I promised to summarize and well ... I only got two responses. Before I summarized, I decided to repost in the hopes that there were some of you who decided to wait for someone else respond (I can't believe that only 2/400 of you have tried anything creative in your beer).

I'm looking for accounts of any such experiences (maybe I wasn't so clear about that in my original posting):

All this talk about different ingredients has brought up several examples about which I know very little (my only references being Papazian's and Birch's books):

yarrow
cardamom
woodruff
honey
raspberries
etc.

Papazian has covered cherries, ginger, cinnamon plus various others that were not mentioned.

I'm interested in three things about these ingredients in beer:

- 1 - What type of beer they are good in.
- 2 - Approxamately how much and when they should be added.
- 3 - What their affect is.

Any comments from those of you who have tried these or ANY other interesting ingredients would be greatly appreciated (I know there must be A LOT of creative homebrewers out there ;-). Please respond by e-mail, and I will summarize.

-Al (ajhainer@violet.waterloo.edu)

End of HOMEBREW Digest #184, 06/23/89

Date: Fri, 23 Jun 89 09:56 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: pyment recipe

Dave Sheehy mmentioned that local beekeeper's are interested in our attempts at mead. I've found the same to be true -- a promise of a bottle of the finished products often results in a nice discount! He also requested a recipe for the Riesling pyment I mentioned a few weeks back. Sorry to tantalize without more info (mea culpa):

Riesling Pyment (5 gal.)

4.5 lb. wildflower honey
5.5 lb. partial blueberry honey
2 T. acid blend
1 T. pectic enzyme
4 lb. can Alexander's Johanissberg Riesling extract
1 pack Red Star Champagne yeast

Methods: From what I can decipher I boiled this in a small amount of water, probably for 1 hour. [I have learned since, first from "Ye olde batte" whose experience I respect, that meads should not be boiled lest the aromatics of the honey be driven off -- This makes a lot of sense to me. My last effort was held at pasteurizing temps (180-200) for about 2 hours rather than boiled.] I transfered to the secondary after 8 days and bottled after about 4 months. As I said this is more winey than your straight mead, but very pleasant. Medium dry and spritzig -- very nice as a table wine. Those of you set up to crush your own grapes might try a grape/honey mix sometime. A drink of noble history! I'd be interested to hear of anyone's attempts at a cyser (a fermented honey/apple cider mix).

As far as collaborating, I'm willing to hold a "official mead tasting" in my home (according to local laws) if people would be interested in exchanging some mead samples. Contact me via E-mail.

Jackie Brown, Hickory Corners, MI Bitnet: BROWN@MSUKBS

P.S. PTGARVIN, did you get my e-mail regarding yarrow?

Date: Fri, 23 Jun 89 11:40:12 mdt
From: att!iwtio!korz@hplabs.HP.COM

Subject: removing labels

I've found the best way to remove old labels (and yes, even foil) is to soak the *OUTSIDES* of the bottles in a washing soda (Sodium Carbonate) solution. I use about 1/4 cup in about 6 gallons of hot water. The reason that I stress "outsides" is because I once left a sink full of bottles and washing soda solution overnight and got a white sediment stuck to the glass (both inside and out). I managed to remove the sediment with lemon juice, but since then I just stand water-filled bottles in washing soda solution.

Al.

Date: Fri, 23 Jun 89 15:48:38 CDT

From: "Lance "Bits B We" Smith" <lsmith@umn-cs.cs.umn.edu>

Subject: Wheat Beers

I'm am told by my mashing friends that wheat beers are somewhat difficult to make because of the behavior of the wheat compared to malted barley. (feel free to expand on this or contradict it as you see fit.)

If you're an extractor, I think there are only two available brands of wheat extract. Ireks I think makes some (or is it the other German extract?) and William's homebrew sells some of their own. The Homebrewery includes some wheat with their Yellow Dog Extract, but not enough for a true wheat beer.

William's also sells a liquid yeast pouch (made by Wyeast?) which they say is made up of two strains of yeast to give the beer the authentic southern Germany taste. (Whatever that means.) Dave Miller lists another German lab culture which he recommends for Weizen beer. I'd need to check on that.

I've tried William's Weizen beer kit and it turned out fairly well as a dunkel weizen. If you want their address send me a note at lsmith@umn-cs.cs.umn.edu. Their extract comes in 6 lb boiling bags. Their kits include malt, yeast, and pellet hops (bittering and finishing). Their prices seem high on some items but they'll ship it free if you're on the West coast so maybe it balances out.

And don't forget to drink that Schell's award winning wheat beer when you're in or around Minnesota!

End of HOMEBREW Digest #185, 06/24/89

Date: Fri, 23 Jun 89 7:34:52 EDT
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Beginning mashing & water filters

Yes, the single-step method in the picnic cooler is a good way for the beginner to mash. In fact, it seems to serve more experienced brewers as well.

No dedicated brew boiler is required, either; I use a canning pot as a source of hot water for mashing. Re-fill, re-heat, use as a source of hot water for sparging. After that, with the sparge water gone, it serves me well as a boiling pot.

I do plan to buy a large (≥ 7 gal) stainless stock pot as is used in institutional cooking. Anyone know of any good buys on these?

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra killer gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Sun, 25 Jun 89 06:19:16 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #185 (June 24, 1989)

From: "Lance "Bits B We" Smith" <lsmith@umn-cs.cs.umn.edu>
"I'm am told by my mashing friends that wheat beers are somewhat difficult
"to make because of the behavior of the wheat compared to malted barley.
"(feel free to expand on this or contradict it as you see fit.)

Funny you should mention this. My partners and I just made a 15 gallon
batch of weizen yeasterday (along with a 15 gallon batch of bitter--11.5
hours from setup to party, and returning almost 33 sg lb. of grain/gallon
water in the later, 31.5 in the former).

Our beer was 50% malted wheat, 30% Munich, and 20% 2 row. The hot break
in the boil was the most unbelievable thing I've seen. It looked like
egg drop soup. We took out a sight glass and grabbed a bit and the flocs
were huge. As much as 1/2" in diameter.

We didn't have any trouble with the sparge--the traditional difficulty
with wheat is that, without any appreciable husks and lots more protein
and vegetable gums, it mucks up the runoff. We took our time, however:
20 minutes to settle in the lauter tun, at least 30 minutes of recycling,
and 1.5 hours to sparge. We cut it off when the adjusted gravity was
still 1.015, even though we were still getting color, because we weren't
getting any more sweetness, just grainy notes.

We avoided picking up much of the break and trub out of the boiler by
whirlpooling the wort at the end of the boil. We used my immersion
cooler to bring the temperature down under 70F. Although it was cool
enough to pitch 40 minutes, we went more than an hour to help compact
the trub/hop pellet pyramid that the whirlpool had left in the center
of the kettle.

The ingredients for 15 gallons:

14 lbs. wheat
8 munich
6 2 row

90 grams Hersbrucker hops (3.4% alpha)
 for bittering

Medium soft water with an addition of
10 grams Calcium Carbonate

Sierra Nevada culture yeast

Mash with 1.25 quarts water per pound of grain
with rests at 120F-1.5 hours, 135-45 minutes, 148-30 minutes,
156-until converted, 172-15 minutes.

OG 1.055. Ask me again in a few weeks for the FG.

"William's also sells a liquid yeast pouch (made by Wyeast?) which they say "is made up of two strains of yeast to give the beer the authentic southern "Germany taste. (Whatever that means.) Dave Miller lists another German "lab culture which he recommends for Weizen beer. I'd need to check on that.

I was going to try one of the Wyeast pouches but I forgot to get one when I went to the local shop. I've had good results with 1007, their German Ale yeast, in making an Alt. Not a lot of fruity esters, even when fermented at 70F.

--Darryl Richman

End of HOMEBREW Digest #186, 06/26/89

Date: 26 Jun 89 17:27:24 PDT (Mon)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Siphoning

When siphoning my brews, I've gotten the flow started by sucking on the end of the hoze (after rinsing my mouth with whiskey). I've never had a problem with contamination. However, I often wonder if there isn't a better way to do this. I have tried filling the hoze with water first, but this seems like a silly thing to do: expose the brew to fresh water. I don't think bleach solution is the solution either.

Does anyone have a better idea on how to get the flow started when siphoning?

[Florian Bell, Boonesborough, Oregon]

Date: Mon, 26 Jun 89 19:46:15 EDT
From: Richard Hargan <HARGAN@UMDD.UMD.EDU>
Subject: Precipitate in wort.

I recently brewed up a 3 gallon batch of wort which I plan to use as a yeast starter for liquid yeasts. I used a can of John Bull Light Malt Extract (hopped) dilluted to 3 gallons. I brought this to a boil in my stainless steel stock pot and maintained a rolling boil for about a half hour. I noticed that the wort darkened somewhat during this process, but did not pay much attention to it. I transfer the hot wort to one quart canning jars and placed them into a pressure cooker. I maintained the pressure cooker at 10 psi for about 30 minutes. When I removed the jars from the cooker, I noticed that the wort was VERY dark and a light, fluffy precipitate had formed in the bottom of the jars.

My questions are,

- Why did the wort darken from an amber color to a dark color? Is this normal? Personally, I prefer dark beers, but I am a little curious as to why there should be such a pronounced change in color.
- What is the precipitate that has formed in the bottom of the jars? I had placed a small amount of vivegar in the water in the bottom of the pressure cooker to prevent water stains (or so the instruction manual advised), and I suppose it is possible that some of the vinegar vapor could have made it's way into the jars, but that seems a little unlikely to me. I had originally planned on using an unhopped malt extract in this batch, but after checking on my supplies, all I had was hopped extract. Could this explain the precipitate?

I am going to go ahead an use one of the jars of wort as a starter for some Wyeast and brew up a batch of Irish Ale and see what happens. I had planned on getting a yeast bank kit and preserve some of the starter culture for later use, but now I just want to see if the starter wort is contaminated.

If anyone has any suggestions/explanations for what happened, I would be interested in hearing them. Thanks.

Richard B. Hargan
Systems Programmer

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Date: 26 Jun 89 13:08:22 EDT (Monday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Cyser

Jackie Brown asked if anyone has made cyser. I made a one gallon "experimental" batch last fall with very good results. My second batch (5 gallons) is settling out in a carboy as we speak.

I don't have the recipe here at work, but here are some comments. I made up my own recipe, starting with apple cider that contained no preservatives. Using that as a base, I added honey until the specific gravity reached the approximate SG of grape juice (I wanted the cyser to have about the same amount of alcohol as wine). I then added potassium metabisulfate to the honey/cider mixture to kill any wild yeast. After letting the must sit for a couple days, I added two packages of Red Star Champagne yeast and let nature take it's course.

The first batch turned out semi-dry, with a definite apple flavor (though not sweet). With age the sharp apple flavor turned rather smooth. Very nice, I think. I racked the second batch a couple weeks ago (tasting it in the process), and it's coming along fine.

I can provide specifics about my recipe if anyone is interested. Note, though, that it's very easy to make up your own recipes. I'm sure that there are purists who will say that I cheated by using wine as a model for my experiments, but that's how it goes.

/Don

Date: Mon, 26 Jun 89 19:43:14 mdt
From: att!drutx!homer@hplabs.HP.COM

Subject: 1989 NATIONAL HOMEBREWERS COMPETITION WINNERS

Compiled by the American Homebrewers Association
PO Box 287, Boulder, CO 80306 USA
(303) 447-0816

BEST OF SHOW Homebrewer of the Year sponsored by Munton and Fison, Stowmarket, England
Paul Prozeller, Hamden, Conn.
Dubbel Queensberry Framboise

Meadmaker of the Year sponsored by Home Wine and Beer Trade Association
Shelby Meyer, Tuscon, Ariz.
Nogales Black Walnut Leaf Mead

Club High Point Award House Beer Measure of Excellence, sponsored by House Beer, Dallas, Texas
Sonoma Beer-O-Crats, Santa Rosa, Calif.

1. Alt (34 entries) Great Fermentations of Santa Rosa Award, sponsored by Great Fermentations of Santa Rosa, Calif.

- 1st: Steven Daniel, League City, Texas
Accidental Alt
- 2nd: George Mika, Takoma Park, Md.
Alter Hickory
- 3rd: Kelly Dunham, Pacifica Calif.
Brewbird of Hoppiness Alt

2. Barley Wine (44 entries) Dover Vineyards Barley Wine Award Champion, sponsored by Dover Vineyards, Westlake, Ohio

- 1st: Clay Biberdorf, St. Louis, Mo.
Willy's Best
- 2nd: Norman Dickenson, Santa Rosa, Calif.
Old Fogfoot Hardy Ale
- 3rd: Ron Page, Middletown, Conn.
Eviction Ale

3. Belgium-Style Specialty Beer (20 entries) Manneken-Brussel Imports Chimay Award, sponsored by Manneken-Brussel Imports, Austin, Texas

- 1st: Paul Prozeller, Hamden, Conn.
Dubbel Queensberry Framboise
- 2nd: Phil Markowski, New Haven, Conn.
It Is Waloon
- 3rd: J. David Wallace, Bend, Ore.
Blackberry Weisen

4. Brown Ales (71 entries) Premier Malt Brown Ale Award Champion, sponsored by Premier Malt Products, Grosse Pointe,

Mich.

- 1st: Thad Smith, San Francisco, Calif.
Smith Tn Heller
- 2nd: Steven Daniel, League City, Texas
S.E. Texas Northern Brown Ale
- 3rd: Mark Gryska, Northampton, Mass.
Untitled

5. Cream Ale (18 entries) The Wine Works Trophy, sponsored by The Wine Works, Denver, Colorado

- 1st: Rodney Howard, Oakley, Calif.
Colby's Cream Ale
- 2nd: Jeffrey Sternfeld & Paddy Giffen, Santa Rosa, Calif.
Sean Furgeson's Chapeen Cream
- 3rd: Vern Wolff, Esparto, Calif.
Cream Ale

6. Fruit Beer (26 entries) Purple Foot Trophy, sponsored by The Purple Foot, Milwaukee, Wisconsin

- 1st: David G. Hammaker, Roaring Spring, Pa.
Cherry Ale
- 2nd: Mark Gershen, Glendale, Calif.
Cranberry Stout
- 3rd: Stephen Weiler, Fort Walton Beach, Fla.
Jane's Thing

7. Herb Beer (38 entries) The Homebrewery Herb Ale Beer Award, sponsored by The Homebrewery, Fontana, Calif.

- 1st: Mark Fjeld, West Valley City, Utah
Friendly Spruce Lager
- 2nd: David Perlman, Philadelphia, Pa.
Wissahicvion
- 3rd: John Masters, S. Lake Tahoe, Calif.
Christmas Ale

8. Best of Pale Ale Class EDME Centenary Trophy, sponsored by Edme Ltd., Mistley, Manningtree, England

- Norman Hardy, Seattle, Wash.
Cascade Bitter

8a. Pale Ale / Classic Pale Ale (52 entries)

- 1st: Charles Milan, Baton Rouge, La.
Half and Half Ale
- 2nd: Mark Bartkowiak, Warrenville, Ill.
Gold Rooster Pale Ale
- 3rd: Rande Reed, Milwaukee, Wis.
Fountainhead Pale Ale

8b. Pale Ale / India Pale Ale (16 entries)

- 1st: James Reese, Amarillo, Texas
Diving Duck Ale
- 2nd: Pdraic Giffen, Cotati, Calif.
L & P IPA II
- 3rd: John Hall, Worthington, Ohio
One More Time Ale

- 8c. Pale Ale / British Bitter (43 entries)
- 1st: Norman Hardy, Seattle, Wash.
Cascade Bitter
 - 2nd: Byron Burch, Santa Rosa, Calif.
Manhunt Bitter
 - 3rd: Dr. Keith Dorschner, Greenleaf, Idaho
Greenleaf Bitter
9. Porter (69 entries) The Brass Corkscrew Award, sponsored by The Brass Corkscrew, Seattle, Wash.
- 1st: Grant C. Johnston, Berkeley, Calif.
Packer Porter
 - 2nd: Craig Olzenak, Grinnell, Iowa
Prancing Pony Porter
 - 3rd: Paul Macchia, Martinez, Calif.
Bellboy Porter
10. Scotch Ale (28 entries) Wine & Hop Shop Award, sponsored by Wine & Hop Shop, Denver, Colo.
- 1st: Ron Page, Middletown, Conn.
Butterscotch
 - 2nd: Robert Burko, Milwaukee, Wis.
"Beam me up, Scotty"
 - 3rd: Michael Nazarec, Toronto, Ont., Canada
Heavy Scottish X-mas Ale
11. Specialty Beer (40 entries) Buffalo Bill's Brewpub Award, sponsored by Buffalo Bill's Brewpub, Hayward, Calif.
- 1st: Victor Gottlieb, Manakin-Sabo, Va.
Gottlieb's Victory Beer #11
 - 2nd: Guy Ruth, Albuquerque, N.M.
Todo La Tienda
 - 3rd: James Johnson, Kenosha, Wis.
French Lager
12. Stout (85 entries) Coal Black Kidney Award, sponsored by Great Fermentations of Marin, Calif.
- 1st: Rande Reed, Milwaukee, Wis.
Fountainhead Black Magic
 - 2nd: Tom Hauge, Sunnyvale, Calif.
One Hop Beyond
 - 3rd: Padraic Giffen, Cotati Calif.
New Year's Day
13. Wheat Beer German Style (46 entries) Wheat Growers Challenge Cup, sponsored by National Association of Wheat Growers Foundation, Wash., D.C.
- 1st: Grant C. Johnston, Berkeley, Calif.
American Dark Wheat
 - 2nd: Quentin Smith, Rohnert Park, Calif.
Beat Your Feet Wheat
 - 3rd: Jill Kirkland & Dana Kukkonen, Lakewood, Colo.
Bitch Brau
14. Bock (62 entries) Yakima Valley Hop Growers Trophy, sponsored by Yakima Valley Hop Growers, Yakima, Wash.
- 1st: Ronald Brubaker, Cincinnati, Ohio

- Stimulator
2nd: Charles Lambert, Romulus, Mich.
O-So-Bock
3rd: Peter J. Jelinek, Portland, Ore.
No Stupid Name
15. Continental Dark (25 entries) Dave Line Memorial Trophy, sponsored by Crosby & Baker, Westport, Mass.
1st: Ross Herrold, Laporte, Ind.
Lady of the Morning
2nd: Mary Frances Richardson, St. Catharines, Ont.,
Canada
Dark Star
3rd: Eric McClary, Carson City, Nev.
Erasmus Dunkel
16. Export (26 entries) DeFalco's Wine & House Beer Trophy, sponsored by DeFalco's Wine & House Beer, Dallas, Texas
1st: Todd Hanson, Sheboygan, Wis.
Reagan Knew
2nd: Rodney Howard, Oakley, Calif.
Colby
3rd: Robert Carter, Watsonville Calif.
Pale Lager
17. Munich (20 entries) Wines Inc. Trophy, sponsored by Wines Inc., Akron, Ohio
1st: Steven Daniel, League City, Texas
League City Munich
2nd: David Miller, St. Louis, Mo.
Helles
3rd: John Polstra & Peter Laffan, Seattle, Wash.
Gold Im Munde Helles
18. Pilsener (79 entries) Alexander's Pilsener Trophy, sponsored by California Concentrates, Acampo, Calif.
1st: Eric McClary, Carson City, Nev.
Oasis Lager
2nd: Dr. Keith Dorschner, Greenleaf, Ida.
Andenken
3rd: John Maier, Newport, Ore.
Shaun's Real Lager
19. Rauch (17 entries) Jim's Homebrew Supply Shop Award, sponsored by Jim's Homebrew Supply, Spokane, Wash.
1st: Jeffrey Sternfeld, Santa Rosa, Calif.
Cerveza Ahumar
2nd: John Maier, Newport, Ore.
Smokehouse Lager
3rd: Ralph Bucca, Huntingtown, Md.
Smoky Mash
20. Steam (43 entries) Anchor Steam Beer Cup, sponsored by Anchor Brewing Co., San Francisco, Calif.
1st: Stephen Morelli, Portland, Ore.
Fat Brothers Original American
2nd: Robert Carter, Watsonville, Calif.

Amber
3rd: Phil Markowski, New Haven, Conn.
No Nuggets

21. Vienna (39 entries) Frank H. Steinbart Memorial Award,
sponsored by F.H. Steinbart, Portland, Ore.

1st: Charlie Olchowski, Greenfield, Mass.
Does Ek Ki?
2nd: David Blossman, Baton Rouge, La.
Bloss Brau
3rd: Dave Kimber, Toronto, Ont., Canada
Yo Vienna

22. Traditional Mead (3 entries) Havill's Mazer Mead Award,
sponsored by Havill's Mazer Mead, Rangiora, New Zealand

1st: Wayne W. Waananen, Lakewood, Colo.
Full Moon Mead

23. Melomel, Pymment, Cyser, Flavored Mead (33 entries)

1st: Shelby Meyer, Tuscon, Ariz.
Nogales Mead (Black Walnut Leaf)
2nd: James Runkel, Fredonia, N.Y.
Sparkling Elderberry Mead
3rd: Joseph Hauge, Portland, Ore.
Apricot Aphrodisiac

Thanks to Paul Echternacht, at the AHA, for helping to move
this file from their Mac to my PC.

The conference was great, I will try to write more about it soon.

Jim Homer
att!drutx!homer

End of HOMEBREW Digest #187, 06/27/89

Date: Tue, 27 Jun 89 10:41:35 EDT

From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)

Subject: Re: Siphoning (From: florianb%tekred.cna.tek.com@RELAY.CS.NET)

florianb%tekred.cna.tek.com@RELAY.CS.NET writes:

>When siphoning my brews, I've gotten the flow started by sucking on
>the end of the hoze (after rinsing my mouth with whiskey). I've
>never had a problem with contamination. However, I often wonder if
>there isn't a better way to do this. I have tried filling the hoze
>with water first, but this seems like a silly thing to do: expose
>the brew to fresh water. I don't think bleach solution is the
>solution either.

>

>Does anyone have a better idea on how to get the flow started when
>siphoning?

What I usually do is dip an extra foot or so of tubing (assuming my liquid level is fairly close to the top of my fermenter) into my fermenter and then squeeze the tube and quickly pull the extra foot back out again. When I pull the pinched tube out, it is filled with wort. If the wort level is lower in the fermenter, you have to dip more tubing into it. The idea is to pull out enough wort-filled tubing to reach over the side of the fermenter and down to a level that is below the wort level. With the standard 5 gallon carboy or bucket filled nearly to the top, this is trivial. This technique doesn't work with the rigid siphoning tubes that some homebrew shops sell.

Chuck Ferguson
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uunet!x102a!x102c!ferguson

Date: Tue, 27 Jun 89 09:57:54 +0200
From: Jeremy Cook <jeremy@kheops.cmi.no>
Subject: Re: Siphoning

To get siphoning started without contamination (I always suck anyway, never had any problems) take the siphon tube and feed it slowly into the brewing container with the end or tube tap open. Feed it in all the way so that the tube fills with brew, don't let any air bubbles get in by pushing too fast. You now have your siphon tube fully submerged and full of brew (still holding on to the end). Now block the tube or close the tap and simply pull the tube out of the brew. If the end is blocked off properly the tube will remain full of liquid as you pull. Aim the tube towards your jug, bottle or whatever and open the tap. Hey presto!

Jeremy Cook

Date: Tue, 27 Jun 89 13:45:55 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: RE: Siphoning

In response to "florianb's" questions about siphoning: (sorry,
I forgot the real name)

The way I go about it is by sterilizing my hose in a weak bleach solution first. At the same time, I boil up a couple of gallons of water that I use for sterilizing other, non-meltable stuff like a ladle and a thermometer. After that water cools down to about 150 F. or so, I put the hose in, making sure there aren't any air bubbles in it. Then I take it out, plunge one end into the big plastic open fermenter that I rack the beer into before priming and bottling and the other end into a bucket, and let it siphon until it looks like beer instead of water (a matter of seconds and about a pint of liquid). This way I don't have to suck on the hose, but I also don't have to expose the beer to unsterile water. After just a few batches, I've become adept enough at this that I think virtually none of the water in the hose backs up into the beer, anyway.

Since I've mentioned sterilizing with bleach solution, I'd like to ask how others view this - I seem to recall reading somewhere that some people think using bleach to sterilize is a bad idea. True? False? Why? How careful are people in rinsing out whatever sterilizing solution they use from fermenters and bottles? I've taken to washing bottles carefully with hot water, then soaking them for a couple of days in a bathtub full of weak bleach solution, then just draining them upside down in their boxes (lined with newspaper) before bottling - no further rinsing. I haven't noticed any off tastes or other effects from this. Comments/advice?

gordon hester
gh0t+@andrew.cmu.edu

Date: Tue, 27 Jun 89 08:05:28 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Siphoning

From: florianb%tekred.cna.tek.com@RELAY.CS.NET
"When siphoning my brews, I've gotten the flow started by sucking on
"the end of the hoze (after rinsing my mouth with whiskey). I've
"never had a problem with contamination. However, I often wonder if
"there isn't a better way to do this. I have tried filling the hoze
"with water first, but this seems like a silly thing to do: expose
"the brew to fresh water. I don't think bleach solution is the
"solution either.

This is always coming up. It **may** be the weakest link in homebrewing;
on the other hand, I would hazard a guess that most people start a
siphon with less preparation than you and seem to come up with good
beer anyway. Here are some ideas:

- * Your idea about filling the hose with water is a good one. You have to sterilize it and rinse it, right? On the last rinse, keep it full and let the first run go down the drain until you have beer coming out the end.
- * I keep a bleach-solution soaked paper towel handy and wipe the end of the hose with it after I get the line filled with beer. The paper towel has been squeezed dry, so it is the contact with the hose that is sanitizing, not any solution that remains on the hose.
- * You can fabricate or buy one of several types of siphon starters. One I've read about in a back zymurgy is a T fitting; you run water from a hose through the cross of the T and connect the vertical part to your siphon hose. When the beer begins to flow, you pinch off the hose and move it to your receiving container. (I think, this is from memory, not experience.)

--Darryl Richman

Date: Tue, 27 Jun 89 14:21:14 -0600
From: hplabs!utah-cs!att!ttrdf!frank

Subject: siphon starting

I found a great item at the local fish and pet store for starting the siphon. It's a rubber bulb with a hole in each end big enough for my siphon hose. I put one end of my siphon hose in the carboy with the brew, and the other end into one end of the siphon bulb down by my priming tank. I squeeze the bulb and cover the other hole in the bulb with my whiskey soaked finger. Releasing the bulb now draws the brew up into the siphon hose and on its way to the priming bucket. A couple quick repetitions of this and the brew's a flowin.

Date: Tue, 27 Jun 89 08:18:04 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Precipitate in wort.

From: Richard Hargan <HARGAN@UMDD.UMD.EDU>
" - Why did the wort darken from an amber color to a dark color? Is this
" normal? Personally, I prefer dark beers, but I am a little curious as
" to why there should be such a pronounced change in color.

This is the normal darkening from cooking the wort. Long boils will appreciably darken the wort by creating meladinoids (sp?) and caramelizing sugars.

" - What is the precipitate that has formed in the bottom of the jars? I had
" placed a small amount of vinegar in the water in the bottom of the
pressure
" cooker to prevent water stains (or so the instruction manual advised),
" and I suppose it is possible that some of the vinegar vapor could have
made
" it's way into the jars, but that seems a little unlikely to me. I had
" originally planned on using an unhopped malt extract in this batch, but
" after checking on my supplies, all I had was hopped extract. Could this
" explain the precipitate?

This precipitate is a good sign. It is called trub (troob) and is precipitated proteins and tannin. A good amount of trub is formed during the so called hot break that often occurs about 15 minutes into the boil. (See my article a couple days ago about my wheat beer that had so much hot break that it looked like egg drop soup.) A good hot break is important because your beers will come out much clearer. You don't want to add this trub to your fermenter if you can help it because it is excellent food for a variety of marauding invaders and is of no use to your yeast. Such beasties can directly affect the flavor of your beer and, when the yeast flocculates out, can attack them and release sulfury compounds that give flavors and odors associated with "yeast bite".

"I am going to go ahead and use one of the jars of wort as a starter for some
"yeast and brew up a batch of Irish Ale and see what happens. I had planned
"on getting a yeast bank kit and preserve some of the starter culture for
later
"use, but now I just want to see if the starter wort is contaminated.

If the domed lid on your wort stays down, you don't have to worry about contamination. When you make your starter, try to avoid pouring any of the trub into the starter bottle.

"If anyone has any suggestions/explanations for what happened, I would be
"interested in hearing them. Thanks.

You can avoid this by cooling the wort and racking it off of the trub into your jars, which you can then can in the normal way.

--Darryl Richman

Date: Tue, 27 Jun 89 16:21:50 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: siphoning & canning wort

From: florianb%tekred.cna.tek.com@RELAY.CS.NET

>Does anyone have a better idea on how to get the flow started when
>siphoning?

This is how I siphon. Laugh all you want. I certainly do. Imagine one of those orange carboy caps on a carboy, with a racking tube through the big hole and a vinyl tube leading from the racking tube to the target of the siphoning operation. Now imagine a blood pressure squeeze bulb stuck on the other, smaller tube coming out of the carboy cap. A few squeezes starts the siphon action and the bulb can then be removed. Hose clamps are optional :-) Seriously, a hose clamp to absolutely seal the junction between the racking tube and siphon tube can eliminate the tendency to leak air into the wort as it transfers.

Incidentally, after hearing from a friend how easy it is to make holes in glass, I'm going to try putting a spigot into a carboy and see if I can cut out siphoning altogether.

From: Richard Hargan <HARGAN@UMDD.UMD.EDU>

> - Why did the wort darken from an amber color to a dark color? Is this
> normal? Personally, I prefer dark beers, but I am a little curious as
> to why there should be such a pronounced change in color.

Malliard (sp?) reaction, I think it is called. It always happens and is the basis for the darkening of a lot of things when they are heated. It is perfectly normal. It is more extreme when a pressure cooker is used than with normal boiling, but boiling long enough to get a decent break is also going to cause significant darkening.

> - What is the precipitate that has formed in the bottom of the jars? I had

No sweat. This is just the same kind of trub that you get in your boiler when you brew. Just decant the wort off this when you pour into the starter bottle. In my opinion it is important to get this stuff out of the wort and leave it behind anyway, so this is a good thing to observe.

I ferment my starters out and decant almost all the the liquid off the yeast, then swirl the yeast up from the bottom with the last bit of wort and pitch it. This minimizes the color effects. If not fermented out, however, you would be discarding a lot of yeast still in suspension, so this is an either/or situation. Some will suggest pitching the starter when it is very active, but I can only report that I do not have lag problems and cannot tolerate the extra color.

Someone suggested I make my starter wort by mashing pale malt instead of using extract. This is a good idea, but it turns out you end up with starter wort that is "dark" instead of "very dark", so it is only a partial solution but might make the difference.

>I am going to go ahead and use one of the jars of wort as a starter for some
>Wyeast and brew up a batch of Irish Ale and see what happens. I had planned
>on getting a yeast bank kit and preserve some of the starter culture for
later
>use, but now I just want to see if the starter wort is contaminated.

You probably have the most sterile wort in your neighborhood. Don't worry about that aspect the slightest bit. If you followed the general canning directions, all is well and that wort will remain fine for a very long time. Longer than you can resist the urge to use it, I'll bet.

I cover my canned wort with sterile aluminum foil so when I want to use it I just pull off the foil, pop the lid and pour without worrying about airborne contaminants settling on the jars. Also, don't forget to remove the rings after the jars cool. It is really annoying to get all set and then find the rings are almost welded on with dried wort that was driven out during the canning :-)

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arpa: soper@encore.com uucp: [bu-cs,decvax,necntc]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Tue, 27 Jun 89 10:29:31 PDT
From: cacilj!paul@uunet.UU.NET (Paul Close)
Subject: Re: single-step infusion method

man@granjon.att.com writes:

>
> I have been thinking about getting into all-grain brewing for a while, but
> haven't done anything about it. The most recent issue of Zymurgy has an
> article on mashing using the single-step infusion method and a cooler.

I don't get Zymurgy--could someone please summarize this method? Are there
pointers to this method in some of the books on homebrewing? Thanks,
--

Paul Close paul@cacilj.CTS.COM ...![uunet, ucsd, crash]!cacilj!paul

The Obi-wan Kenobi method: "Use the Source, Luke" -Jim Fulton

End of HOMEBREW Digest #188, 06/28/89

Date: Thu, 29 Jun 89 01:00:02 mdt
Message-Id: <8906290700.AA18470@hpfcmr.HP.COM>

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #189 (June 29, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com
Status: R

HOME BREW Digest #189

Thu 29 June 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

food-grade bleach (Marty Albin)
Sterilizing Agents (pbmoss!mal)
Yet Another Siphon Start Method (Eric Durbin)
cyser/melomel (mhalley)
Starting the siphon (bryan)
Siphoning-thank you, and bleach sterilizing (florianb)
Help on email/surface mail (mhalley)
Hop aromatic data and request for Kirin II hops (JOHN L. ISENHOUR)
Questions on Ice, Plactic liners, proper airspace. ("Christian A. Ramsburg")
programmable thermostats, whirlpooling ("1107-CD&I/VIRUS DISEASES")
RE: Homebrew Digest #186 (June 26, 1989) ("Dr. Williams")

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Wed, 28 Jun 89 7:35:04 PDT
From: Marty Albini <hplabs!hpsdl39!martya>
Subject: food-grade bleach

The question of whether or not bleach is a good sterilizing agent has come up, so I asked my wife, who uses it to sterilize her goat-milking equipment. She says that the only food-grade bleach commonly available is unscented Clorox. Other bleaches may be just as safe, but apparently only Clorox has obtained FDA approval. Anything with fragrance, "super-duper whiteners and brightners", etc should be avoided in any case.

Marty Albini

phone : (619) 592-4177
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya
Internet : martya%hp-sdd@hp-sde.sde.hp.com (or @nosc.mil, @ucsd.edu)
CSNET : martya%hp-sdd@hplabs.csnet
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: Wed, 28 Jun 89 08:01:02 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: Sterilizing Agents

In HBD 188, Gordon Hester raised the subject of sterilizing agents. I, too use the near-universal bleach solution, but a few days ago I saw what may be a viable alternative. I was visiting a nearby microbrewery, where nearly everything was cleaned and sterilized with low-pressure steam, admittedly impracticable for the average homebrewer. BUT, for a contact sterilizing agent, he was using a spray bottle filled with the infamous Everclear! I may try this, after first smuggling a bottle in from a neighboring state. As it's nearly pure ethanol, it should do the job, without requiring rinse or leaving objectionable flavors. Comments?

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 28 Jun 89 11:02:38 EDT
From: Eric Durbin <ericd@ms.uky.edu>
Subject: Yet Another Siphon Start Method

I purchased the following contraption from a supply store in MN:

```
blow here- / /-----attach hose here: into target container
           / |
           xxxx
           base-xxxx-seals top of source carboy
           ||
           |
           |-----rigid tube to carboy bottom
```

It consists of a base with two holes in it. Through one hole a rigid tube is inserted to the bottom of the carboy, with a hose leading into your target container attached to the other end. A small tube is inserted just through the second hole of the base. The base is then pushed down to seal the top of the carboy. You begin the siphon by blowing into the small tube until the liquid is forced up the rigid tube and into the attached hose into your target container.

```
--
[] Eric B. Durbin      (606) 233-6043  []          ericd@ms.uky.edu
[]
[] MN554 Univ of Kentucky Med Center  []          ericd@UKMA.BITNET
[]
[] Lexington, KY      40506           []          [rutgers, uunet]!ukma!ericd
[]
```

Date: Wed, 28 Jun 89 09:27:00 EDT

From: mhalley@leif.mun.ca

Subject: cyser/melomel

Regarding the recent message about cyser:

If you will check your back issues, you will discover that I sent a recipe for "melomel" a while back. This title covers ANY mead which gives the honey-yeast mixture a base other than water in which to begin its married life. That in which cider forms this base may be (and often is) called cyser. You want it? You got it. Ask Rob about back issues, or mail direct to me.

Best ever,/

--Ye Olde Batte

Date: 28 Jun 89 08:27:56 PDT (Wed)
From: bryan%tekgen.bv.tek.com@RELAY.CS.NET
Subject: Starting the siphon

Lot's of different methods for starting the siphon, here's one more.
I use a sterilized turkey baster. It is also handy to draw off samples for
hydrometer readings.

Bryan

Date: 28 Jun 89 08:46:25 PDT (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Siphoning-thank you, and bleach sterilizing

Many thanks to all who replied concerning siphoning. The comments about filling the tube were appreciated, but may not apply since I use one of the stiff racking tubes (and love it). [frank (origin?)] replied with the answer I was looking for:

>I found a great item at the local fish and pet store for starting
>the siphon. It's a rubber bulb with a hole in each end big enough
>for my siphon hose. I put one end of my siphon hose in the carboy

this seems to be the most reasonable way to go. Again, thanks.

Then gordon hester asks:

>Since I've mentioned sterilizing with bleach solution, I'd like
>to ask how others view this - I seem to recall reading somewhere
>that some people think using bleach to sterilize is a bad idea.
>True? False? Why? How careful are people in rinsing out whatever
>sterilizing solution they use from fermenters and bottles? I've

I used to know a homebrewer who left a portion of the bleach solution in his bottles prior to bottling!

This subject came up a while back, and I commented on it. I use one tsp bleach in 1 gal water. Formerly, I emptied out the bottles and didn't rinse them, but they seemed to "hold a stink", so I have adopted the practice of rinsing them with hot water after the bleach solution. One of the books (Papazain or Miller's) cautions against traces of bleach in the bottles--it could lead to chlorophenols apparently.

As to how long to soak, I don't at all. A quick rinse seems to do it.

For the larger containers such as the carboy and the primary fermenter, I rinse with bleach solution and shake it out, but don't rinse. I have relied on the principle of infinite dilution. However, I think I will now take the next step and rinse these with hot water as well. I consider the chlorophenol probability larger than the contamination probability.

Incidentally, I never use sodium metabisulphite. After this horrendous stuff ruined a batch of cider, I will never again consider it appropriate for homebrewing.

[Florian Bell, Boonesborough, Oregon]

Date: Wed, 28 Jun 89 13:39:00 EDT

From: mhalley@leif.mun.ca

Subject: Help on email/surface mail

To florianb:

I sent my metheglyn recipe to you at "florianb%tekred.cna.tek.com" and it came back undeliverable through bitnet. Whaddya want I should do now? You can send me a different email address, accessible by bitnet or send me a surface mail address, but do it soonish, as I'm preparing to leave in August and have most of my time scheduled until then. *OR* you could contact either Chuck Ferguson or Dave Scroggins, who apparently did receive their copies (I didn't get "returned undeliverable" messages on either of them). Sorry about screw-up, but I did warn ya.

Warmth,

--Ye Olde Batte

Date: Wed, 28 Jun 89 16:17 EDT

From: <LLUG_JI@DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)

Subject: Hop aromatic data and request for Kirin II hops

I was reading an article from THE AMERICAN SOCIETY OF BREWING CHEMISTS "Changes in Hop Oil Content and Hoppiness Potential During Hop Aging" Foster and Nickerson 1985, when I ran into the following...

Four catagoies of hop types became apparent...

1. High hoppiness potential when fresh and retains it after aging
Kirin II, Wye Challenger, Wye Target

2. High potential when fresh, lost after aging
Cascade, Galena, Brewers Gold

3. These show an increase of hoppiness with aging
Hersbrucker, Tettnang, Record, Fuggle, Blisk, Eroica, Hallertau, M.F.,
Willamette, and Styrian.

4. Low hoppiness when fresh, low when aged
(these were discribed as 'good keepers' but not good aromatic hops)
Negget, Cluster, Perle, Columbia, and Olympic

The Kirin II hop had and an aged 'aromatic' compound level of 9.68 micro-L per gram, with a 'citrus' value of 24.56. Most of the other hops had values in the 3.0 to 5.0 range! Does anybody on the net know where I can get some of this variety of hop? It looks like a really good aromatic.

Thanks in advance...

John Isenhour LLUG_JI@DENISON.BITNET (P.O. Box 714 Gambier OH 43022)

Date: Wed Jun 28 17:10:50 1989
From: "Christian A. Ramsburg" <car7r@euclid.acc.virginia.edu>
Subject: Questions on Ice, Plactic liners, proper airspace.

I have access to a great quantity of distilled water and "clean" ice, and was wondering if anyone has any recomendations against using ice to chill the sterile wort. I have found that 8 pounds of ice will nicely chill two gallons of hot water. In the two references I have it doesn't mention the use of ice.

I am also wondering whether anyone has a recomendation on plastic liners for brewbins. My brewbin has had a queer smell since I tried a batch of Cooper's Ale which bleach has not been able to remove. I didn't know whether anyone had tried liners.... And lastly, on UseNet someone was recommending leaving a very small airspace in each bottle so that there would be less propellent gas when the bottles explode. Any comments??

This is my first submission, so if this is in the archives, just a reference will do. I am one my seventh batch of extract M-F malts. I tend to brew in the lighter hues, and have enjoyed all except the Cooper's.

Christian Ramsburg Gaucho@virginia.edu

Date: 28 Jun 89 18:48:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>

Subject: programmable thermostats, whirlpooling

For those that have wondered how they can get better temperature control in the refrigerators they have converted to incubation chambers for their fermentors, I have the solution. I recently bought a HUNTER "Energy Monitor AC, programable thermostat" for room air conditioners. Hunter are the ceiling fan people. This handy unit plugs in between the line cord of your refrigerator and the electrical wall outlet. It accepts the standard 3-wire, grounded plug. It also has a remote temperature sensing element (wired) that you can put inside your refrigerator. It works by interrupting the power to the refrigerator once the programmed temperature is reached. The unit has a small memory that allows for programmed temperature control within 1 degree. I have tested the unit and have found that I now can control my refrigerator temperature in the range 30 to 85 degrees Farenheit (the top of the temperature range depends upon the ambient temperature).

Hunter Energy monitor AC model 42205 \$49.00

I am not an agent for Hunter, just a satisfied customer. If anyone is interested in obtaining the unit and can't find it in their area send me a message.

To Darryl Richman:

You recent mentioned that you use the whirlpool method to prevent excess trub from being transferred to your fermentors. While I have heard that commercial breweries use this same method, I am not sure how the homebrewer can use this method. I don't think that this method will work for those of us who decant our wort to the fermentor....you must drain your boiling kettle from the bottom with a spigot. Am I correct?

ERIK A. HENCHAL
<HENCHAL@wrair.arpa>

Date: Tue, 27 Jun 89 21:29 PDT
From: "Dr. Williams" <TIMS%wwu.edu@RELAY.CS.NET>
Subject: RE: Homebrew Digest #186 (June 26, 1989)

Please delete me from your mailing list

End of HOMEBREW Digest #189, 06/29/89

Date: Wed, 28 Jun 89 18:10:56 EDT
From: Dr. T. Andrews <ki4pv!tanner@bikini.cis.ufl.edu>
Subject: Yellow Dog Malt Extract Arrived Today

My two cans of Yellow Dog (as advertized in the most recent issue of /fIZymurgy/fP) arrived today. You can guess what kind of beer I expect to brew this week-end.

Has anyone had a chance to make this stuff yet? Any particular hops which seemed to go well with it? Views on adding crystal malt to it? In general, I like to add crystal to most everything, but the stuff does have 12% wheat in it and so may not want a lot of body-building.

E-mail; I'll summarize. Results to follow in a few weeks.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra killer gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Thu, 29 Jun 89 08:27 CDT

From: "Move'm up & move'm out. Get along little yeasties!"

Subject: RE: Homebrew Digest #189 (June 29, 1989)

The mention of the miniscule amount of airspace (1/8 of an inch) that the person on UseNET put in his bottles makes me wonder about the whole matter. Papiazan, in his book, recommended from 1/2 inch to 2 inches. How much air space to most of you leave in bottles?

- Patrick

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.ecn.uoknor.edu.UUCP

Disclaimer: This message has no disclaimer.

Date: Thu, 29 Jun 89 09:58:37 -0400

From: bacskai@eleazar.dartmouth.edu (Brian Bacskai)

Subject: Re: Sterilizing

Although I don't use everclear to sterilize any of my brew equipment, I work in a cell culture lab under aseptic conditions, and the general protocol for keeping away unwanted bugs and nasties is to use either or both UV irradiation and 70% ethanol (140 proof). This is the minimum concentration to ensure decontamination at the cheapest price. And you sure don't want to waste everclear!

This is my first post to this mailing list and I just wanted to say how much I appreciate the information the information I receive.

If I may solicit opinions, I've just purchased a pressure vessel, because I hate washing bottles, and I was wondering if anyone has had any experience using one. I'm really looking forward to having home-brew on tap!! But I can only guess what the disadvantages might be. Any comments?

Brian

Date: Thu, 29 Jun 89 10:02:17 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: Questions etc, proper airspace

From: "Christian A. Ramsburg" <car7r@euclid.acc.virginia.edu>

>had tried liners.... And lastly, on UseNet someone was recommending leaving
>a very small airspace in each bottle so that there would be less propellent
>gas when the bottles explode. Any comments??

Ouch. That was me and I'm sure I didn't say "when the bottles explode".
I said IF a bottle breaks and there is only a very small head space,
then there will be no explosion. I also explained why you can't get away
with zero head space (ullage). See, the "Zymurgy" before last for a
complete explanation plus some hard data.

But I switched to a small head space (about 1/8 inch) last year to get
more beer and especially less air per bottle. The safety factor just came
along for free.

I brought this up because somebody posted a dramatic description
of bottle explosions which he then described as a "fluke". I can't
deal with "fluke" explanations in homebrewing myself, but I figured
if this guy was just going to accept the explosions and not
track down their cause and cure, he needed a safety factor.

Pete Soper +1 919 481 3730
arpa: soper@encore.com uucp: [bu-cs,decvax,necntc]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Thu, 29 Jun 89 09:59:26 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Re: hop aging

John Isenhour posted an interesting message about "hoppiness potential during hop aging" (was that supposed to be "happiness potential....? Nahh.) It included what looked like a very useful list of hop types/characteristics.

Maybe I'm slow to catch on, but I'm not clear on the concept yet. Are we talkin' about what happens to hops when they are stored PRIOR to use, or is it what happens to the flavor (hoppiness) of your brew as IT ages, depending on the type of hops you used? If the latter (which I assume to be the case simply because it seems to me to be more interesting and useful information), then do the categories relate to hops added during the boil for bitterness, or at the end of the boil for aroma?

John, could you (or anyone else) please clarify this? thanks.

gordon hester
gh0t+@andrew.cmu.edu

Date: Thu, 29 Jun 89 07:36:13 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: whirlpooling

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>
"To Darryl Richman:
" You recent mentioned that you use the whirlpool method to
"prevent excess trub from being transferred to your fermentors.
"While I have heard that commercial breweries use this same
"method, I am not sure how the homebrewer can use this method. I
"don't think that this method will work for those of us who decant
"our wort to the fermentor....you must drain your boiling kettle
"from the bottom with a spigot. Am I correct?

Yes, this is correct. This is my setup: I use a 15.5 gallon keg with the top cut out as a boil kettle. I also cut a 2" hole as close to the bottom as I could, and had a brass nipple welded on. I mash in this kettle and remove a 2" cap to spill the mash into my lauter tun (I use an 80 quart picnic cooler with a copper tubing manifold in the bottom). I have another 2" cap with a .5" hole in it, tapped to accept regular galvanized iron pipe (I actually use brass...). I have a short length of pipe that then leads to a ball valve. I hope this crude drawing explains:

```
| | ----Keg
| | ----2" Cap
| | / ----Ball Valve
| | -. /
| 2"  -  | +
|hole - |O=== <---.5" pipe
+-----+ -'
```

I can boil 13 gallons or so. When done, I stir the wort madly for about 2 minutes, trying to get as deep a vortex as I can without splashing. Then I put my immersion cooler into the kettle and run it for an hour. The very first run tends to have a bit of hops and trub, and this I discard. It runs clear down to the last gallon or so, which exposes the pipe and the flow stops. Then I *carefully* tip the keg and run until I start to get hops and trub.

This generally leaves about 1-2 quarts of wort in with the junk. I accept this loss as unavoidable. (I still get extracts of as much as 33 s.g. lb. grain/gallon of water, computed as volume in the fermenter, with 30-31 being typical.)

Now, as to cooking on the stove, which I assume is where you're coming from: when I was doing 5 gallons (in an 8 gallon pot), I still whirlpoiled the wort. After the boil, I whirled it, covered it, and placed it in my sink, where I ran cold water around the outside of the pot. In an hour I would put a racking tube in, against the wall of the pot, and siphon into my fermenter. I could get nearly all the liquid out of the pot.

I don't think you could successfully decant the wort without upsetting the mound of junk that forms in the middle or else leaving behind a substantial amount of extract. But you might be amazed at how much stuff whirlpooling leaves behind! It really is fascinating to see a pyramid exposed as the level of wort goes down.

--Darryl Richman

End of HOMEBREW Digest #190, 06/30/89

Date: Thu, 29 Jun 89 21:17 EDT

From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)

Subject: Potential Happiness and Aging

My apologies to Gordon, the article I referred to concerned aging hops (and its subsequent effect on hoppiness when brewed) not on the effects of its aging

after turning into beer (I think thats why the authors called it 'potential happiness' - yea!). After 11 years of brewing, I use only hop flowers, and avoid pellets when I can. I generally buy at least 5 pounds of flowers at a time (and frequently more) and store 'em under barrier plastic with a CO₂ layer in a freezer. This makes me concerned about the storage potential.

I do this because I'm really into the noble aromatics, and it sure shows up in a fresh bale of kent goldings! I am considering doing a data regression on the data in the article I mentioned before, but I want to get permission from the authors first, this could provide interesting charts/data on how to maximise certain qualities while minimising others, in terms of aromatic vrs. bittering effects with aging. This brings up another question I have,

I am always trying to get wholesale prices, has anyone tried getting a net-co-op for buying a fresh bale of hops? We should be able to get top quality

hops for around 5-7 dollars a pound at the +15 lbs or so quantity. If anyone is interested, mail me and I'll talk to some of my hop dealers to see about this. I would be willing to do the splitting of it and remailing if it seems like we could get a better deal.

John L. Isenhour - LLUG_JI@DENISON.BITNET P.O. 714 Gambier OH 43022

Date: Fri, 30 Jun 89 09:59:36 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: Ullage; casks

I'm one of those who subscribes to the "minimum ullage" theory, mostly because of the sounds made by my first batch as I removed the caps. Due to general ineptitude, there were a wide range of levels in the bottles of that batch (the very least of my sins). I couldn't help but notice that as I pried of the caps of those bottles with very little ullage, the sound would be a sort of "(pss ...)", and the carbonation would remain vigorous in the glass as I slowly sipped. On the other hand, the less-full bottles would lustily holler, "PSSSTT!!!", and if I dawdled at all over the glass, the carbonation would be lost.

On a completely different subject, I too am fed to the gills with bottles. I've seen pictures in a quirky British book on homebrewing (sorry, I don't remember the author or title at the moment. If you're dying to know, please e-mail) of small (2 - 5 gallons, it appears) nearly spherical casks of a white plastic material, with a spigot in the side, near the top (presumably using a float take-off). Does anyone know what these are, what they might cost, and where I might get one? >From my wife's point of view, the less refrigerator space they use, the better. - Martin

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 30 Jun 89 15:40:35 EDT (Fri)
From: wang!mds@uunet.UU.NET (pri=8 Marc San Soucie ms 019-890 x76723)
Subject: Crystal And Wheat

Dr. T. Andrews wrote in #189 about Yellow Dog:

> Has anyone had a chance to make this stuff yet? Any particular hops
> which seemed to go well with it? Views on adding crystal malt to it?
> In general, I like to add crystal to most everything, but the stuff
> does have 12% wheat in it and so may not want a lot of body-building.

I recently put together a variant on a standard amber ale recipe, on the recommendation of Karin Baker, which consisted of a Kwoffit Bitter Kit malt extract, 3 lbs. of light dry malt extract, 1 lb. of crystal malt, 1/2 lb. of wheat malt, additional leaf hops (Fuggles), and the Kwoffit yeast. All grains well crushed.

The result is extravagantly tasty - very rich and full-bodied, strongly hopped but not tart. The difference in body between this brew and a host of crystal-only amber ales was noticeable and very pleasing to my palate. I am quickly becoming a believer in the value of a little wheat malt for adding flavorful body. It seems to work very well with crystal malt. Body, crispness, sweetness, hoppiness ... heaven.

My first two cans of Yellow Dog should be arriving soon. You can bet there will be crystal malt in at least one of the batches. The other may be a minimalist batch to see how Yellow Dog stands on its own. Maybe not. I can't help thinking that malt extracts get lonely as they boil...

By the way, I was very impressed with the action and character of the Kwoffit yeast. A lovely aroma while fermenting, a nice flavor in the bottle. Anyone else have such good experiences with this yeast?

Marc San Soucie
The John Smallbrewers
Massachusetts

End of HOMEBREW Digest #191, 07/01/89

Date: Sat, 1 Jul 89 16:19 CDT

From: "Paranoia means never having to say you're surprised."

Subject: How reliable is Papiazan, and where is he not to be trusted?

Papiazan, in his book "The Complete Joy of Homebrewing" is a little too vague about certain aspects of brewing, for my satisfaction.

(Flamethrower valve opened. Ignition)

Being told not to worry, that everything will turn out all right, always sets my teeth on edge. I'd prefer to be given information rather than platitudes.

(Valve closes. The flame flickers and goes out).

What I'm wondering is how good is his science? I'm aware that he writes for the layperson, and naturally wouldn't go into quite as much detail as he might otherwise.

He suggests using, one or two ounces of chlorine bleach per five gallons of water, while one of my kits suggests five ounces of bleach per five gallons of water. Someone I work with (who has had "some Chemistry") was of the opinion that five ounces of bleach per five gallons was insufficient to sanitize.

So, I pose the question to the experienced brewers of the list, what procedures do you follow when making beer, as respects sanitation, etc.

(I'm brewing my first batch this weekend, and am feeling the "nervous father" sensations).

- Ted

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
ptgarvin@aardvark.uconn.edu / ptgarvin@uokmax.ecn.uconn.edu.UUCP

Disclaimer: This message has no disclaimer.

Date: Sat, 1 Jul 89 19:32 CDT

From: Yeast may safely graze <PTGARVIN@aardvark.ucs.uoknor.edu>

Subject: RE: Homebrew Digest #188 (June 28, 1989)

I had panicked when nothing had happened after three hours. I guess I should have paid attention when Papiazan said "Don't worry." and also "The yeast have a mind of their own".

After ten hours, there was a healthy head of krausen on top of the beer, and it had pushed the tube out of the cork. I was never so happy to see anything in my life.

- Ted

End of HOMEBREW Digest #192, 07/02/89

Date: Sun, 2 Jul 89 13:16:17 CDT

From: brad@cs.utexas.edu (blumenthal @ home with the armadillos)

Subject: Re: cleaning up your act....

I thought I would throw my gram of hops into the discussion of sterilizing agents. I've been using a product called B-Brite which is made by Crosby and Baker (Westport, MA). The package reads: "Made with active oxygen as the sanitizer. Does not contain chlorine, bisulfate or organic compounds." One 8-ounce package (\$2.35) has lasted me through about 6 5-gallon batches; that includes sterilizing primary and secondary fermenters and bottles, as well as siphoning tubes, measuring cups (for S.G. samples), etc.

Speaking of bottles, I've never used a bottle brush. I make sure that the bottle is thoroughly rinsed *as soon as it's emptied* (about four times with hot water). When it's time to bottle, I put about an ounce of B-Brite solution in, shake it for 10 or 15 seconds, then rinse with cold water three or four times.

I suppose I'm pretty lax about cleanliness compared to some, but in my limited experience, I've never had even a hint of infection.

WRT the discussion about head space: I've also noticed that the less headspace I leave in the bottle, the more carbonated the beer is. This makes sense to me, given my naive understanding of the compressibility of gas and the relation between pressure and gas in solution.

Obligatory joke (whoops, wrong forum): One recent batch came out to be about 9+% alcohol (the recipe is not worth posting -- it tastes like a cross between Pabst Dark and sake). We named it Hazelwood -- "Totally alcoholic and completely incompetent."

Cheers,
brad

End of HOMEBREW Digest #193, 07/03/89

Date: Mon, 3 Jul 89 09:49:51 mdt
From: Paul Perlmutter <paul@heaven>
Subject: Re: Homebrew Digest #191 (July 01, 1989)

> After 11 years of brewing, I use only hop flowers, and
> avoid pellets when I can.
> I do this because I'm really into the noble aromatics, and it sure shows
> up in a fresh bale of kent goldings!

I am currently living in Bristol, England and recently took a tour of the main Courage brewery here, where they brew the beer for their casks. (Their brewery for bottled beer is located east of Redding.) Their casks are used to pump their famous "Directors Bitters" which is one of the most popular beers in England. I actually didn't learn too much, because their process is so automated, and so spread out over the country. However, I did find out something interesting in regards to using hop pellets versus fresh hop flowers. They use exclusively hop pellets because they are so easy to handle, store so well, and are so convenient to ship. They found (according to their very knowledgeable staff) that fresh hop pellets are not in any way inferior to fresh hop pellets.

After the tour, they invited us to join them in their hospitality suite, an old gorgeous pub, across the street from the main building. The pub is for guests of Courage brewery only, and is quite posh. They have Courage Director's on tap (of course) and I had some superb beer. It was fresh and delicious!

Paul Perlmutter

Date: Mon, 3 Jul 89 09:30 EDT
From: ROSS@mscf.med.upenn.edu
Subject: Bleach, etc.

Date sent: 3-JUL-1989 09:14:14

Concerning the issues of sterilization and sanitizing. Although it has been awhile since I was in school and had a course concerning these topics, I do remember some of the important issues.

The first is that time is a very important concept. Whether you are using an autoclave to heat sterilize or are using bleach, the idea is to kill the organisms that can contaminate your beer. We used to have a liquid sterilizing solution at school that students would use to sterilize some of their dental equipment with. It was constantly stressed that the instruments had to soak for a certain length of time (which allows the chemicals to do things like break apart the cell walls of the organisms). If you just dip and rinse, you might as well just rinse your stuff with sterile water. The same applies to heat sterilization where the items to be sterilized must remain in the autoclave for a certain length of time.

Rinsing in itself has been proven to be a good way to clean things. When surgeons scrub for surgery, the majority of the cleansing is done mechanically (scrubbing) and by rinsing.

Therefore, I doubt the effectiveness of using B-brite for 15 seconds and then rinsing. I feel that in this case it is really the rinsing that is doing the work. It also sounds (although I never used B-Brite) like B-Brite is some sort of hydrogen peroxide solution. Peroxide is something that you can buy for next to nothing at a pharmacy. I also know that it is being used in some cleaning products for soft contact lens and works quite well.

Anyway, I think the bottom line is that you want to keep things as clean as possible, and often times, even without complete sterilization you can make a superb homebrew.

--- Andy Ross ---

Date: 3 Jul 89 16:42:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>

Subject: disinfectants

Recently, there have been several inquiries concerning sanitation methods. I offer the following insights:

1. Few chemical methods available to the homebrewer can result in STERILE utensils. Sterile means devoid of any living organisms. An example of a sterilization method is the use of steam-based, sterilizers (autoclaves) which do their work at 15 lbs of pressure 212 degrees F for 20 minutes. For the homebrewer, he can create these conditions only in a pressure cooker or pressure canner. Most methods are only SANITIZING. To sanitize means to reduce (or prevent the growth of) the microbial population to an acceptable level. An example of a sanitizing method is pasteurization which eliminates target organisms in food products, but does not sterilize.

2. Methods of sanitation and sterilization should be applied separately from those meant to merely clean utensils. A rule in the food industry is to CLEAN first, SANITIZE second. One reason for the rule is that disinfectants must be able to penetrate the material you are trying to treat. Soil or residues can actually protect microbial contaminants from the action of these agents.

3. Bleach (usually 5.25% sodium hypochlorite) is probably one of the most effective disinfectants available to the homebrewer. However, most folks use as much as 10 times as required to disinfect their materials. Chlorine in aqueous solution is effective in concentrations of 5 to 50 parts per million (ppm). As a general rule, the bacteriocidal action of chlorine decreases as the pH increases, and increases as temperature increases. Chlorine solutions are generally more effective at warm temperatures, but they are less stable. The hardness of the water generally has no effect on the bacteriocidal action of chlorine solutions. A review of the current literature reveals that as little as 0.2 ppm was effective in 30 seconds against most vegetative microorganisms. However, some microorganisms are more resistant. Most spore-forming bacteria (bacillus and lactobacillus species) required 120 minutes at chlorine concentrations of 2-3 ppm. Fungi required 30-60 minutes at 100 ppm. The recommendation of the US Public Health Service for the dairy industry is that hypochlorite solutions of at least 50 ppm of available chlorine should be used for sanitizing utensils at a minimum of 1 minute exposure at 75 degrees F.

fluid oz bleach
per 5 gallons water

ppm, available
chlorine

0.062 (a little more than
1/3 tsp)

5

0.31 (a little less than 2 tsp)	25
0.62 (about 1 and 1/4 tbsp)	50
1.24 (about 2 and 1/2 tbsp)	100

4. Dr. Michael Davis, University of California-Davis recommends 1/4 to 1/2 oz per 5 gallons of water and a contact time of 15-20 minutes. At this concentration, rinsing with water is not required as long as the utensils are allowed to drip dry.

This is where I think Charlie Papazian misleads people. He recommends bleach concentrations which are too strong and then recommends water rinses. Water rinses are ok, but if the temperature of the water is less than 180 degrees F, you risk recontamination of the utensils. (Most water supplies do have some microbial contaminants. Using the hottest tap water available usually only results in giving the microbes a sauna bath.)

5. B-Brite is a popular disinfectant, but you MUST rinse the utensils after treatment.

Some readings:

The Practical Brewer. Edited by Harold M. Broderick, second editon, 1977, Master Brewers Association of the Americas, Madison, WI 53705

Disinfection, Sterilization, and Preservation. Edited by S. S. Block, third editon, 1983, Lea & Febiger, Philadelphia, PA.

"Microbial Controls" by Michael Lewis, In the Best of Beer and Brewing, pp. 205-226, 1987, Brewer Publications, Association of Brewers, Boulder, CO 80306.

Those with questions or comments are invited to write to me at my EMAIL address.

Erik A. Henchal
<Henchal@WRAIR.ARPA>

Oh, by the way Everclear or grain alcohol is an effective disinfectant also. It is more effective at 70% than undiluted, but it has practically no effect on microbial spores and less penetrating (because it evaporates quickly) than aqueous chlorine solutions. I don't recommend that you use alcohol to disinfect fermentors or utensils, but you can use it to sanitize work areas effectively.

Last note: Acidic aqueous chlorine solutions are really tough on stainless steel. In the laboratory, we often disinfect with bleach, but then rinse thoughtly with water, followed by 70% ethanol. In this case, the bleach is a cleaning agent not the sanitizer.

Henchal

Date: Mon, 3 Jul 89 22:30:21 CDT
From: "Lance "Satchmo" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Brewing Odds and Ends...

Just a few things I wanted to comment about.

Yellow Dog Amber Extract: Someone posted about this and I noted a few responses. I'm very curious to find out what people's reactions are after they've used it. I made a batch of mild using Yellow Dog and the results weren't very good. I'm not sure it was the extracts fault, but I must say that it was the thinnest extract I've seen. I understand that Alexander's is occasionally very thin and Yellow Dog is made by the same folks. Anyone open & use Yellow Dog yet? Did I get a bum batch or is my recipe just poor?

Home Brewer of the Year: First thanks to Mr Homer (do I have that right?) for posting the results for those of us too busy with finals to attend the conference (you might mention some of us perpetual students aren't done with school until mid-June to CP and company. I imagine there are some faculty members that have the same problem). I'm already looking

forward

to possible recipes. Now how is Boulder going to come up with enough exotic yeast to produce a batch of the best of show? Or was that just for a certain category?

The Scientific Basis of Mr "Relax Don't Worry": I thought it was interesting two people wrote in before and after their first homebrew. Is there a reason for you to worry? Sure, you can worry about anything, but it won't be a very fun hobby if you do. I still worry a little with each batch before the yeast shifts into high gear. Anyway Charlie's instructions are reasonable and certainly better than the ones you'll find on the extract wrappers. Just remember that people who had no concept of bacteria, yeast or sanitation were producing good beers in the past. Most of the time small mistakes won't hurt you and only through experience will you learn to avoid them. The best advice is to find a system and use it for awhile. Every author has different advice (the blow-off debate still rages on) so don't try a bunch of different methods at first. Once you've made a few batches and know

what

to expect, then you might start trying different fermentation schemes or ways of adding adjuncts.

End of HOMEBREW Digest #194, 07/04/89

Date: Wed, 5 Jul 89 10:45:51 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Cleanliness [long message]

While there is more than one way to skin a cat (appologies to cat lovers out there, I'm one, too), I think that one must keep this in perspective. I've been brewing for about 5-6 years now and have yet to have a bad (due to spoilage) batch of brew. Reading the digest lately, I've come to the realization that my sanitation proceeedures are relatively lax. In the interests of providing a viewpoint for the lazy amongst us, here's my procedure.

While my wort is boiling, I sanitize my primary fermeter (7 gal. plastic brew pail) and the lid & lock. The sanitizing is done with about 5 gals of warm water and enough clorox so that my hand feels a little slippery when I wet it with the solution. When the wort is ready (or just before, actually) I dump the sanitizer and rinse the bucket well with fresh water until I can't smell the clorox any more. I add the balance of the water to make the total 5 gals (I'm currently a partial grain brewer). This is cold water, directly from the tap. In goes the boiled wort (at 212 deg Far.). On goes the lid and lock. When the wort has cooled to cellar temperature (usually overnight), I remove the lid and being carefull not to breathe on the surface of the wort, or indeed even lean over it as a stray hair might decide that it wants to go free fall, I pitch the yeast and re-lid & airlock.

When the primary is done, I prepare to rack the beer to the secondary (glass carboy). This gets sanitized as the primary (filled with warm water with appropriate amount of clorox. I prepare the siphoning tubes/hoses by imersing them in the solution and using good ole' suction (applied by mouth) fill the tube and let it sit for an hour. Then I drain everything and rinse untill no clorox smell is noticeable. The siphoning tube I fill with cold water (from the tap) and siphon to the secondary.

When the siphoning is done, I immediately wash with soap and water the primary bucket and the tube. I rinse it well and let it air dry.

When I'm taking gravity readings, I boil a small amount of water and use this to sterrilize the tip of a plastic turkey baster (used only for this purpose; it serves no other purpose in my kitchen). I take the necessary amount of beer from the carboy and measure the gravity. This raw beer, I taste; as it is now that I get a hint of what the final product will be like. Any of this undrunk beer is tossed down the drain.

When it's time to bottle, I take my bottles and using the ole' water and clorox, soak them for a hour and then rinse with clean water untill no clorox smell is apparant. I boil the caps. I also use the primary bucket to mix the raw beer with the priming sugar/water mixture, so this bucket and the siphoning tube get sanitized and rinsed, also. I make the priming sugar/water mixture by boiling the water, and disolving the sugar. I start siphoning out of the carboy into the bucket, adding the priming sugar as I go, so as not to heat the beer to much. I'm careful not to breathe on the beer or let things fall in it (like hair). I attempt to not lose the

siphon by running air into it at the end of the racking (this is so it can be used right away for the bottling). However, I'm not always so lucky and to restart I use mouth suction without any rinsing at all to get things going again. I bottle and cap as one might expect. After bottling, I immediately wash the bucket, carboy and siphoning equipment and let it air dry.

After I've poured a bottle, before I even taste the beer, I rinse the bottle with water a couple of times and visually make sure that no sediment is left on the bottom. Then I sit the bottle in my dish drainer mouth down and let it dry. From there, it's ready to be used again.

So while it seems that I'm loosing a lot of hair, this has worked out to be an effective yet unobtrusive sanitization procedure for me. I realize that this is all very unscientific and that many might argue that my procedures aren't rigorous enough. However, I feel I'm getting good results (as I said, no spoilage to date, after 5-6 years of brewing). As always, comments are welcome.

Date: Wed, 5 Jul 89 11:00:02 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Re: Using crystal malt and other grains

A couple of messages recently have mentioned the use of crystal malt (and other grains, but CM is the one I am immediately interested in.) One poster described the grains he added as "well crushed."

I'd like to try using crystal malt in my next batch, but I'm unclear about how to use it. (I'm using extracts for brewing.) In particular:

1- How do I go about crushing it? How crushed does it need to be?

2- When do I add it to the wort? Some things I have seen seem to indicate that it is added before anything else, in a bag, and steeped in cold/hot (?) water. I've looked in Papazian, but either he doesn't give specific instructions or I haven't found them (always a distinct possibility with CJoHB 8-).

Any and all advice greatly appreciated.

gordon hester
gh0t+@andrew.cmu.edu

Date: Wed, 5 Jul 89 09:45:05 -0600

From: hplabs!utah-cs!ihc!estes (Edward A Estes +1 312 982 3969)

Subject: Kegging info wanted

A while back, there was a discussion on the mailing list about acquiring all the hardware necessary for kegging (and dispensing) one's homebrew. Unfortunately, I (foolishly) didn't save any of the information. Now I want to keg! Would someone, perhaps, have those newsletters archived somewhere, and would that someone be kind enough to send them on to me?

Thanks a whole bunch.

Ted Estes

Skokie, IL

att!ttrdf!estes OR arpa!estes@ttrdf.att.com

Date: Wed, 5 Jul 89 12:56:16 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #192 (July 02, 1989)

>Being told not to worry, that everything will turn out all right,
>always sets my teeth on edge. I'd prefer to be given information
>rather than platitudes.

Given some of the recent submissions to the homebrew list, I now understand why Papazian made such a big deal out of not worrying. It appears that some homebrewers do get excessively concerned about miniscule details of brewing that have marginal impact on the final product. An experienced homebrewer attempting to brew connoisseur-quality homebrew is justifiable in such strict attention to detail. However, the foremost concern of first-timers should be to get comfortable with the homebrewing process and to gain an easy appreciation of the rewards. A first-timer reading a newsgroup like this or conversing with an experienced homebrewer might get a distorted view of what is important in homebrewing. Experience homebrewers tend to delve into esoterica when discussing their art.

A good example of all this is the recent discussion on sanitization and the quantity and type of bleach to use. My approach has always been to buy whatever bleach was lying around the house (or on sale at the grocery store), to use liberal quantities of it, and rinse well afterwards. As Papazian says, the objective is to *sanitize* the equipment and not to *sterilize* it. I can understand an experience homebrewer's concern with fragrances and other additives in bleach, particularly when his fermenter is something more exotic than the standard glass carboy that many first-timers use. However, first-timers really shouldn't worry about it. Hence, Papazian's emphasis on not worrying.

I am talking from experience here. I first got interested in homebrewing when a fellow with whom I worked told me he had brewed before. He told me all about the process in great detail and I was baffled. He showed me a whole closet-full of equipment for homebrewing, much of which was home-built. We resolved to brew a batch together someday so I could learn how it all worked. Fortunately for me, he could never find the time. I bought Papazian's book instead and brewed a beginner's batch by the book. The resulting brew was adequate (though underhopped and under-carbonated) and gave me enough confidence to try a mixed extract/grain brew the next time (Papazian's India Pale Ale recipe). The second batch was superb and still rates as one of the best batches of homebrew I have ever made. The point is that if Papazian had not gone to such great lengths to simplify and de-stress the homebrewing process, I might never have brewed that first batch.

What is surprising to me is the resilience of homebrewing. As I have stated in this newsgroup before, I have talked to homebrewers who have made decent stuff in buckets with minimal attention to sanitation. I even talked to one homebrewer who claims to have made an all-extract

without even boiling the wort -- just mixed the extract with some water and pitched the yeast. He claims it turned out OK (he must have used a pre-hopped extract). The conclusion I have drawn is that homebrewing is darn-near bulletproof. Hence, we have the Chuck Ferguson correlary to the Papazian theorem:

"Relax, don't worry -- homebrewing is darn-near bulletproof."

As far as Papazian's science goes, I can't say how accurate it is. I can say that his book is packed with information and a whole bunch of recipes. Considering the range of audiences it attempts to reach, I would say it covers the topic pretty well. If the "RDWHAH" philosophy bothers you, skip the beginner's stuff and move on to the more complicated sections. The platitude appears less and less as you move through the book.

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Date: Wed, 5 Jul 89 11:27:21 PDT
From: kron@Sun.COM (Kenneth Kron)
Subject: Bottle filling methods

Recently on the net there has been a discussion of bottling. I have used several different methods lately (the pinch clamp, the stop cock, the tube with pressure valve@bottom and the pinch the hose off with fingers method) and have come to the conclusion (wrong as it may be) that the only method that has any real advantages is the tube w/valve (the advantage being convenience/speed, disadvantage being ~1/4 oz. less fluid/bottle).

So I was wondering if anyone had any real strong opinions on the subject or some important data that I don't know about.

Thanks for reading/replying if you did/do

End of HOMEBREW Digest #195, 07/06/89

Date: 6 Jul 89 07:46:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>

Subject: RELAX

I support the conclusions with regard to the resilience of homebrewing. It is easy (with emphasis on the "easy") to make very drinkable brew using the guidelines in Papazian's book. To put things in perspective, beer and ales were (and probably, still are) brewed without chlorax, without hydrometers, and without even thermometers for at least seven centuries in Europe. Similar fermentables have been brewed in parts of Asia and Africa without fancy equipment for even longer. I hope that any beginning brewer would not feel intimidated by any of the scientific or quantitative data. Guidelines for sanitation, etc are just that...guidelines. The most important aspect of the craft is doing what works for you....have fun....keep it clean.....and RELAX, HAVE A HOMEBREW.

ERIK A. HENCHAL
<Henchal@WRAIR.ARPA>

Date: 6 Jul 89 08:10:10 EDT (Thursday)
From: dw <Wegeng.Henr@Xerox.COM>
Subject: Re: Using crystal malt and other grains

In regards to crystal malt:

>1- How do I go about crushing it? How crushed does it
>need to be?

The general idea is to break (crack) the grain into three to five pieces. When I first started using grain I used a rolling pin for this. Later a friend loaned me a grain mill, which is much quicker if you have several pounds of grain to process (but not necessary for a pound or two). You don't have to worry about getting exactly three to five pieces, but breaking each grain in half probably isn't enough and making flour is way too much.

Some homebrew supply shops have grain mills and will crack the grain for you. This seems like a reasonable alternative (though you may have to pay a few cents extra).

>2- When do I add it to the wort?

I add cracked crystal malt when the boil water is cold, and remove it just before the water starts to boil (before I add the malt extract and hops). I used to simply dump the grain into the water, and then strain it out with a kitchen strainer. Later I bought a nylon grain bag, which makes removing the grains trivial.

/Don

Date: Thu, 6 Jul 89 11:16:11 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Re: Homebrew Digest #195 (July 06, 1989)

The postings on sanitation have been most enlightening. Thanks to the posters.

One poster mentioned not using a bottle brush when cleaning bottles. I, after my first frustrating experience trying to dislodge mold from bottles to put my first batch in, obtained a very handy bottle cleaning device. I think it's called a "jet washer" (well, I think it's called a jet something, anyway - obviously no problems of commercial affiliation here.) It consists of a brass fitting that attaches to the faucet in my kitchen sink (with the help of a simple adapter - it is threaded to fit a faucet of the type commonly encountered in laundry tubs or gardens) and has a roughly U-shaped brass tube on it, so that the business end of the tube points upwards. You turn the water on (after turning on your hot water tap in your sink, of course) by putting a bottle down over the tube - a valve at the end of the tube is operated by a wire running along the tube, so you get the bottle safely over the tube before it squirts all over the place. The tube has a fairly small diameter, so the water velocity is fairly high. I have found this thing immensely convenient - it cleans out most bottles in a couple of seconds, and those with exceptionally stubborn moldy deposits are generally handled by a couple of repeated squirts and brief soakings. Of course, I soak the bottles in a bleach solution after cleaning - I use a fairly weak solution (about a quarter cup in a bathtub full of water, where I do my soaking much to my wife's annoyance), soak for at least 24 hours, and then just take the bottles out and put them upside down in their box (lined with clean paper) to drain for half an hour or so - no rinsing, and I've detected no bleach flavors or anything.

I think this jet thing cost about \$10 at my local brew shop - may well be available for less elsewhere. I think there are similar devices that don't have the valve on them (in fact, I seem to recall seeing a picture of one in Papazian's book). I'd recommend against them - it would be a pain to have to turn your faucet on and off for every bottle, and the valve arrangement makes that unnecessary. If anyone wants the brand name, send me mail - I MAY still have the packaging at home.

gordon hester
gh0t+@andrew.cmu.edu

Date: 06 Jul 89 08:55:24 PDT (Thu)

From: florianb@tekred.cna.tek.com

Subject: HB.DIG#195-Relaxation, sanitization, success, and crystal.

Digest #195 contained several comments from contributors attesting to the resiliency of homebrewing. Some quotes:

Steve Anthony said,

>an effective yet unobtrusive sanitization procedure for me. I realize that
>this is all very unscientific and that many might argue that my procedures
>aren't rigorous enough. However, I feel I'm getting good results (as I
>said, no spoilage to date, after 5-6 years of brewing). As always,

Chuck Ferguson said,

>appreciation of the rewards. A first-timer reading a newsgroup like
>this or conversing with an experienced homebrewer might get a
>distorted view of what is important in homebrewing. Experience
>homebrewers tend to delve into esoterica when discussing their art.

>I am talking from experience here. I first got interested in
>homebrewing when a fellow with whom I worked told me he had brewed
>before. He told me all about the process in great detail and I was
>baffled. He showed me a whole closet-full of equipment for

I really enjoyed these comments. In 1978, I got interested in home brewing, so I picked up a copy of Fred Eckhart's "A Treatise on Lager Beer". After reading it, I decided that homebrewing was too expensive, too long, too detailed, and not worth the effort. It wasn't until 9 years later that by brother-in-law, a veteran homebrewer, set me straight on just how easy and rewarding homebrewing was. Within a month I was brewing better beer than I could buy in stores. I have never gotten carried away with meticulous sanitization, never worried about yeast not doing its thing, and so on and so on, after two years. The worst thing that has happened in these two years has been a ruined batch of cider from using Campden tablets.

I believe the most important things are to use good ingredients, use enough time, take a certain amount of care with sanitizing, and to enjoy the hobby. By "certain", I mean whatever works for YOU or ME. Beer is a funny thing. It seems to take on attributes of its home, almost the character of its brewer, something which has been mentioned by both Papazain and Miller, and mentioned by my friends who home brew. Once you work out a system, things seem to go right after that.

Finally, Gordon Hester asks about crystal malt:

>1- How do I go about crushing it? How crushed does it
>need to be?

>2- When do I add it to the wort? Some things I have seen

In the past, I have cracked the crystal malt with a rolling pin. Now, I use my old grain mill. One shouldn't crush the grain to the point

that it powders. I derive its goodness by heating it to just below the boiling point in a kettle, then straining it into the brew boiler. Some of the books recommend skimming it off, but you should be careful to get all the grain out before boiling to avoid tannins in the grain husks.

[Florian Bell, Boonesborough, Oregon]

Date: Thu, 6 Jul 89 16:24:19 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: Crystal Malt

>In digest #195, Gordon Hester writes:

>How do I go about crushing it?

Unless you have a grain mill, put the grain in a plastic bag and roll over it with a rolling pin.

>How crushed does it need to be?

Your goal is to only break open the husks (not break the malt into small pieces). Ideally, if you could break each grain in half, that would be perfect.

>When do I add it to the wort?

I put the crystal malt in a grain bag, put it in the kettle with the cold water, and slowly bring the water to a boil (so the sugars in the crystal malt have time to dissolve and so the wort doesn't scorch). As soon as the wort comes to a boil, remove the grain bag. Next, I add the extract and hops and do the main boil. I put a gallon of boiled, refrigerated, aerated, tapwater in the primary (so it doesn't crack from the hot wort), pour the wort into the primary, place the grain bag in a huge funnel in the top of the primary, and pour more boiled, refrigerated, aerated, tapwater through the grains to bring the level in the primary up to the top of the carboy. The reason I pour the water through the grains is to get the last bit of sugars out of the grains.

A few extra notes:

1. If you crush the grains too much, you will have trouble keeping them in the grain bag (if you use one) or getting them out of the wort (if you don't). Also, if you don't use a grain bag, you will have problems sparging (see CJoHB glossary) because the grain bed will be too fine.
2. If you boil the grains, you will have problems with chill haze and astringency. Boiling the husks will cause tannins to be released which will react with the proteins in the wort to produce chill haze when the beer is cold.
3. Crystal malt is fully converted, don't bother to mash it.
4. Crystal malt will add body (and subsequently head), a little sweetness, a little more alcohol, and quite a bit of color to your final product. If you wish to not

add color, try Cara-Pils (R) (Dextrine) malt. [I have not tried Cara-Pils so I'm just passing on what I've read].

A1.

Date: Sun, 2 Jul 89 08:56:32 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject:

From: Patrick T. Garvin
"Subject: How reliable is Papiazan, and where is he not to be trusted?"

I have to agree with your general attitude. Being of a technical bent, I like to know what's going on and why. I personally find Papazian's book almost patronizing in tone. However, I understand that he's trying to reach more of the public than just me. He does know what he's saying, he's just trying to be entertaining enough to hook someone who's not a technical freak into giving this thing a try. The other aspect is that people have been brewing for a long, long, long time and it just works. The technical aspects are minor refinements to the process. That's why he advises "don't worry, be happy", or something.

"Papiazan, in his book "The Complete Joy of Homebrewing" is a little too "vague about certain aspects of brewing, for my satisfaction.

If you're really serious, he's too vague about all of them. My particular gripe is that he has a table of water hardness values, but since we all know that Carbonate ions are BAD, he doesn't include them in the table. Well, that's just nonsense, and makes his table useless to me.

"Being told not to worry, that everything will turn out all right, always sets "my teeth on edge. I'd prefer to be given information rather than platitudes.

There are other books. Get Noonan's "Brewing Lager Beer" or even Miller's "The Complete Handbook of Home Brewing" (which it isn't). Get the MBAA's publication "The Practical Brewer" to find out what the industry does and why. Look at "Malting and Brewing Science" by Hough, et al.

"What I'm wondering is how good is his science? I'm aware that he writes "for the layperson, and naturally wouldn't go into quite as much detail as "he might otherwise.

Papazian won't steer you wrong, but you aren't going to find out why he's right and when you can ignore his rules from his book.

"He suggests using, one or two ounces of chlorine bleach per five gallons of "water, while one of my kits suggests five ounces of bleach per five "gallons of water. Someone I work with (who has had "some Chemistry") "was of the opinion that five ounces of bleach per five gallons was "insufficient to sanitize.

It's a question of strength and time of contact. It's also a case that what we do in our kitchens could never be considered sterile or even sanitized; but our yeast will out if we are just good enough. Physical cleanliness and any reasonable amount of bleach crosses this line. I haven't had any chemistry (since high school), but I would expect that you would have to know a lot about what is hanging around to decide what strength for what time period is sufficient for sterility.

"So, I pose the question to the experienced brewers of the list, what "procedures do you follow when making beer, as respects sanitation, etc.

As I said above, if you are good enough, the yeast will out. I don't even measure bleach--I use a couple glugs in a bucket and test to make sure that the smell is strong and I can feel it on my hands (being quite alkaline, it has that slimy feel). Everything after the boil gets at least a five minute soak.

"(I'm brewing my first batch this weekend, and am feeling the "nervous "father" sensations).

[...and in the next message...]

"I had panicked when nothing had happened after three hours. I guess I "should have paid attention when Papiazan said "Don't worry." and also ""The yeast have a mind of their own".

"After ten hours, there was a healthy head of krausen on top of the beer, and "it had pushed the tube out of the cork. I was never so happy to see anything "in my life.

10 hours is just fine. Sometimes conditions aren't so good and it takes longer (24...48...even more). Usually this results from underpitching, because the yeast don't move onto their fermentation phase until they have reached a level of about 10^7 cells/ml. Homebrewers are notorious underpitchers because nobody wants to hassle making a starter several days ahead.

Good luck with your beer; I hope it all turns out well. Cheers!

--Darryl Richman

Date: 6 Jul 89 16:46:52 EDT (Thu)

From: wang!mds@uunet.UU.NET (pri=8 Marc San Soucie ms 019-890 x76723)

Subject: Sanitizing And Crushing

In reference to Steve Anthony's description of his sanitization procedures:

My own procedures differ in the odd detail here and there, but what you are doing sounds like a perfectly reasonable compromise between slavish attention to cleanliness and sloth. After all, why should brewing be an unpleasant chore? I haven't had a speck of contamination yet, and for the most part I do things pretty much as you have described them. Except for sucking on siphon hoses. Never could make it work that way...

Gordon Hester asks about "well crushed" grains:

- > How do I go about crushing it? How crushed does it need to be?
- > When do I add it to the wort?

When brewing with grain additives, you're doing something akin to making a fine spaghetti sauce - toss in a bit of this and a pinch of that and a couple huge handfuls of hot peppers and...

Crystal malt is a malt which has been processed to contain crystallized sugars within its kernels. Crushing allows hot water to pull more of these sugars out of the grains. Degrees of crushing probably do not greatly affect this activity, so long as the grains are opened up. Extreme crushing (grinding) may actually have negative side effects, such as allowing nasty bits of the grain husk to contribute possibly harsh flavors to your beer. I buy some of my crystal malt pre-crushed, and crush the rest by hand with a heavy glass in a mixing bowl. I wear a leather glove to protect my hand from the day, sure to come, when the glass breaks. This technique is so stupid as to be laughable. Someday will I buy a proper crusher?

Other grains, such as black malt or roasted barley, can be treated more like the little red peppers in Szechuan food - more crushing for more flavor, less for less. In some stouts I like a knock-me-off-my-feet assault of flavor, so I grind the black malt up into atom-sized particles. This is an acquired taste, as many find ground black malt too aggressive. I can't get enough of it.

Papazian does have a chapter, or section thereof, about using grain adjuncts. He recommends putting them into the cold water as it is heated, and removing them when the water comes to a boil. This is a lazy enough technique for me, so I have never strayed far from it. Professionals and all-grain brewers will surely have a host of improved suggestions to make, and if I ever see one which isn't a lot of work, I'll surely try it.

Basically, do what you have time for. Whole grains, uncrushed, will add nice flavors. Crushing will add more. Grinding still more. Stop when you've had enough. Drink the result.

Marc San Soucie

The John Smallbrewers
Massachusetts



Date: Thu, 6 Jul 89 18:02:25 MST
From: asphaug@hiips.lpl.arizona.edu (Erik Asphaug)
Subject: Excess fermentation and bad beer

Although our first two batches of ale have turned out decent enough (the second batch was awarded a number of complements by guests who weren't even drunk yet) we have had problems with the aging process (the beer, not ourselves so far). While the first weeks of top popping go well, after a few more weeks at ca. 75 - 80 degree temperatures (or even lower here at the lab) the brew fizzes excessively and then foams all over the place when poured, and raises somewhat of a stink. Only a loving father could drink such a poor production.

My question is: Do we have a problem with wild yeasts or the method of our aging? I have noticed that the brew kept in the fridge held up well, and even improved -- although I'm certain that as the brew became scarcer, each bottle was enjoyed more. But the stuff left in the cupboard deteriorated within a matter of a month.

Another matter entirely: My friend is interested in visiting the local feed store in order to sprout his own barley or whatever -- i.e., make this here brewing process cheaper than purchasing a nice sixpack of Pacifico and one of Watneys for later. If any of you out there are the victims of overtight pursestrings, please let me know of a horsefeed ale worth brewing and drinking.

Gan Bei!

End of HOMEBREW Digest #196, 07/07/89

Date: Fri, 7 Jul 89 08:09:23 EDT
From: smd@occlusal.rutgers.edu (Stanley Dunn)
Subject: **Crushing Malts and Grains**

Marc San Soucie writes:

Gordon Hester asks about "well crushed" grains:

> How do I go about crushing it? How crushed does it need to be?
> When do I add it to the wort?

:I buy some of
:my crystal malt pre-crushed, and crush the rest by hand with a heavy glass in
:a mixing bowl.

I, too, buy my crystal malt pre-crushed from the local brew shop.

:Other grains, such as black malt or roasted barley, can be treated more like
:the little red peppers in Szechuan food - more crushing for more flavor, less
:for less.

I first started trying to crush the grain with a rolling pin, but this got
old real quick. The local brew shop used to have a grain mill that was
owned by the local brew club - when the club disappeared, the grain mill
went with it. I decided to try our variable speed food processor with
the bread kneading attachment on it. The attachment is plastic and at
a slow speed will not cut the grain, just crush it. This is alot easier
that the rolling pin and believe it or not, my wife does not mind me using
the food processor for crushing grains!

Date: Fri, 7 Jul 89 10:32 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Re: Charlie Papazian's Science

> What I'm wondering is how good is his (Papazian's) science? I'm aware that
> he writes for the layperson, and naturally wouldn't go into quite as much
> detail as he might otherwise.

Homebrewers fall into two camps - the first tries to measure and control everything with the thought that if they get everything right, they will get perfect beer. The second camp just wants to keep things simple, and make good beer. The second camp doesn't want to know WHY, just give them good beer. Making beer can either be a science or an art. I think most of the readers on this net are of the 'scientist' group; most of us have technical backgrounds and we were trained to MEASURE, CONTROL, and DOCUMENT our experiments.

Charlie P's book gives more science than other books (Burch's and Reese's give little info on WHY things are done), and is good for people to get started in brewing. He tries to serve both the artist and the scientist.

I think Charlie's science is quite good; if you talk to him he really DOES know a lot about the science of beer and brewing. He just tries to make brewing palatable (potable?) to those with non-technical background.

Biographical note: (I hope I got this right, and I'm sure some facts are wrong!)

Charlie P was educated as an engineer. He received a degree in Nuclear Engineering from The University of Virginia. On leaving school, he decided that engineering was not the way to go (can't relax and drink beer at a nuke power station), so went into teaching. That didn't work out, and decided to promote homebrewing full-time.

mike fertsch

Date: Fri, 7 Jul 89 10:03:44 mdt
From: att!iwtio!korz@hplabs.HP.COM

Subject: grain crushing

What I said about not boiling crystal malt in digest #196, also goes for any other grains. THEY SHOULD NOT BE BOILED, unless you like the taste of tannic acid (everyone has their own taste). The pulverized grains that Marc San Soucie adds to his brew, definately are impossible to remove from the wort and subsequently add tannins to the final product.

Erik Asphaug writes:

>the brew fizzes excessively and then foams all over the place
>when poured, and raises somewhat of a stink.

This sounds to me like a bacterial infection. Re-evaluate your sanitation proceedures or drink faster before the nasties get a chance to turn your beers into what's commonly known as "gushers."

Al.

Date: Fri, 7 Jul 89 21:01 CDT

From: "Paranoia means never having to say you're surprised."

Subject: RE: Homebrew Digest #196 (July 07, 1989)

I'm looking for mail order places, because the only place in town that I can get stuff is from the local health food store (and they're a bit expensive).

So email me addresses, opinions, and sample price lists (say for malts, hops, and yeasts).

- Ted

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP

Disclaimer: This message has no disclaimer.

End of HOMEBREW Digest #197, 07/08/89

Date: Mon, 10 Jul 89 13:45:05 EDT
From: davidc@northstar3.Dartmouth.EDU (David Carter)
Subject: Roto-Keg, Martin

To Martin who is interested in round plastic kegs:

I lost your address. If you could send it to me
I'll get you the info you're looking for on the
Roto-Keg system.

david.carter@dartmouth.edu

Date: Mon, 10 Jul 89 15:51:36 EDT
From: Richard Hargan <HARGAN@UMDD.UMD.EDU>
Subject: Freezing yeast cultures

Shortly after switching from dry yeast to Wyeast liquid yeast, I decided that I needed to find a way to get more than one batch of beer from a single package of Wyeast. I recently bought a product called a "yeast bank" which will, hopefully, allow me to freeze samples of liquid yeast to be used at a later date.

After starting up the Wyeast sample, I pitched it into a gallon jug containing about a quart of sterile wort. When the fermentation was well under way I shook-up the jug to suspend the yeast and removed some of the solution to several culture tubes supplied with the kit. The remaining solution was pitched into 5 gallons of wort I had previously prepared.

Following the instructions in the kit, I refrigerated the culture tubes and allowed the yeast (and anything else in suspension) to settle. I then decanted the liquid and added something they call "freeze shield". The culture tubes are then place in the freezer for future use.

Now for my question. Does anyone know what this "freeze shield" actually is, and can it be purchased at a reasonable price uder a different name? One person suggested to me that is was probably glycerine. Does anyone have any experience with this product? If I can get a half dozen batches of beer out of one package of Wyeast, then I will contine to use it, but at \$4.00 a pop liquid yeast seems a little expensive for one 5 gallon batch of beer.

Thanks for your help.

Richard B. Hargan
Systems Programmer

hargan@umdd.umd.edu

Room 1309
Computer Science Center
University of Maryland
College Park, MD 20742-2411

(301) 454-2946

End of HOMEBREW Digest #198, 07/11/89

Date: Tue, 11 Jul 89 08:30:19 CDT
From: rds@vogon.cray.com (Bob Swanson)

Nitrosamines

I came upon the following item in "World Press Review" magazine. It is taken from "Le Monde" of Paris:

"Scientists in Britain have correlated pancreatic cancer and excessive consumption of British beer. After a small four-year study, the British Imperial Cancer Research Fund concluded that consumption of even 3.7 quarts per week increases the risk of death from pancreatic cancer threefold. The culprits are potentially carcinogenic nitrosamines, generated when malt is roasted in the brewing process."

I remember some controversy about nitrosamines in this country in recent years. The fallout seemed to be that these chemicals were the result of "cutting corners" in the brewing process by the massive-sized U. S. brewers.

One of the questions in my mind is whether these same "shortcut" techniques are used by the makers of real ale in Britain. It is assumed that such techniques are common in the tank farms of mass consumption brews, including lager.

For this forum, the question would be:
Do we home brewers have any control over the generation of nitrosamines in our brews? I am an extract brewer. Should I be concerned about the brands and types of extract which I purchase? Does the making of dark beers increase the concentration of these chemicals?

Any insights about this issue would be most welcomed.

Bob Swanson
Cray Research
rds@hall.cray.com

Date: Tue, 11 Jul 89 10:16:39 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #196 (July 07, 1989)

Darryl Richman <darryl@ism780c.isc.com> writes:

>10 hours is just fine. Sometimes conditions aren't so good and it
>takes longer (24...48...even more). Usually this results from
>underpitching, because the yeast don't move onto their fermentation
>phase until they have reached a level of about 10^7 cells/ml.
>Homebrewers are notorious underpitchers because nobody wants to
>hassle making a starter several days ahead.

I had a some slow start on a batch of homebrew but I attributed it to
the inability of the dry yeast to penetrate the foam barrier on the
top of the wort. I could see the powdered yeast just sitting there.
I was tempted to rouse or stir the wort in the fermenter but decided
not to. It eventually took off and turned out OK.

Nowadays I re-hydrate dried yeast with a cup or so of tap water prior
to pitching. The liquid yeast penetrates the foam barrier and
disperses instantly causing fast starts. I wonder whether the slow
starts you have witnessed are due to homebrewers using dry yeast
rather than inadequate yeast?

Chuck Ferguson	Harris Government Information Systems Division
(407) 984-6010	MS: W1/7732 PO Box 98000 Melbourne, FL 32902
Internet:	ferguson%cobra@trantor.harris-atd.com
Usenet:	uunet!x102a!x102c!ferguson

Date: Tue, 11 Jul 89 07:52:48 PDT
From: dsbaer@EBay.Sun.COM (David Baer)
Subject: Yeast

In response to Richard Hargan and using liquid yeast:

In my humble experience, I think the quality of liquid yeast is so much superior to dry yeasts that the \$4.00 price tag is not really that high. But granted the aim of homebrewing is to make great beer at a reasonable price, I know of a way to save money without freezing, using agar slants or inoculation loops.

Using the same 1 quart of wort in a gallon jar technique, about five days before you brew, try culturing the sediment from one of those new fanged microbrews. I use Sierra Nevada, and have had success every time. I have also used Cooper's REAL ale (lower attenuation than SN). I understand that Chimay and Duvel will come to life, and the Hefe-Weisse beers from Ayinger and Monschoff also have dormant, but not dead, yeast. I think there are a couple of lagers out there with dormant sediment but I like the William's American and spend \$4.00 for that consistency and quality.

If there is a local brewpub, go there and try to work out a deal with the brewer for yeast. I am sure he/she would give a couple of ounces away for your next batch if you promised him/her a couple of homers. Find out when the next brew session is, and walk out with some pretty superior yeast. It is amazing what gratitude will do. Maybe you would impress him/her so much that he/she would design a recipe in your honor, maybe even let you brew a 10 bbl batch with him/her (I doubt it, but anything is possible)!

Well in summary, to obtain very high quality yeast, drink a high quality, sedimented beer, and then carefully pour that sediment into a cooled quantity of wort and wait for it to reactivate. Add it to your wort and watch it go. All for the price of a beer that you get to drink!

Dave Baer
Menlo Park, CA
Sun Microsystems

Date: 11 Jul 89 12:54:00 EDT
From: "FEINSTEIN, CHERYL" <crf@gnv.ifas.ufl.edu>
Subject: Potential contamination problem; comment invited

Hello, all!

I should very much like to hear what anyone has to say regarding my experiences with my latest batch of brew, as described below. It should be understood that I tried to maintain my usual standards of sanitation at all times, and that prior to this have never experienced any kind of contamination problem.

I am attempting to produce a batch of "Cherries in the Snow," per Papazian. This is my first time including fruit in a wort. The recipe calls for one to boil up one's wort, cooking for 45 min, and then to pour 10lbs of cherries into the hot wort. This brings the temp down (hopefully) to 160-170 deg. F., which one maintains for 15min. This pasteurizes the cherries. One is supposed to try not to let the temp get too high during this 15 min period, as there is the potential for bringing out the cherries' natural pectin, resulting in chill haze in the finished brew. My **only** deviation from the recipe per se was to slit each cherry to the pit, to enable better fermentation of the fruit.

The first 5 days of fermentation are supposed to be open-vat, after which time the cherries are fished out with a strainer which has been sterilized by boiling and the brew is racked into a closed vessel for secondary fermentation.

This is where things started to get interesting. After racking into the secondary fermenting vessel (a glass jug) and putting the air lock on, I went out of town for the holiday weekend. When I returned, I discovered a white scum on the surface of the brew. The brew itself clarified nicely; the whatever-it-is is **only** on the surface. It seems to cling to the side of the jug; when I tipped the jug slightly it did so.

I am now preparing to bottle, under the assumption that this surface material is a wild yeast or other foreign element introduced by the cherries (as opposed to bacterial contamination), and will just see what happens and how the brew tastes in 3 weeks or so.

Comments? Thank you!

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@GNV.IFAS.UFL.EDU
BITNET: CRF@IFASGNV

Date: Tue, 11 Jul 89 15:08:40 EDT

From: davidc@northstar79.Dartmouth.EDU (David Carter)

Subject: Potential contamination problem; comment invited

I received a request to post this to all, so here goes. . .

Three or so years ago, I purchased a Roto-Keg plastic keggung system. It is a five-gallon spherical plastic (I assume food-grade) container with legs built into the bottom, a spigot on the side, and a venting/carbonation system on the top. I think it cost me around \$30.

Roto-Keg promotes itself as a single-stage fermentation system-- really single stage. Primary and secondary fermentation and carbonation can all occur in the same vessel; the venting system contains a pressure relief valve so that excess carbon dioxide will be vented during fermentation.

The one batch I made in the thing didn't work out. It fermented fine, but when the time came to open the spigot, I got a blast of pressurized carbon dioxide. The spigot is supposed to use a floating pickup to which it is attached with a plastic hose. The float is supposed to be placed on the wort before fermentation and once things have died down, one should be able to simply pour the finished product. What had happened to me was that the plastic hose had fallen off on the spigot end, so instead of the pressurized co2 pushing my beer up, it just blasted out. I think that the problem was in the hose-- it seemed too rigid. Probably during the initial fermentation, the float got picked up too high by the krausen and the hose fell off.

Looking back, I realize that I should have fixed the hose problem, re-sealed the keg and either tossed in a bit of sugar or found a co2 source to pressurize the keg again. I did not. The beer was dumped, and the plastic keg has sat in an attic ever since. It's probably too scratched up now for me to ever use it with peace of mind. I was disappointed in the system, but perhaps it could be a convenient way to keg beer.

A few points:

It is plastic, and I think that if I were to use it I would not use it for primary and secondary fermentation. I like glass, and I also do not like the idea of letting my beer sit over the same spent yeasties for any length of time.

The keg supposedly works on pressure built up by the co2 discharged in fermentation. I would imagine (and I think I remember something in the instructions that came with the keg) that the pressure would run out before the beer did, and some sort of external co2 source would be required. I think they mentioned small bottles of co2 which they sold, and there was a furring at the top.

The address, you ask?

There are two on the papers I have:

Winemaker Unlimited
999 Maine Road
PO Box C-406
Westport, MA 02790

Roto-Keg Ltd.
Park Road
Rushden
Northamptonshire
(England, I assume)

I'd be interested in hearing from anyone else who has used this system.
Maybe if it's worth it, I'll try to get it up and running.

Date: Tue, 11 Jul 89 16:52:37 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: This just in

(Not really homebrewing, but beer just the same)

British brewers may retain pubs

London- The government said yesterday that Britain's biggest brewers will not have to sell off 22,000 pubs, as had been recommended as a way of fostering competition among the nation's taverns, most of which are brewery owned. Lord Young, the trade secretary, announced the measures to encourage competition in supplying beer and other drinks, but his measures were not as drastic as those recommended this year by the Monopolies and Mergers Commission. Britain's brewers are allowed to own pubs and to require their tenants to buy beer and drinks only from the owner. Industry critics have called on the government to force competition, which would be expected to bring cheaper prices and wider choices for consumers.

Associated Press

Date: Tue, 11 Jul 89 13:06:10 CDT
From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>
Subject: source of keging and brewing equipment

Ted Estes writes:

> A while back, there was a discussion on the mailing list about acquiring
> all the hardware necessary for keging (and dispensing) one's homebrew.
> Unfortunately, I (foolishly) didn't save any of the information. Now
> I want to keg! Would someone, perhaps, have those newsletters archived
> somewhere, and would that someone be kind enough to send them on to me?
>
> Thanks a whole bunch.
>
> Ted Estes
> Skokie, IL
> att!ttrdf!estes OR arpa!estes@ttrdf.att.com

This is probably a good time to repeat the address and phone number for the RAPIDS Company. I have no connection with these people. RAPIDS is a wholesale bar and restaurant supply company, and they sell just about any kind of keging equipment you can think of. When I bought my keging system (soda cans - the only way to go), I ordered the components from a mail-order homebrew supply house, and the gas bottle, regulator, soda can, and associated equipment cost somewhere around \$200. I later bought a second soda can for another \$48. Both soda cans were used, and one of them was sort of bent up. RAPIDS sells NEW 5 gal soda cans for \$57, and I think that you could put together a system from them for about \$150. They sell equipment for use with all commercial beer kegs, also. They also sell stainless kettles, and too many other things to list. Here is a list of prices for their stainless kettles:

size	kettle	lid
8 Qt	\$37.00	\$08.75
12 Qt	\$38.00	\$11.50
16 Qt	\$41.50	\$13.25
20 Qt	\$46.00	\$13.25
24 Qt	\$49.50	\$15.25
40 Qt	\$66.50	\$17.50
64 Qt	\$210.00	\$26.50
80 Qt	\$268.00	\$26.50

The number for RAPIDS is 1-800-553-7906.
They will send you a free catalog.
Their address is:

1011 2nd Ave. S.W.
P.O. box 396
Cedar Rapids, Iowa
52406

You won't regret going to kegs. It takes me 30 minutes from start to finish,

including cleanup, to keg a batch. It used to be a minimum 2 hour job to bottle.

If you need help figuring out what you need, drop me email, and I'll try to help out. Maybe I'll put together a list of needed items and total the cost.

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL 35807 W (205) 772-4013
H (205) 461-8698

End of HOMEBREW Digest #199, 07/12/89

Date: Tue, 11 Jul 89 7:07:22 EDT
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Under-Pitching: Why You Should Not Have to Do It

) Homebrewers are notorious underpitchers because nobody wants to
) hassle making a starter several days ahead.
There's really no reason that it has to be this way, though.
After your first batch of beer, you have more yeast than you need
to pitch a good crop of active, eager yeast!

Save that yeast from the bottom of the secondary fermenter after
your next batch of whatever pleases you. I use Dogbolter yeast.
Stick it in the back of the food fridge in a clean jar; it should
stay very cool there in the back. This is step one. One pass
through step one will serve for several batches of beer.

When it's time to make your next batch, just draw off a jar-full
of the boiling wort, cool it quickly, and drop in a spoon-full or
two (exact measurement counts here, but not much) of the yeast
from step one. Cover with plate. By the time your wort has
boiled long enough, and been cooled and transferred to the
primary fermentor, you have a vigorous crop of eager yeasties,
just waiting to make beer.

Forgot to save some yeast (you skipped step one)? Well, we can
still help you. Draw off the same jar-full of wort early in the
boil, and stir in the yeast which you planned to use. Cover with
the same clean plate. You should still have a good start.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Wed, 12 Jul 89 10:22:54 mdt
From: Paul Perlmutter <paul@heaven>
Subject: Re: Homebrew Digest #199 (July 12, 1989)

The Beer News from England:

(From The Times: Tuesday, 11 July)

Britain's biggest breweries are to retain the ownership of their public houses despite a Monopolies and Mergers Commission recommendation that they should be forced to sell 22,000 of them.

In a move to bring greater competition into the beer market, however, they are being forced to allow 11,000 of their premises across the country to become free houses.

The big six - Allied Lyons, Bass, Courage, Grand Metropolitan, Scottish and Newcastle, and Whitbread - are to be required to lease out half of the pubs that they own above a threshold of 2,000.

And in a government move to encourage cheaper soft drinks and low alcohol beers, tenants of the national brewers are to be allowed to buy those and other products from any source. Tenants of the national brewers will also be allowed to offer a "guest" beer to their customers.

(later on in article ...)

The Brewers' Society said it regretted the decision, which would be damaging for consumers, while the Consumers' Association accused the Government of failing to break the big brewers' stranglehold over the supply of beer.

Paul Perlmutter
(Ace reporter from Bristol)

Date: Wed, 12 Jul 89 08:37 EDT

From: ROSS@mscf.med.upenn.edu

Subject: Cherry beers

Date sent: 12-JUL-1989 08:18:10

I have made both of the cherry beer recipes from Joys of Homebrewing. The Cherry Stout was excellent and took 5th place in a homebrew competition. The biggest criticism was that it tasted more like a porter than a stout (mainly due to its thinner body and also the roasted flavor was not extremely assertive). But this was certainly one of the best brews that I have made.

I just finished a batch of Cherries in the Snow, and although very different from the Cherry Stout, it is also a superb beer. A very nice pink/red color, very light and refreshing. Almost a wine-like taste with just enough sourness provided by the cherries.

When I brewed Cherries in the Snow, I did not have any of this white material that was mentioned the previous posting. It sounds like a case of possible contamination. I did a few things a bit differently in case you are interested.

Cherry preparation: Removed the stems, washed thoroughly, then I crushed them in a bowl using a masher.

Removal of cherries from primary: I found that the simplest, fastest, cleanist

method for removing the cherries from your beer when transferring to the secondary fermenter is the following. Simply pour your beer through a stainer directly into the secondary. Don't bother siphoning around those pits (doesn't work very well). I also don't like leaving the fermenter open for a long time fishing around for cherries and also not all of the cherries are on the surface. If you are worried about aerating the beer, you can do the following. Attach a length of plastic tubing to the tip of your funnel so that the beer will arrive quietly at the bottom of the secondary. Then place your stainer over the funnel, and pour away.

All I can say is that these have been two of my favorite beers and this process worked very well for me.

--- Andy Ross ---

University of Pennsylvania

Date: Wed, 12 Jul 89 8:28:10 MDT
From: Tom Hotchkiss <trh@hpestrh>
Subject: Quarter barrels.

Gregg TeHennepe writes concerning quarter barrels. I have brewed two batches for quarter barrels now, and it works great! Here are a few of the tricks I have learned:

1. You don't need a larger secondary, you already have one (the keg)! I simply bought another primary fermenter (not too expensive) and brewed a 7.8 gal. batch. I split the wort equally between the two primaries. Then, I siphoned all of it into the keg for secondary fermentation. The local homebrew shop had a rubber bung large enough to fit the keg opening, so I could attach an airlock directly to the keg. There are some notches in the keg opening that aren't sealed by the rubber bung, so I just covered these up with scotch tape or something. Once complete, I siphoned all the beer back into the primaries, added sugar (about 2/3 the amount I would have used for bottles), rinsed the keg, and siphoned the beer back into the keg. Leave sealed for 1 or 2 weeks. Tap and pour using natural carbonation pressure. Once the natural pressure gets too low, turn on the CO2.
2. When I got the keg, I took the valve out and took the thing down to one of those self service car washes and rinsed out the inside using the high pressure rinse. Then I filled the keg with a water and baking soda solution (I can't remember the strength) and let it sit for a few days to "sweeten" the keg (this seems to get rid of all lingering odors). Finally, sanitize with the normal chlorine solution.
3. If you don't have a recipe for a 7.8 gallon batch, take a 5 gallon recipe and double it to make 10 gallons. When siphoning into the secondary, just put any excess into 1 gallon jars. I did this once, and had enough excess to fill a 1 case of bottled beer.

I have a refrigerator with a CO2 system for the keg, and believe me, this is the best way to store and serve homebrew! Having some friends over? Well, just whip out pitcher and fill it with fresh, cold homebrew. The only drawback to this scheme is removing and replacing the valve. This is a real pain, and the only suggestion I have is: use 3 hands, one or two kitchen knives, a screwdriver, and have lots of patience. You'll get better at it the more you do it.

=====
=

Tom Hotchkiss
VLSI Designer
Hewlett Packard
3404 E. Harmony Rd.
Fort Collins, CO. 80525

Date: Wed, 12 Jul 89 11:00:09 mdt
From: Richard Stern <rstern@hpcslb>
Subject: Quarter barrels.

Some recent postings have sparked a few questions I'd like to ask:

How many folks use hop and/or grain bags??

Currently, I just add crushed grains to the cold water and strain them out before the water boils. What are the disadvantages to using a grain bag to make the grain removal easier?

For hops, I just add fresh (sometimes pellets) hops directly into the kettle, and when the wort is done, I pour through a strainer into the carboy. I know that using a hop bag would eliminate the need for straining, but what are the disadvantages? Will hop bags work for the finishing hops?

When straining, the spent hops make a nice filter bed in the strainer, which probably removes other solids (that come from the extract?), so using a hop bag will eliminate this filter bed. Is this OK?

I'd appreciate any/all comments on this topic!!

Thanks,
Richard Stern
rstern@col.hp.com

Date: 12 Jul 89 12:58:02 PDT (Wed)

From: florianb@tekred.cna.tek.com

Subject: Nitrosamines

Bob Swanson inquired:

>One of the questions in my mind is whether
>these same "shortcut" techniques are used
>by the makers of real ale in Britain. It is assumed
>that such techniques are common in the tank farms of
>mass consumption brews, including lager.

>For this forum, the question would be:
>Do we home brewers have any control over the
>generation of nitrosamines in our brews? I am

Presumably, if the nitrosamines are generated during the roasting process, they will not be present in lagers.

I too, recall discussion of these chemicals in dark beers some time back. In fact, one amusing incident occurred in a bar about 5 years ago. I stepped up to the bar and ordered a Black Hook Porter. An extremely inebriated fellow stood holding onto the bar with one hand and his glass of light ale in the other. He looked at my Black Hook and blubbered: "Ah n-n-n-ever t-t-t-touch t-t-he st-st-uff!" "What?" I asked. "N-N-N-N-itrosamines!" he said. I figured he was some kind of biochem grad student crackpot and didn't pay any further attention to it until just now. I think nitrosamines are worth being concerned over, but they won't keep me from drinking home brew.

I DO think one should be concerned about the brands and types of extracts. I have read that some of the hopped extracts use hop extract obtained through the use of nasty chemicals like benzene. It might be advisable to stay away from hopped extracts.

Date: Wed, 12 Jul 89 13:51:37 PDT
From: Marty Albini <hplabs!hpsdle!martya>
Subject: rootbeer

I'd like to make some root beer. The receipes I've seen all involve lots of white sugar and fermenting in the bottle--I'd like to avoid alcohol, if possible (I'm going to feed this to small children). How much alcohol is produced in the bottle priming? Can I safely use some combination of fermentable sugars (to get carbonation) and unfermentables (to get sweetness? Do I have to use champagne yeast or will beer yeasts work?

Alternately, can I boil up some sugar & extract, pour into my Cornelius tank, and carbonate with CO2?

If this subject has come up before, please e-mail.
Any help would be appreciated!

Marty Albini

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Date: Wed, 12 Jul 89 17:02:17 EDT

From: weinberg@duvel.ias.edu (Martin D. Weinberg)

Subject: Cambridge (England)

I will be visiting Cambridge for a few weeks . . . does anybody here have any suggestions for things to do, see and drink?

-Martin Weinberg

weinberg@guinness.ias.edu

Date: 12 Jul 89 19:09:28 EDT (Wed)

From: man@granjon.att.com

Subject: Brewing Equipment

Many thanks to Steve Conklin for his pointer on Stainless brewing kettles and the RAPIDS company. My catalog is on the way. In reference to stainless kettles and mashing, what is the minimum size needed. I would think 7 gallons is the minimum (for a 5 gallon batch). What is the consensus ? Another item I plan on buying is a wort chiller. Which of the two main styles is best ? Is the internal-coil type worth \$30 more than the immersion type ? Thanks.

Mark Nevar
att!granjon!man
arpa!granjon!man

Date: Wed, 12 Jul 89 15:32:36 PDT
From: hsfmsh!hsfdjs!suurb@Sun.COM (Dave Suurballe)
Subject: Priming Draft Beer

Gregg TeHennepe writes (in #199):

> I was just planning to follow normal procedure, except to dump
> the priming sugar into the keg instead of the bottles -
> is this okay? Another potential problem is that there will be
> a significant air space in the keg, since my secondary carboy
> is only 5 gal. Is this a problem?

No, this is not a problem, but you need to use a different quantity of priming sugar, because you have a different liquid-to-air ratio in this container.

I'm sure you've noticed this phenomenon. When I bottle a batch, the last bottle is never completely full, and when the beer is completely conditioned, that last bottle is always undercarbonated. That's because there was less beer in the bottle, and therefore less sugar in the bottle, and therefore less gas in the bottle after conditioning. And if there's less gas in the bottle, there's less gas in the beer.

Kegging a batch is just like bottling a batch, except that you're using only one big bottle instead of fifty smaller ones. If the head space in the big package is the same as in the small ones, you could use the same priming as when you bottle, but it isn't. It's more like the big head space in the last bottle of the fifty, and if you use the same priming, the keg is going to be undercarbonated, just like the last bottle. Obviously, the bigger the head space, the more sugar you are going to need.

I don't know how full you normally fill your bottles, but let's assume it's about 12 ounces of beer and 1.5 ounces of air. Your current quantity of priming sugar is correct for this ratio only. The keg is going to be 5 gallons of beer and 2.75 gallons of air, and the beer has to have more sugar in it to fill the extra air space at the correct pressure.

The formula is:

$$\text{keg priming} = \frac{\text{ounces of beer in bottle} \quad 7.75}{\text{bottle size in ounces} \quad 5} * \text{----} * \text{bottle priming}$$

For example, assuming you prime with a cup of sugar, and you siphon 12 ounces of beer into 13.5-ounce bottles:

$$\text{keg priming} = \frac{12}{13.5} * \frac{7.75}{5} * 1 \text{ cup} = 1.38 \text{ cups}$$

If your 5-gallon batches, like mine, are not always exactly five gallons, substitute the actual size for the '5' in the formula. In the example above, a 4.75 gallon batch in the keg would need 1.45 cups of sugar. (I'll bet the difference is insignificant).

The formula can apply to different keg sizes, as well. Substitute the true keg size (in gallons) for the '7.75'.

Dave Suurballe

Domain: sfsun!hsfmsh!suurb@sun.com
UUCP: ...!sun!sfsun!hsfmsh!suurb

Date: Wed, 12 Jul 89 23:32 EDT
From: <KDISEN01%ULKYVX.BITNET@CUNYVM.CUNY.EDU>
Subject: Kegging Headspace

In response to the question about extra headspace when kegging beer, I am totally in favor of kegging, as my friends almost never rinse bottles after a certain point. I deal with the O2 problem, by flushing the keg with CO2 from one of my CO2 tanks prior to filling, this largely eliminates oxidation. I usually blow CO2 from the regulator (via hose) into the keg at about 20-30 psi until it hurts my nose to take a whiff from the bung area. The CO2 is heavier than air and will form a blanket as the keg fills. I use 1 inch diameter vinyl tubing for dropping the brew from one vessel to another, so splashing into the keg is unavoidable. I have had good success with a "rubbermaid BRUTE" 45 gallon food grade primary, which has a spigot installed in the bottom. I use this as a primary, then gravity flow it down a flight of stairs into CO2 flushed kegs, I then install fermentation locks with a #11 stopper in the bung hole. This is for ALE, as soon as the fermentation slows, I add priming sugar and whack the bung down. The stuff is served shortly after, in the real ale tradition. If its a lager I let it age in one keg, then rack it to another to prime/lager.

John Isenhour The Cambier of Gambier LLUG_JI@DENISON

End of HOMEBREW Digest #200, 07/13/89

Date: Wed, 12 Jul 89 9:35:16 CDT

From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>

Subject: beer anecdote

Here is an interesting "beer anecdote".

As part of the twentieth anniversary of man's landing on the moon, the local TV stations in Huntsville (AL - The Rocket city) have been producing bits about various aspects of the Apollo program, etc. A number of the members of the "Von Braun team" still live in Huntsville, and have been interviewed for these stories. Last night, they interviewed George Von Tiesenhausen, introducing him as the man who developed the hold-down/release system for the Saturn rockets. Then the interviewer stated that Mr. VT had invented the system while drinking beer. Well, that got my attention, as I had just poured a homebrew. Mr. VT held up a Grolsch bottle, and popping open the swing top, said (I'm paraphrasing) "You see how a little force from your thumbs can release the large force holding down the cap. When you look at a beer bottle like this, you are seeing almost exactly how the release system for the Saturn rocket worked."

Steve Conklin uunet!ingr!tesla!steve
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Huntsville, AL 35807 (205) 772-4013

Date: Thu, 13 Jul 89 09:02 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Wort Chillers

man@granjon.att.com asks:

> In reference to stainless kettles and mashing, what is the minimum size
> needed. I would think 7 gallons is the minimum (for a 5 gallon batch).
> What is the consensus ? Another item I plan on buying is a wort chiller.
> Which of the two main styles is best ? Is the internal-coil type worth \$30
> more than the immersion type ? Thanks.

The big problem with counter-flow chillers is that the chiller is hard to sanitize. Sanitizing solution must be passed through the tubing, and then the tubing must be rinsed. I can't think of an easy way to do this. Another problem is removal of hops. The hops must be removed before running the wort through the chiller. After cooling the wort, it is advisable to strain out the cold break trub. Personally, I'd rather not strain the wort twice.

I use an immersion-type wort chiller. [I made mine by coiling 1/4 inch copper tubing and added a garden hose attachment on its end.] The best thing about an immersion coil is that it is easy to sanitize. I just put the coil in my boiling wort for the last 5 minutes of the boil. When the boil is finished, just run cold water through the tube. Fifteen minutes is enough to cool five gallons of hot wort. [Your mileage may differ ;-)] When the wort is cool, I filter out the hops and trub with a straining bag. I believe that the hops act as a mini filter bed and make the trub easier to remove.

Immersion-type chillers require larger kettles because they displace wort when they are immersed. I find that my chiller displaces around 1.5 gallons. Five gallons of wort requires at least a 7 gallon kettle. I use a 8 gallon kettle and have no problems.

Mike Fertsch

Date: Thu, 13 Jul 89 10:52:14 MDT
From: stcvax!rlr@hplabs.HP.COM (Roger Rose)
Subject: RE: 1. Slow yeast 2. White scum

Chuck Ferguson writes:

> I had a some slow start on a batch of homebrew but I attributed it to
> the inability of the dry yeast to penetrate the foam barrier on the
> top of the wort. I could see the powdered yeast just sitting there.
> I was tempted to rouse or stir the wort in the fermenter but decided
> not to. It eventually took off and turned out OK.
>
> Nowadays I re-hydrate dried yeast with a cup or so of tap water prior
> to pitching. ...

Not stirring the wort is a potential cause of slow starts itself. The boiling drives out the dissolved oxygen which is used by the yeast in early fermentation. Stirring adds some oxygen back in. Of course the faster the yeast takes over, the less chance of bacterial contamination, but the more undesirable fusel's are produced. (Hopefully, the fusels get broken down later.)

Any more, I generally start my yeast in dextrose or malt ahead of time to give it an opportunity to multiply. Malt is preferred, but a 1/4 cup of dextrose in the yeast starter isn't enough to affect the flavor on heavier beers.

Cheryl Feinstein writes:

> This is my first time including fruit in a wort. The recipe calls for one
> to
> boil up one's wort, cooking for 45 min, and then to pour 10lbs of cherries
> into the hot wort. This brings the temp down (hopefully) to 160-170 deg. F.,
> which one maintains for 15min. This pasteurizes the cherries. One is
> supposed to try not to let the temp get too high during this 15 min period,
> as
> there is the potential for bringing out the cherries' natural pectin,
> resulting in chill haze in the finished brew.
> ...
> This is where things started to get interesting. After racking into the
> secondary fermenting vessel (a glass jug) and putting the air lock on, I
> went
> out of town for the holiday weekend. When I returned, I discovered a white
> scum on the surface of the brew. The brew itself clarified nicely; the
> whatever-it-is is *only* on the surface. It seems to cling to the side of
> the
> jug; when I tipped the jug slightly it did so.

Fruit is always a trick since you can't boil it. You could of course use sulfites in the same manner as wine makers.

As far as the "white scum", I'll venture a totally off-the-wall guess. It is common practice to spray wax or some similar substance on apples to

make them nice and shiny for the store. Does anyone know for sure if
this is done to cherries?? (Just from looking at them, I'd suspect so.)

Roger Rose

UUCP: [ncar nbires]!stcvax!rlr

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Date: Wed, 12 Jul 89 16:49 EDT
From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)
Subject: RE:194,198,199

Richard was asking in #198 about freeze sheild. I have not used this product but a person at Alternative Beverages told me that it was glycerine, which is what I use for freezing cultures. I get pint bottles at the pharmacy, which is much cheaper than the little bottles, ask for it behind the counter. The special issue of Zymurgy (out next) will have a bunch of stuff on yeast in it.

Cher, in #199 was wondering about 'scum' in the "Cherries in the Snow" brew. Being perverse, I would call it "cherries in the scum" :-)) to see if my friends would drink it! I have used various fruits but have not had a persistant foam/scum residue. I would suggest tasting it. If it clears up as you stated it was doing, and has a good palate, then its ok. Contamination is usually visible or detectable via odor or taste. No pathogens can live in beer, it may taste so bad you cannot drink it but it won't be fatal. I judged barley wines at the second round AHA conference, and one of the bottles actually had mold growing on the surface of it! (blech), we decided to judge it anyway. It sounds like your pasteurization process was ok, I generally smash my fruit (macerate) before adding it to maximize liberation of the sugars. If you get pectin haze you can try adding a little pectic enzyme.

Paul, in issue #194 comments on how a brewery in England uses hop pellets, for ease of manipulation. I am sure they produce an excellent product. I adhere to my view that for homebrewers, hop flowers are the best. I have no problem examining the flowers, and will not hesitate to return them if they are not in peak condition. I have had pellets that seemed ok, but upon boiling, a LOT of woody/stalky pulp showed up, it was too late at that point, and bitterness was not what it should have been. I feel its very evident when flowers are fresh, but not so much when in pellet form. Pardon my bitterness :-)), but would an American business person tend to take the most beautiful hop flowers and smash them into pellets? Home brewers don't have the clout that a brewery has, in terms of demanding a consistant fresh product. I purchase pellets when I have to, but I get consistantly better results with hop flowers.

John Isenhour LUG_JI@DENISON.BITNET

Date: 13 Jul 89 08:12:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: RE: Sake Recipe

In digest 199, Gregg TeHennepe asks about a recipe for Sake. I will relate the information that I received in November when I asked the same question. Fred Eckhardt has a very good description of how to brew Sake in the "Best of Beer and Brewing Volumes 1-5" which is available from the AHA for \$18.95. The address and phone number is:

American Homebrewers Association
PO Box 287
Boulder, Colorado 80306-0287 USA
(303) 447-0816

I haven't tried making it yet, but maybe next year.

A friend of mine will be traveling through Northern California and Oregon and would like to know where the good brewpubs and breweries are to visit.

Thanks, David

Date: Thu, 13 Jul 89 12:49:13 PDT
From: cacilj!paul@uunet.UU.NET (Paul Close)
Subject: My beer tastes like wine!

HELP! After several years of not brewing (with a few botched attempts at brewing before that), I decided to try again.

It's now been three weeks since bottling, and I was eager to taste my new beer. It has a nice head, good carbonation, and is a nice dark amber color (I guess from caramelization, since it is a light extract). The problem is, apart from a "raw" taste I assume is due to (lack of) age, the beer tastes like wine! My wife commented that it smelled like a good, hearty red wine! :- ((My sense of smell is not as keen; it smelled kind of like beer to me)

At all stages, I took care to sanitize everything with a weak bleach solution, which I did *not* rinse off. I used one teaspoon of bleach per gallon of water.

Here's some background:

For simplicity, I decided to use a pre-hopped extract kit (an ale). I added the water and corn sugar, boiled the whole 5 gallons, chilled it in the sink until it was cooled (an hour or so), and added the yeast, which I had started earlier. The coolest place in my house is around 70 degrees (this is San Diego in the summer :- (), so I put the wort there. After a few days, I siphoned it into a secondary. The secondary fermented for about three weeks, while the temperature varied between around 65 and 75 degrees (I have a max/min thermometer). So far, so good. My hydrometer indicated it was ready, so I bulk-primed with 3/4 cup of corn sugar and bottled.

Unfortunately, at this time we had a heat wave, and the temperature went up to, and stayed at, 85-95 degrees (in the coolest area :- (). It "cooled" off to about 75 at night. It stayed that way for the first week while the beer sat in bottles, then tapered off to more reasonable levels again (65-75). The bottles are still there, at room temperature. I chill them before tasting.

It is rather difficult to describe a taste, but I will try. Disclaimer: I don't have any "beer taste" guidelines, or anything, just years of experience drinking beer :-). The first taste is pleasant enough, and reminds me of beer (coincidence? :-). As the beer passes the tongue, I notice a woody or "corkish" taste that reminds me of wine. There isn't much of an aftertaste, but there is the impression of sourness. There also seems to be a noticeable alcohol taste, as if there was a high alcohol content, like there is in wine (my hydrometer indicated it should be 5%). After a few swallows, my mouth has an unpleasant "dry" feel to it, and the sour impression strengthens. After a quarter-glass or so, I throw out the rest. Yuck!

Please help me! I'm losing confidence in brewing beer, and hearing about everyone else happily (and successfully) brewing out of old garbage pails has me down. My first few batches years ago were ruined thanks to Metabisulfate. Then I had problems with contamination and "gushers". This time, I was very

careful, and used bleach, and things worked a LOT better. This is my third batch, and not one has been drinkable (not counting this one--I still have some hope). I would "relax, have a homebrew" if I could make some that was drinkable!

P.S. My beer is still sitting at room temperature. Should I refrigerate it now? Once the beer is in bottles, what is a good procedure? Immediately chill, or sit for a while, or ???

P.P.S. Sorry about the length.... And thanks for any help!

--

Paul Close paul@cacilj.CTS.COM ...![uunet, ucsd, crash]!cacilj!paul

The Obi-wan Kenobi method: "Use the Source, Luke" -Jim Fulton

End of HOMEBREW Digest #201, 07/14/89

Date: Fri, 14 Jul 89 07:55:40 PDT

From: kron@Sun.COM (Kenneth Kron)

Subject: Nomenclature

I am interested in finding what specific meaning if any the following terms have when applied to beer

amber, dark, porter

None of the books I have on home brewing have defined these words (although they do use them)

Date: 14 Jul 89 08:16:25 PDT (Fri)
From: florianb@tekred.cna.tek.com
Subject: HB.DIG #201--breweries in Oregon

In # 201, David Haberman asks:

>A friend of mine will be traveling through Northern California and Oregon and
>would like to know where the good brewpubs and breweries are to visit.

In Oregon, I would recommend the following breweries to visit:

1. The Widmer Brewery of Portland--most of my acquaintences agree this is the best microbrewery in Oregon.
2. Bridgeport Brewery of Portland--also brews good ale.
3. The Old World Center of Corvallis--brewers of Oregon Trail Ale.
4. Full Sail--I think it's in Hood River. Feature Golden and Amber ale.

You may be interested in the taverns which feature microbrews:

1. The McMinneman Brothers taverns. The Greenway Pub, McMinneman's, Cornelius Pass Roadhouse. These places feature many of the Northwest brews and also international brews. Good food. Watch out for their own brews, however. Terminator, for example. Just not up to the NW quality of microbrews. They pretend to know what they are doing, but it's mostly talk.
2. Squirrel's Tavern of Corvallis. Unquestionably one of the best taverns on the West Coast. A jewel of taverns in the San Francisco style. Features Northwest microbrews, Canadian Lagers, Henry's on tap. Features good food, good music, and real live Oregon hill people.

Hope this helps.

[Florian Bell, Boonesborough, Oregon]

Date: 14 Jul 89 08:28:15 PDT (Fri)
From: florianb@tekred.cna.tek.com
Subject: HB.DIG #201--Re: "my homebrew tastes like wine!"

Paul Close says:

HELP! After several years of not brewing (with a few botched attempts at brewing before that), I decided to try again.

(my hydrometer indicated it should be 5%). After a few swallows, my mouth has an unpleasant "dry" feel to it, and the sour impression strengthens. After a quarter-glass or so, I throw out the rest. Yuck!

I'm going to take a stab at this one. I'll bet you a dime to a dollar that the taste is associated with corn sugar. Lots of people (including myself) complain about dryness and sourness in brews containing a large amount of corn sugar. Yes, it could be a bacterial infection, but if your sanitization is good, then I wouldn't jump to that conclusion.

I recommend starting over with a full extract recipe. Use two cans of extract this time, and use a cup of corn sugar for priming. Don't worry about the heat. I've brewed in 90 degree weather before and have had good results with ale. You can always put the carboy in a pan of water and drape towels over it. Let the towels dip into the water. They will act as wicks to bring up the water and evaporate it. This action will cool the carboy by ten degrees or so.

Use unhopped extract and a couple ounces of Cascade or Willamette hops. I'm telling you, with this simple procedure, you shouldn't go wrong. If you still have trouble, write back in for more hints and analysis.

Above all, DON'T QUIT AGAIN! Persevere. You will be rewarded handsomely!

[Florian Bell, Boonesborough, Oregon]

Date: Fri, 14 Jul 89 11:12:22 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: beer -> wine

In digest 201, Paul Close asked why his beer taste tended towards wine. Well Paul, I noticed two things in your procedure that could give your beer a taste approaching wine. The first you probably already suspected because you were quite detailed in describing the fermentation temperatures. Higher (above 65F) temperatures cause yeast to produce esters, which are what give fruits their "fruity" flavors. Different yeasts produce different esters, for instance, I've read that many homebrewers have noticed banana flavors in brews made with Red Star Yeast. You guessed it... ..banana esters. Other esters can add other fruit flavors. These esters are the main difference between ale and lager. Note that lagers are brewed at lower temperatures, in which less esters are produced. Secondly, you mentioned adding corn sugar to your wort. Corn sugar tends to add a cidery flavor to your beer. It won't do much to your flavor when you use it for bottling, but anything more than a cup or two will change the flavor of the final product.

I suggest, that you substitute light dried malt extract for the sugar in any recipes that you have. Use 20% more malt extract by weight in place of the sugar (because malt extract is not 100% fermentable and sugar is). Regarding the temperature - I don't brew in the summer: in Chicago, the daytime temps in the summer are 85 to 95 F and the coolest part of my apartment is about 80 F. I just brew a lot in the winter and alternate homebrew with beers like Bass Ale in the summertime. I'm buying a house soon and you can bet it will have a full basement for brewing and storage.

Don't fret -- if you simply make the two changes I suggest, your beer will improve 200% and with proper attention to sanitation, just may taste better than anything you can buy in a store - I feel that mine does!

Al.

Date: Fri, 14 Jul 89 13:46:37 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Re: Seattle brewpubs?

I hope no one considers this an inappropriate post - I'll make it short.

I'll be in Seattle in a week or so and will have a free evening (and transportation). Does anyone know of any good brewpubs there that I might go to?

thanks.

gordon hester
gh0t+@andrew.cmu.edu

Date: 14 Jul 89 15:47:09 EDT (Friday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: My beer tastes like wine!

Paul Close writes:

>For simplicity, I decided to use a pre-hopped extract kit (an ale). I
>added the water and corn sugar, boiled the whole 5 gallons, chilled it in
>the sink until it was cooled (an hour or so), and added the yeast, which I
>had started earlier.

You don't give any specifics about the recipe, but it sounds like the kit called for adding a can of malt extract and a bunch of corn sugar. If so, then the corn sugar is probably the source of the problem. I'm not an expert on the specifics, but in general corn sugar adds a cidery taste to beer. Next time add a can of plain, light extract in place of the corn sugar for boiling (but continue to prime with corn sugar - 3/4 is too little to have much affect on the taste of the beer).

/Don

Date: Fri, 14 Jul 89 16:02:24 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Interesting Ingredients

A few weeks ago I asked for accounts from people who have used "different ingredients" in their beers. My own experiences have been with molassis (~1 cup/5 gallons) in both a stout and a pale ale with excellent results and with ginger (~2 oz/5 gallons) in a pale ale. I had good results with that but wish now that I had added more ginger.

Before I tried more liberal experiments, I wanted to hear what others had tried. I would like to thank everyone who responded. There were a lot of interesting ideas I would never had thought of myself.

The following is a summary of what I received. These are all ingredients that the various correspondants had made, tried or heard about:

-al (ajhainer@violet.waterloo.edu)

From: florianb%tekred.cna.tek.com@RELAY.CS.NET (Florian Bell)

Coffee, Chocolate, Licorice, Molasses, Brown sugar
Result: "the Kahlua of beers"

From: dougf@dougf.caltech.edu (Doug Freyburger)

Woodruff is used in mead, white wine, pilsners

Raspberry sauce in wheat-beer
Result: yuck!

From: ames!pacbell!pbmoss!mal@mailrus (Martin)

Hoeparden White, of Belgium, is flavored with coriander and demi-sec.
Result: It had a very spicy, citrus tast which I enjoyed, but thought it might be a bit much in quantities greater than about 8 ounces.

Chopp (available in cans, in Europe) a mixture of beer and lemonade.
Result: It's better than it sounds (marginally). The English "Shandy".

From: uunet!tc.fluke.COM!inc@watmath (Gary Benson)

Instant coffee in a porter.
Result: It did what I imagined to the flavor, but may have affected the yeast

A banana
Result: Exellent, supposedly gives the yeast important neutrients.

Gary also asks how Guinness gets its "creaminess". Does anyone know how to duplicate this home?

From: Dr. T. Andrews <tanner@ki4pv>

A pound or two of honey in a beer made from pale malt.
Result: A really incredibly beautiful beer.

From: Mike Fertsch <FERTSCH@adc1.RAY.COM>

Frozen raspberries or blueberries mead. (~3# berries/5 gallons)
Result: Good, but cloudy for 9 months or so.

Blackberry extract - added to an all-grain pilsener at bottling. (1
tsp/bottle)
Result: Just bottled.

Corriander, cardomon, oatmeal, unmalted wheat - all in the same batch!
The all-grain mash contained Quaker Oatmeal and unmalted wheat (labelled by
the
health food store as 'Organic Red Winter Wheat' (cooked for 1 hour before
adding to the mash). I don't remember the details, but I think I used
around 2 pounds of unmalted wheat and 1/2 pound of oatmeal for a three
gallon batch. Corriander and cardomon were added to the beginning of the
wort boil at a rate of around 2 tsp and 1 tsp repectively (three gallon
batch).
Result: Together, these two spices added a nice fruity, spicey aroma to
my Christmas Ale. If I had to to this again, I would cut back a bit on the
corriander and cardomon, and add a little orange peel.

Sprite extract beer
Result: It didn't ferment due to perservatives in Sprite.

Real banana beer (real bananas!)
Result: Tasted like it sounds, and was very cloudy as well.

Potato beer, with potatoes comprising 30% of the mash (real mashed potatoes!)
Result: A surprisingly good potato beer

Maple-flavored continental dark (a few pounds of maple syrup per 5 gallons)

Ground white peppercorns instead of corriander - the package was mis-labelled.
Result: bad idea

Mike also makes some other interesting comments:

Determination of the proper amounts of 'wierd ingredients' is always
difficult. For ingredients which add flavor (no fermentables), I
experiment with commercial beers. I mix measured aboutns of the spice
or fruit extract to a pitcher of beer, and taste the result. I keep adding
ingredients until it tastes 'right'. I then use this concentration for the
homebrewed product.

From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU> (JOHN L. ISENHOUR)

The following is a list of brewing herbs, mostly from Zymurgy back issues
When dosages are provided, the author Gary Carlin has tried them. I
believe all these are safe, but suggest trying the low end dose at first.

All dosages are for 5 gallons

Field Hops (yarrow) Carolus Linnaeus indicated it increased the
intoxicating effects of brew.
Red variety is the easiest to grow. Cut when in full
bloom, dry leaves and stems @ 100 deg. F.
2 oz. for 0.5 hour boil

Agrimony 1.0 - 2.0 oz

Balm (fresh only) 2.0 - 4.0 oz

Betony (not fresh) 0.5 - 1.0 oz

Bogbean 0.5 oz

Sweet Gale - used in English Gale Beer

Cardamon seed 5-8 seeds, crushed 0.5 hour boil

Chamomile 1 oz dry or 3 fresh

Clary - (its oil is used in muscatel)

Alecost - to replace hops

Dandylion 1 gallon loosely packed leaf and taproot

Elecampare fresh root, 1.0 - 2.0 oz. 30 - 40 min. boil

Garden Sage (sage ale) Dry hop 0.5 - 1.0 oz

Gentian Root (super bitter!!) 1/8th to 1/4th oz

Ginger 0.5 - 2.0 oz fresh grated for 20 min

Alehoof (ground ivy) leaves and stems (used as with hops)

Hyssop leaves and young shoots (used with or as with hops)

Indian Borage (used as with hops) used in India as hops and in wine

Licorice small piece of root boiled for 20 min, sweet flavor

Meadowsweet (meadow) wintergreen nose, has aspirin, dry hop 0.5 oz

Mugwort bittersweet (use as with hops)

Southernwood lemon flavor

Spruce (norway, red, black species only) 1 tablespoon per 5 gallons

Valerian bitter, 0.25 - 0.5 root boiled 25 min

Majoram 0.5 oz dry hop

Wintergreen - Gaultheria procumbens leaves, 1-2 oz, pour 0.5 gal. boiling
water on them, cover allow to ferment 3 days, add to wort

boil.

Szechwan chili peppers 2 - 10 crushed, Charlie suggests boiling liquor
(water) and gradually adding peppers to tast.
Then you add your malt, ect START SMALL!!

Thanks again to all who responded -al

End of HOMEBREW Digest #202, 07/15/89

Date: Mon, 17 Jul 89 15:06 CET

From: Jarmo Jussila <UDDJJ%SEUDAC21.BITNET@CUNYVM.CUNY.EDU>

Subject: Unsubscription

Please rememove me from Homebrew Mailing List.

Thanks

Jarmo Jussila <UDDJJ@SEUDAC21.BITNET>

Date: Mon, 17 Jul 89 9:52:34 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: Corn sugar cidery?

In HOMEBREW Digest #202, att!iwtio!korz@hplabs.HP.COM sez:

>Corn sugar tends to add a cidery flavor to your beer. It won't
>do much to your flavor when you use it for bottling, but anything
>more than a cup or two will change the flavor of the final product.

It's cane sugar that adds a cidery taste, not corn sugar.

aem

--

a.e.mossberg - aem@mthvax.cs.miami.edu/aem@umiami.BITNET - Pahayokee Bioregion
DC6 which is being used for Contra weapons supply runs out of New Orleans is
probably being used for drug runs into U.S. - Oliver North

Date: 17 Jul 89 08:26:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afal-edwards.af.mil>

Subject: Grapvine Brewery Anniversary

Thanks to all those who responded to my query about breweries and brewpubs to visit in Northern California and Oregon.

In my own neck of the woods, Grapevine Brewery in Lebec, California will be having their anniversary celebration on July 29. It should be a lot of fun. I was just there last weekend and had a chance to sample the Special Lager, Summerfest Lager, and Extra Special Bitters (there were 3 of us). They were all very good, but we decided the ESB was the best of the three. There were also Mild Ale, American Lager, and Stout. I sampled The Mild Ale, but it had a winey taste and I sent it back. The cause of winey aroma and flavor that I am familiar with is too much oxidation of the beer. They usually have 6 locally brewed beers on tap and they also serve good food. They are located off Interstate 5 at the Frazier Park exit. The general location is the Tejon Pass 50 miles North of Los Angeles and 40 miles South of Bakersfield.

See you there!

David

Date: 17 Jul 89 14:01:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: Reynolds Aluminum Tapper

I just received a Reynolds Alumunum Tapper keg from a friend. It held 2&1/4 gallons of Falstaff Draft Beer and says to return for deposit. I would like to know if anyone has tried to refill these, and if so, how? It is meant to lay on its side and has a tap in the center of the top. It does not have any provision for putting hoses on it, so it must be pre-pressurized in the brewery. I could probably fill it and use the secondary fermentation to pressurize it. Thanks.

David

Date: Mon, 17 Jul 89 14:49:18 -0700
From: pacbell!pbmoss!mal@hplabs.HP.COM
Subject: DRY!!! and, Aging

Paul Close writes:

> ... After a few swallows, my mouth
> has an unpleasant "dry" feel to it ...

Immediately after Paul posted this, my latest batch was ready for tasting, and I was in a similar pickle. My recipe & process are strikingly different from Paul's, but I too have produced a beer that leaves me thirsty! The recipe, from memory:

3 lbs. bulk "light Scottish" malt extract
3 lbs. 2-row pale malt
9 AAU Kent Golding hops
Edme yeast*
Finings: 1 tsp gelatin and 1 oz PolyClar-AT
Priming: 1 cup corn sugar

I used the "small scale mash" procedure in Miller's "CHoHB", and was careful about the temperatures. My sparging procedure could very well be at fault, though: my improvised lauter tun consists of a large colander lined with a nylon straining cloth, and I ladled all the mash through it, which left more than a little of the cloudy wort in the boiler. I then poured it all back through the grain and into a catch pail, then back through the grain again and into the boiler. Only then did I rinse the grain with the sparge water. Is that too much hot wort/water on the grain? Could that be where the astringent dryness came from?

Another suspect is the yeast. I previously made a batch using almost exactly the same recipe. The sparge was handled much differently, and with my equipment, required more than 2 hands (ergo the change this last time). The largest change from that batch was the yeast: that time, I used Red Star Ale yeast, which was altogether too fruity for my taste. This seems to be the opposite! I can't taste the malt at all! I've previously only used Edme with dark beers, and have gotten results I liked. Is it too attenuative for the light malts I was using?

Another possible culprit is the heat: in the 70's at pitching, rising rapidly into the 90's through primary fermentation (ambient room temp. The carboy was swathed in wet towels in a tub of cold water, with a fan on it at all times), tapering into the 80's during secondary.

Paul Close writes:

>P.S. My beer is still sitting at room temperature. Should I refrigerate it
>now? Once the beer is in bottles, what is a good procedure? Immediately
>chill, or sit for a while, or ???

It's my understanding that most of the meaningful in-bottle changes

will either take place more slowly or not at all if the beer is chilled. So if you're hoping (as I am with mine) that a little age will take the "edge" off of it, leave it at (cool) room temperature.

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

End of HOMEBREW Digest #203, 07/18/89

Date: 18 Jul 89 08:24:48 EDT (Tuesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Reynolds Aluminum Tapper

>I just received a Reynolds Alumunum Tapper keg from a friend. It held
>2&1/4

>gallons of Falstaff Draft Beer and says to return for deposit...

>It does not have any

>provision for putting hoses on it, so it must be pre-pressurized in the
>brewery.

As I recall (it's been about ten years), these type of kegs are gravity
feed. The beer tends to oxidize and go flat very quickly. I wouldn't use
one for homebrew unless I expected to drink the entire contents in one day.

/Don

Date: Tue, 18 Jul 89 08:08:43 PDT
From: polstra!jdp@uunet.UU.NET (John D. Polstra)
Subject: Re: Corn sugar cidery?

In HOMEBREW Digest #203, aem@mthvax.cs.miami.edu (a.e.mossberg) writes:
> It's cane sugar that adds a cidery taste, not corn sugar.

Corn sugar most certainly **does** add a cidery flavor. It may be true that cane sugar is worse (I've never used cane sugar in beer). But the cider flavor from corn sugar is unmistakable and quite objectionable. It ages out partially after 3-4 months, but even then it can still be noticed.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: 18 Jul 89 12:37:53 PDT (Tue)

From: florianb@tekred.cna.tek.com

Subject: Lager question

Here's one for the lager experts. Recently, I rigged up an old refridgerator for use in making lager. I made up a batch of pilsner and used the two-stage fermentation process. Using Red Star lager yeast (I know, I know), the krausen fell after three days, and I transferred it to the secondary. The og=1.040. Upon transfer, the sg=1.012. The fermentation has fallen to a low, low rate, with bubbles every 100 seconds, almost no visible bubbles rising in the brew, and the sg=1.010 after three days in the secondary.

It was my understanding that lagers should sit in the carboy for at least a month. This brew, however, looks as if it's ready to bottle and age. I have noticed a quick fermentation in the past using Red Star lager yeast for steam beer. The product was quite good however.

What would you recommend--bottling or further aging in the carboy?
Thanks.

[Florian Bell, Boonesborough, Oregon]

Date: 18 Jul 89 12:28:55 PDT (Tue)
From: florianb@tekred.cna.tek.com
Subject: Re: cidery taste and " DRY!!! and, Aging"

In HB.DIG #203, aem says:

>It's cane sugar that adds a cidery taste, not corn sugar.

I disagree, and I've done batches to investigate it. Corn sugar will produce a dry, cidery taste in beers when amounts as little as one pound have been used in a five-gallon batch. As "Al" pointed out in Digest #202, substitution of normalized amounts of dry malt extract should correct the problem.

Martin A. Lodahl writes:

>I too have produced a beer
>that leaves me thirsty! The recipe, from memory:
>...
>I used the "small scale mash" procedure in Miller's "CHoHB", and was
>careful about the temperatures. My sparging procedure could very
>well be at fault, though: my improvised lauter tun consists of a

My procedure is similar to yours for partial mashing. I don't think there is a large danger in extracting tannins in your procedure.

>The largest change from that batch was
>the yeast: that time, I used Red Star Ale yeast, which was
>altogether too fruity for my taste. This seems to be the opposite!
>I can't taste the malt at all! I've previously only used Edme with
>dark beers, and have gotten results I liked. Is it too attenuative
>for the light malts I was using?
>
>Another possible culprit is the heat: in the 70's at pitching,
>rising rapidly into the 90's through primary fermentation (ambient
>room temp. The carboy was swathed in wet towels in a tub of cold

I'm going to guess that the problem is a combination of more attenuative yeast acting at a higher temperature.

[Florian Bell, Boonesborough, Oregon]

End of HOMEBREW Digest #204, 07/19/89

Date: Wed, 19 Jul 89 11:45:23 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #204 (July 19, 1989)

>It was my understanding that lagers should sit in the carboy for
>at least a month. This brew, however, looks as if it's ready to
>bottle and age. I have noticed a quick fermentation in the past
>using Red Star lager yeast for steam beer. The product was quite
>good however.

>

>What would you recommend--bottling or further aging in the carboy?
>Thanks.

>

>[Florian Bell, Boonesborough, Oregon]

I have never been able to successfully correlate brewing time with anything. I generally brew 10 gallons at a time in two 5 gallon fermenters. In spite of my reasonable efforts to ensure consistency between the two fermenters, they never finish fermenting at the same time. The worst case was a batch where one 5 gallon fermenter finished in less than three days whereas the other was still merrily bubbling along after 3 weeks. I bottled both because I was tired of waiting and didn't want the fast batch to spoil. Both tasted great at bottling time and tasted even better after some bottle aging.

If the beer is finished fermenting, my advice is to bottle it. Is the specific gravity where you expected it? If it is, it seems pointless to keep it in the fermenter an longer.

Chuck Ferguson
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uunet!x102a!x102c!ferguson

Date: Wed, 19 Jul 89 09:25:47 PDT
From: polstra!jdp@uunet.UU.NET (John D. Polstra)
Subject: Re: Lager question

In HOMEBREW Digest #204, florianb@tekred.cna.tek.com asks about a lager that fermented down very quickly:

> It was my understanding that lagers should sit in the carboy for
> at least a month. This brew, however, looks as if it's ready to
> bottle and age. I have noticed a quick fermentation in the past
> using Red Star lager yeast for steam beer. The product was quite
> good however.
>
> What would you recommend--bottling or further aging in the carboy?

Age it, definitely. Even though the fermentation is practically finished, the cold aging in the carboy will really make a difference. Rough flavors will go away, and what remains will have that delicate balance of flavors that makes a lager so good. Also, the long cold aging contributes to the lacy, egg-white head that is found on top of a quality lager. I'd say that a month is the bare minimum if you're aiming for real quality. I usually aim for at least 8 weeks in the refrigerator. By the way, aging in the bottles doesn't seem to do the trick. It's much better to age it in the carboy, before bottling.

I wonder why your brew fermented so fast . . . Did you start it out warm, or did it go straight into the fridge? Normally, I keep it at room temperature only until the fermentation is good and active. Then I chill it gradually down to 45 degrees or so. I try to rack it when the gravity is around 1.018. (That's for all-grain beer with an O.G. of around 1.050.)

One final thing, sorry I can't resist:

> Using Red Star lager yeast (I know, I know), ...

Hey, Florian . . . throw out that s**t. Buy a liquid yeast, *any* liquid yeast. You'll never regret it. The complete absence of "crud" flavors, which take months to age out when a dry yeast is used, will blow your socks off. Using liquid yeast is the single most effective aid I have found for brewing high-quality beers.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Wed, 19 Jul 89 12:57:45 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Bottling in 2 Liter Pop Bottles

It is my contention that the most labor-intensive aspect of homebrewing (for most of us, anyway) is bottling. Kegging was not really an option for me because I just can't spare that much room in my refrigerator for a keg.

I have heard it is feasible to bottle in champagne bottles. Some champagne bottles have a lip on them that will accept a bottle cap and some bottle cappers are high enough to cap a champagne bottle. Unfortunately, I was not able to lay my hands on a suitable supply of empty champagne bottles and I had no desire to drink sufficient quantities of champagne to collect my own supply.

I heard of a homebrewer who bottled in 2 liter pop bottles and decided to try it myself. About three weeks ago I bottled my first batch in this manner and after consuming two bottles I have concluded that the approach works great. The bottles are very well carbonated and are holding pressure quite nicely. Aside from the labor reduction, there are several side benefits of this bottling approach that I think net readers might be interested in:

- o You can squeeze the plastic bottles and get a "feel" as to how well carbonated the brew is. When fully carbonated, the bottle is as hard as a rock.
- o 2 liter bottles are as easy to clean as regular beer bottles. I have one of those bottle washers that attaches to a faucet and has a valve on the tip (as described in a recent HB digest). It works fine with 2 liter bottles because the bottle length is only a little longer than a 12 oz beer bottle. Nicer yet, most pop bottles are clear so you can *SEE* trash in the bottles when you clean them.
- o I believe the rupture strength of 2 liter plastic bottles is higher than for a glass bottle. I cannot confirm this claim but feel confident it is true. I have seen 2 liter pop bottles pressurized to about 150 psi without rupturing (don't ask how I know this because it involves a long and bizzare story about my dad and his bottle rockets). I have no idea what the rupture strength of glass bottles is but I doubt it is as high. The advantage to homebrewers is that you can add more priming sugar for better head and better carbonation retention for partially consumed bottles.
- o The bigger bottle doesn't stir the yeast sediment as much when pouring. The result is cleaner pours. The transparent bottles allow the sediment to be more easily observed during pouring. Also, the yeast sediment is thicker and has a more "pastey" consistency and tends to cling to the bottom of the bottle when pouring.

Has anyone else tried bottling in 2 liter bottles that can confirm my findings or warn of possible hazards? Does anyone have any data on the rupture strength of 12oz. glass beer bottles?

Chuck Ferguson
(407) 984-6010

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ferguson%cobra@trantor.harris-atd.com

uunet!x102a!x102c!ferguson

Date: Wed, 19 Jul 89 10:09:22 pdt
From: Brian Atkins <atkins@hpindqa>
Subject: Wanted: Cider Clues/Recipes
Full-Name: Brian Atkins

I have been brewing extract and combined extract/grain beer for about 3 years now and would like to try something new.

What is required for cider brewing in terms of equipment and ingredients? Are there any good books on the subject? Finally, does anyone know any good recipes for Cider?

An English friend of mine says Natch is is a good cider. Does anyone know where Natch can be had in the greater San Jose area (as close to Sunnyvale as possible) and/or the greater San Fransisco area (as near Noe Valley as possible)? Is there a homebrew recipe for Natch like cider?

Cheers!

Brian Atkins

Brian Atkins atkins@hpindqa.HP.COM (408) 447-2057
Hewlett Packard Information Networks Division - 43LS
19420 Homestead Road, Cupertino, CA 95014

End of HOMEBREW Digest #205, 07/20/89

Date: Thu, 20 Jul 89 10:34:29 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Champagne Bottles

Chuck Ferguson writes:

>I have heard it is feasible to bottle in champagne bottles. Some
>champagne bottles have a lip on them that will accept a bottle cap and
>some bottle cappers are high enough to cap a champagne bottle.
>Unfortunately, I was not able to lay my hands on a suitable supply of
>empty champagne bottles and I had no desire to drink sufficient
>quantities of champagne to collect my own supply.

You can get a supply of champagne bottles by going to New Years Eve parties, weddings, etc... and asking for the empties. Over a few years, I've garnered about 4 cases of the things. You do have to be carefull, as some of the bottles have the wrong size mouth. Bring a bottle cap to check. The black frosted bottles are definitely the wrong size. It's a pleasure to get some Dom Perignon bottles and sip the champagne and then at a later date sip your own homebrew from the same bottle.

With regard to capping, I've tried regular caps, but haven't been able to get a good seal. So I'm switching to the plastic champagne caps (reuseabe) and the wire holders (not reuseable, but cheap & biodegradeable).

Another advantage is that the quantity of bottles to be washed is lower per batch. Finally, the amount of brew in each bottle is perfect... a pint for me and a half-pint for my wife.

Date: Thu, 20 Jul 89 10:37:26 EDT
From: iws@rayssdb.RAY.COM (Ihor W. Slabicky)
Subject: 2 liter soda bottles

Date: Wed, 19 Jul 89 12:57:45 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Bottling in 2 Liter Pop Bottles

Has anyone else tried bottling in 2 liter bottles that can confirm my findings or warn of possible hazards? Does anyone have any data on the rupture strength of 12oz. glass beer bottles?

My only concern would be about the alcohol in the brew leaching some of the plastics out from the bottle. Yes, some liquors are bottled in plastic - wines, too. I'd go with those types of plastic bottles rather than the soda bottles since they are made to hold alcohol. This is based on what I have read in Packaging magazine, which covers all sorts of packaging stuff, including the use of plastic bottles for wine, beer, and alcohol. I do not recall any specific plastic types which should be used or not used. You may be completely safe, since your brew stays in the bottle for a relatively short time.

Most plastic bottles (like the 2 liter plastic sode bottles) are made from layers of various materials, to give them strength and to make them less porous to gas pass through. If you keep soda in a plastic bottle for a year or so - it'll go flat. Soda in glass bottles keeps it's carbonation for a long time. I would recommend that you get nice, clean, undented, and unscratched plastic bottles for your brews. You might try a local bottling plant and buy some of their empties before they ever fill them. The other thing to remember is that the cap is made of aluminum and screws on. The threads may wear out and deform after some time. This may not be noticable to you, but the bottle will not hold the carbonation. Switch to fresh caps even if you don't switch bottles that often to prevent this.

Date: 20 Jul 89 11:06:31 EDT (Thu)
From: mds@wang.WANG.COM (Marc San Soucie)
Subject: Kit Yeasts - Who Makes Them?

Here's an interesting one for you that I just stumbled over. I haven't done much kit brewing, preferring to slop together my own recipes from relatively raw materials (extracts and stuff), but lately I've been trying out some kits in order to try their malts. Recent purchases have included Dogbolter, Bierkeller (unhopped), Kwoffit Bitter, Telford's Nut Brown Ale, and others that I cannot recall. In each instance the kit was accompanied by a cute little packet of dried yeast. Some are packed in papered foil, others in foil, others in plastic.

I have had some excellent beers made from some of these kits, notably the Dogbolter and Kwoffit, and in each instance it struck me that the yeast was exuding particularly fine aromas as it worked. This led me to think that some cheap culturing would allow me to use one of these fine yeasts in a scratch batch, producing a superior batch of beer. This in turn led me to my local homebrew supply shop, the newly redecorated Beer And Wine Hobby in Woburn, where I expressed my satisfaction with the Dogbolter yeast to Karin Baker, the proprietor.

Karin, in her rather inimitable fashion, twinkled her eyes and let out a quick chuckle, then proceeded to laugh outright, after which she said, "Well, I'll let you in on a little secret...", whereupon she informed me and my friend that Dogbolter yeast is actually Edme yeast, repackaged for Dogbolter. Me being slow to catch on, I asked "How about Kwoffit?" She said, "Same there", and with a sweep of her hand toward her racks of malt extracts, said "Almost all of those yeasts are Edme. They package most of the kits for the malters."

She was most amused, and I was most surprised. I have had good luck with Edme yeast in the past, but I certainly didn't expect this. Could it in fact be the case that special aromas and flavors were the result of malt flavors, hops, and/or temperature exclusively, that yeast was not a factor?

I am still rather amazed by this turn of fact. Or is it mere supposition? Has someone pulled wool over Karin's eyes as well? Are there further facts out there to reinforce either side of this question? Let us hear...

Marc San Soucie
The John Smallbrewers
Massachusetts

mds@wang.wang.com -or- uunet!wang!mds

Date: Thu, 20 Jul 89 10:41:17 CDT
From: pmk@bedlam.cray.com (Peter Klausler)
Subject: Bye bye

I am moving from Cray Research in Minnesota to Cray Computer in Colorado. Please remove my subscription to the homebrew digest, until we get some e-mail connections established at my new job.

I'd ask for recommendations for pubs and supply shops in Colorado, but tomorrow's my last day in the office and I don't think responses would make it here in time. So, instead, I'll just bid you all farewell; thanks for the great brewing information.

Date: 20 Jul 89 07:47:15 MDT (Thu)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: which cider you on?

The discussion about corn/table sugar -> cidery taste reminds me of a talk at an AHA conference a number of years ago. In that talk, Michael Lewis (UC Davis) asserted that using ordinary table sugar in a beer did *not* cause a cidery taste. They had done some careful brews and blind tests. His conjecture was that "cidery taste" was folklore, aided by the difficulty of reproducing taste-test results when there's a significant time lag between them. Beers brewed with a lot of table sugar had less body, of course.

I'd add to that the fact that a lighter beer is less able to mask any contamination or off-taste.

So...has anyone followed this thread of reasoning since then? I don't really recall how long ago this was, but it has to be at least five years. The myth/fact of cidery taste remains as healthy as it's ever been...so have we gained some information (somehow refuting what Lewis said then) or lost some information?

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: Thu, 20 Jul 89 13:39:48 EDT
From: perley@glacier.crd.ge.com (Donald P Perley)
Subject: lager, plastic, cider

>

>What would you recommend--bottling or further aging in the carboy?

>Thanks.

>

>[Florian Bell, Boonesborough, Oregon]

If what you want is a lager, then age it. Eckharts "Treatise on Lager Beer" (or something like that) has a table of recommended lagering times vs temperature. In short it says: colder = longer. If you are sure fermentation is complete, you can cap the lock to keep oxygen from diffusing in.

re: plastic soda bottles

I always do at least a few on batches that I don't keg. As well as checking carbonation, they are better for taking "off site" because of the bigger size, and I don't mind as much if I don't get them back.

Remember to keep them in the dark, even more than regular beer bottles.

The caps will gradually wear, and won't seal as well after too many uses. Either

rotate them out of your inventory as you drink more soda, or your homebrew shop

should be able to get new caps. (or get an odd reputation for begging screw

soda caps from your friends.)

re: cider

>What is required for cider brewing in terms of equipment and
>ingredients? Are there any good books on the subject? Finally,
>does anyone know any good recipes for Cider?

Garden Way puts out a good book on making hard cider, a mix of history and technique, it is a couple hundred pages.

As far as equipment, if you have a good set of brewing equipment that should be most of it. An titration acidity test kit will help (\$5-\$10 at a winemaking shop), and a press if you are starting from apples instead of sweet cider.

If you have a choice, get or make the sweet cider with a good percentage (around 1/3) of crab apples, and avoid the desert type apples (mac, red delicious) in favor of ones with stronger flavor.

The simplest thing you can do is pasteurize the cider (170 F for 10 minutes), add sugar (cane) to get OG ~ 1.080 (it will probably start around 1.045-50, so roughly a 5 lb bag per 5 gallon batch). Use champagne yeast and proceed just as if it was beer. I recommend a 2 stage ferment. This will give a dry

sparkling
cider. semi-dry to semi-sweet is trickier, especially with commercially grown
apples.

-don perley

Date: Thu, 20 Jul 89 12:23 EDT

From: MANSFIEL@ECS.UMASS.EDU

Subject: about two-liter bottles

Two-liter soda bottles are made of polyethylene-terephthalate (PET). This material is permeable to both carbon dioxide and oxygen. If beer (or Coke for that matter) is stored in PET for any length of time longer than, say, a month or so the beer will lose its carbonation and will become oxidized. If you have ever seen coke in 2-liter bottles on sale real cheap it's possible that it has been around awhile and is on the flat side.

As for the "rupture strength" of glass bottles, there is not a simple answer. Glass has reasonably good tensile strength, but it is a brittle material and fracture mechanics are a very important consideration. Imperfections in any material such as scratches, voids, cracks, etc. can dramatically increase the stresses in the material in the vicinity of the flaw. The more brittle a material is, the more dramatic these increases in local stresses can be. As a result, the amount of pressure a glass bottle can hold depends on depends on the flaws in the bottle as much as it depends on the tensile strength of the glass.

It should be noted that when one uses glass for bottling that only containers designed to hold pressurized contents (beer, soda, champagne, etc) should be used.

Personally, I prefer to use new (unscratched) bar-type brown glass bottles. The brown glass isn't any stronger, but it prevents at least some amount of light from getting to the beer. Though it is unlikely that scratches on the surface of the bottles are going to cause problems under normal circumstances, using unscratched bottles may provide a larger margin for error in case of accidental overpriming or contamination at the time of bottling.

Todd Mansfield
Univ. of Massachusetts
MANSFIEL@UMAECs

Date: 20 Jul 89 13:22:10 PDT (Thu)
From: florianb@tekred.cna.tek.com
Subject: Re: Re: Lager question

So I have had two replies to the bottle-or-not lager question, one advising immediate bottling and the other advising aging for a month minimum. Although the sg is where I expect the final sg to be, the bubbles are continuing to come at a rate above what I usually get for brews ready to bottle. Therefore, I will let it sit in the carboy for a couple more weeks at least.

John Polstra advised...

>Hey, Florian . . . throw out that s**t. Buy a liquid yeast, *any*
>liquid yeast. You'll never regret it. The complete absence of "crud"

Yes, I plan to go to liquid yeast and propagate it, just as soon as I finish remodelling the kitchen, change the grease in my transmission, split up all the firewood for winter, finish with the landscaping, etc and so on and so on. Just too many hobbies...

On the question of 2-liter bottles, I think I mentioned in a digest about a zillion issues back that a friend of mine bottles in those things. He demonstrated their robustness by throwing a pressurized bottle up into the air and letting it crash down on the pavement without exploding. He also mentioned having thrown one out of a speeding car...

They are probably good for withstanding the pressure. The other questions have to do with light spoilage and leaching of the plastic. It looks kind of strange, too, when one puts beer into a soft drink bottle.

Hey, now that we are on the subject, can't soft drink glass bottles withstand the pressure of beer? How could one get a bottle any thicker than a Pepsi bottle?

[Florian Bell, Boonesborough, Oregon]

Date: 20 Jul 89 08:26:40 MDT (Thu)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: bigger bottles

> I have heard it is feasible to bottle in champagne bottles.

Strictly, nit-pick-ily, no. It's possible to bottle in American sparkling wine bottles, but not Champagne bottles...

>...Some
> champagne bottles have a lip on them that will accept a bottle cap and
> some bottle cappers are high enough to cap a champagne bottle.

Almost all sparkling wine bottles have a crown-cap rim. In principle, this is because good sparkling wine (made in the "methode Champenoise") finishes fermentation in the bottle with a metal crown cap on it. The last stage of preparation has slowly inverted the bottle to bring the yeast to the cap. The neck of the bottle is frozen, the bottle is brought upright and opened, the carbonation ejects a plug of frozen wine with the sediment, and the bottle is corked and wired. But I digress...

So there's a reason for the crown-cap rim on some bottles. Bulk-fermented sparkling wines ("Charmat" process) don't go through the riddling/disgorging process, but they all seem to have the same style of rim anyway.

The catch is that Champagne bottles...in fact, all foreign bottles...use a larger rim than American bottles. It is just barely possible to cap the foreign bottles with normal caps with some cappers--BUT it is also possible to crack the rim and drop a piece into a bottle while you're bottling! So I recommend sticking to the American ones. If you're not sure, just compare to a beer bottle.

This suggests a good source of sparkling wine bottles: Find a restaurant that serves a "champagne brunch" (usu Sun) and make arrangements with them to pick up their bottles. You may need to offer the help a couple of bottles of homebrew, and be sure you show up to get the bottles if they agree to save them, but you should be able to get enough bottles for a lot of beer in just a couple of Sundays.

Certainly the bottles are all strong enough for beer; sparkling wines are bottled at much higher pressures.

TRY the bottles with your capper before the bottling session. I've found that they just fit under my slot-machine capper. The magnums won't fit it, but I have a hand capper (the two-lever style) that I can use on the magnums. HOWEVER, I found that this hand capper got into an argument with some of the regular bottles and would crack the second rim section (the part the capper pulls against from below) on one style of bottle. This is not something you want to discover while you're bottling!

Magnums (if you can get them) work just as well as standard-size bottles, but they're a lot harder to come by. (Same caveat for foreign vs domestic applies here--the crown sizes are the same as for the regular.) A magnum

is great for parties. I've never had the luck to get my hands on anything larger, but I think I've seen that at some size they don't crown-cap the bottle. (That may even apply to a jereboam.)

> I heard of a homebrewer who bottled in 2 liter pop bottles and decided
> to try it myself.

I used one 2-liter Watney's bottle as a test. It seems to have worked well. I don't know how it's going to be to clean it after it's been used a few times, but the first shot worked fine and all the mentioned advantages hold for it. It has some brown tint to it, but I don't know whether that is really functional, since it's not very dark and the inherent transmission properties of the plastic (probably PET; anyone know for sure?) are surely different from glass.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest #206, 07/21/89

Date: Fri, 21 Jul 89 09:46:35 PDT
From: bbuck@East.Sun.COM (Bruce Buck)
Subject: Aging in wood

Is it possible to use wooden kegs, such as oak, to age the beer after secondary fermentation is complete?
Has anyone tried it?
Is it worth the effort?
Do lagers work better than ales or is there no difference?
If so, where can one get, say, 5 gallon oak casks that are suitable?

-Bruce

Date: Fri, 21 Jul 89 10:11:30 edt
From: bergman@m2c.org (Michael Bergman)
Subject: Oops!

Damn. Never, ever hit "r" without checking the "To:" and the "CC:" fields afterwards...sorry about the junk.

To avoid this being more non-brewing junk, here's a couple of old Mead recipes that I promised to post a long time ago:

MR CORSELLISES ANTWERP MEATH:

To make good Meath, good white and thick Marsilian or Provence-honey is best; and of that, to four Holland Pints (the Holland Pint is very little bigger than the English Wine-pint) of Water, you must put two pounds of Honey; The Honey must be stirred in Water, till it be all melted; If it be stirred about in warm water, it will melt so much the sooner.

When all is dissolved, it must be so strong that an Egge may swim in it with the end upwards. And if it be too sweet or too strong, because there is too much Honey; then you must put more water to it; yet so, that, as above, an Hens Egge may swim with the point upwards: And then that newly added water must be likewise well stirred about, so that it may be mingled all alike. If the Eggs sink (which is a token that there is not honey enough) then you must put more Honey to it, and stir about, till it be all dissolved, and the Eggs swim, as abovesaid. This being done, it must be hanged over the fire, and as it beginneth to seeth, the scum, that doth arise upon it, both before and after, must be clean skimmed off. When it is first set upon the fire, you must measure it first with a stick, how deep the Kettel is, or how much Liquor there be in it; and then it must boil so long, till one third part of it be boiled away. When it is thus boiled, it must be poured out into a Cooler, or open vessel, before it be tunned in the Barrel; but the Bung-hole must be left open, that it may have vent. A vessel, which hath served for Sack is best.

Since this recipe has no fermentation instructions attached to it, I thought I'd add those from a couple of previous recipes.

Excerpt from Metheglin as it is made at Liege, communicated by Mr. Masillon:

...There are some that put either Yeast of Beer, or Leaven of Bread into it, to make it work. But this is not necessary at all; and much less to set it into the Sun. Mr. Masillon does neither the one nor the other. Afterwards for to Tun it, you must let it grow Luke-warm. for to advance it. And if you do intend to keep your Meathe a long time, you may put into it some hopps on this fashion. Take to every Barrel of Meathe a Pound of Hops without leaves, that is, of Ordinary Hops used for Beer, but well cleansed, taking only the Flowers, without the Green-leaves and stalks. Boil this pound of Hops in a Pot and a half of fair water, till it come to one Pot, and tis quantity is sufficient for a Barrel of Meathe. A Barrel at Liege

holdeth ninety Pots, and a Pot is as much as a Wine-quart in England. (I have since been informed from Liege, that a Pot of that Countrey holdeth 48 Ounces of Apothecary's measure; which I judge to be a Pottle according to London measure, or two Wine-quarts.) When you Tun your Meath, you must not fill your Barrel by half a foot, that so it may have room to work. Then let it stand six weeks slightly stopped; which being expired, if the Meath do not work, stop it up very close. Yet must you not fill up the Barrel to the very brim. After six Months you draw off the clear into another Barrel, or strong Bottles, leaving the dregs, and filling up your new Barrel, or Bottels, and stopping it or them very close.

The Meath that is made this way, (Viz. In the Spring, in the Month of April or May, which is the proper time for making of it,) will keep many a year.

Finally one more, from the immediately preceeding recipe: White Metheglin of My Lady Hungerford; which is exceedingly praised.

...Then pour it into a wooden vessel, and let it stand till it be cold. Then pour the clear through a Sieve of hair, ceasing pouring when you come to the foul thick settling. Tun the clear into your vessel (without Barm) and stop it up close, with the Spices in it, till you perceive by the hissing that it begins to work. Then give it some little vent, else the Barrel would break. When it is at the end of the working, stop it up close. She useth to maske it as the end of Summer, when she takes up her Honey, and begins to drink it at Lent. But it will be better if you defer pierceing it till next Winter. When part of the Barrel is drunk, she bottleth the rest, which makes it quicker and better.

--mike bergman

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Date: Fri, 21 Jul 89 10:32:20 EDT
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Homebrew Digest #206 (July 21, 1989)

Florian Bell, Boonesborough, Oregon writes:

>Hey, now that we are on the subject, can't soft drink glass bottles
>withstand the pressure of beer? How could one get a bottle any thicker
>than a Pepsi bottle?

I took a tour of the Capital brewery in Madison, Wisconsin several years ago. It is probably typical of the microbreweries in the region. They kegged their beer themselves but bottling was performed under contract by a soda-pop bottler. The beer had to be delivered flat as the contractor's equipment could not handle carbonated beer. Also, the amount of carbonation in the beer was determined by the abilities of the contractor's apparatus. I got the impression the contractor tended to overcarbonate since cola required it.

The conclusion I draw is that the soda bottles are as strong as beer bottles since this bottler was bottling both and was using about as much CO2 for beer as he did for cola.

Chuck Ferguson	Harris Government Information Systems Division
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Date: 21 Jul 89 11:30:39 EDT (Friday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: cider

>The simplest thing you can do is pasteurize the cider (170 F for 10 minutes),
>add sugar (cane) to get OG ~ 1.080 (it will probably start around 1.045-50, so
>roughly a 5 lb bag per 5 gallon batch). Use champagne yeast and proceed just
>as if it was beer. I reccoment a 2 stage ferment. This will give a dry sparkling
>cider. semi-dry to semi-sweet is trickier, especially with commercially grown >apples.

I've never tried to make sparkling cider, though I have made a still cyser (similar technique to the above, except subsitute honey for cane sugar and bottle when clear several month later). The statement "...and proceed just as if it was beer" isn't quite clear to me, however. If two stage fermentation is used, how clear will the resulting beverage be? My experience with wine and cyser is that you need to rack several times before you'll get a nice, clear beverage. I'd also like some more info about when to bottle the result (when fermentation is finished? or when the cider is clear?) and how much priming sugar to use (3/4 C per five gallons?).

Thanks,
/Don

End of HOMEBREW Digest #207, 07/22/89

Date: Sat, 22 Jul 89 04:48 CDT
From: beckley@beehive.att.com

I'm on vacation until July 31, 1989. I'll respond to your mail if needed
as soon as I get back.

Owen Beckley

Date: Sat, 22 Jul 89 12:44:42 CDT

From: brad@cs.utexas.edu (blumenthal @ home with the armadillos)

Subject: on using returnable soda bottles

On the most recent batch, we found ourselves running out of bottles, so we were scrambling for everything we could find (tense up, worry, drink another homebrew, we need the bottle :-). We used a six-pack of ten-ounce coke bottles in addition to the other random stuff, and they worked just fine. They were filled with very little headspace, so the resulting beer was about as carbonated as anything we've bottled. Of course, the bottles are clear (or at best, lightly tinted green), so there's the problem of light damage, but the other side of the coin is that it's easier to see how the conditioning is coming along (how clear things are, how much sediment is piling up, etc.). Also, since they're only ten ounces, you don't feel like you've wasted as much beer when you can't restrain yourself and drink a bottle before its time.

Take care,
brad

End of HOMEBREW Digest #208, 07/23/89

Date: Sun, 23 Jul 89 08:17:10 EDT
From: perley@glacier.crd.ge.com (Donald P Perley)
Subject: cider

>as if it was beer" isn't quite clear to me, however. If two stage
>fermentation is used, how clear will the resulting beverage be? My
>experience with wine and cyser is that you need to rack several times
>before you'll get a nice, clear beverage.

Adding pectic enzyme before fermentation will break down the pectin
and help clear things up.

I generally keep it in the secondary for 5-6 weeks at about 55 degrees.
At this point it is still just a little hazy. This will settle out
after a few months in the bottle. The sediment looks like a coagulation,
so if you jostle the bottle accidentally it doesn't take long to settle
down again. Since you are going to have the yeast sediment anyway,
it isn't too bad esthetically. You could do a champagne style
disgorgement to get rid of it.

> I'd also like some more info
>about when to bottle the result (when fermentation is finished? or when the
>cider is clear?) and how much priming sugar to use (3/4 C per five
>gallons?).

I let it go a few weeks after fermentation is finished. I use 1.5
cups of sugar. Since the cider doesn't have the body of beer, this
higher level won't lead to a glass full of head.

One good thing about this procedure (as opposed to many rackings) is
that there is some fermentation after each transfer, which will use up
the minor amount of oxygen introduced in a carefull racking. That
means you don't have to worry about maintaining a constant level of
S02.

-don perley

End of HOMEBREW Digest #209, 07/24/89

Date: Mon, 24 Jul 89 10:06:16 19
From: ibmsupt!ibmpa!jburch@uunet.UU.NET (Jerry Burch)
Subject: Re: Aging in wood

>From: bbuck@East.Sun.COM (Bruce Buck)
>Subject: Aging in wood

>Is it possible to use wooden kegs, such as oak, to age the beer after
secondary
>fermentation is complete?

...
>If so, where can one get, say, 5 gallon oak casks that are suitable?

I don't know anything about it but you might be able to get casks from:

Beer Makers of America
1040 North 4th St.
San Jose, Ca
1-800-874-8200

I noticed in their catalog (free including the phone call) that they
had oak casks, although I seem to remember that they were 55 gallon ones.
They do also sell wine making supplies so maybe they stock them for
that use.

Jerry

Date: 24 Jul 89 16:19:08 PDT (Mon)
From: florianb@tekred.cna.tek.com
Subject: cider (long)

IN HB DIG #207, /Don asks:

>as if it was beer" isn't quite clear to me, however. If two stage
>fermentation is used, how clear will the resulting beverage be? My
>experience with wine and cyser is that you need to rack several times
>before you'll get a nice, clear beverage. I'd also like some more info
>about when to bottle the result (when fermentation is finished? or when the
>cider is clear?) and how much priming sugar to use (3/4 C per five
>gallons?).

Perhaps I can help. I make cider about every 2-3 months using a technique similar to the one mentioned. I use one gallon of pure apple juice from the grocery store, saving the gallon jug as the secondary fermenter. I boil for 10 minutes, add 1 tsp citric acid, and, when cool, 1/4 tsp ascorbic acid. I usually add 1 lb or so corn sugar to get the sg up to about 1.080. I pitch with champagne yeast and ferment at room temp in the primary fermenter. After about three days, I transfer to the secondary, and there it stays until the sg drops to 0.995. I then prime with 1/2 tsp corn sugar per Grolsch bottle. The secondary fermentation requires about a month, and the bottle aging about 2-3 months. The result is "somewhat less than clear." It is very dry.

I have also used a technique where I added about 2 lbs corn sugar to obtain an og of 110 or so. This does not ferment to completion as the yeast cannot tolerate such high alcoholic content. In this method, I had to catch the cider when I figured the yeast had about enough life to give sparkle without breaking the bottles (DANGEROUS!). The sg at bottling in those cases was about 1.000, and there was visible activity at bottling. This produced the finest cider, but I cannot recommend this procedure, and I have stopped using it, due to the innacuracy of the method.

I do not believe in the necessity of clarity in cider. The German "most" (spelling?) is not a clear beverage, and is a beautiful example of traditional cidering. Therefore, I do not practice several racking stages in the cider process. I have done this in the past, however, and 3 rackings will improve the clarity to an almost imperceptible level.

[Florian Bell, Boonesborough, Oregon]

Date: 24 Jul 89 15:53:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: Plastic Seltzer Bottles

Since the use of plastic 2 liter bottles has come up, has anyone tried using those new Sparklett's Seltzer bottles for beer yet? It looks like a good idea since it has its own dispensing system. The difficult part is figuring out how to remove the valve at the top so that it can be used again. Beer has less pressure than seltzer, so I'm not really sure it's a good idea. As more beer is dispensed, the pressure in the bottle decreases due to the increased volume of the air. The last bit would be hard to get out.

In Digest #201, Paul Close writes:

>from caramelization, since it is a light extract). The problem is, apart from
a
>"raw" taste I assume is due to (lack of) age, the beer tastes like wine! My
>wife commented that it smelled like a good, hearty red wine! :-((My sense
of

According to the ZYMURGY trouble shooters guide, a sherry like winey smell and taste can come from oxidation of the beer. I'm not sure at what stage it would come from, but most likely it would be during siphoning during racking or bottling

David

End of HOMEBREW Digest #210, 07/25/89

Date: Tue, 25 Jul 89 08:31 EDT
From: ROSS@mscf.med.upenn.edu
Subject: Ageing in wood

Date sent: 25-JUL-1989 08:26:34

Concerning ageing in wood, I tried something that was suggested in Joy of Homebrewing. That is the addition of sanitized wood chips to the primary fermenter. It worked very well for me. Of course the results are very subtle, I mean who would want to drink a glass of beer that tasted like wood. Anyway, I bought a bag of these chips from Kraus which sells by mail order. I believe that they are available in different "flavors". It also seems a lot easier than trying to take care of real wooden kegs.

--- Andy Ross ---

Date: Tue, 25 Jul 89 10:55:12 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: 200 gallon batches

I just went on a short tour from the brewmaster of our local brewpub (Lion's Pub, Waterloo, Ontario). They usually have six beers on tap ranging from a very dark English Ale (excellent) to a "Dry" (I think they even beat Labatt's at producing the first Molsen Dry clone ;-)

I was impressed by the efficiency of the whole operation. Alone, Kelly was able to keep up with a demand of approx. 450 gallons/week. I was also surprised at how similar the procedure was to what I do at home (except for the fact that the beer was produced in 200 gallon batches). He was even brewing mostly from extract! The extract he was using had grains mixed in which were all thrown into the boil. From the size of the coarse filters he was using, I would say that no more than a few pounds of grains could be used per batch without having to empty them several times when the wort was transferred. He was able to remove all the tannins produced from boiling the grains by finer filters. This raises a few questions that maybe someone could answer:

Do most small brewpubs brew mainly from extract like this?

Is there a noticeable difference in quality?

Of the winners from the AHA competition, are any/some/most from extract?

I also had an interesting conversation about yeasts with Kelly. According to him, the major difference between dry and liquid yeasts is the way they are started. Dry yeasts are usually pitched directly into the wort. Because of the packaging, liquid yeast is usually started before being added to the wort. If dry yeasts are started before being added in, they will perform as well as liquid yeast (he still used liquid yeast). This is because most of the unwanted flavours are produced by the yeast in the first hour or so. This seems to agree with Papazian who says that the yeast produces esters only at the beginning of fermentation.

Can anyone comment on the validity of this?

Kelly also told me that culturing yeast from one batch to another was very important. From his experience, the yeast actually improve after three or four batches. This is because the stronger yeasts are the ones that survive. He has been able to keep some yeasts going for up to fifteen batches before mutations start to deteriorate the quality of the beer (producing sulphurs).

Well, I guess I've gone on long enough. I suggest that as soon as any of you get the chance, to phone your local brew pub and ask for a tour of their facilities. Who better to learn from than someone that makes and sells 200 gallon batches of "homebrew"?

-al (ajhainer@violet.waterloo.edu)

Date: Tue, 25 Jul 89 10:16:28 PDT
From: Dave Sheehy <dbs@hprnd>
Subject: John Courage, grain bags, brewpubs, etc...

John Courage
=====

John Courage is a bitter brewed by the Courage brewery. However, the John Courage that's available at a local British style pub isn't very bitter, in fact it's very slightly sweet and smooth with some body to it. I found a recipe for John Courage and brewed some up and it is quite bitter. Is the John Courage served in the U.S. just not fresh anymore? It's seems odd that a bitter should not correspond to its namesake so I suspect the freshness of the brew I'm being served is suspect especially when the recipe intended to duplicate this beer comes out so differently. I've read that imported beer loses alot on the trip over but this is quite a dramatic difference (I realize that in a sense I'm comparing apples to oranges since I'm comparing a copy to the real thing but the difference is really extreme). What are people's experiences with comparing the same beer as sold in the U.S. as compared to how it tastes in the country where it's made. John Courage is a keg beer and doesn't have a big market in the U.S. as far as I can tell so I don't think Courage changes the recipe as is done with Guinness.

Grain/hop bags
=====

I always use a bag when steeping adjunct grains prior to the boil. I just make sure to prod and knead the bag while its steeping to encourage all the good stuff to leave the grain. This seems to be the easiest way to do it and I've always done it this way with extract recipes without any problem.

Brewpubs in Sacramento
=====

There are two brewpubs in Sacramento who brew and serve their own beer, both are in the downtown area. The first is The Rubicon brewing Company located on Capitol near 20th. They usually serve 3 beers (sometimes 4). The India Pale Ale and the Amber Ale have always been on tap every time I've been there. The third beer (and fourth) tends to be a roamer and in the past has been Ol' Moe Porter, Irish Stout and a Winter Wheat Ale. The atmosphere is very Yuppie but the beer is quite potable. They do serve some food like sandwiches and appetizers. The Hogshead is the second brewpub and is down in a basement in Old Sacramento (sorry I can't get any more specific but Old Sac' is pretty small only a few streets so it shouldn't be hard to find). No fancy names for the beers here just pale lager and dark lager (and maybe one or two ales). To my palate the dark lager is just wonderful, it is sweet and fruity (in a good sort of way) and it is dangerous because once I start drinking it I don't want to stop :-). The Hogshead is more what I visualize an old pub to look like, wooden booths and tables, one wall is the exposed

brick foundation of the building (lots of character!).

Who the hell is Elbro Nerkte?

=====

Elbro Nerkte Brown Ale is a extract recipe from Papazian's book. In the text of the recipe Papazian says that if you ever see him you can ask him who Elbro Nerkte is? I happen to be rather partial to this particular recipe and so have been wondering, Who the hell is Elbro Nerkte? Does anyone happen to know?

Dry versus Liquid Yeasts

=====

The consensus seems to be that liquid yeasts are better in general than dry yeasts. Does anybody know why this is? Are dry yeasts composed of lower quality yeast strains? Does the dehydration/rehydration of the yeast affect its performance? What's going on here?

Malting your own barley.

=====

Just out of curiosity, has anybody out there ever attempted to malt their own grain? Is it even possible to do (and do a reasonable job that is) without extremely special equipment?

Dave Sheehy

Date: Mon, 24 Jul 89 09:34:40 PDT
From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)
Subject: Mailing homebrew (or taking it on a plane)

I'd like to mail some homebrew to a friend across the country. Are there any legal issues I need to be aware of? Any practical hints about packaging homebrew (e.g., types of packing material, etc)?

What about taking homebrew on an airplane? Do I need to worry about the increased pressure? Does carry-on vs. checked luggage matter?

Thanks in advance.

Alex Stein
alexs@retix.com

End of HOMEBREW Digest #211, 07/26/89

Date: Wed, 26 Jul 89 08:57 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Malting Barley

Dave Sheehy asks about -

> Malting your own barley.

A few years ago, Zymurgy ran an article on malting grains. I believe it was the special All-grain issue, circa 1986. I recall pictures and plans for a malting setup. It looks like it would take up half my basement. Basically, malting involves steeping the grain until it starts to sprout, and then carefully heating the grain to stop the growth. Of critical importance is temperature, humidity, and time. All affect starch content and enzyme levels significantly. I can't see any way that homebrewers can get satisfactory control with their malthouses. Anhauser-Busch does their own malting at one central location - the process is too tricky to allow each A-B brewery to do their own.

Good luck!

Date: Wed, 26 Jul 89 09:00 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Shipping beer

Alex Stein sez -

> I'd like to mail some homebrew to a friend across the country.
> Are there any legal issues I need to be aware of? Any practical
> hints about packaging homebrew (e.g., types of packing material,
> etc)?

Technically, it is illegal to mail or otherwise ship beer (or any other alcoholic beverage) across state lines. Exceptions are for research purposes or organized competitions. Your friend IS a research lab, isn't he?

Practically, I've had no problems sending beer to competitions via UPS. Just mark the box "Non-perishable food", and hope the clerk doesn't get too nosy. I pack the beer in wine cartons. I wrap each bottle in newspaper, and then put each 12 oz. bottle in the carton with styrofoam peanuts above, around, and on top of the bottle. I send beer second-day air. I shudder to think what happens to beer going cross country in a 130 degree truck.

> What about taking homebrew on an airplane? Do I need to worry
> about the increased pressure? Does carry-on vs. checked luggage
> matter?

I send beer second-day air. The reduced pressure in flight hasn't caused explosions. I've put beer in checked luggage with no problems. I would hesitate to take homebrew as carry-on. How can the security people be sure your unlabelled, hand-capped bottle doesn't contain gasoline or some other explosive fluid? Commercial beer is less of a problem. Even still, I always get to the airport early just in case I have to drink my carry-on luggage!

Date: Wed, 26 Jul 89 08:52:04 mdt

From: Jason Goldman <hp-1sd!jdg>

Subject: yeast

Full-Name: Jason Goldman

Several people have asked what the difference between liquid and dry yeast. I was under the impression that the main difference is that the liquid yeast is a purer culture and that the dry yeast is more likely to have contaminants, like bacteria, molds, etc. Most of my data on this comes from an article that was thoughtfully provided by William's (who may have had a vested interest since they sell liquid yeast cultures ;-), so I can't say that I have an unbiased source.

I tend to use liquid yeast for beers that are going to be fairly light, so if there are off flavors associated with dry yeast, my beer won't suffer. Whether I use liquid yeast or dry, I prepare a starter in advance to insure that when I pitch, everything will start up quickly. It takes a little bit longer for liquid yeast to take off because the amount of yeast you start with is smaller. This is a little bit of a hassle, but hey, I'm not complaining.

Jason

Date: Wed, 26 Jul 89 09:53 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Award winners - Extract vs. Grain

Al Hainer asks -

> Of the winners from the AHA competition, are any/some/most from extract?

Looking through past winning recipies in Zymurgy, I find that MOST (almost all) recipes are all-grain. Some people claim that this demonstrates that all grain beers are inherently better than extract beers. I disagree. I think award-winning all-grain brewers were previously award-winning extract brewers; they just wanted the additional challenges of all-grain brewing. Good equipment and good procedures make good beers, no matter if the maltose comes from a can or from a barleycorn.

I've been doing all-grain batches for a few years now; I've been very happy with the results. Recently, I've been going back to extracts, but using all-grain techniques. For these extract beers, I do full-wort boils, use a wort chiller, and refrigerator ferment in glass. I think these extract beers are just as good (maybe better??) as my all-grain brews.

Most winning recipies also use liquid yeasts.

Date: Wed, 26 Jul 89 11:34 EST
From: JDK%CSHLAB.BITNET@CUNYVM.CUNY.EDU
Subject: First time brew

I am interested in a simple first time brew recipe.
Any suggestions for recipes, supplies and books on the
subject would be appreciated.

Jim Kos
Cold Spring Harbor Labs
JDK@CSHLAB.BITNET

Date: Wed, 26 Jul 89 08:50:17 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: John Courage

Have you been to Merrie Olde Englande? A pint of "Bitter" is not very, on average. (The neat thing about having a zillion little breweries is that a given style of beer varies all over the spectrum, especially when it is as old and entrenched as in Europe). The style got its name, historically, when Ale was not made with hops. In fact, hops were banned in England for a while as a trade protectionist measure. When the English found that they could grow quite nice hops, suddenly it appeared in everyone's beer. (In fact, "beer" is supposed to be a contraction from "bitter".) So, you could have ale or bitter. Like the lager revolution of the last century, bitter took England by storm. Eventually ales came to be bittered with hops as well. Now the word applies to all beers made from top fermenting yeast, including bitters.

--Darryl Richman

Date: Wed, 26 Jul 89 08:42:13 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: dry v. liquid yeasts (was 200 gallons)

From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>

" I also had an interesting conversation about yeasts with Kelly. According
"to him, the major difference between dry and liquid yeasts is the way they
"are started. Dry yeasts are usually pitched directly into the wort. Because
"of the packaging, liquid yeast is usually started before being added to the
"wort. If dry yeasts are started before being added in, they will perform
"as well as liquid yeast (he still used liquid yeast). This is because
"most of the unwanted flavours are produced by the yeast in the first hour
"or so. This seems to agree with Papazian who says that the yeast produces
"esters only at the beginning of fermentation.

The major difference between liquid and dry yeast is that liquid yeast is
handled properly. Brewer's yeast does not sporulate. It does not take to
drying and rehydrating. Furthermore, cheap dry yeast comes from yeast
that breweries no longer consider clean enough to continue to pitch. The
drying process kills a large amount of the yeast and thereby emphasizes
any thermophilic wild yeast or bacteria that may be present. Those yeast
that do survive are more likely to mutate. This is why dry yeast is such
a gamble. You may have gotten a package of perfectly good yeast that the
brewmaster threw out because he was conservative. Or you may not.

" Kelly also told me that culturing yeast from one batch to another was very
"important. From his experience, the yeast actually improve after three or
"four
"batches. This is because the stronger yeasts are the ones that survive. He
"has been able to keep some yeasts going for up to fifteen batches before
"mutations start to deteriorate the quality of the beer (producing sulphurs).

This theory is flawed, however, because any wild yeast that might be
present will certainly have better vigor than the specialized brewer's
yeast. Eventually they will overcome the brewer's yeast and produce
thinness or off flavors/aromas. (This will happen anyway, because you
cannot guarantee sterility and purity, but the difference is that you
know that the first pitch is pure, and you are likely to be able to
repitch several times safely without a tremendous amount of care. I
have routinely pitched the same yeast into 5 batches. If I were brewing
twice a week, with professional equipment in a real brewery, I would
feel secure doing it much more often.)

--Darryl Yeast Bigot Richman

Date: Wed, 26 Jul 89 08:21:46 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: 200 gallon batches

From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
"I was

"also surprise at how similar the procedure was to what I do at home (except
"for the fact that the beer was produced in 200 gallon batches). He was
"even brewing mostly from extract!

One other thing is that, because he is ordering his extract directly, he
can specify how the extract is mashed, and thereby control (albeit indirectly)
the level of fermentables in the extract. A positive movement in this arena
is the Home Brewery's private label ("Yellow Dog", I believe) extract.

"The extract he was using had grains
"mixed in which were all thrown into the boil. From the size of the coarse
"filters he was using, I would say that no more than a few pound of grains
"could be used per batch without having to empty them several times when the
"wort was transferred. He was able to remove all the tannins produced from
"boiling the grains by finer filters.

A few pounds of grain in a 200 gallon batch is practically nothing. Certainly
any flavors introduced by extraction of tannins would be sub-threshold.
Consider a 200 gallon batch of original gravity, say, 1.048 (a good best
bitter). If the extract was made from 2 row malt that yielded 1.036 per
pound of grain per gallon of water, almost 270 lbs. of grain are needed.
Some tannins are extracted out of even the best sparging system, but many
of these combine with the hop resins during the boil and settle out as trub.
If you made a 5 gallon batch (to scale, which it probably wouldn't do
exactly), a few pounds of grain (say, 5) turn into 1/8 lb. I have
purposely overstated yields, so adding grains unnoticeably to the boil
is probably limited even further. At such a level, color and some
strong flavors can be added subtly. But, *in general*, boiling grains
is a bad idea.

" Do most small brewpubs brew mainly from extract like this?

Most brewpubs do their own thing. The City of Angels, Crown City, Gorky's,
Grapvine Brewing, and Alpine Villiage (local LA brewpubs) all mash from
grain. On the other hand, I understand that the McMeniman's chain in
Portland work from extract.

" Is there a noticeable difference in quality?

My only experience with an extract-brewing pub is two of the McMeniman's
(Cornelius Pass, Raleigh Hills) and their beers seemed acceptable to me,
although they were all a bit sweet and overly hopped. (No, I didn't get
to try Ruby Tuesday... I wasn't there on a Tuesday, I guess ;-). I have
had the same experience at mashing pubs as well.

" Of the winners from the AHA competition, are any/some/most from extract?

The AHA used to keep track of this, I think. The Maltose Falcons also did, and until two years ago, the majority of winners in our contests were definitely mashing. I don't know of late.

The emphasis on mashing v. extract is the wrong way (IMHO) to look at the issue. Anyone can mash poorly and make a much bigger mess than with extracts. But to brew a fine beer with extracts, you must know your extract source, and know how and when to use it. That is why the AHA's extract chart (from zymurgy a year or two ago) and Yellow Dog (which lists ingredients, as percentages I think) are *good things*.

--Darryl Richman

Date: Wed, 26 Jul 89 08:56:04 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Malting your own barley

There was an article in a zymurgy a few issues back about a fellow in Montana (is that right?), a native Belgian, who makes award winning Belgian beers completely from scratch (e.g., grows and malts his own barley, grows and dries his own hops). I wish I could tell you more, but the issue isn't here...

--Darryl Richman

Date: 26 Jul 89 13:16:09 EDT (Wednesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: 200 gallon batches

>Do most small brewpubs brew mainly from extract like this?

I don't know about "most", but it's a very common practice.

>Is there a noticeable difference in quality?

Extract brewers have less control over the brewing process, which can lead to lower quality (though not "bad") beer.

>Can anyone comment on the validity of this? (dry yeast being of the same quality as liquid yeast)

Not knowing the source of the dry yeast in question, I can't say anything definite. In general, though, the process for drying yeast is by it's nature more prone to contamination.

The next issue of Zymurgy is suppose to feature articles on yeast. I'm told that it's already available from homebrew stores, though my personal copy has not been delivered.

>Who better to learn from that someone that makes and sells 200 gallon batches of "homebrew"?

Well, it depends on whether you want to make beer that tastes like the beer at your local brewpub. Having watched the folks at the Rochester Brewpub at work (and drank their beer), I would hesitate to ask them for advice about anything relating to beer. Just because someone makes and sells beer doesn't mean that they know much about the process. Many brewpubs seem to brew using a cookbook method, and don't really understand the science.

/Don

Date: 26 Jul 89 15:53:08 EDT (Wednesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Mailing homebrew (or taking it on a plane)

>What about taking homebrew on an airplane?

I've carried both homebrew and commercially bottled beer on airplanes many times. There are two potential problems, breaking the bottles and loosing pressure (if the bottle cap does not seal very well). There's nothing you can do about the latter problem (except be careful when you bottle the beer), and to prevent the former I usually stuff each bottle into an old sock, and then put them all in a plastic garbage bag. I then put the garbage bag into a suitcase, surrounded by other clothes. Some of my friends always pack their beer in carry-on luggage, but with the precautions I described I've had no problems (and I don't have to lug a very heavy bag on and off the plane).

>I'd like to mail some homebrew to a friend across the country.

>Are there any legal issues I need to be aware of? Any practical

>hints about packaging homebrew (e.g., types of packing material,

>etc)?

I've never shipped homebrew, but one would think that the guidelines that the AHA publishes for shipping homebrew to their contests would probably be a reasonable starting point. Look in a back issue of Zymurgy for specifics.

/Don

End of HOMEBREW Digest #212, 07/27/89

Date: Thu, 27 Jul 89 08:31:48 PDT
From: polstra!jdp@uunet.UU.NET (John D. Polstra)
Subject: Shipping beer

In HOMEBREW Digest #212, Mike Fertsch <FERTSCH@adcl.RAY.COM> writes:
> I would hesitate to take homebrew as carry-on. How can the security
> people be sure your unlabelled, hand-capped bottle doesn't contain
> gasoline or some other explosive fluid?

Just as a data point, I've taken homebrew as carry-on at least 4 or 5
times. There's never been any hassle with the security people.
Sometimes they ask what it is, because on their X-ray screen an upright
six-pack looks like six quarters floating in midair. I just tell them
it is beer, and they say OK, and that's that.

A bottle of something doesn't seem very threatening to me, as long as it
obviously has no detonation device. (Don't pack your homebrew into
the body of a radio, for instance.)

One of the security people even told me about some guy from Japan who
had come through a few days before with two cases of Coors to take back
home with him. (Americans are worried about being taken over by these
people??? ;-)

I've never tried carrying beer onto an international flight, but I might
give it a go soon. I'll let you know how that works out.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Thu, 27 Jul 89 10:44:34 PDT
From: Andrew (Drew) Lynch <atl@ardent.com>
Subject: Using grain

I have noticed quite a few people mentioning that when using whole grain malts, (crystal, chocolate, etc.) that they should not be boiled, only steeped. Where does this fit into the brewing process? What is the proper "steeping" temperature. And, most importantly, why not boil?

Thanx in advance,
Drew

End of HOMEBREW Digest #213, 07/28/89

Date: Fri, 28 Jul 89 8:06:54 MDT
From: Tom Hotchkiss <trh@hpestrh>

Subject: Wood Beer

I'd like to add my 2 cents worth to a topic that came up a few days ago. Someone inquired about the use of wood chips in beer. Well, I tried adding some oak chips to Charlie P's India Pale Ale recipe. I steamed the chips about 15min. before adding to the primary fermenter. I added a large handful (probably more like 2 handfuls) to a 5 gallon batch. When moving the beer to the secondary 3 days later, I was afraid that a fat handful of chips for 3 days wasn't going to do much. So, I added another fat handful of steamed oak chips to the secondary (the first set of chips was left behind in the racking process). I left the beer in the secondary for about 1 month (I know, too long) and bottled.

Last night I tasted the first bottle and...

The combination of a dry, high alcohol (OG = 52, FG = 02), oaky beer nearly knocks you over. I'm pleased with the results but the oak flavor is too intense. So, if you try wood chips, I'd suggest using a modest quantity on the first attempt since a lot of flavor comes out of those little buggers.

Tom Hotchkiss

P.S.- I don't know if this made any difference, but I steamed the chips using a small quantity of water. When adding the chips, I also added the water used for steaming. I also don't know how long you have to steam the chips, but it appears 15 min. was enough.

Date: Fri, 28 Jul 89 10:20:31 EDT
From: Robert Virzi <rv01@gte.com>

Subject: Beer rating scales

Hi all! I am planning on having a party soon, where all the guests bring some exotic or unusual beer. The idea is to have a beer tasting, similar to that commonly done for wines. Some of the brews will be homebrews, others will be of the store-bought variety.

My question is, does anyone have brew-related scoring sheets, similar to those used for wine tastings but adapted to brews? Typically, these sheets have the particular items-to-be-tasted listed as rows, with characteristics-to-be-rated appearing as columns. The characteristics are things like color, taste, aftertaste, etc. I suspect that these characteristics are different for brews than for wine, for example 'hoppiness' might well be included. Does anyone know of a standard set, applicable to a broad range of brews, that we could use? If so, please e-mail or snail-mail me. I'll post a summary of what I receive if there is enough interest.

Bob Virzi
rv01@gte.com

GTE Labs
40 Sylvan Rd
Waltham, MA 02254

Date: Fri, 28 Jul 89 08:38:56 mdt

From: Michael Berry <mcb@hpfcls>

Subject: Why not to boil grains

Andrew (Drew) Lynch <atl@ardent.com> asks:

> I have noticed quite a few people mentioning that when using whole
> grain malts, (crystal, chocolate, etc.) that they should not be
> boiled, only steeped. Where does this fit into the brewing process?
> What is the proper "steeping" temperature. And, most importantly, why
> not boil?

For the same reason that you don't boil the tea bags in the water - too many tannins get into the brew. When you make tea, you boil the water, take it off the stove (or whatever), and let the tea steep. The same should be done with grains for homebrewing.

Michael Berry ARPA:mcb%hpfcls@hplabs.HP.COM UUCP:hplabs!hpfcla!mcb

Date: 28 Jul 89 08:36:29 PDT (Fri)

From: florianb@tekred.cna.tek.com

Subject: various

In HB.DIG #212, Darryl Richman comments:

>Have you been to Merrie Olde Englande? A pint of "Bitter" is not very,
>on average. (The neat thing about having a zillion little breweries is

I agree with this. The term "bitter" apparently applied earliest to the hopped variety of ale. But then Darryl comments:

>When the English found that they could grow quite nice hops, suddenly
>it appeared in everyone's beer. (In fact, "beer" is supposed to be
>a contraction from "bitter".) So, you could have ale or bitter.

Hold on a minute...According to Webster's, both "beer" and "bitter" derived from the Old English, but from different words. "beer" also appeared in the Old High German. Certainly, beer was brewed long before hops was added, and it looks as if it was called something like "beer" long before hops was added.

.....

There were several comments (mostly negative) from various people about dry yeast. I suppose I have to speak up in defense of dry yeast for the following reasons. First, it is simpler to use. Second, it can be kept in storage for months and still be utilized. In addition, I have found that Red Star Ale Yeast produces fruity (call it estery, stinking, winery or whatever) tastes, which I happen to like a lot. This taste reminds me of the original Red Hook (which is rumored to be a mistake, maybe they used Red Star in the beginning!), which is no longer available, and which I would pay handsomely to taste again. Besides, even if there happen to be off tastes (which I have never noticed, and my friends have never noticed in my ales), the product is still better than most commercial beers, and that's the bottom line, anyway! If one has time, money, and inclination, it's good to go to liquid yeast, but if not, then dry yeast is a good compromise.

.....

Daryl Richman also adds:

>My only experience with an extract-brewing pub is two of the McMeniman's
>(Cornelius Pass, Raleigh Hills) and their beers seemed acceptable to me,
>although they were all a bit sweet and overly hopped. (No, I didn't get
>to try Ruby Tuesday... I wasn't there on a Tuesday, I guess ;-). I have
>had the same experience at mashing pubs as well.

(I'm not picking on Daryl, it's just that he raised some good points.) My experiences with the brews produced by the McMeniman's would not allow me to call them acceptable. Incidentally, some nymnoid behind the bar at the Cornelius Pass was blabbing on about how great the

McMeniman's swill was, and in the process mentioned that they were mashing. Who knows?

Finally, in HB.DIG # 213, John Polstra says:

>Just as a data point, I've taken homebrew as carry-on at least 4 or 5
>times. There's never been any hassle with the security people.

Recently, I tried to bring back a 1-liter bottle of scotch from England. When I got to Portland, I was really hassled about it. They even made me open the bottle and let them smell it! On the other hand, when I took a half case of beer back to a friend in Oklahoma, the security wanted to know what was in the carry on. I said, "A whole bunch of beer." They let me through without hassle.

[Florian Bell, Boonesborough, Oregon]

Date: Thu, 27 Jul 89 09:12:04 PDT
From: hplabs!rutgers!fluke.com!inc (Gary Benson)
Subject: Correction to prior posting

This is a correction to my earlier submission to the Digest.

I mentioned a newsletter called "Noggins". It is actually "Noggins Brewsheet".

I said it looked to be especially for homebrewers. Wrong again. It is a monthly sheet put out by Noggins Westlake and Noggins Brooklyn Square, which judging from the major part of the text are brewpubs here in the Seattle area. Apparently they use the Brewsheet to disseminate information about what beers they are brewing and featuring at their two locations. There is a "Homebrewers Corner", which is where I got the information about John Polstra and the Brews Brothers.

Finally, I said John had taken third place in the "Munich Ale" category of the AHA competition. Actually his entry was in the Munich LAGER category. The President of the Brews Brothers, took first in the British bitters category and was overall winner in the Pale Ale classification.

Sorry about the misinformation - next time I won't try posting from memory!

--

Gary Benson, inc@tc.fluke.COM

Date: Wed, 26 Jul 89 14:35:53 PDT
From: hplabs!rutgers!fluke.com!inc (Gary Benson)
Subject: Polstra, Lager, Steam Beer

Greetings --

Last weekend on the counters of two local homebrew shops (Libert Malt Supply and the Cellar, both in Seattle) were copies of a single-page newsletter called "Noggins". I had never seen it before, but it looks to be put together specifically for area homebrewers. The issue I read extended congratulations that I wanted to pass on to the readers of the HomeBrew Digest. A regular contributor here, John Polstra, took a third place in the Munich-style Ale category in the AHA competitions! According to the article, John is a member of a local club, The Brews Brothers, another member of which took a first place in Pale Ale I believe. Just wanted to pass that along, and ask if John would post a little about the Brews Brothers, maybe the prize-winning recipes (and some hints on technique!)

In a recent Digest, John was urging "florianb" to start using liquid yeast, saying that it was the single most important contributor to his brewing of fine beers. I'd be curious to find out other secrets to his success. I am relatively new to homebrewing, and while my brews are usually better than commercial decoctions, I can't yet call anything I've done a "fine beer". But then I've only ever used dry yeast...

My last brew was my first attempt at a lager. I do not own suitable refrigeration equipment, so I was hoping the cool Washington State spring would cooperate. It did for a time - about 2 weeks of nearly continuous 55 degrees F in the garage, but just as activity was slowing down, it turned warm (65 at night, 70 days). My timing was getting tight -- I was leaving on a 2-week trip. I cleared out my food-fridge and put the carboy in there for about 1 week at 40 degrees, then bottled. Now, after 1 month in the bottle, there is a distinct sour component to the taste. Any ideas why? It was an all-extract beer: OG 1060, FG 1020 (in fact, it was 1020 the whole time it was in the secondary). It tastes and smells fresh, but I wonder if during the 65 - 70 degree period I somehow got an infection? This is not a "cidery" taste, just sour. A side note: a local micro-micro brew called Kuefner Brau (which may be out of business by now) was VERY sour tasting the 4 times I had it. It was kind of hard to get used to, but not really offensive when the beer was REAL cold.

Anyway, right now I'm 24 hours into my first try at a "Steam Beer", and wanted to check on something I was told...that this type of beer uses lager yeast, but at ale temperatures. Is that correct? Are there other things that differentiate Steam Beer? What kind of fermentation time am I likely to experience -- like ale or like lager? The primary took off like a shot (Red Star lager yeast started in 1 cup of wort plus a tablespoon of corn sugar). But now, a day later, it has slowed down to one bubble every few seconds. Last night, I couldn't keep water in the S-shaped airlock I use - the gas was pouring out so fast. Is this thing going to be over before I have time to go to the secondary fermenter? With this kind of activity, would I do better to just forget the carboy and use a single-stage fermentation?

I am NOT worried, mind you. Even my limited experience tells me that it is very difficult to do anything really *wrong*, that things usually work out well as long as I maintain a reasonable level of sanitation and don't try to rush things. This newsgroup has been invaluable in learning these important lessons, and as usual, I thank all who contribute and especially Rob Gardner, our fine moderator.

Gary Benson, inc@tc.fluke.COM

End of HOMEBREW Digest #214, 07/29/89

Date: Sat, 29 Jul 89 8:54:59 EDT
From: Dr. T. Andrews <ki4pv!tanner@bikini.cis.ufl.edu>
Subject: Re: Why not to boil grains

It's true that boiling grains is not generally advised. However, the practice mentioned in the most recently arrived issue of the digest (take hot water off stove and steep) is not the easiest way to do the job.

I drop the grain bag in the water as it is heating, jostle and annoy it to assure good extraction, and pull it out when the water starts to boil. Same procedure is used when adding crushed grains to wort for an all-grain brew: I don't mash the un-mashables, but just soak them in the wort until it boils.

Hint for people who don't like the flavour of burnt nylon: tie the grain bag to the handle of the kettle so that it doesn't touch the bottom.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegro attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Sat, 29 Jul 89 13:10:52 EDT
From: Dr. T. Andrews <ki4pv!tanner@bikini.cis.ufl.edu>
Subject: Yellow Dog

It's fairly warm today (96 in the shade, according to the thermometer), and I've foolishly been out working on my property clearing away briars, watering the new limes and grapefruits, and generally working up a sweat.

I got back home, pulled out the first bottle of #26, the yellow dog beer which started a few weeks ago. Good stuff. Two cans of yellow dog, with three pounds of crystal, made a very refreshing beer. I used bullion for the whole boil, and hallertaur for the last half-hour or so. Next time I'll add a bit more hops at the end to increase the aroma; I like a nice, hoppy beer.

Advice: it's a good deal. For the money (less than \$8/can), you can't go wrong. Shipping & COD charges will raise the price a lot, so you may want to buy a case and let them pay the charges. Even at two cans/batch it's still cheaper than buying beer, and of course we all have opinions about store-bought beer anyway.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #215, 07/30/89

Date: Sun, 30 Jul 89 21:05:14 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Question about brands of dry yeast

Despite the preference for liquid yeasts expressed by several posters (at least several), it seems that some net subscribers use dry yeast. I do, so far at least, for much the same reasons that Florian Bell cited recently.

I just made my first batch with Edme yeast - had used Red Star previously. I also picked up some "Doric" (?) at my local brew shop (which is closing temporarily - big inconvenience, but maybe being forced to explore some other supply channels will turn out to have a silver lining.) I'd like to see comments from other experienced brewers besides Florian about the characteristics of various dry yeast brands. thanks.

gordon hester

End of HOMEBREW Digest #216, 07/31/89

Date: Mon, 31 Jul 89 08:33 EDT

From: ROSS@mscf.med.upenn.edu

Subject: Steeping Grains

I use the following technique which has been very successful for me.

1. I put the specialty grains in a small pot with some brewing water (I use spring water).
2. I then start heating this water.
3. At the same time I start heating the water and malt extract that are in my main brew pot. As the volume in this pot is much greater than the volume in the small pot containing the grains, I know it is going to take considerably longer to get it to boil.
4. Once the water begins to boil in the grain pot I turn off the heat and pour the contents through a strainer into the main brew pot.
5. To get "all of the flavor", sometimes I press the grains against the stainer using my sanitized brewing spoon.
6. At this point the wort is getting hot and almost ready to boil.

I like this technique because you don't need any grain bags and 100% of the grains are removed without having to go fishing for them in your main brewpot.

--- Andy Ross ---

Date: 31 Jul 89 09:08:14 PDT (Mon)

From: bryan@tekgen.bv.tek.com

Subject: McMeniman's beer

There is a brewing setup in back of the Cornelius Pass (The Roadhouse)
McMeniman's Pub. I hadn't started brewing when I toured it, but I remember
seeing a huge lauter tun, which would indicate that they do grain brewing
there. Also, one day I was at the local homebrew store when they placed an
order for 500 pounds of grain.

Bryan Olson

Date: Sat, 29 Jul 89 15:14 CDT
From: "Watching a year-old for 2 hrs == field heralding for 8."
Subject: RE: Homebrew Digest #214 (July 29, 1989)

Florian Bell writes:

>Recently, I tried to bring back a 1-liter bottle of scotch from
>England. When I got to Portland, I was really hassled about it. They
>even made me open the bottle and let them smell it! On the other hand,
>when I took a half case of beer back to a friend in Oklahoma, the
>security wanted to know what was in the carry on. I said, "A whole
>bunch of beer." They let me through without hassle.

Well, that tells you where Oklahomans priorities lie. The four most important things in Oklahoma are

- 1) Football
- 2) Oil
- 3) Beer
- 4) Football

Disclaimer: I live in Oklahoma. :-)'s implied.

Gary Benson, writes:

>about 1 week at 40 degrees, then bottled. Now, after 1 month in the bottle,
>there is a distinct sour component to the taste. Any ideas why? It was an

I'd say that the beer is sour for the same reason sour dough bread is: wild yeasts. I don't know how they would have got in, not being knowledgeable about lagering. Were you using open fermentation?

>the 65 - 70 degree period I somehow got an infection? This is not a "cidery"
>taste, just sour.

Patrick T. Garvin
in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
ptgarvin@aardvark.uconn.edu / ptgarvin@uokmax.UUCP

Disclaimer: This message has no disclaimer.

Date: Mon, 31 Jul 89 14:11:22 PDT

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Icy Wort!

In my last batch (Kolsch, by the way; I'm dying to see how it turns out!) I experimented with a new (to me) way to chill the wort, that I'll share, for what it's worth. I don't yet have a big enough kettle to boil the whole wort volume, and I haven't yet made an immersion chiller, so I've experimented with other chilling methods that were never wholly successful. This time, I made a quantity of ice cubes out of brewing water, observing the usual sanitation precautions. After the boil, I put the kettle in a cold water bath, and brought the volume up to the required 5 gallons with these ice cubes! It brought the wort temperature down into the 40's in minutes, and gave me the best cold break I've ever had! When I siphoned the wort into the carboy I use for a primary, it actually made the glass cold to the touch. This was the first time I've been able to chill the wort below room temperature, and by far the fastest chill.

Now, the question: assuming my sanitation precautions are adequate, are there other dangers/disadvantages to this method? If not, I intend to use it until I can afford a big kettle ...

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= [att,bellcore,sun,ames]!pacbell!pbmoss!mal 916/972-4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 31 Jul 89 17:29:15 PDT
From: Dave Sheehy <dbshprnd>
Subject: Miller's Book and Red Star
Full-Name: Dave Sheehy

I got Miller's book a couple of weeks ago and am about 1/2 way through it. It does fill in a lot of the detail that Papazian leaves out but in Charlie's defense I don't think any of it is crucial to the beginning brewer to whom the book is targetted (the operative word here is crucial). I'm still glad I started out with Charlie though. I am thoroughly enjoying Miller's book, it does take off where Papazian left off. My thanks to the net for the excellent recommendation! Miller mentions that he uses 6-row malt alot in his recipes and maintains that it is more readily available than 2-row. My local brewshop says that it is very difficult to find 6-row anymore so they usually only have 2-row in stock. Is this true in everyone else's experience out in netland? I've substituted 2-row in recipes that called for 6-row and haven't had a problem converting the extra starch adjuncts yet. Coincidentally, Miller has a brief section on sweetness in his troubleshooting chapter (Finding Fault). There he says that lack of sweetness can be caused by an incomplete fermentation by an attenuative yeast. The lack of sweetness in this case is due to the lower alcohol content, his premise being that the sweetness in this case is attributed to the alcohol. This all seems kinda weird to me. One would think that with more malt sugars being left over the overall result would be more sweet not less. I'm going to have to think about that for awhile. He also mentioned sweetness being a funtion of the chloride ion concentration which jives with a comment from a poster answering an earlier question of mine regarding beer sweetness.

Florian, I'm beginning to have some ideas about your success using Red Star Ale yeast. Miller's book has a summary of some of the yeasts he has tried and under Red Star Ale he notes that it produces alot of banana ester and in some cases produces a fusel alcohol with a clove like flavor. In my case when I brew with Red Star the beer always has a bite to it which I don't like. Being in Sacramento and not having a form of temperature control my fermentation temperature tends to range in the high 70's. I would suspect that your fermentation temperature would be somewhat lower than mine since you're up in Oregon. Yeasts will tend to produce more byproducts at higher temperatures so I further suspect that you are probably not getting the clove flavored fusel alcohol in your beers (if you did you'd know it and I'd wager that you wouldn't like it!). You must be getting the banana ester though since you mentioned you specifically like the fruity flavor Red Star imparts to your beer. To add some evidence to my theory I brewed a batch of generic barley wine, 10 lbs of bulk Scottish Light liquid extract, 4 oz of Fuggles for the boil, and good ole Red Star Ale yeast. It fermented during a particularly hot spell in the weather (I keep the air conditioning turned down in the summer, I don't like getting energy bills in the multi-hundred dollar range!). It sat for 4 weeks in the secondary bubbling away until it finally stopped and I bottled. Boy, talk about fruity(!), and there's that good ole Red Star bite stronger than ever. Methinks I might have a correlation here. Perhaps if one is careful to use Red Star at the lower temperature range you won't get the objectionable flavors that others like myself really dislike. Miller states in his book that one of the desirable attributes of some ale yeasts is in the fruity esters they produce particularly in porters

and stouts. I'll buy into this because other than the bite it imparts I really like the way my Tumultuous Porter (Papazian) turned out using Red Star. For my purposes though I think I'll try and find an ale yeast that doesn't tend to be ... shall we say ... obnoxious.

Which leads me into my next topic. I have my latest brew in the secondary as we speak. I'm trying Papazian's Amaezing Ale all grain recipe and am using Wyeast British Ale liquid yeast. I used T. Andrews method of starting the yeast (by using a pint of wort from the beginning of the boil) and that seemed to work pretty well (thanks again) although I could have done better. It seems I didn't read the directions on the yeast package that tell you to break the inner seal and let the yeast get its initial start in the package but it all worked out, the yeast got going well enough after 24 hours to pitch it. I don't have a wort chiller but I tried setting the primary in the bathtub filled with cold water (68 F). I know I shouldn't change so many variables at once but my adventurousness got the better of me :-). I put some towels over the fermenter but I couldn't find my fan to blow air over it so I'll try that next time. We'll see how it turns out.

Dave Sheehy

End of HOMEBREW Digest #217, 08/01/89

Date: Tue, 1 Aug 89 08:14:24 CDT

From: brad@cs.utexas.edu (blumenthal @ home with the armadillos)

Subject: using ice for a cold break

I've used ice about three times for cooling down my wort and haven't had any trouble with it. What I've done is to clean and sanitize some plastic stadium cups (which hold between 18 and 28 ounces of water, depending on size), and then I pour measured amounts of water into them. If you can remember to do this the night before, you really do get a hell of a cold break by adding about 1.5 gallons of ice to about 2.5 gallons of wort (topping off with a gallon of cold water). Even if you don't remember, you can put the water in the freezer just before you start putting your wort together, and by the time you're ready to move it into the carboy, it will be partially frozen -- cold enough to get your wort down into the 90F range.

Since the cups are plastic, it's easy enough to get the ice out by squeezing them so that they deform slightly. One other hint, although it might be obvious: If you're using a plastic carboy to receive the hot wort, put the ice in first. It avoids splashing. I don't know if it's such a great idea to pour hot wort into an iced glass carboy though (or any glass carboy for that matter).

Take care,
brad

Brad Blumenthal CS Dept. University of Texas uucp: uunet!cs.utexas.edu!
brad

Date: Tue, 1 Aug 89 09:54:09 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Pitching Rates

I was in my local hb supply store, and all this talk about yeast prompted me to ask several questions of the owner. The answers he gave me were very interesting, but second hand. I don't have access to any literature that is technical enough (I haven't even been able to find Miller's book, I guess I'll have to order it from the book store), so I was hoping someone out there would be able to confirm/deny this:

Papazian was invited up several weeks ago by the store for a guest lecture. (unfortunately, I was unable to attend :-()) On the topic of starting yeast before pitching, Papazian said that even after 6-8 hours, liquid yeast has only reached 1/10 the recommended pitching concentration. He recommended letting it start for several DAYS before starting the beer, adding some malt and putting it in a dark place on its side so that when the seams burst, the yeast doesn't leak out. (Just as a warning, the store owner tried this but put it in a dark drawer. When the package expanded, it jamed the drawer shut :^o)

What is the recommended pitching concentration? How fast does a liquid yeast package reach this concentration? I always thought that yeast reached a particular concentration and leveled off, can only a few ounces of starter solution reach a high enough yeast concentration so that it results in the "recommended" concentration when added to 5 gallons of wort?

-al (ajhainer@violet.waterloo.edu)

Date: Tue, 1 Aug 89 11:39:45 EDT
From: James Kolasa <jkolasa@ms.uky.edu>
Subject: Irish Moss.

Recently, I picked up a package of Irish Moss on a whim. I have never seen a description of how to use this stuff, however. I played around with it on my last batch and it seemed to clear up the brew a bit, but I'm not sure. My question is how does one use it and is it worthwhile?

Also, I'm whipping up my first stout in about a week. Any tips? And for that matter, any recipes? I haven't exactly committed myself to any method yet.

Thanks,
jk

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--  
-- James Kolasa | Dual beers,  
-- 902 P.O.T., Univ. of Ky. | Twice the fun!  
-- Lexington, Ky. 40502-0027 |  
-- jkolasa@ms.uky.edu [rutgers,uunet]!ukma!jkolasa jkolasa@UKMA.BITNET  
--
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Date: 01 Aug 89 08:47:13 PDT (Tue)
From: florianb@tekred.cna.tek.com
Subject: a little more on Red Star...

In #214, Gary Benson asks:

>yeast, but at ale temperatures. Is that correct? Are there other things that
>differentiate Steam Beer? What kind of fermentation time am I likely to
>experience -- like ale or like lager? The primary took off like a shot (Red
>Star lager yeast started in 1 cup of wort plus a tablespoon of corn sugar).
>But now, a day later, it has slowed down to one bubble every few seconds.
>Last night, I couldn't keep water in the S-shaped airlock I use - the gas
>was pouring out so fast. Is this thing going to be over before I have time
>to go to the secondary fermenter? With this kind of activity, would I do
>better to just forget the carboy and use a single-stage fermentation?

My experience with using Red Star Lager yeast for steam beer is that with a two-stage fermentation, after the krausen falls and I transfer it to the carboy, the bubbles have fallen to 1/120 seconds or so, only after two days. This particular dry yeast seems to work like gangbusters at RT (68 degrees). It's possible that a single stage fermentation in the carboy with a blowoff tube would be sufficient.

Then in #217, Dave Sheehy writes:

>Florian, I'm beginning to have some ideas about your success using Red Star
>Ale yeast. Miller's book has a summary of some of the yeasts he has tried
>...
>like. Being in Sacramento and not having a form of temperature control my
>fermentation temperature tends to range in the high 70's. I would suspect that
>your fermentation temperature would be somewhat lower than mine since you're
>up in Oregon. Yeasts will tend to produce more byproducts at higher
>temperatures so I further suspect that you are probably not getting the
>clove flavored fusel alcohol in your beers (if you did you'd know it and I'd
>wager that you wouldn't like it!). You must be getting the banana ester

Yes, you are right. We have a log home, and the interior stays a comfortable high sixties most of the year. In the winter, my brew is a little warmer due to my brew cabinet being in the kitchen near the wood stove. My wife has thoughtfully given me the pantry for beer storage, so in the future I will be putting the carboys there also. This should provide even better temperature regulation. Now if I could just get her to stop using the refrigerator for food storage...

[Florian Bell, Boonesborough, Oregon]

Date: 1 Aug 89 18:50:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Mailer problems; results of cherry brew

Hello, all!

About that cherry brew: well, at the appropriate time I bottled. I was even more careful about sanitation than usual, and tried to leave the white scum behind.

Both my roommate and I sniffed at the priming bucket after I finished siphoning, and neither of us could detect any off odors whatsoever. The scent of cherries, however, damn near flattened us! :-)

Lo and behold, 36-48 hours after bottling, "la white scum" reappeared. Again, it is a strictly surface phenomenon.

Well, I couldn't stand it. So, after one week, I broke down and opened a bottle. Of course, the in-bottle fermentation was still going a bit and the beer tasted very "new". *But*-- *NO* off odors or flavors! Again, heavy cherries; but *very* nice.

I'm going to wait, now, until the brew has been in the bottle 4-5 weeks, and taste it again.

My thanks to everyone who offered advice!

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU

End of HOMEBREW Digest #218, 08/02/89

Date: 2 Aug 89 08:33:00 EST
From: henchal@wrair-emh1.army.mil
Subject: yeast culturing

I thought that I might share my yeast cultivation methods with you. I am a microbiologist by training and have been culturing my own yeast for about 1 year. There is no question that liquid yeasts improve the quality of your homebrew.

To use use liquid yeast properly, you should first prepare the starter medium. By far the easiest thing to do is to set aside one or two quarts of wort every time you brew. While the wort is still very hot, transfer to a suitable sanitized container and place in the refrigerator until you are ready to use it. I usually make and can wort for this purpose. I boil 1 can (3.3 lb) of M/F light extract in 4 gallons of water with 0.5 oz of hops for 30 minutes. I then transfer the wort to clean 1 quart canning jars, put on canning lids, and can in boiling water for 15 minutes. Now I have yeast starter medium whenever I need it.

To begin a yeast culture, transfer 1 qt of starter to a sanitized 1 gallon jug (the kind that cider comes in) and put a stopper on it with a fermentation lock. (The common jug takes a #6 or 8 stopper, I think). Transfer aseptically 30-40 mls of the yeast stock culture (this is one Wyeast liquid culture that has been previously started in the manner described by the manufacturer) to the 1 quart of wort. Place the jug in a warm dark place. These cultures are usually ready to use 18-24 hours later. With regard to pitching rates, professional brewers pitch enough yeast to reach a final concentration of about 10 million cells per ml. The relationship is about 1:10 (1 part of starter for 10 parts of wort). You will need 1 qt of starter/5 gallons of ale wort or 2 quarts of starter/5 gallons of lager wort. I always get a nice cover on my fermentations within 18-24 hours (not days) using this method.

If you want to prepare a number of stock cultures for future use, pour about 1/4 cup of yeast into sanitized 1 pt containers (with lids, not locks). Add about 10 ml (this is about 2-3 tablespoons I think) of sanitized glycerin or glycerol USP grade. To sanitize the glycerine before use, put the glycerine in a heat-resistant (pyrex) jar or container (canning jar?) and put in a boiling water bath for 20 minutes. Let cool before use (Put the lid on loosely or you will never get it off). Freeze the yeast culture quickly. Concentrations (v/v) of glycerine 10-20% will preserve your yeast cultures frozen for 6 months to 2 years depending upon your conditions. To use frozen cultures, thaw quickly and set in a warm place for a couple of hours. If you do not sense that the culture is completely active (by the release of gas when you crack the lid), you can activate the culture by putting in an equal volume of wort, mixing and continuing the incubation until you detect yeast activity. Do not use any yeast culture that has a sour smell. An active yeast culture should

smell fruity (like green apples).

To Florian Bell: Hey Flo...Did I hear you correctly when you said that the temperature in your neighborhood is in the high sixties MOST of the year. Are you talking daytime temperatures? How cold at night?

Any folks that have any questions concerning yeast culturing can contact me at 1-202-576-3012 (0730-1630 Eastern) or 1-301-869-0894 (1730-2100 Eastern), or send me an E-mail.

Erik A. Henchal

Date: Wed, 2 Aug 89 07:19:06 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re:Pitching Rates

From: "Allen J. Hainer"

" What is the recommended pitching concentration? How fast does a liquid yeast package reach this concentration? I always thought that yeast reached a particular concentration and leveled off, can only a few ounces of starter solution reach a high enough yeast concentration so that it results in the "recommended" concentration when added to 5 gallons of wort?

Yeast does grow to about 10 million cells/ml and then levels off. The liquid yeast pouches are too small to provide enough yeast to reach this level without a significant lag period. Professional brewers grow yeast in volumes that increase about 20 fold at each step. So for a 5 gallon batch, you ought to be pitching about a quart starter. For this to be the correct rate, your quart needs to have reached the 10^7 level, which is at high krausen.

The right way to handle the foil pouches is to make a starter. It isn't very difficult and you need only plan your brew a few days ahead. Here are two methods:

--- Quick and Dirty ---

If you are going to brew on the weekend, pop the pouch on Thursday morning before going to work. That evening, boil 2 cups of dry extract in half a gallon of water with a couple pellets of hops. Treat it as if you were making a full batch of beer--boil it an hour or so. Add water if it gets too low. Turn off the heat and let it settled for a few minutes. Get a wine jug and run hot water over and in it, so that it won't be shocked and break. Slowly pour your still hot wort into the bottle, leaving behind as much of the trub and hops as you can. Put some foil over the top and put it in your freezer. In about 2 hours it'll be cold enough to pitch your ballooned foil pouch. At that point, put an airlock on it and leave it until you brew. On Saturday you'll have a quart of beer in high krausen and a very short lag period.

--- The Right Way ---

At your next brew session, make 6 gallons of wort instead of 5. Put the remainder into 4 quart mason jars and go through a normal boiling water canning. Do this by putting the tops on the jars and gently tightening the bands. Put the jars into a pot of boiling water with a rack on the bottom--don't put the jars directly on the pot--with enough water to cover them. Wait 15 minutes after the pot comes back to a boil. Remove the jars and let them cool. The bands will be loose and the tops sealed. If you can press the lid down, it didn't seal. Once you have prepared this, you are ready to start 4 batches of beer: open a jar of wort and pour it into a sanitized bottle. Add the yeast and close with an airlock.

As with any other brewing procedure, it always seems to take more effort to describe it than to do it.

--Darryl Richman

Date: 2 Aug 89 10:59:54 EDT (Wed)
From: mds@wang.WANG.COM (Marc San Soucie)
Subject: Stout

James Kolasa writes:

> Also, I'm whipping up my first stout in about a week. Any tips? And for
> that matter, any recipes? I haven't exactly committed myself to any method
> yet.

I am a devout stout drinker, the more so since most of my beer-drinking friends prefer amber and golden ales to stouts, leaving me to drink all of my homebrewed stout. Fine by me. This leaves me free to concoct stouts to my own tastes exclusively. As a result I have experimented quite a bit with different kinds of ingredients and combinations, and have come up with the following general observations. Bear in mind that I use only malt extracts because I haven't had the time to pick up all-grain brewing yet.

You can make a quite acceptable "stout" from dark malt and hops. Some of the unique character of an "interesting" stout will be missing, though. It is best to include one or more of the following adjuncts to give the stout more flavor and effect.

Roasted Barley is the classic stout ingredient, providing a nice roasted flavor, creaminess, rich head, and some tartness. Quantities can range from 1/4 - 1 pound, depending on the amount of malt and other ingredients. A full pound can be intimidating in a thin stout. Roasted barley grains should be at least cracked before steeping. I have ground them finely on occasion, with corresponding increase in oomph.

Black Malt is another important adjunct, imparting dark color, a tangy, burnt flavor, considerable tartness, and a bracing first impact on the tongue. I have made very nice "stout" from dark malt, black malt, and hops. Without the roasted barley it is perhaps presumptuous to call it a stout, but not many people are willing to taste a "Black Ale". I have used anywhere from 1/4 - 1 pound of this also, prepared like the roasted barley. Only grind this stuff if you know you like its effect.

Chocolate Malt is a nice brown malt adjunct, which has a less aggressive effect on beer than black malt. Though I have used it occasionally, I find it a bit too mild-mannered for my stouts, preferring the cha-cha of black.

Crystal Malt, the homebrewer's friend, adds a touch of body and sweetness even to a stout, though the effect is more subtle than in an amber ale. I have found myself adding this to a stout in apologetic response to having ground the tar out of a pound of black malt, though it may have had only symbolic value in that stout. It can help with the head, as well.

Wheat Malt is another helper adjunct in a stout, adding creaminess and supporting the head. It can also provide a touch of tartness, of a different kind than the black malt and roasted barley offer. It makes the stout behave better for your friends and family.

My very basic stout recipe, from which I always deviate, is:

6-8 pounds of dark malt extract (usually unhopped, but not always)
1/2 - 1 pound roasted barley
1/2 - 1 pound black malt
3-4 ounces strong bittering hops (love that Bullion!)
Some good aromatic hops, or none if you love Bullion
Ale yeast of good pedigree

To this skeleton I add other adjuncts, or remove things if the wind blows from the south. I think it is worth every stout drinker's while to make one batch of stout with dark malt and black malt only, just to see how nice a beer this is. Roasted barley is lovely, but not essential for my taste. A good strong bittering hops is key, though. Bullion is lovely, as are Nugget or Chinook. But heck, you can make a great stout with just hopped malt extract.

There are no appreciable differences in brewing technique between stouts and other ales, save that there are larger quantities of grain adjuncts involved, so larger grain bags or more care must be used when worting. Also, beware the 9-pound batches (3-can), as these tend to blow the covers off plastic fermenters from time to time.

As others will no doubt tell, there are literally scads (at least two) of other additives and adjuncts which can be lobbed into a stout without damaging it, and many provide interesting variations of flavor.

The basic conclusion is that almost (almost) anything works when making a stout, but matching your own taste preferences is a matter of experimentation. Be prepared, though, to give up drinking commercial bottled stouts, because frankly, nothing can match the taste of a homemade.

Marc San Soucie
The John Smallbrewers
Massachusetts

mds@wang.wang.com -or- uunet!wang!mds

End of HOMEBREW Digest #219, 08/03/89

Date: Thu, 3 Aug 89 06:52:20 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: stout adjuncts

Marc writes about his experiences with the darker side of the malt. (I especially liked the black ale!) One adjunct he doesn't mention, which I would not leave out of a stout, is some flaked barley. This is what gives Guinness its creamy white head and rounds out the body. Although stouts are black, you really ought to mash this stuff. If you are an extract brewer, the way to get the most out of this is to mash it 1:1 with pale malt by holding the grains in water at 155F for 30 minutes. I would use .5-.75 lb in a 5 gallon batch.

On the other hand, if you are all-grain brewing, I have had many compliments from the following recipe:

"Crying Over Spilt Stout"

For 15 gallons:

22 lbs Klages (2 row)
2 Roasted Barley
2 Flaked Barley
.5 Chocolate

Water with a lot of temporary hardness (e.g., lots of carbonate)

4-5 oz High alpha hops (for example, 4.25 oz of 10% Eroica)

This produces a beer with an OG around 1.048 and a rich, creamy body with a balanced bitterness. It is very dark, but not completely opaque. Makes a great substitute for your morning coffee ;-).

Yes, the name refers to a huge tragedy. The first time I made this, I was doing it as an all grain demo at the Falcon's local shop. I Use plastic carboys at home, but the shop carries glass ones. I was filling carboys and rocking them back and forth to knock down the head. I must have roled the last one over a pebble, because there was this distinct =click!= noise, and then 5 gallons of wort started running everywhere. *sob*!! So Mammias, don't let your babies rock them carboys on the floor!

--Darryl Richman

Date: Wed, 2 Aug 89 12:36 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: RE: Homebrew Digest #218 (August 02, 1989)

Greetings:

Thought I'd let everyone know the status of my first batch of homebrew. I bottled about four weeks ago (next Saturday), which was a nightmare -- I must have spilled a pint of beer -- because I bottled by myself and the syphon was too short. End result was about 35 bottles of stout. Having been told horror stories about exploding bottles and glass shards that go through everything, I put them in a plastic-lined box, and then put that in a box, and put that in a kitty-litter container (minus kitty litter) for good measure. No explosions. (I may have underprimed a bit, not wanting to over-prime and not sure how compressable corn sugar was and what the margin of error was.)

I have seen virtually no activity in the bottles (except for minute bubbles in some). I have heard that a yeast cap forms. I couldn't detect any such. I was fairly convinced that I had a case of flat or dead beer. I decided to open up one of the less full ones (about two and a half inches of head space (I need to get a ruler! My perception of size is not reliable.)) as a test case. It tasted a bit strange (maybe an "uncured" taste), but it definitely had carbonation (which didn't last very long nor produce much of a head). It didn't taste like Guinness (but then, I didn't expect it to). It tasted more like Mackieson or Bass Ale. I figure another couple of weeks, and it should be drinkable.

I followed Papiazan's recipe for Cushlamachree Stout, except that I used a stout kit (from County Laois, Ireland), about 2 lbs corn sugar, and then I used Williamette hops as finishing hops.

- Ted

Date: 03 Aug 89 10:29:02 PDT (Thu)

From: florianb@tekred.cna.tek.com

Subject: Re: temperatures and liquid yeast culturing

My grateful thanks go to Erik A. Henchal for his detailed discussion of yeast culturing. This is exactly the information I've been looking for in regard to propagation of yeast. At the end, he asks:

>To Florian Bell: Hey Flo...Did I hear you correctly when you said
>that the temperature in your neighborhood is in the high sixties
>MOST of the year. Are you talking daytime temperatures? How cold
>at night?

No, not in the "neighborhood" but in my HOUSE. This is due to the phenomenal insulation properties of logs. As for the ambient temps, in the summer the swing is from 90 degrees daytime to forty degrees at night, easily. We also have about a good two months growing season (central Oregon). After considerable suspended animation up to the end of June, my hops is now flowering. I hope the frosts hold off until the buds are ripe.

Date: Thu, 3 Aug 89 21:03:00 CDT
From: "Lance "Bub" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Stouts and Mugs

I have a have a question about milk/sweet stouts.

Does anyone have a good recipe for making a sweet stout? What I'm looking for is a clone of a Mackeson Triple Stout for late night/after dinner sipping. I understand that Mackesons (Whitbred) makes theirs by adding cane sugar and then pasteurizing it to stop fermentation of the sugar. OK. I can't do that.

David Line suggests adding sacchrine to sweeten the beer. I don't want to do that.

Miller suggests mashing at a different (higher?) temperature. Sorry, I'm not a masher yet.

That leaves two options that I can see. Lactose or underhopping with an under achieving yeast. Anyone have a good recipe/technique they want to suggest? I have the lactose all set and I can cut back on my Northern Brewers, but you'll never get me to use Red Star B[]

On the subject of Stout Hearted Men (and women) I now have the back issue of Zymurgy with Charlie's Oatmeal Stout. I can e-mail folks the recipe if they're interested.

lsmith@umn-cs.cs.umn.edu

End of HOMEBREW Digest #220, 08/04/89

Date: 4 Aug 89 07:31:00 EST
From: henchal@wrair-emh1.army.mil
Subject: Sweet stouts

Lance Smith asks about sweet stouts.

A common method for adding non-fermentable sweetness to your stouts is to add lactose (milk sugar). Lactose is available from fine beer and wine supply houses or health food stores. You will have to experiment with how much to use for the taste notes that you are trying to develop.

Erik A. Henchal
<Henchal@WRAIR.ARPA>

Date: Fri, 4 Aug 89 09:16 EDT
From: ERIC HALLMAN <HALLMAN%NIEHS.BITNET@CUNYVM.CUNY.EDU>
Subject: Homebrew digest entry

Greetings all,

Does anyone out there have experience with using honey as an adjunct. I am making a wheat beer and someone suggested adding 2-3 pounds of honey for a 5.5 gallon batch. What kinds of non-fermentables are in honey and how will this affect by beer. Okay, okay, I confess..I have already made this and now I'm worried that this was a mistake. My final specific gravity was 1.089!!! It's fermenting now and so far nothing out of the ordinary. With such a high sugar content I am worried that the level of alcohol will stop the fermentation before all the sugars are converted. What have I done? Have I made a Barley wine? Will this be any good? Inquiring minds want to know. Thanks in advance.

Eric Hallman
Durham, NC
(919) 471-3949
BITNET: HALLMAN@NIEHS

Date: Thu, 3 Aug 89 17:10 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: ginger beer, yeast culturing

A while ago I mentioned I was going to mix up a batch of gingered beer, remembering my good experiences with ginger drinks in the past. Well, I did it and its pretty good. Here's the recipe:

(for 5 gals.)
6 lbs. light dry extract (unhopped)
5/8 lb (2.5 cups) crystal malt
100 grams (about 4 oz.) grated ginger
20 g Northern Brewers leaf hops (14% alpha acid) (boiled 1 hr.)
14 g Bramblings leaf hops (steeped 10 min.)
1 pack Edme Ale yeast

I boiled the malt in 5 gallons water, and force cooled. OG was 1050. Its a light amber color, with a slight sweetness. The ginger comes through nicely. If it sounds good to you, give it a try! I have been making all-grain mashes over the past year -- this was a nice alternative both in amount of time involved and in the nature of the beer. This is much lighter and very thirst-quenching for the summer months.

Thanks to Erik Henchal and other for yeast culturing techniques. A couple questions: How do you ensure sterile transfer of cultures? Does flaming the lips of the container work well? I have a sort of damp house, which seems to harbor lots of lactobacilli. Has anyone used those germicidal lamps with any success?

Date: Fri, 4 Aug 89 15:14:09 -0400 (EDT)
From: Gordon Hester <gh0t+@andrew.cmu.edu>
Subject: Re: cold break

here's a novice question (the kind I'm best at):

two or three recent posters have discussed cooling wort and bandied about the term "cold break." I can't find it in CJoHB (maybe due to lack of index, maybe because it's in the section on mashing that I have yet to venture into). I have no other reference books to check.

so what does it mean? what is its significance? and is it anything that we extract brewers should even be concerned with?

thanks for any info you can provide. BTW, I'm still interested in opinions about brands of dry yeasts.

gordon hester
gh0t+@andrew.cmu.edu

End of HOMEBREW Digest #221, 08/05/89

Date: Sun, 6 Aug 89 13:51:09 EDT
From: palladin@moore.seas.upenn.edu (Joseph Palladino)
Subject: Connecticut Brewers

Can anyone recommend any homebrew shops, clubs, brewpubs or liquor stores (I suppose I should now call them "Package Stores") that have a wide selection of beers in the Hartford Connecticut area? I would be very happy to get e-mail and can summarize if there's an interest. I would also be happy to recommend a GREAT homebrew supply shop in Philadelphia if anyone's interested. They do mail orders and have a free catalog.

Thanks!

Joe Palladino
palladin@trincc.bitnet (after August 15)
palladin@moore.seas.upenn.edu (before August 15)

Date: Sat, 5 Aug 89 12:57:39 MDT
From: corbet@stout.UCAR.EDU (Jonathan Corbet)
Subject: Taking homebrew into Canada

I'm about to go visit some friends on Montreal, and I would really like to take a few samples of my beer with me. Does anybody out there know what the rules are regarding this sort of thing? Is it legal it all? What are the limits on quantity if it is?

Thanks for any help you may have!

Jonathan Corbet
National Center for Atmospheric Research, Field Observing Facility
corbet@stout.ucar.edu

Date: 7 Aug 89 11:03:55 EDT (Monday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Honey in beer

>Does anyone out there have experience with using honey as an adjunct...
>I am making a wheat beer and someone suggested adding 2-3 pounds of honey
>for a 5.5 gallon batch... My final specific gravity was 1.089!!!!... Will
>this be any good?

Sounds like you're starting to worry, and we all know what homebrewers say about that...

I've used honey in small quantities (2 pounds) as an adjunct when I want to produce a lighter style beer. Note that this is in combination with a can of light malt extract syrup (the honey replaces a portion of the malt extract in a typical recipe). I've had very good results with this (and by adding some ginger it's an even better brew!). Note that honey ferments out almost completely, and adds a light subtle flavor that is easily overwhelmed by the malt flavor.

A specific gravity of 1.089 is closer to wine than most beers, so you'll probably end up with a beer that contains a lot of alcohol. Depending on the other ingredients in the brew, it may turn out quite nice. You may have to let it age for a longer than usual period, however. If it does turn out good, please post the recipe!

/Don

Date: Mon, 7 Aug 89 11:38:45 EDT
From: James Kolasa <jkolasa@ms.uky.edu>
Subject: Bottle Question

First of all, thanks to all for the stout recipes. I should be bottling early next week, so I'm keeping my fingers crossed. Now if I can just convince my friends that Michelob Dry is not a great beer....

My bottling question is this: I live in a small apartment that is not very well heated. When I was brewing last January, I had to ferment/age in my bedroom, the only room I kept warm. I covered the beer to keep it dark, but made no provisions for explosions. Looking back, I've begun to worry about keeping this stuff in a living area. What is an explosion like? Is it violent? Dangerous? I wasn't too troubled because I was using 16 oz. returnables, but should I be concerned for my safety and that of others? What's all this talk about flying shards of glass?!?!?!?

Also, along the same lines, has anyone used IBC Root Beer bottles? They are five cent returnables in some states. Will they hold up?

Thanx,
jk

James Kolasa
902 P.O.T., Univ. of Ky.
Lexington, Ky. 40502-0027
jkolasa@ms.uky.edu [rutgers,uunet]!ukma!jkolasa jkolasa@UKMA.BITNET

Date: Mon, 07 Aug 89 11:03:30 PDT
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: Steam Beer

> Date: Wed, 26 Jul 89 14:35:53 PDT
> From: hplabs!rutgers!fluke.com!inc (Gary Benson)

> Anyway, right now I'm 24 hours into my first try at a "Steam Beer", and
> wanted to check on something I was told...that this type of beer uses lager
> yeast, but at ale temperatures. Is that correct? Are there other things that

Yes. That is (at least one of) the definitions of "steam beer".
Story being that lagers had become popular in the East, but that the
only way to get ice out here was to bring it around the horn. The
expense lead some brewers to try lagers without the "refrigeration".

A couple of friends and I have been brewing a steam beer for some time
now and think we have a very good recipe. It is based on a recipe
from another contributor (and liquid yeast proponent) Dave Baer.
We've used Red Star Lager Yeast quite successfully. One thing that we
do is use a lot of hops -- about 2.5oz Cascade bittering (in three 30
min. additions) and about 0.5 oz Cascade aromatic. We also prime it
a little more than usual. Both "changes" have been very well received
by those that drink our beers.

> differentiate Steam Beer? What kind of fermentation time am I likely to
> experience -- like ale or like lager? The primary took off like a shot (Red
> Star lager yeast started in 1 cup of wort plus a tablespoon of corn sugar).

> better to just forget the carboy and use a single-stage fermentation?

The one thing that we've noticed about steam fermentation is that
it is very relaxed. The lager yeast working outside its normal
temp range, seem to ferment smoothly. Usually, the second day has
a fair amount of activity and it has fermented out enough for
the 2ndary by the 4th or 5th day. (I FIRMLY believe in 2 stage
fermentation, so I would not switch over). Our steams never get a
big krausen -- nothing like doing a ale in the summer! It can get
up to a couple of inches, but that's it. It exhibits this
behavior no matter how we start the yeast (warm water per the
packet instructions or sterile wort w/ or w/o hops).

Maybe things are a little warm. Steam does like 60-65 degF the best.
We did one this spring during a warm week, fermenting at about
70-72 degF and it was mostly finished by the 3rd day! Zoom.

Michael Eldredge

Date: 7 Aug 89 16:32:00 EST
From: henchal@wrair-emh1.army.mil
Subject: source for glycerol, aseptic technique

1. For those you wanted specific sources for glycerol (glycerine):

Carolina Biological Supply Co.
2700 York Road
Burlington, NC 27215
(919) 584-0381

This company carries a complete line of common scientific equipment and chemicals. They accept phone orders using Master Charge or Visa. They also have a California branch, but I don't have that address.

Thomas Scientific
1-800-345-2103 (Eastern Region)
1-800-345-2102 (Far West Region)

This company accepts phone orders using Master Charge or Visa.

>From Thomas: glycerol, ACS reagent
500 ml bottle
cat# C367-C73
\$32.00

2. I don't think that there are any substitutes for good aseptic technique. One can use an alcohol lamp or propane burner to flame the lids of jars, but if you are putting your fingers on the instruments or in the solutions, all bets are off. I consider germicidal lamps to be generally useless and dangerous. They do not penetrate surfaces very well, are a burn hazard because of the UV rays emitted, and are not necessary if some simple rules are followed.

To prevent contamination, these simple rules apply:

1. Surfaces and equipment should be clean and free of contamination.
2. Work in an area that is free of drafts and airborne dust or aerosols.
3. Keep your fingers away from the surfaces or solutions you do not want contaminated.
4. When transferring liquids, work quickly. Do not leave jars open to the air for long periods.

Please do not let these rules intimidate you. They are easy to apply. I am confident that yeast cultivation can be performed by anyone who wants to learn.

Erik A. Henchal
<Henchal@WRAIR.ARPA>

Date: Mon, 7 Aug 89 11:58:53 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: yeast culturing

From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
"How do you ensure sterile transfer of cultures? Does flaming the
"lips of the container work well? I have a sort of damp house, which seems to
"harbor lots of lactobacilli. Has anyone used those germicidal lamps with any
"success?

I don't transfer my yeast in the kitchen. I use a bedroom instead. I
spray the area pretty heavily with Lysol. I'm not sure if this useful
or superstition, but I haven't had any problems. I clean bottle tops and
lips with vodka. And I try to make my transfers as quickly as I can.

--Darryl Richman

End of HOMEBREW Digest #222, 08/08/89

Date: Tue, 8 Aug 89 08:45:41 PDT

From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)

Subject: IBC Root Beer Bottles

In Digest #222, James Kolasa <jkolasa@ms.uky.edu> asks:

> has anyone used IBC Root Beer bottles? They are

> five cent returnables in some states. Will they hold up?

I used quite a few IBC bottles for my first batch. I had no problems with capping, aging, or drinking. Highly recommended.

The only drawback about IBC bottles is that, after you spend tens of thousands designing and printing your custom labels, it's hard to fit them on the bottle over the giant IBC logo cut into the glass.

Happy Bottling!

Alex Stein
alexs@retix.com

"Coffee Break's Over, Back On Your Heads!"

Date: 8 Aug 89 17:49:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: IBC bottles

Hi, all!

Regarding IBC root beer bottles: I use 'em all the time, and think they're great. I had one brew that was ****OVERCARBONATED!!****, all in IBC bottles, and only 2 or 3 of them went boom.

As to your concerns about explosions: covering your bottles with a towel ought to do it, if they're not enclosed in a cardboard box. I've had a couple of bottles blow while inside a cardboard case (my very first batch ever), and all the glass was contained.

On the whole, though: relax, don't worry... well, you know the rest! :-)

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

Temporary addresses:
INTERNET: CRF@PINE.CIRCA.UFL.EDU
BITNET: CRF@UFPINE

End of HOMEBREW Digest #223, 08/09/89

Date: 9 Aug 89 07:30:00 EST
From: henchal@wrair-emh1.army.mil
Subject: newsletter illustrations

I am a new editor for the BURP NEWS, the monthly newsletter for the
Brewers United for Real Potables (Washington DC Metro area).

I am looking for art work or illustrations related to brewing to
incorporate into the newsletter. If anyone has any computer
generated or scanned pictures can you please contact me. These can
be in just about any format (.MAC, .GIF, .PIK, .SIT, etc).

Erik A. Henchal
Department of Virus Diseases
Walter Reed Army Institute of REsearch
Washington, DC 20307-5100
1-202-576-3012 (day)
1-301-869-0894 (evening)

Date: Wed, 9 Aug 89 08:19:05 CDT

From: Nancy Ball <nancyb@AUSTIN.LOCKHEED.COM>

Subject: newsletter illustrations

For several batches of brew, I have used my large, enamelled canning pot for sterilizing with sodium metabisulfite. Now that it is canning time, I find that I cannot get all the residue out of that pot. Even though it has been scrubbed with great vigor and boiled with plain water several times, jars that are boiled in this pot will always have a coating of the sodium metabisulfite. A great batch of grape butter might be endangered from this.

Any ideas or is this just a lesson?

Thanks -- nancy

nancyb@austin.lockheed.com

Date: Tue, 8 Aug 89 15:33 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: Ginger beer

Greetings, home-brewers:

All this talk of ginger and honey in beer has made me curious. I've been thinking of adding ginger to beer (cf: Papiazan's ginger-beer recipe -- I don't remember what it's called at the moment (I don't have the book with me)) and am curious whether it matters whether one adds it to dark or light beer?

I have an "Old Ale" kit, a "Scottish Ale" kit (looks rather amber), another kind of "Ale" kit (four pounds), a can of light, unhopped malt extract, and a can of dark, unhopped malt extract (both of these last are cans of syrup, I daresay). In which would the honey and/or ginger be most noticeable/complementary?

- Ted

Patrick T. Garvin

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra

ptgarvin@aardvark.uconn.edu / ptgarvin@uokmax.UUCP

Disclaimer: This message has no disclaimer.

Date: Wed, 9 Aug 89 13:29:57 PDT
From: hplabs!rutgers!fluke.com!inc (Gary Benson)
Subject: Finnish Non-Alcohol Brew

Hello... I want to duplicate a drink I learned to enjoy in Finland. It is called "koikalja" (home beer), a non- (or anyway low-)alcohol beer. (Beer with alcohol is called "olut" in Finnish, and comes in 4 strengths: I, II, III, and IV. For all practical purposes, you never see the "I" kind...but I'm straying from my topic; all that's another story.

Kotikalja, pronounced KO-tea-KAHL-yah, is sold in little kits, 3 kits per box for about 2 dollars. The kit contains about 1/4 cup of unhopped dark extract, and a little pack of dry yeast. Each kit makes 3 liters, and the process is as follows:

Boil water, add extract, stir.
Allow to cool to room temperature.
Sprinkle yeast on top, stir in.
Cover, leave at room temperature for 1 to 2 days, stirring occasionally.
Bottle, age for 2 weeks or longer.

The result is well-carbonated, fresh tasting and very thirst-quenching, but rather dry with no aftertaste. I'd like to make it here in the U.S. , without needing to import the kits. (Postage costs as much as the kits!)

I'm pretty sure about the unhopped extract, but can anyone tell me what kind of yeast will duplicate the action of this one? Is the fact that it creates carbonation but no alcohol just an effect of the process or is it a particular kind of yeast? When it's working, there is something of a bread smell, so I wonder if it is bread yeast? Although at times, my ale has smelled like bread, too, using ale yeast. Any thoughts?

GaryBenson inc@tc.fluke.com

End of HOMEBREW Digest #224, 08/10/89

Date: 10 Aug 89 08:01:43 EDT (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Ginger beer

It seems to me that Ginger would be better in a lighter beer than a darker beer. This is because a strong malt flavor might overshadow the ginger (depending on how much ginger you use, of course). I've always used it in beers made from a can of light extract and a couple pounds of honey (definitely a light beer!).

/Don

Date: Thu, 10 Aug 89 07:01:02 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: newsletter illustrations

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>
"I am a new editor for the BURP NEWS, the monthly newsletter for the
"Brewers United for Real Potables (Washington DC Metro area).

Congratulations! I'm going to be the newsletter editor for the Falcons.

"I am looking for art work or illustrations related to brewing to
"incorporate into the newsletter. If anyone has any computer
"generated or scanned pictures can you please contact me. These can
"be in just about any format (.MAC, .GIF, .PIK, .SIT, etc).

Absolutely. I need whatever is available as well. Erik, I have drawn
a few beer glasses, but other than that, I haven't got anything either.
If you want some of my crude drawings, I'd be happy to binhex them and
send them across. Please let me know of any sources you come upon.

Papazian once mentioned the idea of the AHA supplying clip art to nl
editors, but nothing has come of it. It came up recently on Compu\$erve,
but I never saw Charlie respond to it. I've also asked a couple of
the editors of Zymurgy, but no response there, either...

advTHANKSance!

--Darryl Richman

Date: Thu, 10 Aug 89 8:52:55 MDT
From: Tom Hotchkiss <trh@hpestrh>

Subject: Finnish Brew

In digest #224, Gary Benson asks about some low alcohol brew from Finland. He states that the brew is "rather dry with no aftertaste," and wants to duplicate it in the US. He concentrates on where to get the appropriate yeast. It seems to me that if you end up with a "rather dry" beer, then you must have fermented out most or all of the sugar. If the result is also low alcohol then it seems to me that the original gravity must be quite low. So, I'll guess that the malt extract is either low in sugar, or the recipe is such that the extract is diluted more than for a regular beer. This is just a guess and the other possibility that comes to mind is some sort of yeast that eats sugar without producing alcohol (what's the point), although I have never heard of such a beast...

Also, nancyb asks about sulfite in her canning kettle. I don't have any ideas for fixing your problem, but there is an obvious way to prevent it (please excuse me if you already know this, but I am known as a "master of the obvious"). You don't need to sanitize your boiling kettle, so just use something else to hold the sulfite. Food grade plastic buckets work nicely.

Tom Hotchkiss

Date: 10 Aug 89 08:11:37 PDT (Thu)
From: florianb@tekred.cna.tek.com
Subject: Bisulphite in canner

In #224, Nancy Ball asks:

>For several batches of brew, I have used my large, enamelled canning
>pot for sterilizing with sodium metabisulfite. Now that it is
>canning time, I find that I cannot get all the residue out of that
>pot. Even though it has been scrubbed with great vigor and boiled

Try boiling a solution of one cup white vinegar in five gallons of
water. Don't breath the vapors that are released.

Yes, let this be a lesson. It isn't necessary or even useful to use
sodium metabisulphite to sanitize beer brewing equipment. That practice
is apparently a carry-over from fruit and wine processing. Instead, use
a solution of tri-chlor or plain chlorine bleach as prescribed by the
better modern beer brewing books.

[Florian Bell, Boonesborough, Oregon]

Date: Thu, 10 Aug 89 12:32:00 EDT

From: mhalley@leif.mun.ca

Subject: Canadian entry

When I moved here, I brought some few bottles of home-made products (all meads and wines) with me. A certain amount (I can't remember how much) was duty-free. Beyond that point, I had to pay duty on my own stuff. Other than that, there did not seem to be any problem. I suggest making contact with either Revenue Canada or your Canadian friend, who can do similarly, and asking the question from the people who know. It may be that I was ripped off, simply because the border guys had never had the problem before. It may also be that it's a no-no and I somehow got away with it. Who knows? Give it a crack, anyhoo.

--Ye Olde Batte

Date: Thu, 10 Aug 89 08:27 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: Ginger beer

Greetings, home-brewers:

I looked up Vagabond Ginger beer in Papiazan a couple of nights ago (I'm still a little fuzzy on the name) and his recipe calls for dark extract. I guess that the ginger in this recipe is supposed to be a hint (I don't recall how much ginger he uses, though -- mornings are never my strong point :-)).

Is honey interchangeable with corn sugar pound for pound?

- Ted

Patrick T. Garvin

ptgarvin@ aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP

Date: Thu, 10 Aug 89 13:22 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: TREACLE - How do I prime with it?

This weekend, I am planning on brewing up an Old Ale. One of my favourite commercial Old Ales is Old Peculier, made by Theakston's in England. I found a recipe for an Old Peculier look-alike in Dave Line's book, "Brewing Beers Like Those You Buy". He calls for several 'unusual' ingredients - the ingredient list for 5 Imperial gallons is:

4# dark malt extract	8oz. roast barley	8oz. crystal malt
2# dark brown sugar	2oz. Fuggles hops	5 sacharin tablets

He primes with 3 oz. Black treacle.

I will not use sacharin in my beer. Instead, I may add brewer's licorice or lactose for sweetness. The amount of fermentables seems low; I may add a pound or two of light extract to increase the gravity to the mid-fifties. Other than that, I will follow the recipe.

What is treacle? My dictionary says that treacle is the British word for 'molasses'. If I prime with molasses, is 3 oz. (by weight) the REALLY the right amount? I suspect that different brands of molasses have different amounts of fermentable sugars, giving different carbonation levels.

Does anyone have experience with priming with molasses? What is the correct amount? I plan on using Grandma's molasses, from the grocery store. I also have Demarara (sp?) sugar in my cupboard; what is it, and can I substitute this for either the brown sugar or the molasses?

Mike Fertsch

Date: Thu, 10 Aug 89 14:05:18 CDT
From: Lance "Turtle" Smith <lsmith@umn-cs.cs.umn.edu>
Subject: Ginger Beers

I haven't tried honey in my beers (I have enough trouble getting the malt extract into kettle) but I have tried a few ginger spiced. My approach is to keep the ginger low so that the first thing a person tastes isn't the ginger. I have tried recipes with more ginger that turned out fine, but I don't want to drink two cases of the stuff.

Anyway, I'd suggest against using ginger with either the Old Ale or the Scottish Ale. M & F Old Ale is one of the best kits around (one of the few that can be made without the full hour boil) and it's very heavily hopped. I think the hops would really overpower the ginger. If you have the Geordie Scottish Ale kit, I think the same arguments apply. If I remember correctly it too is well hopped. (BTW Charlie has a Best of the Kits recipe that uses Geordies Scottish Ale. Summer of 1987 issue of Zymurgy.)

Light or Dark beer. That really depends on what you're after. I think the mixture of a dark beer maltiness and ginger goes together well. However, if you're looking for more of a Ginger Beer (the nonalcoholic kind that inspired ginger ale (?)) you'd probably be happier with a lighter beer (with a good dose of crystal malt) and a higher amount of ginger.

Vagabond Black Beer (name varies a little in CJoH and original Zymurgy recipe) is a really good recipe to start with if you like dark beers. I like to replace the M&F Dark Extract with John Bull Dark Extract. The John Bull extract seems to have a roast barley taste the M&F doesn't. I also replace the sugar and light extract with a little less dark extract. The end result is close to a stout, but somewhat lighter in mouth feel. Very dark. Even the foam is dark brown. Again I aim towards the low end of the ginger scale with this recipe.

Cheers -- Lance Smith (lsmith@umn-cs.cs.umn.edu)

Date: Thu, 10 Aug 89 16:15:38 mdt
From: att!iwtio!korz@hplabs.HP.COM

Subject: sodium metabisulfite

>For several batches of brew, I have used my large, enamelled canning
>pot for sterilizing with sodium metabisulfite.

This I don't understand. Why are you using sodium metabisulfite
for beer? It is not recommended (by Papazian and others) because
it imparts an undesirable flavor to the beer.

>Now that it is

>canning time, I find that I cannot get all the residue out of that
>pot. Even though it has been scrubbed with great vigor and boiled
>with plain water several times, jars that are boiled in this pot
>will always have a coating of the sodium metabisulfite. A great
>batch of grape butter might be endangered from this.

Doubtful. I'm not a chemist (I don't even play one on TV), but
my guess is that your residue is lime and not sodium metabisulfite.
Even if it is, if it doesn't scrub or boil off, it isn't coating
your jars. Secondly, I don't see any harm in the outsides of the
jars being coated with anything (except for toxic waste).

Relax, don't worry, have a grape butter sandwich and a homebrew.

Al.

Date: Thu, 10 Aug 89 12:38 EDT
From: <LLUG_JI%DENISON.BITNET@CUNYVM.CUNY.EDU>

Subject: Brew Book List / comment on Glycerine / Yeast Query

I just installed the summer edition of "Books In Print" which is a CD-ROM product, naturally I tested it with a search on brewing... here is the result.

(I did ask, the copyright person here said I could post this to the network if I included the following)

Copyright (c) 1987,1988 R. R. BOWKER, All rights reserved.

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===== END OF BOOK LIST =====

also RE: Freeze Shield

I have been purchasing USP glycerin at my local pharmacy (behind the counter) for about \$6.25 a pint (430 something milliliters), this seems to work fine and is less expensive than reagent grade stuff at chemical supply stores, I autoclave the stuff in a glass bottle prior to use (15 lbs for 15 min.). If they don't stock it (most have smaller bottles) usually a pharmacist will order it for you.

Question on Wyeast lab yeasts.

I had always liked the way Edme dry ale yeast worked, I started it in warm water and added some wort to that during the boil, it smelled very nice, and I have not had any contamination problems. Since I switched to Wyeast, I've noticed that the package (both lager and ale) smells kinda funky when its opened. I usually start the pack, transfer it to a yeast culture flask (all totally sterile) and the resultant ferment still has the same smell. I further notice the smell in the blow off gasses from the ferment, but by the time I bottle and open to drink the stuff it has dropped off.

1. Could it be the yeast strains Wyeast is using? (or some lab process?)
2. Is this true of other brands of lab yeast?
3. Has anyone else noticed this?

I may try to do a single cell isolation of the Edme yeast and get a pure strain of it going. Any comments?

John L. Isenhour LLUG_JI@DENISON.BITNET

Date: Thu, 10 Aug 89 21:59:06 EDT
From: Dr. T. Andrews <ki4pv!tanner@bikini.cis.ufl.edu>
Subject: Helpful Hints on Making Beer

I would strongly advise you to NOT break your foot on Sunday, if your schedule calls for racking the stuff on Monday. It is not practical to muscle around a carboy (empty, much less full of beer!) if you are on crutches.

This past week-end, I was finally able to walk usefully without the crutches, though moving a carboy full of beer seemed out of the question. I racked (primary fermentation to secondary was the original plan) into a second plastic bucket. The stuff should still be quite fine.

(to be) Really Incredible Ale may be made by mashing together all of
5-7# pale malt
3# crystal malt
2# wheat
and, at boiling time, adding
2 oz northern brewer (1 1/2 hour, the entire boil period)
1 oz halertau (1/2 hour)
1/2 oz cascades (the first harvest from my hops vines, 15 mins)

Started on Saturday, foot broken on Sunday. Not transferred to secondary ferment, therefore, until Saturday -- a week in primary!

More reports later. I think that it'll be good stuff; the wheat helps to make a beer very suitable to the warm climate. This has been a hot summer; it has topped 100 (measured in the shade at the back of the house) several times.

Amusingly enough, the summer intern doesn't care to drink alcohol. No problem, of course / (em I am happy to take up any slack.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #225, 08/11/89

Date: Fri, 11 Aug 89 9:36:49 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: TREACLE

In HOMEBREW Digest #225, Mike Fertsch <FERTSCH@adcl.RAY.COM> asks:

>Does anyone have experience with priming with molasses? What is the
>correct amount? I plan on using Grandma's molasses, from the grocery
>store. I also have Demarara (sp?) sugar in my cupboard; what is it, and
>can I substitute this for either the brown sugar or the molasses?

I've used molasses to prime my Double Plus Stout - I used a cup for five gallons (kegged). It worked very well. Note that there are two "Grandma's Molasses"'s -- Sulphured and Unsulphered. The sulphured one is much stronger in flavor, but harder to find.

--

a.e.mossberg - aem@mthvax.cs.miami.edu/aem@umiami.BITNET - Pahayokee Bioregion

Date: Fri, 11 Aug 89 10:11:37 EDT
From: Robert Virzi <rv01@gte.com>

Subject: Culturing SN yeast

Last weekend I tried an experiment with Sierra Nevada Ale. As I drank each bottle, I carefully dumped the bottom of the bottle sediment into a mixture of table sugar and water. Over the course of two days, I did this for all six bottles in the sixpack. By the end, there was about a pint of water and 8-10 Tbl. sugar in the mix.

Before you jump all over me, I was not planning to actually use this yeast culture for anything, I just wanted to see if the SN yeast would grow.

Anyway, there seemed to be sporadic signs of life -- small accumulations of bubbles on the side of the container, very light growth of cells on the surface, and nice smell. However, after 3 days, there all signs of life had dropped off, and I ended up throwing the whole thing out.

So, did I hopelessly botch the experiment or is SN pasteurized after conditioning in the bottle? Is three days too short a period of time? I didn't expect full blown fermentation, but I expected clearly visible signs of life after three days.

I ask because I have a bottle of Orval I am dying to try, but I would like to culture the yeasties from it for homebrew use. I want to make sure I have a reliable way of doing this before I crack the bottle.

Has anyone been able to get an active, pitchable quantity of yeast going from a commercial brew? What was your procedure? (details please) Could it be done from the sediment in a single bottle? It seems to me that (if it can be done) this is a great source of nice yeast strains at a bargain rate. Thanks in advance!

Bob Virzi
rv01@gte.com

Date: Fri, 11 Aug 89 07:39:39 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: yeast odors

Each yeast strain works through slightly different pathways and produces differing sets of by products. I am convinced that the yeast strain in use can make at least as significant a contribution to flavor and aroma as the raw materials.

During fermentation, and especially a vigorous one, lots of these by products are blown off. This is often considered to be a good thing. Often lager beers end up with a sulfury aroma. Ales almost never have this. I attribute this to the cold fermentation that a lager undergoes not being vigorous enough to blow off the sulfur compounds. American lagers, which don't (usually) have this character, are often fermented at the warm end of the lager range (low 50s).

--Darryl Richman

Date: Fri, 11 Aug 89 10:44:55 MST
From: asphaug@hiips.lpl.arizona.edu (Erik Asphaug)
Subject: Barley Tea Beer

We would like to report the unexpected success of adding hot barley tea (of the kind you buy in a Korean market) to the wort during the early stages of cooking up an ale. Prior to bottling, the beer smelled and tasted somewhat sweeter than would normally be desirable; the barley tea has a rather pungent smell on its own. But the second fermentation in the bottle changed the flavor substantially, resulting in a surprisingly dry and smooth product, with a slight hint of the tea flavor.

I would be very interested in hearing of other experiments in this direction.

By the way, all you 2-liter and champagne bottle brewers who live near Mexico: Go down for a week and drink all the Pacifico Ballenas you can, and return with the robust, brown, cappable 1-liter "Whales" across the border. I'm sure other beers come in this type of bottle as well, but the Pacifico bottlers seem to make the most massive and pleasantly curvaceous vessels for their product. I'm not sure what the limit is for bringing full bottles into Estados Unidos, but it's probably ridiculously low.

By the way, what is it that makes even the lousy Mexican beers taste a million times better when slightly warm than their American counterparts? Ever enjoy slamming a nice tepid Pabst?

- Erik Asphaug

Date: Fri, 11 Aug 89 17:37 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: Chicago micro's

I thought I'd relate my latest experience with a Chicago microbrewery. My brother works at a pub at the University of Chicago and wanted to sample a keg of Sieben's (a Chicago microbrewery) Pilsner that they just acquired. He told me they had to send back 2 kegs before this one which were spoiled (sour). We bought a pitcher and only got through one glass apiece before giving up. Not only was there a distinct flavor of lactobacillus infection (I've had the same problem before), but the beer was completely without character. Very little hops bitterness and no aroma. I've had their products before at the brewery, and for the most part they've been good quality if conservative (the exception being a nut brown ale I had over a year ago -- delicious!). I'm surprised that they let this stuff out of the brewery! I was also told that pitchers of beer at Siebens cost more than \$10 now. Oh for the brewpubs of California (some expensive, but at least the beer's good). My brother tells me the place is packed with people despite the prices. What's a graduate student to do? Just relax, etc., I guess.

Have another homebrew. At least it's cheap, and you know what you're getting.

Date: Thu, 10 Aug 89 20:05 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: Boring subject lines

Greetings, home-brewers:

I've received one response to my query about ginger and honey in beer which suggests, common-sensically, that ginger is more noticeable in lighter malt extracts.

When substituting honey for corn sugar (Papiazan's Vagabond Gingered Ale calls for 1 lb corn sugar and I want to substitute honey), how much should one substitute? One for one or some other ratio?

One of his recipes calls for 4 oz of fresh spruce needles. I live in Oklahoma, where spruce is rare, but I have this bottle of spruce extract. How much do I put in to make the equivalent of 4 oz of spruce needles?

When using honey, what kind is best? The kind with the combs in it or the kind that comes in a squeeze bottle? What special measures need to be taken to strain out honey "scum"?

- Ted

Patrick T. Garvin ptgarvin@ardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP

Date: Fri, 11 Aug 89 6:35:06 EDT
From: Dr. T. Andrews <ki4pv!tanner@bikini.cis.ufl.edu>
Subject: Re: Ginger Beer

In this morning's digest, we have questions about adding ginger and/or honey to assorted extracts to product more interesting beer.

I have made a honey beer here, but I used pale malt do it, rather than a kit. The honey is rather subtle and would, I think, get lost in a darker beer. I'd add a pound or two of honey to a very light beer, and expect it to require a little longer in the bottles before the flavour is right.

I've never added ginger to real beer, though I have made much fine ginger beer (non-alcoholic).

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...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #226, 08/12/89

Date: Sat, 12 Aug 89 10:54:21 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Re:Culturing SN Yeast

Last week I brewed a double batch of my favourite bitter and wanted to try an experiment with yeast. One batch with yeast cultured from Belgian Chimay and one with liquid ale yeast (my first try with liquid yeast).

Chimay has LARGE amounts of sediment in the bottom. I swished it out into a small amount of boiled extract, water and hops, and waited. At first there were some bubbles (probably due to the carbonation in what I swished out) and then nothing. I then discovered that the corks on Chimay are dated. This one had been bottled in 11-87! The yeast had been dead long before I tried to culture it. This may have been what happened to you. Beer (particularly imported or rarely purchased brands) may be very old by the time it makes it into your glass and yeast will not live forever.

As to culturing with table sugar, I would use either corn sugar or extract.

I also learned a quick lesson on liquid yeasts I'll pass on. I had well over 1/2 gallon of very active starter when I pitched. To save on measuring the yeast, I pitched it all into 5 gallons and then divided this in half and diluted each to 5 gallons. Unfortunately, when I pitched, the wort was quite warm (I wouldn't call it hot though). Ten minutes later when I had diluted the wort to 10 gallons, it was nice and cool, but I guess the damage had been done. 36 hours later the airlocks were actually sucking air. Because it was the start of the long weekend (supply store closed), it would have taken at least 4-5 days to get another starter going, so I ended up using the yeast supplied with the extract kits.

The moral of the story - Make sure your wort is COOL before pitching. My beer is now fermenting nicely, but I'll have to wait until the next batch to find out the advantages of liquid yeast.

-al (ajhainer@violet.waterloo.edu)

Date: Sat, 12 Aug 89 12:59:30 -0700

From: kipps@etoile.ICS.UCI.EDU

Subject: Honey, Molasses, and Ginger

A few weeks ago I decided to give honey a try. I had a 3.5 lb can of Ironmaster's Pale Ale (Hop flavored) and figured this would be good for the experiment. I added one pound of orange blossom honey to a five gallon boil (no sugar). As a further twist, I primed half the batch with corn sugar and the other half with black molasses. It's only been conditioning a week, but I sampled a bottle of both last night.

The half primed with sugar had a very light, crisp taste that also was a little dry and gingery. I thought the flavor was weak, as though it were missing something; using real hops instead of a hop-flavored extract would have helped or maybe conditioning another week. Also, if I were going to try adding ginger to a beer, this would be a likely candidate.

The molasses-primed bottle was much better. An amber color, but still crisp, this beer had a full flavor that the other did not. I've primed with molasses before (1 cup in 5 gallons) and found it over-powering. This time I used between 1/3 and 1/2 cups for 2.5 gallons. I still think the beer could benefit from real hops, but otherwise it's not bad.

One more thing, I've noticed twice now that beer primed with molasses is more heavily carbonated than beer primed with sugar. Anyone else notice this? I'm thinking that next time I try it I'll cut back to 2/3 cups for 5 gallons.

-Jim Kipps

End of HOMEBREW Digest #227, 08/13/89

Date: 14 Aug 89 08:44:19 EDT (Monday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: More about honey

I've never tried to substitute honey for corn sugar when priming, but it shouldn't be that difficult. According to Miller's book, a pound of corn sugar in a gallon of water will add 40 to the starting specific gravity, while a pound of honey will add 35. Since both substances are almost completely fermentable one can easily compute the approximate amount of honey to add to replace corn sugar. Note that honey probably varies, so you may have to experiment a bit (you could even compute your own exact figures if you want).

As for types of honey, I always use strained (without comb) clover honey. For the quantities we're talking about (less than 10% of the total fermentables in the brew) I doubt if flavors such as orange blossom, buckwheat, etc. would be detectable. Honey that you buy in the store isn't pasteurized, so be sure to boil it (either with the wort, or in some water if used for priming) before use.

/Don

Date: Mon, 14 Aug 89 11:21:37 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: Culturing SN Yeast

I have a pale ale fermenting now that is using yeast from a bottle of Worthington White Shield ("best before May/1990"). Here are the tedious details.

I put a 4oz baby juice jar with 2oz of starter wort, a 1 hole rubber stopper and a glass fermentation lock into my pressure cooker and cooked it for the usual 15 minutes, letting it cool overnight before opening the cooker. Then I took the cap off the beer and ran a lighter flame around the lip, poured all but the last 1/2oz of the bottle into a glass and put the last 1/2oz into the baby juice jar of wort, finally adding the stopper and lock to the jar and then covering the neck of the jar with sanitized foil (to keep it clean for when this starter was poured into the next larger one). I did this in such a way to minimize the time the juice jar mouth was exposed to room air. I also held my breath and made sure there were no drafts in the room.

The Worthington yeast started fermenting in 12 hours. I transferred it to an 8oz starter using the above methods after 2 days, then transferred that to a 32oz starter after 2 more days. After a total of 6 days I pitched the final starter into a 5 gallon batch of wort. This was fermenting vigorously after 12 hours.

The starters were all developed at 75 degrees while the batch of beer is fermenting at 65 degrees. The starter wort was made with 1 tablespoon of dry malt extract and 1/8 teaspoon of yeast nutrient per 16oz of water (tap water but with the chlorine filtered out).

These are extreme measures, I admit. However I hand carried The Worthington's back from England and could not afford to botch the starter.

I agree with Allen Hainer that getting the freshest beer you can is worthwhile, since the yeast in the bottles will eventually starve and die. The first bottle of Worthington I was offered had a best before date of May/1984! However I disagree with Allen about using corn sugar for starters and would only recommend malt extract. It is best to have the yeast consuming maltose right from the start.

The big question in my mind now is whether my batch of beer will taste better than Worthington White Shield - IMHO a really awful pale ale.

Pete Soper +1 919 481 3730
arpa: soper@encore.com uucp: [bu-cs,decvax,gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: 14 Aug 89 08:18:09 PDT (Mon)
From: florianb@tekred.cna.tek.com
Subject: Culturing Residual Yeast

In #226, Bob Virzi asks:

>Last weekend I tried an experiment with Sierra Nevada Ale.
>As I drank each bottle, I carefully dumped the bottom of the
>bottle sediment into a mixture of table sugar and water.
>...
>So, did I hopelessly botch the experiment or is SN pasteurized
>after conditioning in the bottle? Is three days too short a

The small amount of yeast residue in the bottle is due to krausening, according to SN. However, the wort used for krausening could be alive with lager yeast, for all one knows. Perhaps the viability of the yeast could depend on the history of the bottles you mentioned. See Homebrew Digest #227 for a comment on the age of bottled beer and an attempt at culturing Chimay yeast.

[Florian Bell, Boonesborough, Oregon]

Date: Mon, 14 Aug 89 07:23:02 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Culturing SN yeast

You did the right thing, and it was doing the right thing. The only problem is that "high krausen" for such a small volume is not very high.

To actually culture from a bottle, all you need to do is pour the yeast slurry from the bottom into an 8 ounce bottle (for example, I use a baby bottle) of wort. Let it go 3 or 4 days, until the bubbles on top slow down and there is a bit of sediment on the bottom. Then make up a quart of wort and pour this into it. Let that go for 3-5 days and you're ready to pitch into 5 gallons. Each time you are bring the quantity of yeast up by 20 times, roughly.

--Darryl Richman

Date: Mon, 14 Aug 89 07:26:10 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Chicago's Micros

The worst offender I've tasted is DeWayne Saxton's bottled beers (Excalibur Stout, Lionhearted Ale, Ivanhoe). He can make a clean beer--the last one I had was nice. But for the previous 9 months every one I tasted was way, way off. He's not advertising Weisse or Whit beers, and I don't buy his product. I support micros who, at worst, are not doing our reputation any harm.

--Darryl Richman

Date: 14 August 1989 0833-PDT (Monday)
From: thode@nprdc.navy.mil (Walt Thode)
Subject: Brewpubs

I'm fairly new to this forum. I'm interested in as complete a list of brewpubs (microbreweries, or whatever they call them in various parts of the country) as I can find. It would not surprise me if such a list had appeared here before. If so, can someone forward it to me? If not, let's create one. I can provide the following information about San Diego:

The first brewpub in San Diego opened last spring. Its official name is the "Old Columbia Brewery and Grill" located at Columbia and B Streets in downtown San Diego. It has taken the path to long-term success (I suppose) by catering to the yuppie crowd, and their market research must have worked, because the place is always crowded. The beer isn't bad, but it's a little lacking in character.

Another brewpub is scheduled to open here next winter. Its current name is the Mission Brewery. The brewmaster went through a previous incarnation in a back-alley place in Fallbrook (50 mi. north). His beer there was better than Old Columbia's, with a better flavor and a bit more hops bitterness. He's currently making beer to sell in 3-4 restaurants around town. The on-site place is part of a renovation of an old (70 years ago) brewery building near Pacific Highway and Washington St. into an office/shop complex.

We don't have any brewpubs yet that are properly funky in atmosphere. Maybe someone will fill that void in the future.

Can anyone else provide information about brewpubs in other parts of the country? I know there are a bunch in the SF Bay area and in the Pacific Northwest, and I've visited a couple of them. I'd like eventually to compile a directory that covers anyplace I might visit. I'll volunteer to collect submissions for a summary posting if you'll send them to me.

--Walt Thode
ARPA: thode@nprdc.navy.mil
UUCP: [everywhere_else]!ucsd!nprdc!thode

Date: Mon, 14 Aug 89 15:15:08 mdt
From: att!iwtio!korz@hplabs.HP.COM

Subject: Seiben's

In digest #226, there was an article about Seiben's beer. I have some info that may explain why the beer quality at Seiben's has been declining. Mind you, this is all second or third hand news and thus should be not taken as law.

It all appears to have begun during the planning stages of the place: there was NOT ENOUGH PLANNING. I understand that their finishing tanks did not fit in the brewing area and needed to be cut in half. Once they got started, they had some financial difficulties after the initial novelty wore off. As of January 1st, 1989, heads rolled and a restaurant mgmt company took over running the place. The new management told the brewery to: 1) weaken the flavor, 2) add more carbonation, and 3) lower the serving temperature. I tasted their beers only after Jan 1, 1989 and I was very disappointed: no flavor, no aroma, no bouquet, too cold, too carbonated, and no head. Yuk! In my humble opinion, I would recommend Seiben's as a study in how NOT to run a brewpub.

In the Chicago area, I would recommend Goose Island as a brewpub to visit. There are two others that I have not yet visted, so I can't recommend them.

Al.

Date: 14 Aug 89 10:29:12 PDT (Monday)

From: Crawford.WBST129@Xerox.COM

Subject: Harvesting Hops

I have a few questions for the Hops growers. I just recently harvested my hops that I planted two years ago (I didn't get any hops the first year). The information that came with the hops (from Marysville Oast) said to build a Hops Oast and dry with warm air blown through a bed of hops before freezing them. I have also read that they can just be air dried in the shade for sereral hours. Has anybody tried these methods?

Also, I only got about 2 oz.s of hops from one plant (Willamette). This seems like it's very low. Is this because its only the second year? How many plants would I need for a years supply in the freezer?

Any information would be appreciated.

Greg Crawford

End of HOMEBREW Digest #228, 08/15/89

Date: Tue, 15 Aug 89 7:30:54 PDT

From: Terry Noe <terry@hpsadpe>

Subject: Growing Hops

I've seen several people commenting in this digest recently about growing their own hops. I've recently bought a house, and am in the process of landscaping my weed-filled yard. I was hoping some enlightened hops farmers out there could give me some more information about growing them.

Specifically, what type of conditions do I need to grow hops? I live in Sonoma County, California (50 miles north of San Francisco). We have standard warm and dry California summers with cool nights, and heavy clay soil. Also, what do you think about hops as far as a landscaping plant - is it something you'd want in your back yard? And finally, I'd like to find a source for brewing-quality hops.

Thanks in advance for your help. Any information or pointers to other sources would be appreciated.

Terry Noe
terry@hpsadpe.hp.com

Date: Tue, 15 Aug 89 08:48 CDT

From: beckley@beehive.att.com

Subject: Re: Chicago Brewpubs

I second the motion to visit the Goose Island Brewery in Chicago. To my taste, it has the best brews in town. However, the food isn't very good. BTW, it's located at 1800 N Clyborn (Just north of North Ave. at the corner of Willow, Sheffield, and Clyborn). Monday nights are Lager Nights and Tuesdays are Ale Nights. The special prices are \$1.50 a pint. Usually everything is \$3.00. In addition to their regular Ale and Lager, they also have a regular Pils and two or three specialty brews that change with the seasons.

I haven't been to Sieben's in over a year. It was way too much the yuppie place to be, the beers were always too sweet, and the food was bad.

The third place I know of is Tap and Growler. This place has some good beer, but wasn't very consistent. The food was the best of the three. They also sell other brands of bottled beer. They're at 901 W. Jackson.

Outside of Chicago there is The Weinkeller. It has been a specialty beer bar for a long time boasting the largest beer selection in the world. They say they have over 500 kinds of beer, but I've never counted :-). Recently they started brewing they're own. I've had their pale ale, and root beer. Both were very tasty. The Weinkeller is located on Roosevelt Rd. in Berwyn.

There is also a micro-brewery somewhere in Elmhurst. I don't think they have a pub, so you'll have to look for their beer at the bars in Chicago. I wish I could remember the name. I had their beer at a party, so I know you can order kegs.

owen_d_beckley@att.com

Date: Tue, 15 Aug 89 10:48:06 mdt
From: att!drutx!homer@hplabs.HP.COM
Subject: Beer judge exam, Connecticut

Beer Judge Certification Program Exam

Weston, Connecticut
August 27, 1989 (Sunday)
2:00 PM

Contact:
Pat Baker
(203) 356-2779
(203) 227-8028

As this is the first exam I have posted to the net, some introduction is in order.

The purpose of the judge program is to recognize homebrewers and beer connoisseurs who have a thorough understanding of the brewing process, the flavor components in beer, and the characteristics and historical development of the different world beer styles. The program is sponsored by the AHA and the Home Wine and Beer Trade Association.

There are five levels of certification Recognized, Certified, National, Master and Honorary Master Judge. Placement in the levels is determined by exam performance and experience points. Experience points are earned through efforts at a competition sanctioned by either the AHA or the HWBTA.

The three hour written exam is given in two distinct parts: the essay and the taste section. The essay portion, worth 70 percent of the final score, is designed to determine an individual's overall knowledge of beer. The taste portion will be given concurrently with the written part of the exam. Each candidate will judge up to four beers as if they were entered in a competition.

Upon certification, judges will receive a handsome certificate, and a wallet-sized card. Recognized and Certified Judges may also purchase a cloisonne pin denoting their status. In 1988 and 1989 Edme Malt Company sponsored silver pins for our National Judges and gold pins for Master Judges.

Names and addresses of judges in the program are made available to organizers of sanctioned competitions. Organizers then invite these judges to judge in the sanctioned competition.

Full details on the program are contained in a booklet that can be requested by sending a postal address to: att!drutx!homer, or AHA, PO Box 287, Boulder, CO 80306. Attn: BJCP Administrator

Jim Homer
Co-director BJCP
att!drutx!homer

Date: Mon, 14 Aug 89 15:20:49 19
From: ibmsupt!ibmpa!jburch@uunet.UU.NET (Jerry Burch)
Subject: Moving to Houston...

I am moving to Houston for the rest of the year. Does anyone know of any homebrew supply shops or brewpubs in the area?

Thanks - Jerry Burch

jburch@ibmpa.tcspa.ibm.com || uunet!ibmsupt!jburch ||
jburch@polyslo.calpoly.edu

Date: Tue, 15 Aug 89 22:07:18 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Stouts and Mugs

> I have a have a question about milk/sweet stouts.

>

> Does anyone have a good recipe for making a sweet stout? What I'm looking
> for is a clone of a Mackeson Triple Stout for late night/after dinner
sipping.

Ah! Someone else who wishes to make Mackey. It took me three tries,
but I finally got a batch that was closer to the original Mackeson
sweet stout than I could have hoped for. IT WAS WONDERFUL! Here's the
recipe:

7# of Australian Light Syrup (From Great Fermentations in Seattle)
1# Chocolate, cracked
1 1/2# Black Patent, not cracked
12 oz crystal, cracked
12 oz lactose (Again, from Great Fermentations: a good supply house)
2 oz Kent Goldings whole hops
1 tsp salt
1 tsp citric acid
2 1/2 tsp nutrient (Yep, Great Fermentations)

I brought the wort to a boil (water & syrup to make about 3 gallons),
then added the crystal. I boiled for about 10 minutes, then added the
hops. Boiled for about 5 minutes, turned the heat off & added the
chocolate & black patent in a grain bag and let it steep for about 10
minutes. I then sparged the grain bag with ~2 gallons of boiling
water. Finally, I added the lactose.

The start S.G. was 1.057, which translates to a potential alcohol of
7.8 percent. The end S.G. was 1.022 prior to kegging, (I use those 5
gallon stainless steel kegs that they use to distribute coke syrup to
snack bars) six weeks after the boil. The 1.022 S.G. meant a residual
of 3.0%, for an alcohol content of 4.8% I primed with 3/4# of light
dry malt extract dissolved in a couple cups of the (heated) wort. After
aging about three months, it was as wonderfully smooth, dark and sweet
as the real Mackeson.

Maybe better.

Cheers, Doug

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=====
Douglas Roberts |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602 |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569 |
dzzr@lanl.gov |
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End of HOMEBREW Digest #229, 08/16/89

Date: 15 Aug 89 21:42:06 MDT (Tue)
From: hplabs!gatech!raven!rcd (Dick Dunn)
Subject: homegrown hops - yield, drying

In response to the question about yield on hops--I've found that my plants took several years to establish themselves reasonably. The yield goes up each year--this is their sixth year and they're still improving. Our soil is probably not well suited to hops--heavy clay. Our climate almost certainly isn't suited to them--erratic spring (which doesn't seem to bother too much), relatively short growing season, and drydrydrydry. But they are hardy. I seem to remember a note from Wegeng some time back to the effect that it should only take a couple of years? What experience do other folks have with hops establishing themselves?

About drying: Hops can certainly be air-dried and frozen. However, a trick I haven't figured out is how to dry them to a reasonably consistent moisture level. It doesn't really affect the storage; the trick is knowing how much you've got. If the moisture content can alter the weight by a factor of two or more, how do you figure how much bittering or aromatic effect you're getting?!? (0.5 oz of commercial hops might be equivalent to 1.5 oz of inadequately dried homegrown hops.)

I can guess that if I dry them moderately, then freeze them, and find that I get little ice droplets in the bag after they've been in the freezer for a while, I probably didn't dry them enough. But how much is too much?

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

Date: Wed, 16 Aug 89 09:09 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: The Gravity of the Situation

Doug Roberts writes about his sweet stout recipe -

> The start S.G. was 1.057, which translates to a potential alcohol of 7.8
> percent. The end S.G. was 1.022 prior to kegging, six weeks after the boil.
> The 1.022 S.G. meant a residual of 3.0%, for an alcohol content of 4.8%.

Can someone help me out with the math here? Working backwards from these numbers, I assume that potential alcohol is the starting (original) gravity divided by 7.31, or more precisely, potential alcohol = $(OG-1)*1000/7.31$. Residual is final gravity divided by 7.31, or $(FG-1)*1000/7.31$. Alcohol content is the potential alcohol minus the residual, giving $(OG-FG)*1000/7.31$. Is this by weight, or by volume?

Alcohol by volume gives a higher figure than alcohol by weight, because alcohol is lighter than water. %-by volume is around 20% higher than %-by-weight.

Doug's technique seems reasonable, but the resulting numbers seem high. As an example, Budweiser has a starting gravity around 1.045, and a final gravity around 1.005. Using Doug's numbers, Budweiser has an alcohol content of 5.5%. I've always thought that Bud was around 4.0 by weight, 4.8 by volume.

Something is wrong here. Either my numbers are wrong on Budweiser, or my calculator is broken. I use a similar equation to Doug's, but divide by 10.0, instead of 7.31. I would estimate Doug's recipe as yielding $(57-22)/10 = 3.5$ percent by weight. Adding an additional 20% gives 4.2 percent by volume.

I probably should just use the potential alcohol numbers on my hydrometer and not worry!

Date: Wed, 16 Aug 89 11:49:22 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Grain Grinding

Does anyone out there have any experience using a food processor or blender to grind grains for brewing? Seems like it'd be an efficient way to grind the grains, rather than use the rolling pin or breaking down and buying a grain mill.

Date: Wed, 16 Aug 89 10:42:22 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Great Fermentations, more info

Boy, this brew-list is an active one! Since I posted my recipe for a Mackeson Stout-alike last night, I've received numerous inquiries about Great Fermentations. So, here is their address & phone number:

I mispoke their address previously; they have two locations in California, not Seattle. In any event, they ship. Call them and ask for their catalog.

Great Fermentations
87 Larkspur
San Rafael, CA 94901 (415)459-2520

and

840 Piner Road
Santa Rosa, CA 95403 (707)544-2520

In case they don't have Australian light, you can use whatever bulk light syrup they happen to have on hand at the time. They maintain their stock in 55 gallon barrels.

--Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602       |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569           |
dzzr@lanl.gov           |
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End of HOMEBREW Digest #230, 08/17/89

Date: 17 Aug 89 09:50:06 EDT (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: homegrown hops - yield, drying

Since my name came up, I guess that I'll throw in my two cents worth. :-)

My references indicate that in most climates hops will give a good harvest the second year. My experience seems to support this, for my second year crop has produced a large number of flowers. My guess is that climate, soil, etc. will affect this.

While I have your attention, here's a question, How do I determine when it's time to harvest my hops? I've got some good size flowers (with yellow resins starting to become visible), and after rubbing one in my hands I could detect some aroma. Are they about ready?

/Don

Date: Thu, 17 Aug 89 11:12:15 EDT
From: smd@occlusal.rutgers.edu (Stanley Dunn)
Subject: Re: Homebrew Digest #230 (August 17, 1989)

>From: Steve Anthony <steveo@Think.COM> Subject: Grain Grinding
>Does anyone out there have any experience using a food processor or blender
>to grind grains for brewing? Seems like it'd be an efficient way to grind
>the grains, rather than use the rolling pin or breaking down and buying a
>grain mill.

I use our La Machine to grind grains with the dough kneading attachment and NOT any of the blades. Instinct told me that the blender or the food processor with any of the blades with cut and crush the grain. The dough kneading attachment actually does a credible job of cracking the grain. Our La Machine is variable speed to boot, so I have pretty good control of the grinding process.

-- Stanley Dunn

Date: Thu, 17 Aug 89 09:28:40 mdt
From: att!drutx!homer@hplabs.HP.COM
Subject: Great Fermentations, more info

>From Doug Roberts:
>Great Fermentations
>87 Larkspur
>San Rafael, CA 94901 (415)459-2520

>and

>840 Piner Road
>Santa Rosa, CA 95403 (707)544-2520

These are now two separate companies. the partners divided things up last year, as I understand. Both maintain a mail order business. I have never ordered from either, or the original company.

Great Fermentations of Santa Rosa, is run by Byron Burch and Nancy Vineyard. The address above is correct, Another phone number is (800) 544-1867.

The San Rafeal people also have a catalog, I can not verify the address, or new name.

Jim Homer
att!drutx!homer

Date: Thu, 17 Aug 89 18:25:45 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Yeast Suppliers

I received this request from Pat Patterson and thought that maybe there are some others on the mailing list who would be interested ... uh, well actually, my reply kept bouncing, but who knows? ;')

>From "Pat Patterson" <patterso@gmuvax2.gmu.edu>
To ajhainer@violet.waterloo.edu
Subject yeast
>I have no access to a supplier of liquid yeast. Who is your distributor
>and will they mail supplies?
> Thanks.

I get my yeast from Homebrewers Retail in Waterloo. I phoned them and asked about their yeast. They told me that they got it from MEV Research Inc. Waterloo, Ontario, Canada.

Sorry I don't have any more information about MEV, but you could probably phone information (we're area code 519) to get their number or maybe even their complete address. They weren't in the phone book, but maybe they're new.

As for mailing the yeast, that may be expensive. The yeast must be kept cool. I'm not sure where GMU is, are there any cities with homebrew supply shops near by? Try the yellow pages under Wine or Wine making supplies.

If that fails, Zymerology (sp?) magazine (available at most HB supply stores) should have advertisements for mailorder shops. If you can't get hold of a copy of the magazine, e-mail me and next time I go by the HB store, I'll take a look for you.

Good luck -al (ajhainer@violet.waterloo.edu)

Date: Thu, 17 Aug 89 13:56:39 PDT
From: pms@Sun.COM (Patrick Stirling (Sun USHQ Consulting Services))
Subject: Re: The Gravity of the Situation

Papazian in 'The Complete Joy of Homebrewing' (which I recommend) has this equation:

$\% \text{age alcohol by waight} = (\text{SSG} - \text{FSG}) * 105$
Where SSG = starting Specific Gravity, FSG = Finishin SG.
To convert to volume, multiply by 1.25.

So for Mike's example of Budweiser (gag!) $(1.045 - 1.005) * 105 * 1.25$ gives 5.25% alcohol by volume, which is pretty close to the number given in last Sunday's (8/13/89) This World section of the Ex/Chron. This also bears out Doug's equation (which I didn't see, being a new subscriber).

On another topic, I have difficulty getting my wort to ferment out all the way. I also find that the starting SG is lower than the recipe said it would be. I don't have my records to hand but for one attempt at an English style bitter, the recipe said it started around 1.060 and finished around 1.016. I actually got 1.052 and 1.022 as far as I remember. Any ideas on why the low initial reading and incomplete (presumably) fermentation? This happens a lot (usually in fact). I use dried yeast, and it seems to get started OK and there's plenty of activity. How critical is the temperature?

patrick

Date: Thu, 17 Aug 89 22:14:18 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: The Gravity of the Situation

> Can someone help me out with the math here? Working backwards from these
> numbers, I assume that potential alcohol is the starting (original) gravity
> divided by 7.31, or more precisely, potential alcohol = $(OG-1)*1000/7.31$.
> Residual is final gravity divided by 7.31, or $(FG-1)*1000/7.31$. Alcohol
> content is the potential alcohol minus the residual, giving
> $(OG-FG)*1000/7.31$. Is this by weight, or by volume?
>
> Alcohol by volume gives a higher figure than alcohol by weight, because
> alcohol is lighter than water. %-by volume is around 20% higher than
> %-by-weight.
>
> Doug's technique seems reasonable, but the resulting numbers seem high.

You know, those numbers do seem high. After I read your message, I went home & looked at my hydrometer a little more closely. Using your Budweiser numbers, It says a starting SG of 1.045 represents a potential alcohol of 6.1 percent; SG of 1.005 is 0.6 percent. This would mean that Budweiser is 5.5 percent. My (cheap little) hydrometer doesn't say if the alcohol percentages are by weight or volume. However, since the specific gravity of a liquid is defined as the ratio of it's density with respect to pure water, I would think that the alcohol percentages would be weight percents.

BTW: where does your magic 7.31 number come from?

>
> I probably should just use the potential alcohol numbers on my hydrometer
> and not worry!
>
That's what I was doing, but now I'm a little suspicious of them :-).

--Doug

End of HOMEBREW Digest #231, 08/18/89

Date: 18 Aug 89 06:32:03 PDT (Friday)
From: Crawford.WBST129@Xerox.COM
Subject: Re: SG different from recipe

In #231 Patrick Stirling writes:

>On another topic, I have difficulty getting my wort to ferment out all
>the way. I also find that the starting SG is lower than the recipe said
>it would be. I don't have my records to hand but for one attempt at an
>English style bitter, the recipe said it started around 1.060 and finished
>around 1.016. I actually got 1.052 and 1.022 as far as I remember.

The SG will change with the temperature of the sample. Make sure you read the SG when the sample is at 60 degrees or use the conversion chart in the back of Papazian (and in other books also).

If you are using the technique of boiling a few gallons and then adding to several more gallons of cold water in the fermenter perhaps the cold and hot liquids are not mixing properly. I have gotten very low SG readings before for this very reason.

I think the higher final gravity is most likely due to the yeast. Everyones conditions during fermentation are different and will cause the yeast to act differently. The type or brand of yeast may also be a factor. If the yeast you are using happens to be unattenuative (floculates before finishing the fermentation) the Final SG will be higher. Dave Miller's book gives some characteristics such as attenuative/unattenuative for a few types of yeast that he has used. Yeast may also floculate early because of drastic temperature changes. Also, in theory if the trub is left in during primary fermentation it will inhibit the yeast. I have never had a problem but that is the theory. Does anybody else have any experience with leaving or not leaving trub in the carboy?

Anyway, if the beer tastes good then that's what really counts.

Greg Crawford

Date: Fri, 18 Aug 89 12:32:57 MDT
From: rlr@stcvax.UUCP (Roger Rose)
Subject: Re: Hydrometer calibrations

> From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
> My (cheap little) hydrometer
> doesn't say if the alcohol percentages are by weight or volume.
> However, since the specific gravity of a liquid is defined as the
> ratio of it's density with respect to pure water, I would think that
> the alcohol percentages would be weight percents.

Not necessarily so. My hydrometer specifically says % alcohol by volume.

Roger Rose

UUCP: rlr@stcvax.stortek.com
USnail: Storage Technology Corp. - MS1169 / Louisville, Co. 80028-1169
phone: (303) 673-6873

End of HOMEBREW Digest #232, 08/19/89

Date: 20 Aug 89 16:17:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Cherry brew outcome

Hello, all!

Well, I've tasted my batch of "Cherries in the Snow," and it's *wonderful*!
Everything Papazian says it is!

"La white scum" remained, and remains, present. I did indeed run a Gram stain on it, and learned precisely nothing. There are several technical reasons for this. So, I am hoping Dr. Andrews will permit me to consult him (hint, hint :-)) , and in the meantime will continue to lean towards the "wild yeast introduced by the cherries themselves" theory.

Contentedly yours,

Cher Feinstein

INTERNET: CRF@PINE.CIRCA.UFL.EDU
BITNET: CRF@UFPINE

Date: Sun, 20 Aug 89 20:38:55 -0500 (CDT)
From: Brian Capouch HFTmQ <brianc@zeta.saintjoe.EDU>
Subject: RE: Specific Gravity Different

There are complex sugars in the wort that can't be utilized by yeast--I don't know, but suspect, that various yeasts are subtly different about converting the different sugars. In any event, in practice almost no beer will ferment out to zero gravity. The ending gravity you get will depend on the type of malt in the wort, as well as (for those who mash) how long you mash and at what temperatures.

The temperature correction issue should be approached with extreme caution. At the suggestion of my friendly dealer-guru, I performed an experiment where the same wort was checked with the hydrometer fresh out of the brewpot (~180), and at various temperatures down to the recommended 60. It turned out that the little correction chart badly OVERestimated the gravity at the higher temperatures. My advice would be to check the gravity after the wort has cooled, or, if the purpose of the check is to see if extracts need to be added to a mash wort, to ladle a little hot wort into a canning jar, set it in a bowl of cold water or icewater to cool down, then check the gravity.

I have a question of my own for you folks: are most of you using chlorine to sanitize your fermenters/carboys/bottles? I have recently had a couple of batches become infected, even though those same containers are actually being treated a lot more carefully now than they had been earlier in my brewing career. I use a hot water rinse, followed by a dilute bleach-in-water solution. I don't know what I need to correct, but brewing's too much work to waste a whole batch and all those hours.

End of HOMEBREW Digest #233, 08/21/89

Date: Mon, 21 Aug 89 12:45:17 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Chlorine

Several months ago, I wrote in about a batch I had started only to wake up the next morning and hear on the radio that Waterloo water should be boiled before drinking because of a bacterial infection. Well, the good news is that that batch turned out great - one of my best. The bad news is that my next batch did not.

Everything started out great, but after a day and a half of fermentation, everything stopped. I tried yeast energizer, and later repitching with fresh yeast. Nothing worked and I still had a SG of 18 on a light ginger beer that should end up somewhere around 5.

I found it too difficult to through out the whole thing, so I primed and bottled hoping that fermentation would stop again at 18.

Sure enough, two weeks later the beer was carbonated, but almost undrinkable because of the sweetness. The beer remained this way for about a month and a half, and then the fermentation took off again. This time it was some type of infection - the sediment formed in lumps along the neck of the bottles. My little time bombs are now in a cold empty fridge to help slow any further carbonation. They are now passing the "gusher" stage so I guess I'll open them all and throw them out sometime this week. The beer wasn't that good anyway.

So what does this have to do with chlorine? It turns out that there was a rash of stuck fermentations in the K-W area. It also seems that in response to the bacterial infection, a large amount of chlorine was put in the water system. Some people complained of the smell, but I never noticed it (that may have had something to do with 10 years of competitive swimming ;^)

My guess (although not very scientific since correlation does not necessarily imply causation) is that chlorine inhibits normal fermentation so that infections get a chance to take hold. If everything is not being rinsed after sanitizing with chlorine bleach, very dilute solutions should be used.

According to previous discussions, it appears that ~1/2 tsp/5 gallons is sufficient. If you (like me ;-) don't like to wait for everything to soak for an hour or so, a much stronger solution can be used for a shorter time, but if this is done, everything should be rinsed. If you don't trust your tap water, a very dilute chlorine bleach solution can be used instead for rinsing.

BTW, I have since discovered that Labatt's (a two minute walk from where I live) has a tap supplying dionized water (no chlorine) to the public. My first batch with this water is now in the secondary and seems okay even though the water tastes like there is a large amount of Na. If you live near a large brewery, you might check it out.

-al (ajhainer@violet.waterloo.edu)

Date: Mon, 21 Aug 89 10:58:19 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Specific Gravity Different

> The temperature correction issue should be approached with extreme caution.
At
> the suggestion of my friendly dealer-guru, I performed an experiment where
the
> same wort was checked with the hydrometer fresh out of the brewpot (~180),
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> at various temperatures down to the recommended 60. It turned out that the
> little correction chart badly OVERestimated the gravity at the higher
> temperatures. My advice would be to check the gravity after the wort has
> cooled, or, if the purpose of the check is to see if extracts need to be
added
> to a mash wort, to ladle a little hot wort into a canning jar, set it in a
bowl
> of cold water or icewater to cool down, then check the gravity.

The relationship between wort SG & temperature should be linear, if
ancient memories from my chemical engineering days serve. However, if
the wort has stratified during cooling (mine always seems to) error in
SG measurement will result if the wort isn't re-mixed prior to taking
a sample for SG. I wrote a little program for my HP-45 that takes the
SG & temperature readings, and spits out the SG corrected for 60
Fahrenheit.

I've verified that the SG variation is linear with temperature by
taking subsequent readings as the wort cooled.

--Doug

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Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
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Date: 21 Aug 89 12:28:06 PDT (Mon)

From: florianb@tekred.cna.tek.com

Subject: Follow-up on pilsner

A few weeks ago, I submitted an inquiry regarding the aging of lager in the carboy vs. in the bottle. At the time, the brew had finished bubbling in the carboy and had reached its terminal gravity (tg=1.009 and og=1.040). My question had been whether to leave it longer in the carboy or to bottle it right away. I received advice from both opinions.

I left the brew in the carboy a total of three weeks after bubbling ceased. I then bottled and began lowering the temperature from the initial 48 degrees to 32 degrees in four stages. It has now been in the bottle about three weeks, and is progressing nicely, with a bodacious head like whipped egg white and superb clarity. It should improve to its peak in about a month more. I can strongly recommend the expense of obtaining a second refrigerator especially dedicated to brewing lager. In the past, I brewed only ales due to my impatience. I can now say that lager is definitely worth the wait. In addition, I can now do both in parallel. Where does it all end? Or does it?

[Florian Bell, Boonesborough, Oregon]

Date: Monday, 21 Aug 1989 16:12:06 EST
From: m14051@mwvm (John DeCarlo <m14051@mwvm>)
Subject: Brewpub Listings

Re: Walt Thode's request for a complete list of brewpubs/microbreweries.

I don't know what people have on-line, but I **do** know that the AHA (American Homebrewers Association) will mail you a paper list of "North American Microbreweries/Brewpubs by State/Province". I notice at the bottom that it is copyright 1989 Institute for Brewing Studies.

I have seen a list in electronic form on the BREWNET bulletin board, (703) 739-2739, but don't know how recent that information is.

John "I have a paper listing, but no time to try to type it in" DeCarlo

John DeCarlo

ARPANET: jdecarlo%mdf@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo

End of HOMEBREW Digest #234, 08/22/89

Date: Tue, 22 Aug 89 11:20 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: Chicago micro redux

I got all of last week's HBDs last night and was glad to see others' comments about Siebens and Chicago micros in general. I agree with all comments, particularly Daryl's admonition not to support bad beer -- I would extend that to drastically overpriced beer as well. I also concur that Goose Island is the best micro I've tasted (so far) in Chicago, that is since Sieben's has taken a dive -- they really used to make decent beer. I would NOT recommend the Tap and Growler, however. I went there about a year and a half ago, within many months of their opening. They had only two of five advertised beers. As I remember they were both light, lacking in character, and way overpriced. The attention to the decor (lots of brass fittings) didn't extend to the beer. I hear through my brother in Chicago that the new suburban brewer (I also forget the name) is making good beer. I have tickets for the September 19th Cubs vs. Mets game, and hope to be celebrating a victory afterwards at a small northside German beer hall which carries this new brew [the benefits of day baseball include being able to go out for dinner afterwards and still get home at reasonable hour]. I will consider it a duty to report my findings soon afterwards.

Jackie Brown bitnet: brown@msukbs

Date: Mon, 21 Aug 89 10:34:33 mdt
From: dinl!holroyd (kevin w. holroyd)
Subject: Cherries in the Scum (er..Snow)

I have recently tried C.P's recipe for Cherries in the Snow. In addition to noticing the white scum referred to by others, I had one of the cherries block the hole in the top of the primary fermenter (a 5 gal. food grade bucket) with a resulting explosion blowing the lid off the fermenter. Renamed the brew Cherries on the wall. The lid fell face up (Murphy must have been asleep) and we placed it back on.

When I transferred this brew to the secondary fermenter and placed the fermentation lock on the top, the lock ran backwards (sucking air, instead of bubbling air). Has anyone had a similar experience? I boiled some more water with 2 cups of corn sugar, let cool, and added this to the fermenter. Within 10 minutes the process was running normally. You know what they say, "Don't worry..."

--

*
Kevin W. Holroyd *
CFI Aspen Flying Club * Got tired of last .signature file
Denver CO. *

*

Date: Tue, 22 Aug 89 09:28:15 PST

From: hplabs!csun!fedeva!bill

Subject: Anyone familiar with this magazine?

An acquaintance mentioned that he had seen a magazine devoted to brewpubs and microbreweries with the title something roughly like Microbrewing. If anyone is familiar with this magazine, and has contact information, I, and I am certain that others, would appreciate your sharing it with us.

R,DW,HAH

bill daniels
federal express, memphis, tn
[hplabs!csun,mit-eddie!premise]!fedeva!wr3156

Date: Tue, 22 Aug 89 14:57:23 EDT
From: root@mthvax.cs.miami.edu (System PRIVILEGED Account)
Subject: back issues of homebrew digest

All back issues of the homebrew digest that were on mthvax.cs.miami.edu for anonymous ftp were lost in a catastrophic disk failure sometime Sunday or Monday morning. I'm working on recovering those I kept copies of, and David H. is providing some. It will probably be several days, however, before the archives here are restored totally.

aem

End of HOMEBREW Digest #235, 08/23/89

Date: Tue, 22 Aug 89 19:29 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: Chlorine and such.

"Allen J. Hainer" <ajhainer@violet.waterloo.edu> writes:

>Everything started out great, but after a day and a half of fermentation,
>everything stopped. ...

>My guess (although not very scientific since correlation does not necessarily
>imply causation) is that chlorine inhibits normal fermentation so that
>infections get a chance to take hold.

Let me relate a similar experience. I made my first batch of beer a couple of months ago (a sweet stout, Cushlamachree Stout according to Papiazan), and bottled after about ten days (we had 90+ temperatures in Norman). Since some of the beer bottles I had gotten from the "O'Connell's Irish Pub and Grill" had various and sundry kinds of mold growing in them, I used a rather strong chlorine solution to rinse them and let them drip dry. The result was bottles that were undercarbonated (I didn't mix my priming sugar uniformly, so the bottles did not age uniformly). I tend to think that excessive chlorine tends to inhibit yeast activity. I think Papiazan says that yeast activity changes the PH or otherwise makes other things like mold and bacteria a bit unwelcome. So, in the absence of a healthy yeast culture, trace contaminants could conceivably have a free rei(g)n.

>According to previous discussions, it appears that ~1/2 tsp/5 gallons is
>sufficient.

I'll be sure to remember that in future.

>your tap water, a very dilute chlorine bleach solution can be used instead
>for rinsing.

How "very dilute"?

>BTW, I have since discovered that Labatt's (a two minute walk from were I live)

One reason to buy Labatt's when you are out of homebrew, I suppose. 8)

"Doug Roberts" roberts%studguppy@LANL.GOV writes:

>a sample for SG. I wrote a little program for my HP-45 that takes the
>SG & temperature readings, and spits out the SG corrected for 60
>Fahrenheit.

What is the SG function with respect to temperature? Could divulge your formula?

Patrick T. Garvin ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP

Date: Wed, 23 Aug 89 08:46 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Brewing/Brewpub Magazines

> An acquaintance mentioned that he had seen a magazine devoted to brewpubs
> and microbreweries with the title something roughly like Microbrewing.
> If anyone is familiar with this magazine, and has contact information,
> I, and I am certain that others, would appreciate your sharing it with
> us.

Perhaps you are thinking of American Brewer magazine. Their byline
claims to be "The Micro-brewer and Brerwpub Magazine". It comes out
quarterly. Subscription price is \$13.50 per year. I highly recommend it.
The recent copy has articles on -

- Gordon Biersch brewery (Palo Alto, CA)
- Food and Beer
- Yeast cultulring in commercial breweries
- Draft beer markets
- DMS (dimethyl sulfide)
- Belgian brewpubs
- Regulations concerning brewpubs
- Microbrewery listings (new openings!)

Their address -
American Brewer
1082 B Street
Hayward, CA 94541

The Association of Brewers, publisher of Zymurgy, has a journal for
microbrewers. I saw a copy only once, and it looked quite good. I forgot
the title (Practical Brewer???) , but I remember it costs around \$50 per
year. I think this is pricey, but can anyone provide details?

Mike Fertsch

Date: Wed, 23 Aug 89 10:46:32 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: programmable thermostat update

On June 28 Erik Henschal wrote about the "Hunter Energy Monitor AC" model 42205 thermostat for room air conditioners and its use with a refrigerator. I got one of these after reading his posting and am very very pleased with it. I just have a couple of details to add about performance.

The unit I have hunts around the setpoint by a degree or so and the indicated temperature is 2-3 degrees low. The setpoint range is 40-90, not 30-85. Finally, I wish the thermistor cord was five feet long instead of four to reach further into the fridge.

But these are of course all just nits. The basic operation is fantastic and I'm done with wet towels and fans forever. Getting "process control" for under \$50 is a real hoot. Thanks for the tip, Erik!

Pete Soper

Date: Wed, 23 Aug 89 11:51:10 -0500 (CDT)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>

Subject: Saccharin

I have just finished an argument with some friends of mine about Dave Line's books, both of which include saccharin tablets in various ingredient lists.

I contend that there's no way he would mean what we call saccharin, since I seem to remember somewhere an anti-artificial sweeteners rap in the Big Book. One of my friends, who is English, insists that the term means the same thing there it does here.

I would assume this has probably come up before. What goes?

Date: 23 Aug 89 12:25:02 PDT (Wed)

From: florianb@tekred.cna.tek.com

Subject: root beer question

In the brewing of root beer and other soda beverages, it is my understanding that the yeast ceases fermentation when the nutrients run out. This is why the finished drink is sweet with residual sugar. Recently, I read in the William's catalog that one can use two doses of the extract in the same batch of soda, providing a zippier drink. Is this practice in danger of overcarbonation and hence bottle breakage? I asked the question to someone at Steinbart's yesterday, but he was unable to answer it. Has anyone tried this technique, and if so, does it lead to overcarbonation?

Thanks,

[Florian Bell, Boonesborough, Oregon]

Date: Wed, 23 Aug 89 21:28:35 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: More on specific gravity

Someone requested that I post information on the linear relationship between wort specific gravity & temperature, so here it is:

$[T(F) \times 1.449E-4 - 0.009] + S.G.(\text{uncorrected}) = S.G., \text{corrected to } 60(F)$

Also, the relationship between potential alcohol content is linear with respect to S.G.:

$S.G.(\text{corrected}) \times 137.363 - 137.369 = \text{Potential Alcohol}(\text{percent})$

These equations can easily be derived (as I did) by interpolating the SG & alcohol scales found in many beer texts. I got my data out of Practical Beer Making by Jim Weathers.

--Doug

Douglas Roberts
Los Alamos National Laboratory
Box 1663, MS F-602
Los Alamos, New Mexico 87545
(505) 667-4569
dzzr@lanl.gov

Date: Wed, 23 Aug 89 21:39:28 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Specific Gravity Different

> I have a question of my own for you folks: are most of you using chlorine to
> sanitize your fermenters/carboys/bottles? I have recently had a couple of
> batches become infected, even though those same containers are actually
being
> treated a lot more carefully now than they had been earlier in my brewing
> career. I use a hot water rinse, followed by a dilute bleach-in-water
> solution. I don't know what I need to correct, but brewing's too much work
to
> waste a whole batch and all those hours.
>

I also have experienced contamination problems back when I was using
chlorox solution to sterilize my equipment. I switched to sodium
bisulfite, and haven't had a problem since. Here's what I do:

Mix 4 oz of sodium bisulfate into a non-metal quart bottle. Seal the
lid tightly and store in the refrigerator. This is a concentrate. To
sterilize your beer making equipment, mix one part concentrate with
three parts water and rinse your stuff with it. It doesn't keep, so
throw the unused portion away.

I've seen recommendations to let the equipment air dry after rinsing
with the bisulfite, but I never felt comfortable knowing that a film
of yeast-killing chemical remained where it could hurt a batch.
Instead, I rinse everything (primary, secondary, siphon, etc.) with
hot water just prior to using.

Works like a charm for me.

--Doug

Date: Wed, 23 Aug 89 6:39:33 EDT
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: Chlorine

I personally don't like chlorine in the water. I use bleach to sanitize, but then rinse with well water.

In many areas (this one, for instance), the city water contains far too much chlorine. It is probably best, if you get any of it on you, to wash it off immediately. I suspect that this stuff, if used un-treated to top off a batch of beer, would be bad: it might kill the yeast, and it would surely slow them.

People who are on city water are advised, therefore, to find a source of well water. (Mine's hard, with just a hint of sulphur, but it's great for making beer.) If you have an artesian well near-by, use its water. If not, visit a friend who lives out in the country and carry home a few gallons (make sure he's not on a water co-op of course).

If you really want to ruin your beer, though, stop by the office and I'll supply you with DeLand city water.

End of HOMEBREW Digest #236, 08/24/89

Date: Thu, 24 Aug 89 09:19:01 EDT
From: kagenski@APOLLO.HP.COM (Joe Kagenski)
Subject: supply sources

I would be interested in getting a list of suppliers
(catalogs) that have homebrew supplies and equipment
that folks find of value.

thanx
joe

Joe Kagenski CAE Engineer, CAE-Logic Design Tools Group
Hewlett Packard Company, Apollo Division
300 Apollo Drive M/S CHR-03-DW, Chelmsford, Ma 01824
Internet: kagenski@apollo.hp.com
UUCP: [mit-eddie,yale,uw-beaver]!apollo!kagenski
Telco: 508-256-6600
FAX: 508-256-2384

Date: Thu, 24 Aug 89 08:54:43 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Clarification regarding sterilization.....

>
> Mix 4 oz of sodium bisulfate into a non-metal quart bottle. Seal the
> lid tightly and store in the refrigerator. This is a concentrate. To
> sterilize your beer making equipment, mix one part concentrate with
> three parts water and rinse your stuff with it. It doesn't keep, so
> throw the unused portion away.

>
Upon reading this the next morning, I realized that the meaning wasn't clear (the hazards of late nite posting :-]). What I meant to say is the the 3 to 1 diluted bisulfate solution doesn't keep, throw the unused portion away. The concentrate will keep indefinitely, provided the lid is tight.

Sorry about that.

--Doug

Date: 24 Aug 89 09:35:53 EDT (Thu)

From: man@granjon.att.com

Subject: Cornelius Kegs

Kegs:

A few weeks ago Steve Conklin posted the number of the RAPIDS company which sells bar and restaurant equipment. I wanted to purchase the necessary equipment for using soda kegs, but I am not sure exactly what combination of stuff to buy. It seems pretty straight forward, but after gazing into the catalog for a while, it gets confusing. Anyway, Steve offered his advice on outfitting a system. I tried email, but I don't think he got it. I decided to post the request here, with hope that he, or another kegger, can help me out. For instance, I know I need a CO2 tank, but they have MANY listed and not just different sizes, but several differently priced 5 lb tanks. Which one to get ? Any help is appreciated.

Thanks,

Mark Nevar

(201) 580-4414

(arpa|att)!kato!man

Date: Thu, 24 Aug 89 10:56:51 -0600

From: hplabs!utah-cs!ihc!estes (Edward A Estes +1 312 982 3969)

Subject: Still looking for tapping info (plus a Chicago brewpub comment)

A while back, I asked if someone might have saved the discussion on tapping systems which occurred ~1 year ago. I got an address/phone # for Rapids Wholesale Bar & Restaurant Equipment, and sent for one of their catalogs. While the catalog has all sorts of neat pictures, it doesn't give much of a clue as to what I need to put beer on tap. For example, there is a wide choice of pressure regulators -- how do I choose.

So, in an attempt to ferret out the desired information, I will try to jog some memories. During the aforementioned discussion on beer delivery systems, one poster went into great detail about the necessary fittings, hoses, gauges, etc. As I recall, he also talked about the different types of fittings found on various Cornelius kegs. Also, this person had an anecdote about always refilling one's CO2 tank, rather than exchanging it, since he made the mistake of exchanging a brand-new, shiny tank for an ugly, dinged one.

Does this spark any memories? I received one email message from someone else also interested in this info, so maybe it could just be posted again.

Now, to contribute to the Chicago brewpub discussion:

I've only tried Tap and Growler, and Goose Island. I agree with the previous poster that noted that the food at Tap and Growler surpasses that at Goose Island. The one time I visited T&G, they had only two different beers available. The porter (or was it a stout?) was very smooth, and went well with their spicy sweet potato chips. I was unimpressed with the pilsner -- it had a chemical taste to it. Our group later discovered that the glass of ice water on the table had the same taste, so we attributed it to a glassware cleaner. The pilsner was also almost flat; perhaps due to the cleaner. T&G uses extract-only brewing. The brewpub is one of the "brewpub kits", available for about \$75K. The group that sells the equipment also sells the extracts, and provides their own recipes, as I understand. (I have a brochure from some brewpub kit outfit, and could post the address, if someone is interested.)

Goose Island, on the other hand, does all-grain brewing. Every time I've been there, they've had their four flagship brews, plus 1-3 seasonal brews. I always get the 6-oz. sampler glasses, so I can try all the beers. The flagship brews are excellent, and have always been of consistent quality. (Personal favorite: Honker's Ale) The seasonal brews are usually very good. They had a spiced beer last Christmas that tasted just like graham crackers -- it went over well in our group, although I would classify it more as a "dessert" beer, than one to serve with a meal. As previously noted, the food at GI is mediocre, at best. (I once had a nacho-type platter, described as made with melted cheddar and Monterey jack, that was actually smothered in Velveeta. YUK!)

Date: Thu, 24 Aug 89 13:14:07 EDT
From: bonar@math.rutgers.edu (Doug)
Subject: well water

I've scene so many people on this list advocating well water in their beers, I just have to ask a question. I was under the impression that many (most?) wells were prone to e. colli. infections. The do taste great (a lot better than most city water), but I would imagine that using them without steralizing them would be an even greater hazard to the beer than using city water. Do you at least get the water tested regularly?

Doug Bonar bonar@math.rutgers.edu

Date: Thu, 24 Aug 89 10:44:36 PDT

From: cwilson@cs.uoregon.edu

Subject: hops and light

I have been hearing quite a bit about the importance of keeping ones beer away from light, as certain spectra interact with the hops causing an unpleasant 'skunky' flavor. This reaction, apparently, can happen within a matter of hours. This also helps explain the necessity of storing hops in a dark, cool, airtight place (reducing oxidation is another reason).

In my backyard I have three hop plants (one year old Brewer's Gold) happily producing flowers. Papazian's book indicates how to check for ripeness (standard hop odor, presence of yellowish resin at base of petals).

My burning question is the obvious one. Why don't the hops on the vine, sitting in the full sun, develop these skunky odors? Is it because the hop resins contain water? (If so, then beer -- mostly water -- should be immune to light.) Another response is that on the vine the resins haven't yet been produced. (So they miraculously all get produced 15 minutes before you happen to pick the hops.) The only thing that slightly makes sense is that the acids in the resin chemically change when dried, making them susceptible to light. If this is the case, then I **have** to dry my hops before use and cannot simply pick some fresh hops and throw them into boiling wort.

Does anyone know how the light affects the hop flavor?

Chris Wilson
cwilson@cs.uoregon.edu

Date: 24 Aug 89 15:33:05 EDT (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Chlorine

Another solution to the chlorine in tap water problem is to filter the water. Here in Rochester the city water is so bad that my morning shower sometimes reminds me of a swimming pool. About a year ago I bought an under the counter activated charcoal filter for about \$30 which seems to do a pretty good job (I haven't had the water tested to prove that it works - but the taste of the water is dramatically better and the chlorine odor is gone). The filter element has to be replaced every 6-12 months, but they don't cost ver much and are simple to replace.

/Don

End of HOMEBREW Digest #237, 08/25/89

Date: 25 Aug 89 05:37:39 PDT (Friday)

From: Crawford.WBST129@Xerox.COM

Subject: "Hunter Energy Monitor AC" model 42205 thermostat

> On June 28 Erik Henschal wrote about the "Hunter Energy Monitor
>AC" model 42205 thermostat for room air conditioners and its use
>with a refrigerator. I got one of these after reading his posting
>and am very very pleased with it.

I missed the June 28 issue and this sounds like something I could use. My
beer refrigerator won't go above 40 degrees at its warmest setting. I would
like to go a little warmer for my lagers. Where would I look for this
thermostat and how do you install it?

Greg

Date: Fri, 25 Aug 89 13:38:09 -0500 (CDT)
From: Brian Capouch HFTmQ <brianc@zeta.saintjoe.EDU>
Subject: St. Louie Brewies?

I'm heading to St. Louis over labor day weekend, partly to see how the big kid on the street makes his beer. (A.B.)

What else is there to see in town, brew-wise?

Any and all hints will be greatly appreciated.

Date: Fri, 25 Aug 89 16:06:06 -0400
From: Arun Welch <welch@cis.ohio-state.edu>
Subject: root beer question

I've had varying results with root beer, all of them bad, so I can tell you what *not* to do:

- 1) Don't under-sugar. I had one batch which had great form (as in looked right, produced a good head, etc.), but I'd forgotten to add enough sugar for both the fermentation and flavor. I ended up with sugar-free rootbeer. It worked fine for floats, where the icecream provides sugar, or if you're diabetic, but otherwise it's pretty rank. IN conversation with a friend who used to make the stuff as a kid, he said that they'd mix it up, bottle it, then put the crates under the stairs in the basement. They'd wait until they heard a couple bottles explode, then they knew they were ready...
- 2) Do get a good extract, or brew from bark yourself. I had a batch that had everything except for the fact that the starting extract was off.

I've given up on rootbeer, and gone back to the malt kind.

...arun

End of HOMEBREW Digest #238, 08/26/89

Date: Sat, 26 Aug 89 07:28:18 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: hops and light

Why don't hops get skunky sitting out there in the sun? The resins we are trying to extract are contained in little sacs called lupuoles, and these grow at the base of the bracts (leaves) of the hop cone, right next to the stem. Sort of like growing in your armpit. They are buried pretty deeply, so they are protected from the sun.

--Darryl Richman

Date: Sat, 26 Aug 89 07:24:38 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Cornelius kegs

I use a Cornelius keg setup extensively. I'm not in the trade, so I can't clarify all questions, but I can talk about what I've got and what I've seen others do.

First of all, there are two kinds of keg fittings. Pick one and go with it. Colloquially, we call one type Coke and the other Pepsi. Coca cola supplies theirs with special inlet and outlet fittings: the inlets (for CO2) have 2 small prongs that the hose fitting grabs and hangs onto. The outlet (product) fitting has three prongs. The other type of fitting, which is used by the rest of the industry, uses ball-lock type hose fittings. If you've used compressed air, you'll be familiar with this type of connection. The two systems are incompatible. I have a Coke setup, and I think I'd recommend you get a Pepsi setup because in most places, only Coca cola sells the fittings. (LA is big enough that they actually get some competition. When I brought a CK to the AHA national, I managed to forget to bring an outlet fitting--I spent a whole morning talking with the hotel people and their suppliers trying to obtain one, but only Coca Cola carries them in Cinci.)

Beyond the style of keg, you should replace the big rubber O ring around the top and the smaller ones on the inlet and outlet fittings. These usually irretrievably taste of soda pop (although in a pinch I've left the originals in a caustic bath overnight; but so many people complain of root-beer-stout, save yourself some grief and get new ones). This advice, of course, applies only if you've gotten a used CK (I can get them from a surplus shop here for \$10 a piece.)

You'll need a CO2 line (hose) with an inlet fitting on one side; it connects to the regulator on the other. As far as I know, a regulator is a regulator--maybe someone else can distinguish. The only difference I know about is that they can be one or two guage regulators. One guage is sufficient, but you may be surprised when you run out of CO2 at your next party. The first guage measures the line pressure, the second, tank pressure. Depending on the carbonation level of the beer, the length of run of the product line and the diameter of the product hose, you'll want to serve beer with 5-15 psi. (I don't know how to figure this, but that's what the fellow I got my stuff from said and it has worked for me.)

The CO2 bottle must be "hydrochecked" every 5 years and the last check is stamped on top of the bottle. My bottle is coming up on its 5th birthday. You should also consider getting a bottle that is shorter and squatter. That shape, although it takes up more room in the fridge (if you put it in there), is much more stable. Mine is more like a scuba tank, long and thin, and I'm always afraid I'll knock the damn thing over. I've recently gone over to keeping the bottle outside of my fridge and just running the CO2 line in past the door seal.

The valve at the business end of the product line is called a faucet. I have two faucets mounted on my refrigerator door, and a spare line with a "picnic" faucet for toting beer to parties. When pouring beer, you want it to fall as short a distance as possible, and open the faucet full. Each time the beer passes through a necked down area, or one that provides a lot of turbulence, you increase the surface area to volume ratio, which brings a lot of CO2 out of solution and causes lots of foaming. Often kegs are overprimed at first, and I have a tendency to use my screwdriver on the inlet valve to release all of the overpressure in the keg before hooking it up to the CO2. Then, after the first couple of pitchers, the pressure can be adjusted to suit.

If you prime your keg, use a lot less than you would for bottles. It's that old surface area to volume ratio again, and you'll get much fizzier beer if you don't. Until I gave up the practice, I was priming English style ales with 1/4 cup of sugar and European lagers with 1/3. I have conservative tastes, however, and you might want to go as high as 1/2 cup.

I have gotten away from priming altogether. I let the beer clear in secondary a while longer than normal and then just siphon it into the keg. Then I set the pressure to 20 psi and shake the keg. I do this on successive days until I'm not adding any more CO2 (you can hear the CO2 rushing into the keg.) Not to worry about oxidizing the beer when shaking, because most CKs don't seal by just closing the top. You've got to "pop" them with CO2 to about 20 psi before they really seal. I let the CO2 run at 5-10 psi first to displace and oxygen and then crank it up. I do have one keg that won't seal until it gets over 35 psi. That's not very high since these kegs are designed to withstand 120 psi and normal operating pressures for soda pop are 50 psi.

Well, this certainly did get long, didn't it? ;-) Good brewing to you!

--Darryl Richman

End of HOMEBREW Digest #239, 08/27/89

Date: Mon, 28 Aug 89 09:39:33 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Hunter Thermostat

What I did was start with a Hunter Fan dealer, who told me they

Date: Mon, 28 Aug 89 09:58:17 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Hunter Thermostat (take two)

What I did was start with a Hunter fan dealer, who told me they didn't carry Hunter thermostats, but "so and so" appliance repair did and I was able to order it from there. Prior to this I had called some of the builder's supply stores in my area (Raleigh/Durham NC) but drew a blank.

I was told by Bob Swanson (rds@vogon.cray.com) that "Builder's Square" had the unit in stock in his area (Twin Cities?) for \$34 which is what I paid for mine.

As for how to use it: You stick an AA cell in it, plug in the fridge and connect the unit to a wall outlet, then put the thermistor (on a 4 foot cord) into the fridge, and adjust the setpoint with a keypad. A liquid crystal display shows time, temp, setpoint, etc.

--Pete

Date: Mon, 28 Aug 89 10:01:09 EDT

From: bbuck@East.Sun.COM (Bruce Buck - Sun ECD Hardware)

Subject: Book recommendation wanted

I have an introductory homebrewing book and by using it have brewed 3 lagers and one porter from dry extracts and pelletized hops. I think I can advance beyond that now.

What is the best all-around book on homebrewing? I'm probably to the advanced beginner stage and need a good detailed guide. I've seen several titles and authors mentioned here but what does everyone recommend?

Thanks,
Bruce

Date: Mon, 28 Aug 89 9:15:02 EDT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Archives

Archives are once again available on mthvax.cs.miami.edu (129.171.32.5).

Thanks to Wayne Hamilton for his help, and to everyone who volunteered their own collections.

aem

--

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee
Bioregion
Eighty percent of mankind is stuff to fill graves with. - Ford Madox Ford

Date: Mon, 28 Aug 89 09:51:03 PDT
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: supply sources (list)

> From: kagenski@APOLLO.HP.COM (Joe Kagenski)
> Subject: supply sources
>
> I would be interested in getting a list of suppliers
> (catalogs) that have homebrew supplies and equipment
> that folks find of value.

I've started (just recently) a list of suppliers. Also, John Mellby posted the addresses of several Brew related periodicals along with his comments. I have include that list. I plan on adding actual bibliographic information also (ie: brewing books, article refs, etc.).

The list is in troff REFER format. The suppliers have a special mapping of control characters given by the "brew-bib.prompt" file. This is simply used with the 'addbib' program.

I hope this helps.

Michael Eldredge
Stanford University IC Lab

```
=====  
===== brew-bib.prompt =====  
Company: %Q  
Address: %A  
City: %C  
State: %I  
Zip: %P  
Order Phone: %N  
Other Phone: %V  
Keywords: %K  
=====  
===== brew-bib.prompt =====
```

```
%Q Alternative Beverages  
%A 114 Freeland Lane Suite 0  
%C Charlotte  
%I NC  
%P 28217  
%N 800-365-BREW  
%K brew supplies mailorder
```

```
%Q Andrews Homebrewing Accessories  
%A 5740 Via Sotelo  
%C Riverside  
%I CA  
%P 92506  
%N 714-682-7207
```

%K brew supplies mailorder
%X Catalog: \$1.00

%Q Bacchus and Barleycorn, LTD
%A 8725Z Johnson Drive
%C Merriam
%I KS
%P 66202
%N (913) 262-4243
%K brew supplies mailorder

%Q Bacchus and Barleycorn - St. Louis
%A 7314 Manchester
%C St. Louis
%I MO
%P 63143
%N (314) 644-4664
%K brew supplies mailorder

%Q Beer and Wine Hobby
%A P.O. Box 3104 Greenwood
%C Wakefield
%I MA
%P 01880
%N 800-523-5423
%K brew supplies mailorder

%Q Brew Co.
%A P.O. Box 1063
%C Boone
%I NC
%P 28607
%N 704-963-6949
%K brew supplies mailorder
%X catalog: SASE

%Q Gathering the Hoppe
%A 36180 Kings Valley Hwy
%C Philomath
%I OR
%P 97370
%N (503) 929-2736
%K brew supplies mailorder
%X Hops and Wyeast

%Q Great Fermentations
%A 87 Larkspur
%C San Rafael
%I CA
%P 94901
%N 800-542-2520
%V 415-459-2520
%K brew supplies mailorder
%X oops

%Q Great Fermentations of Santa Rosa
%A P.O. Box 428

%C Fulton
%I CA
%P 95439
%N 800-544-1867
%V 707-544-2520
%K brew supplies mailorder
%X Byron Burch's store

%Q Jasper's Home Brew Supply
%A 116 Page Road
%C Litchfield
%I NH
%P 03051
%N 603-881-3065
%K brew supplies mailorder

%Q The Brass Corkscrew, Inc
%A P.O. Box 30933
%C Seattle
%I WA
%P 98103-0933
%N (206) 783-8971
%K brew supplies mailorder
%X each catalog is \$1.00

Ask for:

- Brewing Systems Catalog
- Keggin Systems Catalog
- Supplies & Equipment Catalog

%Q The Frozen Wort
%A P.O. Box 988
%C Greenfield
%I MA
%P 01302
%N (413) 773-5920
%K brew supplies mailorder

%Q The Home Brewery
%A 16490 Jurupa Ave
%C Fontana
%I CA
%P 92335
%N 800-321-BREW
%V 714-822-3010
%K brew supplies mailorder

%Q Beer Makers of America
%A 1040 North 4th St.
%C San Jose
%I CA
%N 800-874-8200
%K brew supplies mailorder

%Q RAPIDS
%A 1011 2nd Ave. S.W.
%A P.O. Box 396
%C Cedar Rapids

%I IA
%P 52406
%N 800-553-7906
%K supplies mailorder keg commercial
%X Commercial kitchen supplies including kegging equipment and pots, etc.

%Q Zymurgy
%A P.O. Box 287
%C Boulder
%I CO
%P 80306-0287
%K brew magazine
%O 5 times yearly \$21 (\$26 foreign)
%X John R. Mellby jmellby%ngstl1.ti.com:
Includes membership in the American Homebrewers Association.
Less beer news but it tend to be a little newer. Mainly oriented towards
people who brew their own beer.

%Q All About Beer
%A P.O.Box 15690
%C Santa Ana
%I CA
%P 92705-0690
%K brew magazine
%O 6 times yearly, 6 issues \$13, 12 issues \$19.95
%X John R. Mellby jmellby%ngstl1.ti.com:
This would be my choice for the first magazine to buy. Excellent
coverage of beer news, new beers, beer reviews, pubs/bars, both
domestic and international news.

%Q American Brewer
%A Box 510
%C Hayward
%I CA
%P 94541
%K brew magazine
%O quarterly \$13.50/yr \$24/2 years \$3 for sample issue
%X John R. Mellby jmellby%ngstl1.ti.com:
This is the second year of publication. News and information about and
for Microbreweries.

%Q What's Brewing
%A Carol Couch
%A CAMRA
%A 34 Alma Road
%A St. Algans
%C Hrts AL1 3BW
%I United Kingdom
%K brew magazine
%O monthly (newspaper about 20 pages) 9 Pounds,
comes with membership in CAMRA (British Campaign for Real Ale)
%E John R. Mellby jmellby%ngstl1.ti.com:
Very detailed information about breweries and beer in the UK.

%Q World Beer Review
%A WBR Publications
%A Box 71

%C Clemson
%I SC
%P 29631
%K brew magazine
%O monthly newsletter (several pages) \$14.95 or write for free sample
%X John R. Mellby jmellby@ngstl1.ti.com:
Very up-to-date news, in depth beer reviews (I've only seen one issue of
this and haven't gotten around to subscribing.)

%Q Beer Marketer's Insights
%A Beer Marketer's
%A 51 Virginia Ave.
%C W. Nyack
%I NY
%P 10994
%K brew magazine
%X John R. Mellby jmellby@ngstl1.ti.com: I have never seen this - any
comments?

%Q Fermentation Settlement
%I CA
%N (408) 973-8970
%K brew supplies
%O Hours: 1130-700 TWTh; 1130-500 FSa

Date: Mon, 28 Aug 89 10:32:40 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Doric Yeast

Yesterday I made a batch of Porter (Autumn seems to be coming early here this year, and with it, my fancy lightly turns to thoughts of darker ales), and not content with trying a new recipe and unfamiliar hops, I also used a yeast I hadn't tried before: Doric. If this batch turns out to be seriously flawed, I'll have no idea whatever what the problem is!

The yeast gave me a bit of a scare, in that it seemed very slow to start, and formed a softer-appearing cap than the yeasts I'm accustomed to (Edme and Red Star) (yes, I know). Has any kind HBD reader used Doric before? Is it as attenuative as Edme? As "estery" as Red Star Ale? Is it, for that matter, an ale yeast at all? Youth (?) Wants to Know ...

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= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 28 Aug 89 11:08:29 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Hot & Cold Breaks

I've been reading a huge HBD backlog (due to the 'phone strike, I've been a tad busy, lately) this morning, and am surprised that no one seems to have answered Gordon's question on cold breaks in HBD 221. So, lacking either fear or good judgement, I'll rush on in ...

As I understand it, a "break" is large-scale flocculation, usually of proteins, brought on by temperature change. The hot break occurs during boil, and results in the sediments left behind with the hops when racking from the boiler (assuming you cool the wort elsewhere). The cold break results from the abrupt temperature drop of force-cooling, and reputedly removes many nasties responsible for chill haze and off-flavors.

If my understanding is flawed, I'm sure someone will set us straight promptly! 8->]

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Date: Mon, 28 Aug 89 12:55:25 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Re: well water

In HBD 237, Doug Bonar asks about E.coli contamination in well water. Having lived more than half my life beyond the reach of municipal supplies, I think I can address this.

Your chances of contamination by E.coli (or, for that matter, by many of the most popular contaminants) depends on the depth of your well, composition of surrounding rock strata, quality and depth of the casing, surrounding population density, percolation qualities of the soil, and a host of other factors. For example: I have two wells. One is an 18' hand-dug pit, sanitary capped (presumably in response to the 1953 California law banning open wells) and fitted with a pump. The (meager) flow into this well has been contaminated for years, and though I could theoretically use it for irrigation, I don't use it at all. The contamination is undoubtedly from neighboring sewage systems. The soil here is mostly mine dump and decomposed granite (yes, I live in California's "Mother Lode" country, where virtually every square inch of soil has been turned over in search of gold) resting on a granite base, so the water leaching from a septic system can travel a considerable distance, and a shallow well is likely to draw water mainly from this source.

My other well is drilled, and some 140' deep. It's cased right down to bedrock strictly to exclude surface water contamination. In the 11 years we've lived here, only once have we detected contamination: after a 1986 flood left the well head under several feet of water! I poured a gallon of bleach down the well, purged it the next day, and retested a week later, finding no further sign of coliform (or any other) contamination.

The answer, I guess, is don't worry about contamination unless you've been presented with a compelling reason to do so, or unless you live in the vicinity of an industrial plant or military base. There have been many recent reports of industrial chemicals being disposed of by injecting them into dry wells, which of course moves these goodies quickly into the local water supply. When you consider the known effects of some of these chemicals, their impact on the taste of beer seems rather insignificant ...

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End of HOMEBREW Digest #240, 08/29/89

Date: Mon, 28 Aug 89 9:40:07 CDT

From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>

Subject: What you need for a kegging system

I did get the request for help, but my reply must not have made it. I'll distribute it now, since it may be of general interest.

What I will do here is go through the items that you will need to put together a kegging system. This will only be my best guess for part numbers from Rapids, as I bought my supplies from a homebrew supply shop. I don't promise that the items specified are the right ones, but I think they are. I suggest that once you get your shopping list together, you call the people at Rapids and talk with them about it. Heck, they might even put together a "home kegging kit".

Basically, the equipment you need is (in order of flow):

- || CO2 tank
- || CO2 regulator (get a two-gauge, so you can tell when you're low on gas)

I would just order the 5 lb cylinder with the double gauge regulator on page 16. They sell it as part of a home refrigerator keg conversion kit. Part number (PT-47-R)

If you want a ten lb cylinder, order the cylinder on page 23 (G-100), and either the Grundy reuglator on page 24 (2-G-371) or the Cornelius regulator on page 25 (3-C-148).

- || one-way valve to prevent back-flow

The Grundy regulator includes a back-flow valve. The text for the Cornelius valve doesn't mention one, and I can't find a seperate valve in the catalog. This is important. It's a cheap item, but prevents the regulator from being damaged by beer.

- || fitting to go to tubing

Make sure that this is provided with the regulator. If not, buy it. Item number 105-H on page 23 is probably the right one. (hose nipple - lower right corner).

- || gas tubing (I just use regular siphon tube, it works fine at 10-15 PSI)

This is listed on page 32, part numbers 171-X, where X is the color you want.

- || adapter to go from tubing to quick disconnect fitting (required on some QD fittings)
- || quick disconnect fitting for gas inlet on tank
- || tank (the keg)
- || quick disconnect for beer outlet on tank
- || another adapter (maybe)

I'll address all of these together. On page 20, rapids sells their "bulk

tank".

This is your keg. The part number is RP-714 for the 5 gal tank. You'll need QD fittings for the gas and beer, one each (3-C-342 and 3-C-353). These fittings aren't pictured, so I don't know if they have a threaded fitting or a tubing barb. You will need to check that out and buy the adapters if needed.

|| beer tubing (more siphon hose)
|| valve for beer (5-R-111 on page 34)

I would just order the valve with the hose attached on page 34 (5-R-133). If you want to put in a real tap handle, you'll have to figure out what you need.

|| you will need four little hose clamps (the kind with the screw, called
|| aircraft clamps) to attach the hoses.

These are on page 33, part number (2380)

Now let me repeat that this is only my best guess at the what the right parts from Rapids are, and that I have not put together a system from them. Compared to all of the homebrew supply shops I have seen, they have by far the best prices. I suggest that you call and discuss your plans with them, and when you get it all figured out, post your results. You might ask them if they would consider putting all this together in a package, because I think that at their prices there would be a market for it. There is a photo in the catalog of the president of the company, "proudly standing in front of his beer can collection". Maybe you should call him up and offer to send him a six-pack of home-brew. It also says in the catalog "we pride ourselves on providing real service. Don't hesitate to call".

I hope this helps! Once you keg, you'll never look back. I kegged a batch Saturday, and it took 30 minutes, including sanitizing the keg, kegging the beer, and cleaning the carboy. I discovered that a Scotch-Brite pad is just the item to remove dried deposits from a stainless keg.

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL 35807 (205) 772-4013

Date: Tue, 29 Aug 89 09:58:01 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Who is Elbro Nerkte, anyway?

While perusing TCJoHB, I noted the recipie for Elbro Nerkte Brown Ale (pg 168). CP states "If you ever have the opportunity to ask me who Elbro Nerkte is, I'll tell you." Has anyone ever asked him? And if so, who is it?

Date: Tue, 29 Aug 89 09:04:30 PDT
From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])
Subject: Books and Yeast

I have Charlie Papazian's 'The Complete Joy of Homebrewing'. It's the best I've seen yet. It's written in a very friendly style and explains all I've needed to know very well. It also has many recipes. I strongly recommend it!

On to yeasts. I've been brewing for a year or so, and I've used both Edme and Doric yeast. I haven't done any controlled tests so I can't quantify the difference between them, but they both worked fine for me. Both are ale yeasts. What's 'attenuative'? Sounds like it's the speed with which a yeast does its job and goes dormant. If so, both Edme and Doric do their stuff in a week or so (but I always leave it for at least 2 weeks).

On another tack, what do you think of using ice to cool wort? I've tried it a couple of times with no (apparent) ill effects. Previously I used just cold water to make up the volume, which cooled the wort to 90-100F, and pitched the yeast at about 85-90F. It seemed to work OK. Now I dump the entire contents of our fridge's (automatic) ice maker's tray into the bucket and pour on the wort - gets it to about 75F, much better! The ice is just tap water so I don't see any problems. Using a chiller strikes me as being just as unsanitary as ice anyway.

I'm currently brewing my first attempt at a barleywine - although it seems to be turning out to be more of a winter warmer. 10lb syrup and 2lb grains in 5gal got me 1.070 OG - I was expecting closer to 1.090; and after 10days of fermenting with a wine yeast it's now at 1.030 - I was hoping for 1.020-25. It tastes good though so I guess I shouldn't complain! As Papazian keeps saying, "Don't worry, relax - have a homebrew!". Final question: Does anyone have a good recipe for a Trappist Ale?

patrick

Date: Tue, 29 Aug 89 10:04:10 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Re: Book recommendation wanted

In HBD #240, Bruce Buck asked:
>What is the best all-around book on homebrewing?
> ... what does everyone recommend?

My vote goes to "The Complete Handbook of Homebrewing", by Dave Miller. My homebrewing library is not large, consisting of less than a dozen volumes, and doesn't include such classics as "Malting and Brewing Science", but it does include both of Miller's books and Greg Noonan's classic "Brewing Lager Beer". TCHoH sees more use than the rest of them put together. Not a week goes by without my consulting it, and it's never failed me yet. It can be used as an introductory text, but I think its best role is just what you intend to use it for, Bruce.

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Date: Tue, 29 Aug 89 13:30:02 -0500 (CDT)
From: "Brian CapouchfEHFTmQ:8:8" <brianc@zeta.saintjoe.EDU>
Subject: Several Things

In response to the question about the hot and cold breaks, Martin Lodahl writes:

>The hot break occurs during boil, and results in the sediments left behind
>with the hops when racking from the boiler (assuming you cool the wort
>elsewhere).

Some people are fanatical that "oxidation of hot wort is a major cause of early staling and cloudy worts." (I forget who I'm quoting.) Since I have run into that piece of advice several times, I now move my wort directly from the boil over to be chilled, hops, sediments and all. After it's down into the decently cool range (75 or so) I carefully rack the wort off the trub, and pitch my yeast. I had been removing the chiller first and letting it settle for a while, but I've discovered that that step is unnecessary, and results in the wort sitting around without any chilling going on. THIS ONLY WORKS FOR ME WITH PELLETED HOPS. I had a horrendous time once trying to get my wort into the fermenter when I'd used leaf hops right as the boil finished; they clogged my siphon hose a hundred times.

I have a topic of my own: extraction rates on mashed beers. I can't seem to ever hit the gravity reading that the writers of books recommend. I'm always lower, and I know it's probably because I'm not doing a good job on my mash out. Do others also find this common? Do they then augment their worts with extracts to get to recommended gravity levels, or just smile and not worry?

Date: Tue, 29 Aug 89 15:36:03 EDT

From: yethiraj@che.ncsu.edu

Subject: Several Things

Hi,

I found out about this from the guys at Cornell.
Could you add me to the list?

Thank you,

Arun

Date: Tue, 29 Aug 89 14:08:50 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: CAMRA membership

In HBD 240 Michael Eldredge provided an interesting collection of supplier and publication data. One note about the "What's Brewing" entry. The 9 pound annual CAMRA membership and subscription fee is for folks living in the UK. It is 12 pounds per year for overseas membership.

--Pete Soper

End of HOMEBREW Digest #241, 08/30/89

Date: Tue, 29 Aug 89 09:23:10 pdt
From: Tom Kuhn <hpda!tkuhn@hplabs.HP.COM>

OK, for all of you who hate algebra but can plug numbers into a formula (or formulas into a program), here is the relationship between initial specific gravity (SG1) and the temperature at which it was measured (T1), final specific gravity (SG2) and the temperature at which it was measured (T2), and percent alcohol by volume (A), corrected to 60 F. (All temperatures are F.):

$$[0.0190 \times (T1 - T2)] + [131.25 \times (SG1 - SG2)] = A$$

Based on Papazian, p. 47:

$$(SG1 - SG2) \times 105 = \% \text{ Alcohol by weight}$$

$$(\% \text{ Alcohol by weight}) \times 1.25 = \% \text{ Alcohol by volume}$$

and on Doug Roberts (HBD #236)

$$(T \times 1.449E-4 - 0.009) + SG(\text{uncorrected}) = SG(\text{corrected})$$

Now, how should this be corrected for the additional fermentation which occurs as the result of my priming sugar? (I would prefer not to let some of my precious carbonated elixir go flat so that it's SG can be measured without CO2.)

Thanks,

Tom Kuhn (Neither a yo-yo maker nor a philosopher of science)
tkuhn@hpcuhb

Date: Wed, 30 Aug 89 9:18:27 PDT

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Attenuative Yeasts

In HBD 241, Patrick Stirling asks (concerning yeasts):

> What's 'attenuative'? Sounds like it's the speed with which
> a yeast does its job and goes dormant ...

Aha! Had you read Miller instead of Papazian, ... 8-> 8->

"Attenuation" refers to the degree to which wort sugars are used by the yeast. Red Star Ale yeast, for example, munches merrily on simple and duplex sugars, but has little appetite for the more complex sugars. Edme will tackle the triple sugars as well. I've only once tried a semi-controlled experiment where I made two successive batches, varying only the yeast (first Red Star, then Edme). I say "semi-controlled", because temperature during fermentation and fining was essentially uncontrolled, and though the weather was essentially the same (hotter than the hubs of Hell) for both batches, there may have been a significant variable introduced there. The Edme yeast (considered more attenuative by Miller) produced a much drier brew (too dry, in fact, for my tastes), but with fewer initial flaws. Both resolved well, the Red Star batch in about 5 weeks and the Edme batch in about 3, with the Red Star batch always sweeter, fruitier, and with more of the famous banana esters. The sweetness, in particular, I attribute to the difference in attenuation between the two yeasts.

> On another tack, what do you think of using ice to cool wort?

I've had only good luck with this method, but I'm still at partial-mash brewer. When I've got my BIG kettle so I can boil the whole volume of wort (anyone know a good source for 33-quart enameled steel canning kettles? Can't seem to find one here), I won't have ice-dilution as an option any more, alas.

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Date: Wed, 30 Aug 89 12:39:25 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: extract efficiency

"Brian CapouchfEHFTmQ:8:8" <brianc@zeta.saintjoe.EDU> says in HBD 241:

>I have a topic of my own: extraction rates on mashed beers. I can't seem to
>ever hit the gravity reading that the writers of books recommend. I'm always
>lower, and I know it's probably because I'm not doing a good job on my mash
>out. Do others also find this common?

I do, although I don't know what the mash out has to do with this. One time when making a dry stout I got 31.5 points per pound of Briess 6 row malt. Every other time, using this 6 row, 2 row Klages (Briess), and 2 row British pale (unknown brand) I've averaged 24-29 points per pound with 28 being the average.

I've traced the source of some of the discrepancy in my case. I use a "bucket in a bucket" lauter tun with a tap that is fairly high up from the bottom of the outer bucket. This means that when I'm done sparging there are about 3 pints of high gravity wort left below the tap (which I don't use, since it is full of husks).

Another factor is that even after I've created all the wort I can boil down to a target volume in a reasonable time, the runnings from the lauter tun have a SG of 1.010-1.1015. The popular literature suggests sparging until the runnings are 1.008 or less (or the pH rises to 6 or above, etc). So I'm leaving

extract behind in the grain too but on the other hand, at 1.010 it takes a lot of water to get a little bit of extract :-)

Also, I recirculate my first runnings once the wort is running clear. I suspect some of this doesn't make it all the way back through the filter bed.

Finally, the above case where I got a reasonably high degree of extract I also had a lower than usual pH. Usually my mash pH is around 5.6 at the start of sparging and this is of course higher than optimum.

> Do they then augment their worts with
>extracts to get to recommended gravity levels, or just smile and not worry?

I've kept track of my average actual extract and use this to scale the grain amounts to compensate and match gravities. Note that this can go both ways. Some of the winning recipes in "Zymurgy" reflect INCREDIBLY LOW extract. I was looking at one recently that used over 15 pounds of grain to get 5.5 gallons with a gravity of 1.050! if I just copied this I'd get a beer with an OG of around 1.076. It would be too dark, too sweet, underhopped and generally rubbish compared to what was intended. Going in the more usual direction, if the recipe writer gets 1.035 per pound per gallon and you get 1.028, just copying his recipe is going to give you something thin, too pale and overhopped - not something that would allow me to smile very much.

Note that I'm reporting my situation to give another data point, not to describe problems in search of solutions. I especially don't want to hear anything more about adding teaspoons of gypsum to one's mash, OK? :-)

Incidentally, for stove top mashing I've found that a sleeping bag makes a great insulator for maintaining rest temps. I just put the covered pot on a

piece of cork in the bottom of the bag (on the floor), then wrap the bag around and over the pot. Protein rests are kept to within a degree of optimum for 30 minutes, while sugar rests lose only a couple degrees per hour. This is with a bag rated at 30 degrees.

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End of HOMEBREW Digest #242, 08/31/89

Date: Wed, 30 Aug 89 12:47:48 EDT

From: hpda!uunet!f131.n109.z1.FIDONET.ORG!John.DeCarlo (John DeCarlo)

Subject: Using Ice to Cool Wort

In Issue 241, Patrick Stirling (pms@Sun.COM) writes:

> On another tack, what do you think of using ice to cool wort? I've
> tried it a couple of times with no (apparent) ill effects. Previously I >
used just cold water to make up the volume, which cooled the wort to > 90-
100F, and
> pitched the yeast at about 85-90F. It seemed to work OK. Now I dump the
> entire contents of our fridge's (automatic) ice maker's tray into the
> bucket and pour on the wort - gets it to about 75F, much better! The
> ice is just tap water so I don't see any problems. Using a chiller strikes
> me as being just as unsanitary as ice anyway.

This has been addressed recently, in issues 217 and 218, as well as in a
recent issue (not the most recent) of ZYMURGY. The only negative comment I
have heard is that a typical freezer is full of bacteria, which can infect the
ice quite easily. Don't know about an automatic ice maker.

John "Anyway, I'm going to freeze some sterile water in a sterile plastic
container for my next batch" DeCarlo

--

John DeCarlo - FidoNet 1:109/401 - The Black Cat's Shack

Internet: John.DeCarlo@f131.n109.z1.FIDONET.ORG UUCP: ...!uunet!
hadron!blkcat!131!John.DeCarlo

Date: 31 Aug 89 08:25:11 PDT (Thu)

From: florianb@tekred.cna.tek.com

Subject: Source of kettle

In HBD #242, Martin A. Lodahl asks:

>whole volume of wort (anyone know a good source for 33-quart
>enameled steel canning kettles? Can't seem to find one here), I

Williams Brewery Supplies sells these for a farthing. I don't have the
address handy. I'll try to get it from home. It's somewhere in
California, and they do ship.

Florian.

Date: 31 Aug 89 10:53:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: "La white scum" identified!

Hello, all!

Well, I finally got to talk to my department's resident micro person a few days ago, and "la white scum" is **definitely** a wild yeast introduced by the cherries themselves. As different varieties of cherries will be available in different places, it is logical that some individuals will get this effect when using cherries in brewing, and others will not.

For those with microbiological knowledge: when I did my Gram stain on the scum, and then looked through the microscope, I saw thingies that were Gram positive, and thingies that were Gram negative, and they were morphologically the same. My reaction to this was, understandably, "Uh oh!"

Well, it turns out that the active yeast stain Gram positive, and the **spores** stain Gram negative. This is apparently typical of many yeasts. As I haven't worked with yeasts much (apart from brewing, that is :-), I wasn't aware of this phenomenon.

So, pardon me... there's this bottle of pale pink bubbly stuff waiting for me...

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@GNV.IFAS.UFL.EDU
BITNET: CRF@IFASGNV

End of HOMEBREW Digest #243, 09/01/89

Date: Fri, 1 Sep 89 11:39:24 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Mashing in Enameled Cast Iron

I'm about to do some mashing for the first time and was thinking through the process. I have some Le Cruset french ovens which are enameled cast iron. The enamel is in good shape. I was thinking of doing my mash in this and when done sparging into a stainless steel pot for the boil. Are there any reasons why a enameled cast iron pot shouldn't be used? On the plus side, the cast iron will hold the temperature well, so that's why I'd like to use it.

Date: Fri, 1 Sep 89 9:35:36 PDT
From: Marty Albini <hplabs!hpsdl39!martya>
Subject: another Mackeson's recipe

For those trying to duplicate Mackeson's Stout: I found another recipe! Actually, two recipes. They are both from the book All About Beer by Bob Pritchard, a retired English brewer. I got the book thru Williams Homebrew Supply.

Other than the recipes (which are mostly for traditional English styles) I don't recommend the book very highly. The experienced homebrewer will not learn much (other than some interesting and humorous descriptions of commercial practices) and the author's views on mashing vs extract and adjuncts will offend many purists.

Mashing Recipe

5 gal, OG 1040, FG 1008-1010

5 lb pale ale malt
1/2 lb crystal malt
1/2 lb roast black malt
1 lb soft brown sugar
1 3/4 oz Fuggle hops

Treat water with 1/4 oz magnesium sulfate and 1 oz common salt. Crush all grains and mash in 2 gal water at 165F for 2 hours. Sparge with 2 gal at 170F. "A few drops of caramel may be added at this stage if sufficient color has not been achieved."

Boil 1-1 1/2 hours with hops and sugar, bring to 5 gal, pitch yeast.

Extract Recipe

5 gal, OG 1040, FG 1008-1010

4 lb dark malt extract
2 lb soft brown sugar
8 fl oz gravy browning (caramel E150)(?)
1 3/4 oz Fuggle hops

"In my opinion, the color required in a stout may be obtained from burnt sugar or caramel equally as that obtained from roast malt or barley...and makes a good enough stout."

Boil hops in about 20 pints of water for 1 hour. Strain and dissolve extract, caramel and sugar. Boil for 15 minutes, top of to 5 gal, pitch yeast.

Both recipes can be brewed at 1045 by increasing extract by 1/4 lb.

"Neither will be as sweet as commercial sweet stouts, as the home brewer cannot filter, prime heavily and pasteurise. As the freely fermenting sugars have fermented out, only the final gravity of unfermentable provides sweetness. If lactose sugar is available, about 1/4 lb may be added to either brew at the boiling stage and will provide a slightly higher gravity and possibly a sweeter palate, but is not a great sweetener and is expensive.

As with sweet brown ale, the homebrewer will again have to do what the commercial brewer is not allowed to do and that is to add saccharin tablets according to taste when bottling. One to two per pint bottle will give an apparent sweetness and an enjoyable sweet stout will be achieved."

No wonder it's so easy to make better beer than the breweries do! With attitudes like his apparently prevalent in the industry, homebrewing is in no danger of becoming extinct.

I haven't tried either of these, and I'm not about to go adding saccharin to my beer, so you're on your own from here.

--

Marty Albini

"To enjoy life, take big bites. Moderation is for monks."

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US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: 29 Aug 89 14:30:31 PDT (Tue)
From: kent@happym.wa.com (Kent Forschmiedt)
Subject: Re: Book recommendation wanted

My favorite two books are William Mares' "Making Beer" (I think that's the whole title) and the well known "The Complete Joy of Homebrewing," by Charlie Papazian.

"Making Beer" is organized as a chronicle of Mares' experience in brewing. It details his experiences, beginning with several false starts which were heavily influenced by some not-so-good books on brewing, through his eventual success with extracts, more false starts with all grain, success again, and finally, NOT starting his on microbrewery. It is anecdotal from beginning to end, has lots of good info about practical equipment and techniques, includes some recipes, and has a decent index.

Papazian's book is closer to a textbook; the anecdotes are short and it isn't a chronicle. It has lots of recipes, including some unusual beers and mead. The technical information is broader and more complete, but it still isn't a reference manual. The book's worst feature is its lack of an index.

Date: 30 Aug 89 17:00:31 PDT (Wed)
From: kent@happym.wa.com (Kent Forschmiedt)
Subject: Brew supplies archives

The following entry is obsolete:

%Q The Brass Corkscrew, Inc
%A P.O. Box 30933
%C Seattle
%I WA
%P 98103-0933
%N (206) 783-8971
%K brew supplies mailorder
%X each catalog is \$1.00
Ask for:
- Brewing Systems Catalog
- Keggin Systems Catalog
- Supplies & Equipment Catalog

They have moved and changed their name and format; they no longer handle winemaking supplies, only brewing. They are now called Brewers Warehouse:

%Q Brewers Warehouse
%A 4520 Union Bay Place, NE
%C Seattle
%I WA
%P 98105
%N (206) 527-5047
%K Mailorder; New catalog will be ready VERY SOON

This is my favorite store in town - I know of two others: Liberty Malt Supply and The Cellar. BW's prices are consistently lower than the others', they have lots of fresh grains, hops and yeast and the people there are very knowledgeable and helpful.

Date: Fri, 1 Sep 89 11:48:45 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Ah! Back in the saddle again...

FINALLY!

A little over two years ago we bought a house & immediately entered the remodel mode. I made a pledge to myself that I wasn't going to make any beer until the bathroom was done (the incentive program).

Well, the bathroom's almost done, so I ordered about \$100 worth of ingredients from Great Fermentations of Santa Rosa (what a great company! they have good stuff & two-day delivery). Last evening when I got home at about 8:00 there were the goodies on my front porch, and I couldn't wait; I stayed up till 11:00 making a batch. I decided to try something simple, yet a little different than anything I've done before -- here's the recipe, which I think I'll call Clara Bell:

7# Light syrup, unhopped (a really tasty, light syrup)
1# Clara Pils, cracked (this is a source of dextrin: anybody had
experience with it?)
1# Light crystal, cracked
1.5 oz Hallertauer Hops Pellets
1 tsp Salt
1 tsp citric acid
2 1/2 tsp yeast nutrient
2 TBLS Irish moss

I first put the Clara Pils & crystal in a 2 gallon pot with 170 - 180 degree water for an hour, stirring occasionally. I then sparged it into the boiling pot with enough hot water for a volume of about 3 1/2 gallons, added the syrup & 1 oz of hops. I boiled for an hour, adding the Irish moss during the last half hour and the other 1/2 oz hops during the last 10 minutes. I then added the salt, citric & nutrient and plunked it into the primary. The wort had a start S.G. (corrected) of 1.059. This morning it was cool enough (~75 F), so I pitched two packets of Munton & Fisson.

I can't wait to taste it! I can't believe I went 2 1/2 years without making any beer!

--Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602       |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569          |
dzzr@lanl.gov           |
=====
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Date: Fri, 01 Sep 89 16:24:08 EDT
From: shoeless joe <DTG@UMD2.UMD.EDU>
Subject: Re: Homebrew Digest #146 (May 09, 1989)

Hello, homebrewer!

Call me Doug, or Shoeless Joe, or
Buck Buckman.

Anyhow, I'm interested in collecting old books -- and I mean OLD! --
regarding homebrewing, beer, etc. Anybody out there who has anything
which might interest me PLEASE e-mail a letter directly to me!

Thanks...

dtg

P.S. I'm particularly interested in stuff which predates the civil war...
but I'd happily consider anything before WWII. (My last acquisition
was from 1697 -- a treatise which listed "statutes in force" regarding
Bi[Driton's tax laws.

Date: Fri, 1 Sep 89 06:01:35 PDT
From: ephram@violet.berkeley.edu
Subject: Re: Homebrew Digest #242 (August 31, 1989)

~sSG temperature correction formula

As previousley noted

>and on Doug Roberts (HBD #236)

>

> (T x 1.449E-4 - 0.009) + SG(uncorrected) = SG(corrected)

This formula does not hold true for 60 degrees F. For 60 F I get a correction factor of -0.000306, decidedly not 0 as it should be for a hydrometer calibrated to read acurateley @ 60. I plotted the function using data points that I got out of the back of Byron Burch's Brewing quality Beers. The function that I was looking at was decidedly not linear.

Here are the data points that I got from the book (reprinted without authorization)

Degrees F Correction

32	-1.6
41	-1.3
50	-0.8
60	0.0
68	1.0
77	2.2
86	3.5
95	5.0
104	6.8

etc.

The point is that one of the two are wrong, the table or the formula. I too would like to see a formula for SG correction, but, I would like it to agree with a little more of the published (alright I only looked at 1 source) data.

Date: Fri, 1 Sep 89 07:35:44 PDT
From: mason@tc.fluke.COM (Nick Mason)
Subject: Re: Homebrew Digest #237 (August 25, 1989)

RE: Subject: supply sources
>I would be interested in getting a list of suppliers
>(catalogs) that have homebrew supplies and equipment
>that folks find of value.

I have found the following company to be great:

William's brewing
14310 Wicks Boulevard
PO Bx 2195
San Leandro, CA
94577

orders: (415) 895-2739
fax : (415) 895-2745
advice: (415) 895-2744

I have used them with excellent results.
Nick

End of HOMEBREW Digest #244, 09/02/89

Date: Sat, 2 Sep 89 07:41:48 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: SG adjustments

From: ephram@violet.berkeley.edu
">and on Doug Roberts (HBD #236)
">
"> (T x 1.449E-4 - 0.009) + SG(uncorrected) = SG(corrected)
"
"This formula does not hold true for 60 degrees F. For 60 F I get a
correction
"factor of -0.000306, decidedly not 0 as it should be for a hydrometer
"calibrated to read accurately @ 60. I plotted the function using data
"points that I got out of the back of Byron Burch's Brewing quality Beers.
"The function that I was looking at was decidedly not linear.

My goodness! Do you really think that your measurements are accurate
beyond 3 places on a hydrometer? (On my hydrometer, SG is marked off
in increments of .002, which means that I can only hope to read accurately
to about .001). Also, consider the size of the hair we are splitting
here: .0003 difference in OG corresponds to about .075% sugar in
solution. When fermented perfectly, half of this will go to alcohol.
My 3 scale hydrometer will definitely not allow me to measure the
difference. In fact, the owner of the shop I go to, who also owns
a Ventura county winery, has an ebulo-meter (a professional lab device
for measuring alcohol content by distillation), and it is only good
for 2 decimal places.

--Darryl Richman

Date: Mon, 4 Sep 89 19:49:14 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Misc. Meanderings

1. In my most previous posting I asked if anybody had experience with "Clara Pils", a source of dextrine. I meant, of course, "Cara Pils". I still like the name "Clara Bell" for the recipe, though.

2. Mackeson: I tried the following recipe (recently re-posted by Marty Albini) a few years ago:

Mashing Recipe

5 gal, OG 1040, FG 1008-1010

5 lb pale ale malt

1/2 lb crystal malt

1/2 lb roast black malt

1 lb soft brown sugar

1 3/4 oz Fuggle hops

and I didn't like the results.

First, now that I am a little more experienced, I will never again make a batch with brown sugar as an ingredient (a little honey or molasses, perhaps, but not caramelized refined sugar). Second, the recipe, at least as I made it, bore absolutely no resemblance to thick, rich, sweet Mackeson. It was a thin, cidery (thanks to the brown sugar) sorry imitation. Your milage may vary, etc. etc..

3. Linearity, or non-lin. regarding temp vs. specific gravity relationships for beer wort in the range of 50 - 130 F: I'll go back to school on this one & give my official Chem. Eng. opinion (yes, I actually used to be a Chem E., before computers became my sole professional occupation), in a few days. I'll dig out some old references that should tell us what the true story is.

4. More BEER recipes!

I'm just having so much fun now that I'm making brew again I can hardly contain myself....

A year or so ago I went to a party where the host had about 20 different types of good beer. One of them was a German Malz Bier. It was delicious! If any of you have had Malz beer, you know that it has a wonderful sweet, malty, full-bodied flavor, achieved, I suppose, with dextrin & crystal. Anyhow, working on that assumption, I cooked up the following recipe last night:

7# light syrup

2# Cara Pils (dextrin malt)

2# light crystal
1# extra rich crystal
1/2 oz Hallertauer hops (5.0% Alpha acids)
1.0 oz Willamette hops (4.5% AA)
1 tsp salt, 1 tsp Citric acid, 1 tsp yeast nutrient
1 TBL Irish Moss
11.5 oz Edme Yeast

I mashed the cara & crystal malts for 2 hours at 140 F, then sparged to about 4 gallons. Then, added the syrup & Hallertauer hops. Boiled for 30 minutes, and added the Irish Moss. Then boiled for 30 more minutes and decanted to the primary where I added the salt, citric, nutrient & Willamette Hops (dry hopping, I believe this technique is called). Willamette, BTW, is a wonderful aromatic hops.

The intent is to have all or most of the dextrin & caramelized maltose remain after fermentation for the Malz Bier taste & body. I'll let you know in a few months if it worked. In the meantime, if anybody has experience with Malz Bier recipes, please let me know.

5. Has this ever happened to anyone else? I racked my Clara Bell batch from the primary to the secondary day before yesterday. The head had just fallen after a healthy, vigorous initial fermentation. However, I noticed the next day that fermentation had completely stopped. I've experienced this before where racking seems to shock the yeast temporarily (up to a few days), and then fermentation resumes. I'm always careful to let the wort cascade down the side of the glass carboy to minimize oxygenation, and I always make sure to syphon a big slug of yeast with the wort in an attempt to assure continuous fermentation. However, about half the time I notice that fermentation comes to a complete halt for up to 3 or 4 days, after which it slowly resumes. Any ideas?

Well, this should be enough ramblings for one evening.

--Doug

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Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
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Date: Tue, 05 Sep 89 11:54:34 -0700
From: kipps@etoile.ICS.UCI.EDU
Subject: Mashing

I'm about to try mashing for the first time :-) using a 33 qt enamel pot as the mashing tun. Now, I've read about a number of different techniques for adapting the boiling pot for mashing, i.e., from a heated oven, to a stove, to a styrofoam container, but I've thought of another way that I haven't read about. Why not emerse the pot in a sink of water? It seems like an easy way to control the temperature surrounding the mash. Has anyone tried this before or know of a good reason not to?

-Jim Kipps

End of HOMEBREW Digest #245, 09/06/89

Date: Wed, 6 Sep 89 08:15 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: Doug Roberts ??s on cara pils etc.

Doug Roberts asks about mashing cara pils as a source of dextrin. I have been adding about 1/2 pound to all my mashes over the last year. I don't have a controlled experiment to test its effect, but it theoretically increases body and head retention. I produce a nice full-bodied beer, with creamy head on the beer, but that may also be due to high mashing temperatures. More importantly, I BELIEVE that you must mash cara pils to get the goodies out. Boiling or steeping it will not do the trick. (I'll have to check the literature on this, but that is my best recollection). You may want to check this out before using any more of it in your extract recipes. I notice that you mashed it with the crystal malt in your second (Malz bier) recipe, but it may not contain enough enzymes to mash alone (crystal has NO enzymes) -- I'll definately have to consult the literature on this, but again that is what comes to mind. A pound or two of pale malt should provide the necessary enzymes.

Doug also writes:

> Anyhow, working on that assumption, I cooked
> up the following recipe last night:

> 7# light syrup
> 2# Cara Pils (dextrin malt)
> 2# light crystal
> 1# extra rich crystal
> 1/2 oz Hallertauer hops (5.0% Alpha acids)
> 1.0 oz Willamette hops (4.5% AA)
> 1 tsp salt, 1 tsp Citric acid, 1 tsp yeast nutrient
> 1 TBL Irish Moss
> 11.5 oz Edme Yeast

> I mashed the cara & crystal malts for 2 hours at 140 F, then sparged
> to about 4 gallons. Then, added the syrup & Hallertauer hops. Boiled
> for 30 minutes, and added the Irish Moss. Then boiled for 30 more
> minutes and decanted to the primary where I added the salt, citric,
> nutrient & Willamette Hops (dry hopping, I believe this technique is
> called). Willamette, BTW, is a wonderful aromatic hops.

A few personal opinions on your recipes (this one and Clara Bell):

1. For a beer this malty I'd suggest more bittering hops, at least 2 oz. of 5% alpha acid bittering hops. Another opinion: Save that nice Hallertauer for flavor or aroma hops (added to the last 10 minutes of boil, steeped, or dry hopped). I've gone to high alpha acid varieties exclusively for primary bittering hops, saving the wonderful Willamettes, Cascades, Saaz, etc. for flavor and aroma. What are other people's experiences? Does the variety of bittering hops really affect flavor (as opposed to bitterness) at all? Finally, I thought dry-hopping usually took place a few days before bottling. The acidity and alcohol in the fermented beer prevents the flourishing of all the bacteria on those unwashed, unheated hops flowers.

Although I do not practice this technique (being a bacterio-phobe), I understand it results in WONDERFUL hop aroma.

2. Salt, citric acid and yeast nutrient? My opinion (from what I've read and experienced) is that these adjuncts are unnecessary when making extract beer. I've made wonderful extract stout with distilled (actually R/O) water. The extract should provide enough nutrients, acidity and minerals (salts) for proper fermentation. Perhaps this is not true for some syrups. Any other opinions out there?

3. 1-2 TABLESPOONS of irish moss? That seems like a lot to me. Check your local literature.

Not trying to bash on you, Doug. I'm just a frustrated brewer in the humid midwest, waiting for the mold count to drop in my damp house and runnin' out of homebrew from last year. Glad you're back in the saddle!

Jackie Brown bitnet: Brown@msukbs

Date: Wed, 6 Sep 89 06:37:09 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Mashing

From: kipps@etoile.ICS.UCI.EDU
"I'm about to try mashing for the first time :-) using a 33 qt enamel pot
"as the mashing tun.

Good luck to you. Plan ahead so that you know what you want to do at
each step. And don't worry too much about times and temperatures--
these things do work naturally.

"but I've thought of another way that I
"haven't read about. Why not emerse the pot in a sink of water? It seems
"like an easy way to control the temperature surrounding the mash. Has
"anyone tried this before or know of a good reason not to?

Can you get a sink full of water at 150-160F? Can you do this within a
few degrees? If you are going to do a single step infusion mash, Dave
Line's suggestion of an insulated cooler is probably the best way to
do it.

There is a big advantage to moving up from 5 gallon batches when working
with grain. I don't worry about losing temperature during a rest with
a 15 gallon batch--there is just too much thermal inertia (combined
with the stainless steel pot I use) for it to move in half an hour
or more.

--Darryl Richman

Date: Wed, 6 Sep 89 06:47:20 PDT
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: racking to secondary

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
"5. Has this ever happened to anyone else? I racked my Clara Bell batch
"from the primary to the secondary day before yesterday. The head had
"just fallen after a healthy, vigorous initial fermentation. However, I
"noticed the next day that fermentation had completely stopped. I've
"experienced this before where racking seems to shock the yeast
"temporarily (up to a few days), and then fermentation resumes. I'm
"always careful to let the wort cascade down the side of the glass
"carboy to minimize oxygentation, and I always make sure to syphon a
"big slug of yeast with the wort in an attempt to assure continuous
"fermentation. However, about half the time I notice that
"fermentation comes to a complete halt for up to 3 or 4 days, after
"which it slowly resumes. Any ideas?

After the head falls, most of the yeast has run out of food and is falling out of solution and becoming dormant. One of the reasons why you get a head on fermenting beer is the same as why you get it on a finished beer-- there are CO2 bubbles building a head in conjunction with the protiens. When the fermentation slows down, there is a lot less CO2 coming off the beer, so there isn't anything to form a head with. Also, I usually notice that the airlock doesn't move much after racking. I attribute this to the fact that I have purged most of the CO2 out of solution as well, by running it through that narrow racking tube. This is actually a Good Thing (tm) because it means that I've purged the air out of the carboy I'm racking into. But it takes the slowed down yeast quite a while to once again reach a saturated solution of CO2; only after this will the CO2 begin evolving from the beer again.

--Darryl Richman

Date: Wed, 6 Sep 89 09:57:39 EDT
From: boubez@bass.rutgers.edu
Subject: Homebrew supplies mail order

Hi there! I'd like to ask the homebrewers out there about their favourite mail-order place for brewing supplies. I live in New Jersey (if that's any help) and would like to buy equipment and supplies through the mail. Thanks in advance.

toufic

Toufic Boubez
boubez@caip.rutgers.edu
boubez@bass.rutgers.edu

Date: Wed, 6 Sep 89 08:00:36 CDT
From: jmellby@ngstl1.csc.ti.com (What Universe is this?)
Subject: Results of the Great British Beer Festival

Results of the Great British Beer Festival

August 1-5th, in Leeds, UK, the yearly GBBF was held. Sadly, once again, I was not present. However, yesterday's "What's Brewing" gives the results of the competition:

Supreme Champion Beer of Britain:

Chiswick Bitter (Fullers/Griffin Brewery) Closest to this in the USA is Fullers ESB (that I know of)

Highly Commended:

Theakston's Old Peculier (available in the USA in bottles or kegs, but of course this is not cask beer in the USA)

Runner-up

Timothy Taylor's Landlord (strong pale ale) And I don't believe this is available in the USA

Mild & Light Bitters

1. Taylor Gold Best 1033
2. Courage Bitter Ale 1030
3. Bateman Mild 1033

Standard Bitters

1. Fuller Chiswick 1035.5
2. Butcome Bitter 1039
3. Golden Hill Exmoor Ale 1039

Strong Ales

1. Theakston Old Peculier 1057
2. Bateman Victory Ale 1056
3. Fuller ESB 1055.75

Special Bitters

1. Bateman XXXB 1048
2. Moorhouse Pendle Witches Brew 1050
3. Youngs Special 1046

Best Bitters

1. Taylor Landlord 1042
2. Batham Bitter 1043
3. Marston Pedigree 1043

New Breweries

1. Hop Back Summer Lightning 1050
2. Whitby's Own Force Nine 1055
3. Sara Hughes Dark Ruby Mild 1058

Surviving the American Dream

John R. Mellby
jmellby@ngst11.ti.com

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Dallas Texas, 75266

(214)517-5370 (home)

(214)343-7585

* "For those of you that don't live in Texas, this is the time *
* of year when it gets so hot here that little pieces of the *
* medulla oblongata flake off like dandruff and people start *
* making speeches about how we need to stamp out these porno *
* businesses, or build a new medical school in Lubbock, or put *
* in a bid for the 1996 Olympics. And then they argue about *
* it, and one of em kills the other one." *
* -- Joe Bob Briggs *

Date: Wed, 6 Sep 89 09:18:55 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: mashing crystal malt

>In digest #245, Doug Roberts writes:
>I mashed the cara & crystal malts for 2 hours at 140 F, then sparged

I don't know about Cara Pils (Dextrine) Malt, but Crystal Malt has no enzymes (they have been killed by the heat used in manufacturing the malt), so there is no point in mashing Crystal Malt. Anytime you raise the temperature of the malt above 160F or so, you denature the enzymes that convert the starches to complex sugars to simple sugars. I simply steep the Crystal Malt in a grain bag while the liquor comes to a boil. Then I sparge with ice cold water into the primary -- yes, I know it's not as efficient as a hot sparge, but once I pour the hot wort into the cold sparge water, I can pitch immediately.

Al.

Date: Wed, 6 Sep 89 09:30:40 PDT
From: pms%jammer@Sun.COM (Patrick Stirling)
Subject: Mackeson's and Soft Brown Sugar

Doug Roberts says:

"I will never again make a batch with brown sugar as an ingredient (a little honey or molasses, perhaps, but not caramelized refined sugar)."
Which I agree with! However, to shed a little light, I think one problem may be that in Britain soft brown sugar is (relatively) unrefined. It's not dyed refined sugar, it's thick, gluey (almost gooey) stuff, somewhere between turbonado (sp?) and white sugar. Turbonado is much less refined, black and gooey but still somewhat crystalline. Perhaps with British style brown sugar the Mackeson's would come out better. Not that I'd try it, mind you.

Can anyone recommend a book that describes the differences between different styles of beer? E.g. Maerzen, Trappist, Bock, Alt, etc. I'd like something pretty detailed, that describes what gives each style its individual character.

patrick

Date: Wed, 6 Sep 89 09:18:32 pdt
From: Brian Atkins <atkins@hpindqa>
Subject: TCJOHB (Revised addition - when?)
Full-Name: Brian Atkins

Does anyone know if Charlie P. is planning to product a revised edition to "The Complete Joy of Home Brewing"? Two things I would like to see added are (of course) a complete index, and expected starting and final specific gravity ranges on more of the recipes (mostly the all grain brews toward the end of the book).

Is there a place we could call/mail to to provide requests for a revised edition?

Also, has the net index to TCJOHB been revised lately? My copy is at least 8 months to a year old. Can someone post the latest, greatest copy?

Thanks!

Brian Atkins

Brian Atkins atkins@hpindqa.HP.COM (408) 447-2057
Information Networks Division - 43LS
Hewlett Packard 19420 Homestead Road, Cupertino, CA 95014

Date: Wed, 6 Sep 89 13:05:03 -0400
From: Pete Soper <soper@encore.com>

Subject: pause in fermentation

In HBD #245 roberts%studguppy@LANL.GOV (Doug Roberts) says:

>5. Has this ever happened to anyone else? I racked my Clara Bell batch
>from the primary to the secondary day before yesterday. The head had
>just fallen after a healthy, vigorous initial fermentation. However, I
>noticed the next day that fermentation had completely stopped. I've
>experienced this before where racking seems to shock the yeast
>temporarily (up to a few days), and then fermentation resumes. I'm
>always careful to let the wort cascade down the side of the glass

Don't do that. Running the wort down the side in a thin film causes
air to dissolve in the wort. Run the hose or another racking tube all
the way down and fill the new container from the bottom up instead.

>carboy to minimize oxygentation, and I always make sure to syphon a
>big slug of yeast with the wort in an attempt to assure continuous

This is not needed. There are many many millions of yeast cells
suspended in the actively fermenting wort you are racking.

>fermentation. However, about half the time I notice that
>fermentation comes to a complete halt for up to 3 or 4 days, after
>which it slowly resumes. Any ideas?

I'm going to go out on a limb and suggest that the infusion of new
oxygen caused by improper racking might have triggered another
respiration phase in the yeast, causing the pause you observed.

--Pete Soper

Date: Wed, 6 Sep 89 15:32 EST
From: MARKIEWI%CSHLAB.BITNET@CUNYVM.CUNY.EDU
Subject: Video

Has anyone seen the new homevideo "A Video Guide to Homebrewing" ?
it is by Papazian and a few others... and I was wondering if it
was worth watching?

Peter Markiewicz
MARKIEWI@CSHLAB.Bitnet

Date: 6 Sep 89 17:18:08 EDT (Wed)
From: mds@wang.WANG.COM (Marc San Soucie)
Subject: Doric Ale Yeast, and CWE

A while back Martin A. Lodahl wrote:

> ... and not content with trying a new recipe and
> unfamiliar hops, I also used a yeast I hadn't tried before: Doric.

> The yeast gave me a bit of a scare, in that it seemed very slow to
> start, and formed a softer-appearing cap than the yeasts I'm
> accustomed to (Edme and Red Star) (yes, I know). Has any kind HBD
> reader used Doric before? Is it as attenuative as Edme? As
> "estery" as Red Star Ale? Is it, for that matter, an ale yeast at
> all? Youth (?) Wants to Know ...

I have brewed a scullion of beers with Doric Ale yeast now, most of them Amber Ales (Pale Ales in some books, sweet browns in others), and have been so pleased with the results that I keep a stack of it around for emergency use in case some new experimental yeast doesn't pan out and a kick start is needed. Doric is indeed less attenuative than Edme and Red Star, producing in my Amber ales a nice sweet flavor with no harshness and full body. I would describe it as a fine, conservative, failsafe yeast which appears to impart no special flavors of its own.

On a related subject, I have an interesting beer fermenting in my basement which is beginning to annoy me, as it has been in the secondary fermenter for nearly 12 weeks now at between 66 and 75 degrees, and shows no signs of slowing down. The fermentation collar of bubbles is thick and active, and there are no signs of filth or perversion that would indicate contamination. The yeast involved is CWE dried ale yeast, from England. I mean, I've heard of attenuative yeasts, but I really have to wonder what the heck those little beasties are chewing on by now. It was only a two-can Amber recipe!

Maybe they're working their way through the glass.
Maybe I should start to really worry. Or call the police.

Marc San Soucie
The John Smallbrewers
Massachusetts
mds@wang.wang.com

Date: Wed, 6 Sep 89 17:28 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Dextrin Malt - does it self-convert?

Doug Roberts posted a recipe the other day -

- > 7# light syrup
- > 2# Cara Pils (dextrin malt)
- > 2# light crystal
- > 1# extra rich crystal
- > 1/2 oz Hallertauer hops (5.0% Alpha acids)
- > 1.0 oz Willamette hops (4.5% AA)
- > 1 tsp salt, 1 tsp Citric acid, 1 tsp yeast nutrient
- > 1 TBL Irish Moss
- > 11.5 oz Edme Yeast

> I mashed the cara & crystal malts for 2 hours at 140 F, then sparged
> to about 4 gallons.

Having recently discovered Dextrin Malt, this recipe looks pretty good to me. I like the color, taste, and aroma of this malt.

I always thought that both crystal malt and dextrin malt contain no enzymes. If this is the case, why a 2 hour mash? Just a short steep in warm water should do the trick.

Is 'rich crystal' just a darker version of 'ordinary crystal'? I've noticed a WIDE variation in color in crystal malts.

Mike Fertsch

Date: 31 Aug 89 07:15:10 PDT (Thursday)
From: "Richard_A_Morano.WBST311"@Xerox.COM
Subject: Re: Homebrew Digest #241 (August 30, 1989)

Steve Conklin,

How does someone get the catalog you mention? What is their phone number, etc.? I have a commercial keg system and have thought about brewing my own. Perhaps you could share the steps you went through to keg homebrew.

End of HOMEBREW Digest #246, 09/07/89

Date: Thu, 7 Sep 89 10:27:45 EDT

From: cwjcc!abvax.UUCP!calvin.icd.ab.com!bwc@gatech.edu (Barry Cunningham)

Subject: Book descibing differences between different beer styles

Patrick Stirling asks:

"Can anyone recommend a book that describes the differences between different styles of beer? E.g. Maerzen, Trappist, Bock, Alt, etc. I'd like something pretty detailed, that describes what gives each style its individual character."

I just got my copy of Recipes from the Winner's Circle, published by the American Homebrewers Association. It contains descriptions of the various beer style categories used in the AHA competitions. But better yet, it also contains recipes from the winners in these competitions over the past several years. Most categories include both extract and all-grain recipes. I heartily recommend it.

If you just want descriptions though, you can find these in Papazian's book, The Complete Joy of Home Brewing, or the descriptions of the categories for homebrew competitions that appeared in several of the issues of Zymurgy from early this year. I suppose that Michael Jackson's books on beers of the world really have the definitive descriptions of all the types you're looking for, but I haven't actually read them myself yet. I'm sure I will break down and buy them soon (or drop enough hints so that I get them for a Christmas present or something).

-- Barry Cunningham

Date: Thu, 7 Sep 89 10:56 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Beer style literature

pms%jammer@Sun.COM (Patrick Stirling) writes:

>Can anyone recommend a book that describes the differences between
>different styles of beer?

The "Simon & Schuster Pocket Guide to Beer" written by Michael Jackson contains descriptions and ratings for many different beers. There are descriptions of different beer styles but this is not the main objective of this book. "The Essentials of Beer Style" written by Fred Eckhardt has very specific descriptions of different beer styles along with things like starting and finishing gravity, color, bitterness etc. The Malt Extract Special issue of Zymurgy has descriptions and recipes for different beer styles. You may also want to contact the American Homebrewers Association about their Beer Judge certification program. They have a "study package" that will include information about beer styles.

- mg

Mark Gryska gryska@cs.umass.edu

Date: Thu, 7 Sep 89 14:12:22 -0400
From: Pete Soper <soper@encore.com>
Subject: mashing mystery

The discussion of crystal and dextrin malts and mashing vs steeping raises a fundamental question that has been bugging me for a long time. You may recall I asked this question many moons ago but never got a reasonable answer: The main purpose of crystal and dextrin malts is to provide residual sweetness via unfermentable dextrins. With this as a given (and ignoring "body", "pallet fullness", and color issues), why should these malts be mashed with regular malts and the dextrin->maltose enzymes the regular malts contain? Surely this causes all or part of the specialty malt's dextrins to be converted to simple, fermentable sugars?

Given this I would stop mashing specialty malts together with my pale or lager malt except for one thing. I am told that even specialty malts like these need a protein rest (assuming they are not fully modified - in other words virtually anything made in the USA). So where do I get these protolytic enzymes to break down the big proteins and keep me haze free? From the regular malt whose other enzymes will nibble the specialty malt's dextrins into maltose. Catch-22.

What am I missing?

Date: Thu, 7 Sep 89 23:18:53 PDT
From: ephram@violet.berkeley.edu
Subject: re: SG adjustments

>From: Darryl Richman <darryl@ism780c.isc.com>

>From: ephram@violet.berkeley.edu

>">and on Doug Roberts (HBD #236)

>">

>"> (T x 1.449E-4 - 0.009) + SG(uncorrected) = SG(corrected)

>"

>"This formula does not hold true for 60 degrees F. ...

Here I state the formula does not conform to the published reference that I have (Byron Burch).

>My goodness! Do you really think that your measurements are accurate

>beyond 3 places on a hydrometer?

No, I do not even think that I can accurately read to .001 with one (although I do anyway :-).

Darryl goes on to say things about significance and accuracy of hydrometers.

My reply:

That a hydrometer only measures in increments of .002 and the #'s I am

talking in my posting are well below significance here I do not argue.

I _do_ however like my sources to agree with each other. All that I

have read, and seen, has said SG v. temp is not linear. Maybe it

approaches linearity over some range of temps but not over the whole scale.

Now if the formula represents close enough for temps between 60 and 100 F

then it should say so. I might even use it. My point is that the formula

is not correct for the whole range of temp's (32 - 212 F) and should

come with some kind of caveats.

I would like to add that this forum has been wonderfully free of flames,

and, it is not my intention to start any now. If this posting (or my

pprevious one) was too strong I appologize. My intent was mereley to

point out my observtion about the formula.

We must prevent those commies from compromising the integrity of our
precious bodily fluids. -Gen. Jack D. Ripper

Ephram Cohen

ephram@violet.berkeley.edu

466 44th St. #1

3210 Tolman Hall

Oakland, CA 94609

Berkeley, CA 94720

End of HOMEBREW Digest #247, 09/08/89

Date: 08 Sep 89 08:01:34 PDT (Fri)
From: florianb@tekred.cna.tek.com
Subject: supplies stores and brew kettle

Recently, a list of home brew supply stores was listed in HB DIG. Two west coast stores were missing from the list. These are:

F. H. Steinbart Co.
602 SE Salmon
Portland, OR 97214
503-232-8793

William's Brewing
14310 Wicks Boulevard
P.O. Box 2195
San Leandro, CA 94577

William's is where one can order 8.25 gal porcelain-glazed brew pots for much less than the cost of stainless pots.

Date: Fri, 8 Sep 89 09:15:23 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
Subject: More on Specific Gravity & Temperature

I haven't had time to go over to our tech library & research this completely; however, I can supply a little more info.

1.
>From: Darryl Richman <darryl@ism780c.isc.com>

>From: ephram@violet.berkeley.edu
>">and on Doug Roberts (HBD #236)
>">
>"> (T x 1.449E-4 - 0.009) + SG(uncorrected) = SG(corrected)
>">
>"This formula does not hold true for 60 degrees F. ...

I agree with another poster who stated the belief that this small difference is outside the limits of the accuracy of measurement of the hydrometer and the thermometer.

2.
I extracted (yes, that was a pun) some S.G. info from my 47th Edition of The Handbook of Physics & Chemistry for pure ethanol. Realizing fully that this isn't wort data, nevertheless the data shows a linear relationship of S.G. WRT to temperature (again, within the limits of the accuracy of measurement).

T(C) S.G. From The Table S.G. From the Equation Delta (%)
S.G. = -0.000837 X T + 0.80625 100 X (Actual - Estimated) / Actual

0 0.80625 0.80625 0.0
10 0.79788 0.79788 0.0
20 0.78945 0.78951 - 0.008%
30 0.78097 0.78114 - 0.02%

3.
Again, from the deep, dark recesses of my memories, I believe that this linear relationship holds for aqueous sugar solutions as well.

--Doug

=====
Douglas Roberts |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602 |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569 |
dzzr@lanl.gov |
=====

Date: Fri, 8 Sep 89 09:27:32 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: More on the great mashing mystery

I've had numerous questions/comments regarding the last recipe that I posted in which I mashed cara pils and crystal malted barley for 2 hours at 140 F. My intent in so doing was to extract the dextrins (not mash) without having to add the grains to the boil. I was experimenting to see if flavor of the wort would be different, perhaps due to fewer tannins from not boiling the grains. All I can say is that the wort was delicious. We'll have to wait to see about the beer!

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
```

Date: Fri, 8 Sep 89 11:43:32 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Extra Rich Crystal

Mike Fertsch asks:

> Is 'rich crystal' just a darker version of 'ordinary crystal'? I've
> noticed a WIDE variation in color in crystal malts.

So far as I can tell, it's just crystal that has been roasted at a
slightly higher temperature. Great Fermentations sells three kinds of
crystal malted barley: light, medium, and extra rich. Also, the
crystal has a number associated with it: 20 for light, 40 for medium,
and 90 for extra rich. I don't know what the number stands for,
however.

I tasted the different crystal grains, and the extra rich was more
caramel-like, while the light had a, well, lighter flavor.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
=====
```

Date: 8 Sep 89 06:05:14 PDT (Friday)
From: Crawford.WBST129@Xerox.COM
Subject: Re: mashing mystery

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

>why should these malts be mashed with regular malts and the
dextrin->maltose >enzymes the regular malts contain? Surely this causes all
or part of the
>specialty malt's dextrans to be converted to simple, fermentable sugars?

I can't remember the reason for dextrin malt but as for crystal malt not
all
the starch is converted when it is made. There is still a good percentage
of
starch that isn't converted. The starch that is converted is then
carmelized by the high kiln temperature and cannot be converted by the
enzymes or fermented by yeast and that is what gives the sweetness to the
beer.

>Can anyone recommend a book that describes the differences between
>different styles of beer? E.g. Maerzen, Trappist, Bock, Alt, etc. I'd
>like something pretty detailed, that describes what gives each style
>its individual character."

Another good source is Dave Miller's book "The Complete Handbook of
Homebrewing"
(I think that's the right title). He gives a short description of some
styles
and follows with his recipe for that style. The only problem is the
recipes are
all-grain or partial-extract recipes.

>"The Essentials of Beer Style" written by Fred Eckhardt has very specific
>descriptions of different beer styles along with things like starting and
>finishing gravity, color, bitterness

I haven't been able to get a copy of this. I ordered it about a year ago
(from
Zymurgy) and they just sent my money back saying it wouldn't be available
until
next year.

Greg Crawford

Date: Fri, 8 Sep 89 15:48:32 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: I'm So Infused

I just finished reading Greg Noonan's "Brewing Lager Beer", an outstanding book for the technically inclined. The reason I bought it was to learn the differences between the "infusion", "decoction", and "step" mashing systems, which in other books is usually disposed of in a few lines. By his own admission, Noonan is of the decoction persuasion, while the process I've been mainly following (which I'd always thought was infusion) seems most closely related to the step mash, as he defines it.

The principal difference seems to be that in the step mash the whole mash volume is heated to various temperatures and held there while the enzymes do their thing, while in the decoction mash, a portion of the mash is boiled, then re-introduced as a means of raising the mash temperature. Noonan maintains that certain processes can't be properly conducted without boiling some of the mash, whereas others anathematize the very notion of boiling the grains!

I assume most of us are step/infusion mashers. Has anyone tried both the step/infusion method, and decoction as well? What were your findings? What method do you generally use now? Thanks ...

And if my Porter turns out as expected, I'll post the recipe soon.

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

Date: Fri, 08 Sep 89 15:35:30 EDT
From: hpda!uunet!f131.n109.z1.FIDONET.ORG!John.DeCarlo (John DeCarlo)
Subject: Brewpubs, Microbreweries, Brewing Supplies

I will be in Ottawa in a couple of weeks for business and would like recommendations for Brewpubs or Microbreweries to try to visit. I have a list of those in Ontario, but only one has an address of Ottawa. The others may be just outside Ottawa for all I know. Besides, I don't know if any of them are worth going to :-).

As a side note, is there such a thing as finding interesting brewing supplies (extracts and the like) that would be cheaper to get a small quantity of while I am there? (As opposed to buying stuff from local brewing supply stores in the DC area.)

Thanks.

John "Or even interesting commercial beers or breweries" DeCarlo

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Arpanet: M14051%mwvm@mitre.arpa
Internet: M14051@mwvm.mitre.org
Usenet: John.DeCarlo@f131.n109.z1.fidonet.org (smart)
or [...]!uunet!hadron!blkcat!1!109!131!John.DeCarlo

--
John DeCarlo - FidoNet 1:109/401 - The Black Cat's Shack
Internet: John.DeCarlo@f131.n109.z1.FIDONET.ORG UUCP: ...!uunet!
hadron!blkcat!131!John.DeCarlo

End of HOMEBREW Digest #248, 09/09/89

Date: 9 Sep 89 01:04:58 MDT (Sat)
From: hplabs!gatech!raven!rcd (Dick Dunn)
Subject: doubts about SG temp corrections

I've been watching the discussion of temperature corrections for hydrometer readings for a while. I guess it's time to toss in my twopence.

A quick check in the Rubber Bible seems to indicate that the temperature coefficient of expansion of water over some interesting range (say 50-100 F), while not linear, is not warped enough to give you as much as a point of error relative to a 60 F reference. So that's cool...however:

- How does the expansion change with sugar in the water? There are two questions here. First, how much does the coefficient change--that is, do you have to apply a significantly different temperature correction factor depending on the gravity? Second, does it get more or less linear than the expansion of water?
- What about the expansion of the glass in the hydrometer itself? Is this really negligible?

I've always gone by the (safe, but perhaps overly conservative) rule that you shouldn't try apply temperature corrections outside the range of perhaps 50-75 F. This seems like a good idea given the potential for non-linearity in expansion coefficients, difficulty in getting temperature measurements right, tendency to warm/cool while you take the measurement, etc.

One other note-in-passing: Somewhere there was a discussion of the "potential alcohol" scales on hydrometers. I have two hydrometers. Both show potential alcohol, and both clearly say "by volume", but they're not the same. However, the one that's different (:-) has the zero for potential alcohol at a gravity value other than 1.000. Is this just a simple screwup, or does someone know a reason this might make some sense? Seems wrong to me...I'd expect water to have SG of 1 and potential alcohol of 0.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest #249, 09/10/89

Date: Sun, 10 Sep 89 03:06 CDT
From: postmaster@ihc.att.com

Mail to `estes' alias `local!estes' from `arpa!hplabs.hp.com!homebrew%hpfcmr'
failed.

The error message was: corrupted mailbox.

The message was:

Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP

(15.7/SES42.42) id AA16059; Sun, 10 Sep 89 00:53:04 pdt

Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Sun, 10 Sep 89 01:02:26 mdt

Received: by hpfcmr.HP.COM; Sun, 10 Sep 89 01:00:01 mdt

Date: Sun, 10 Sep 89 01:00:01 mdt
Full-Name: Rob Gardner

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)
Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #249 (September 10, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #249

Sun 10 September 1989

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:
doubts about SG temp corrections (Dick Dunn)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: 9 Sep 89 01:04:58 MDT (Sat)
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Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest #249, 09/10/89

Date: Wed, 6 Sep 89 14:18:01 PDT
From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)
Subject: "How not to open a beer"

Reprinted from Chemical & Engineering News:

"A weird encounter with a non-screw-on beer-bottle cap was reported recently by physician Karanvir Prakash and colleagues at Bronx-Lebanon Hospital Center, Bronx, N.Y.

"The subject, a man aged 36, was `watching a tense baseball game on a hot summer afternoon.' He was opening a bottle of beer with his teeth when the compressed gas inside blew the loosened cap down his throat. Off to the emergency room. The cap had to be removed surgically because its serrations were `firmly embedded' in mucous membrane. The physicians' report of the episode describes the cap carefully as `measuring 2.7 cm in diameter and bearing the words MILLER HIGH LIFE.' The patient came out okay.

"The episode `highlights the hazard of opening bottles of carbonated drinks with the teeth,' say Prakash, et al. They suggest that such drinks be marketed only in cans. You could cut your fingers, but that would appear to be preferable to a bottle cap in the throat."

Alex Stein
alexs@retix.com

Date: Sun, 10 Sep 89 21:07:46 PDT
From: CASEY%MIT.MFENET@CCC.NMFECC.GOV
Subject: CASEY@MIT.MFENET

subject: amateur yeast experiment:

I started brewing only four months ago, and am still in the wild experimentation stage. I quickly became confused about different brands of yeast available, and was able to get almost no reliable information, so I tried an experiment. The results are posted below. I just joined this bboard, so I have no idea if this sort of thing is common. I'd love to hear of other experience or comments along the same line. If this is an old subject, just flame to me directly instead of clogging up the board.

First: I already realize that I used a pretty bad recipe for the test. It had far too much bittering hops for balance. The idea was to look for differences in yeasts, however, so I tried to look through it. I was also experimenting on yeasts suitable for my conditions (Boston in summertime), where the temperatures are ungodly hot, and mold runs rampant. I also realize the problem with my lack of gravity measurements and exact temperatures, sorry.

Don't chew me out for these, but I would be interested to hear if one of the "bad" yeasts might be perfectly good under other circumstances.

7 gallon recipe:

2x 3.3# can M&F light unhopped
.75# M&F light unhopped spray
.75# crystal (steeped while coming to boil)
1 tsp gypsum
2oz clusters boiling
.5 oz cascades finishing
Divided evenly into seven 1 gal bottles, different yeast in each bottle.
Fermented at about 75-85 F.

Results were:

1st: Edme ale - best overall. rounded, slightly sweet. some diacetyl. nice balance. fermented rather slowly (3-4 days).
2nd/3rd: Whitbread ale - lighter, crisp. poorer head. some esters. very fast fermentation.
2nd/3rd: CWE ale - slight yeasty bite. very dry (attenuative). good head. no esters. extremely fast fermentation (frighteningly).

... these three were all quite good, and I have been using them successfully since then. they all rated fairly close together. the remaining four were all quite a bit worse (a very big gap in quality), and I haven't touched them since. none seemed to have spoiled, they just had unforgiveable ester content and/or carbonation qualities. (this could be due to temperature).

4th: M&F ale - heavy yeast bite. flat head. very little ester taste.
5th: Kitzengen lager - (fermented warm) this had the best head and carbonation quality. very dry (attenuative). extremely

bad ester content.

- 6th: Doric ale - yeast bite. very estery. bad head. overall horrible.
- 7th: Red Star ale - same as Doric, but a little worse.

these were the results of two different double blind tests, with only minor variations between the two events. I might try this sort of thing again with a better recipe after it cools down, and include some liquid cultures that I've tried since (with luck); unless somebody else out there has done it for me and can post the results. I have heard that the next issue of Zymurgy will cover yeasts - perhaps all this will be superceded soon.

Jeff Casey CASEY%MIT.MFENET@CCC.NMFECC.GOV

End of HOMEBREW Digest #250, 09/11/89

Date: Mon, 11 Sep 89 02:23 CDT
From: postmaster@ihc.att.com

Mail to `estes' alias `local!estes' from `arpa!hplabs.hp.com!homebrew%hpfcmr'
failed.

The error message was: corrupted mailbox.

The message was:

Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP

(15.7/SES42.42) id AA05222; Mon, 11 Sep 89 00:03:48 pdt

Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Mon, 11 Sep 89 01:02:23 mdt

Received: by hpfcmr.HP.COM; Mon, 11 Sep 89 01:00:02 mdt

Date: Mon, 11 Sep 89 01:00:02 mdt
Full-Name: Rob Gardner

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)
Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #250 (September 11, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #250

Mon 11 September 1989

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Homebrew Digest #249 (September 10, 1989)
doubts about SG temp corrections (Dick Dunn)
"How not to open a beer" (Alex M. Stein)
CASEY@MIT.MFENET (CASEY)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Sun, 10 Sep 89 03:06 CDT
From: postmaster@ihc.att.com

Mail to `estes' alias `local!estes' from `arpa!hplabs.hp.com!homebrew%hpfcmr'
failed.

The error message was: corrupted mailbox.

The message was:

Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP

(15.7/SES42.42) id AA16059; Sun, 10 Sep 89 00:53:04 pdt

Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Sun, 10 Sep 89 01:02:26 mdt

Received: by hpfcmr.HP.COM; Sun, 10 Sep 89 01:00:01 mdt

Date: Sun, 10 Sep 89 01:00:01 mdt
Full-Name: Rob Gardner

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)
Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #249 (September 10, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #249

Sun 10 September 1989

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:
doubts about SG temp corrections (Dick Dunn)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: 9 Sep 89 01:04:58 MDT (Sat)
From: hplabs!gatech!raven!rcd (Dick Dunn)
Subject: doubts about SG temp corrections

I've been watching the discussion of temperature corrections for hydrometer readings for a while. I guess it's time to toss in my twopence.

A quick check in the Rubber Bible seems to indicate that the temperature coefficient of expansion of water over some interesting range (say 50-100 F), while not linear, is not warped enough to give you as much as a point of error relative to a 60 F reference. So that's cool...however:

- How does the expansion change with sugar in the water? There are two questions here. First, how much does the coefficient change--that is, do you have to apply a significantly different temperature correction factor depending on the gravity? Second, does it get more or less linear than the expansion of water?
- What about the expansion of the glass in the hydrometer itself? Is this really negligible?

I've always gone by the (safe, but perhaps overly conservative) rule that you shouldn't try apply temperature corrections outside the range of perhaps 50-75 F. This seems like a good idea given the potential for non-linearity in expansion coefficients, difficulty in getting temperature measurements right, tendency to warm/cool while you take the measurement, etc.

One other note-in-passing: Somewhere there was a discussion of the "potential alcohol" scales on hydrometers. I have two hydrometers. Both show potential alcohol, and both clearly say "by volume", but they're not the same. However, the one that's different (:-) has the zero for potential alcohol at a gravity value other than 1.000. Is this just a simple screwup, or does someone know a reason this might make some sense? Seems wrong to me...I'd expect water to have SG of 1 and potential alcohol of 0.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965
or rcd@raven.uucp

End of HOMEBREW Digest #249, 09/10/89

Date: Wed, 6 Sep 89 14:18:01 PDT
From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)
Subject: "How not to open a beer"

Reprinted from Chemical & Engineering News:

"A weird encounter with a non-screw-on beer-bottle cap was reported recently by physician Karanvir Prakash and colleagues at Bronx-Lebanon Hospital Center, Bronx, N.Y.

"The subject, a man aged 36, was `watching a tense baseball game on a hot summer afternoon.' He was opening a bottle of beer with his teeth when the compressed gas inside blew the loosened cap down his throat. Off to the emergency room. The cap had to be removed surgically because its serrations were `firmly embedded' in mucous membrane. The physicians' report of the episode describes the cap carefully as `measuring 2.7 cm in diameter and bearing the words MILLER HIGH LIFE.' The patient came out okay.

"The episode `highlights the hazard of opening bottles of carbonated drinks with the teeth,' say Prakash, et al. They suggest that such drinks be marketed only in cans. You could cut your fingers, but that would appear to be preferable to a bottle cap in the throat."

Alex Stein
alexs@retix.com

Date: Sun, 10 Sep 89 21:07:46 PDT
From: CASEY%MIT.MFENET@CCC.NMFECC.GOV
Subject: CASEY@MIT.MFENET

subject: amateur yeast experiment:

I started brewing only four months ago, and am still in the wild experimentation stage. I quickly became confused about different brands of yeast available, and was able to get almost no reliable information, so I tried an experiment. The results are posted below. I just joined this bboard, so I have no idea if this sort of thing is common. I'd love to hear of other experience or comments along the same line. If this is an old subject, just flame to me directly instead of clogging up the board.

First: I already realize that I used a pretty bad recipe for the test. It had far too much bittering hops for balance. The idea was to look for differences in yeasts, however, so I tried to look through it. I was also experimenting on yeasts suitable for my conditions (Boston in summertime), where the temperatures are ungodly hot, and mold runs rampant. I also realize the problem with my lack of gravity measurements and exact temperatures, sorry.

Don't chew me out for these, but I would be interested to hear if one of the "bad" yeasts might be perfectly good under other circumstances.

7 gallon recipe:

2x 3.3# can M&F light unhopped
.75# M&F light unhopped spray
.75# crystal (steeped while coming to boil)
1 tsp gypsum
2oz clusters boiling
.5 oz cascades finishing
Divided evenly into seven 1 gal bottles, different yeast in each bottle.
Fermented at about 75-85 F.

Results were:

1st: Edme ale - best overall. rounded, slightly sweet. some diacetyl. nice balance. fermented rather slowly (3-4 days).
2nd/3rd: Whitbread ale - lighter, crisp. poorer head. some esters. very fast fermentation.
2nd/3rd: CWE ale - slight yeasty bite. very dry (attenuative). good head. no esters. extremely fast fermentation (frighteningly).

... these three were all quite good, and I have been using them successfully since then. they all rated fairly close together. the remaining four were all quite a bit worse (a very big gap in quality), and I haven't touched them since. none seemed to have spoiled, they just had unforgiveable ester content and/or carbonation qualities. (this could be due to temperature).

4th: M&F ale - heavy yeast bite. flat head. very little ester taste.
5th: Kitzengen lager - (fermented warm) this had the best head and carbonation quality. very dry (attenuative). extremely

bad ester content.

6th: Doric ale - yeast bite. very estery. bad head. overall horrible.
7th: Red Star ale - same as Doric, but a little worse.

these were the results of two different double blind tests, with only minor variations between the two events. I might try this sort of thing again with a better recipe after it cools down, and include some liquid cultures that I've tried since (with luck); unless somebody else out there has done it for me and can post the results. I have heard that the next issue of Zymurgy will cover yeasts - perhaps all this will be superceded soon.

Jeff Casey CASEY%MIT.MFENET@CCC.NMFECC.GOV

End of HOMEBREW Digest #250, 09/11/89

Date: Mon, 11 Sep 89 08:41 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Color of Crystal Malts

Doug Roberts and I am been discussing crystal malts -

>> Is 'rich crystal' just a darker version of 'ordinary crystal'? I've
>> noticed a WIDE variation in color in crystal malts.

> So far as I can tell, it's just crystal that has been roasted at a
> slightly higher temperature. Great Fermentations sells three kinds of
> crystal malted barley: light, medium, and extra rich. Also, the
> crystal has a number associated with it: 20 for light, 40 for medium,
> and 90 for extra rich. I don't know what the number stands for,
> however.

These numbers are 'Degrees Lovibond', and are a measure of the color a
grain will impart to a wort. The higher the number, the darker the grain,
and the darker the beer. My current bag of crystal is marked Crystal-55
(55 Degrees L.), and is a bit too dark for my recipes.

I use Degrees Lovibond to formulate recipes. You simply multiply the weight
of the grain times its Lovibond rating and divide by the number of gallons
or wort made. Do this for each grain, adding up the color contribution
from each source. The special all-grain issue of Zymurgy (4 years ago?)
has a table listing color for different beer styles. I'll post this table
if I can remember to bring the issue in to work.

Mike Fertsch

Date: Mon, 11 Sep 89 09:59:58 EDT
From: davidc@northstar27.Dartmouth.EDU (David Carter)
Subject: Buffalo brewpubs?

I'm going to be at the NYSIS (New York State Institute on Superconductivity) conference on 9/19- 9/21, and I am looking for recommendations on brewpubs or local beers in the Buffalo area. Also, if anybody else who reads this letter is going to be there, let me know. Perhaps we can trade a couple of homebrews.

I'm e-mailable at: david.carter@dartmouth.edu

Date: Sun, 10 Sep 89 18:40:48 -0500 (CDT)
From: "Brian CapouchA.hduSM:8:8" <brianc@zeta.saintjoe.EDU>
Subject: Lagering Temperatures

I haven't seen anything on this yet in the short time I've been part of this forum--and it's something that for me, as a mostly-lager brewer, is of the utmost importance:

How long do you experts leave your lagers to ferment? I toured Anheuser-Busch last weekend, and they tell me that Budweiser takes about 20 days from mash to departure from the brewery.

I have a refrigerator with a timer that controls the temperature, with a little twiddling, at just under 50 degrees. I have found that even after two weeks (using three different yeasts) that I still have to warm the beer up for a few days to finish fermenting, so as to avoid the costly and dangerous situation I had the one time that I *didn't* do so--all five gallons turned into mini-grenades when I bottled them.

Even once that problem is solved, how long do the big boys of homebrewing lager for, and what price is paid for leaving the bottled beer at room temperature.

Perhaps there has been ample discussion of this previously; I don't have the archives.

Brian Capouch
Thinking-of-brewing-as-an-adjunct-to-a-country-restaurant
Saint Joseph's College
brianc@saintjoe.edu

Date: Mon, 11 Sep 89 10:20:17 EDT
From: hpda!uunet!f131.n109.z1.FIDONET.ORG!John.DeCarlo (John DeCarlo)
Subject: Re: Papazian's CJoHB

>From: kent@happym.wa.com (Kent Forschmiedt)
>
>My favorite two books are William Mares' "Making Beer" (I think that's the
>whole title) and the well known "The Complete Joy of Homebrewing," by
>Charlie Papazian.
>...
>Papazian's book is closer to a textbook; the anecdotes are short and it
>isn't a chronicle. It has lots of recipes, including some unusual beers
>and mead. The technical information is broader and more complete, but it
>still isn't a reference manual. The book's worst feature is its lack of
>an index.

For those people who want an index to CJoHB, they can call Fidonet Node
1:109/327, at 301-891-SUDS (7837) and download TCJOHB.NDX. This file was
developed and uploaded by Steve Conklin, to give credit where credit is due.

John "Yes, the work has already been done" DeCarlo

Fidonet: 1:109/131
Arpanet: M14051%mwvm@mitre.arpa
Internet: M14051@mwvm.mitre.org
Usenet: John.DeCarlo@f131.n109.z1.fidonet.org (smart)
or [...]!uunet!hadron!blkcat!1!109!131!John.DeCarlo

--

John DeCarlo - FidoNet 1:109/401 - The Black Cat's Shack
Internet: John.DeCarlo@f131.n109.z1.FIDONET.ORG UUCP: ...!uunet!
hadron!blkcat!131!John.DeCarlo

End of HOMEBREW Digest #251, 09/12/89

Date: Mon, 11 Sep 89 8:32:39 CDT
From: Steve Conklin <hpfcla!hplabs!amdahl!uunet!tesla!steve>
Subject: What the numbers mean (crystal 40, etc)

roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
writes:

> Mike Fertsch asks:
>
> > Is 'rich crystal' just a darker version of 'ordinary crystal'? I've
> > noticed a WIDE variation in color in crystal malts.
>
> So far as I can tell, it's just crystal that has been roasted at a
> slightly higher temperature. Great Fermentations sells three kinds of
> crystal malted barley: light, medium, and extra rich. Also, the
> crystal has a number associated with it: 20 for light, 40 for medium,
> and 90 for extra rich. I don't know what the number stands for,
> however.
>

The number refers to "degrees Lovibond", which is a measure of the amount of color which the malt contributes to the wort. This is useful for formulating recipes. More information can be found in Noonan's book, and in the All-grain issue of Zymurgy. There was an article in a recent Zymurgy which described how to measure the color of a finished beer, to see how close you are to the target.

BTW, I did see the request for more kegging information, and for the Rapids number (again). The Rapids number is 800-553-7906, but things are a little too wild for me to sit down and write much about kegging. This is my last week at Intergraph, and next Monday I return to the life of a full-time student. I'll still get the brewsletter, and in a few weeks, I hope I'll have time to participate again. Meanwhile, I ran out and bought the Hunter controller for my lagering frig, and it's perfect for the application!

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL 35807 (205) 772-4013

As of 9-12-89, my address will be: uunet!ingr!b11!conk!steve.

Date: 12 September 1989 0836-PDT (Tuesday)

From: thode@nprdc.navy.mil (Walt Thode)

Subject: Brewpub list revisited

Awhile back I put out a call for submissions to a brewpub list I wanted to compile, and said I'd send the list to this group if I received anything. The offer still holds. I've seen several requests recently for information about brewpubs in areas about to be visited by members of this group. The list I'd like to compile would be useful to those individuals and to others if we could get it complete enough.

The only responses I got to my earlier request were a private message about Cincinnati area brewpubs, a public one about Chicago brewpubs and another public one with an address of a source for a list of brewpubs, which I have not yet received.

I'm still interested compiling a list, along with short reviews of the beers offered. Anyone who wants to contribute should send relevant materials to me.

--Walt Thode ARPA: thode@nprdc.navy.mil
 UUCP: [everywhere_else]!ucsd!nprdc!thode

End of HOMEBREW Digest #252, 09/13/89

Date: 12 Sep 89 16:16:10 PDT (Tue)
From: florianb@tekred.cna.tek.com
Subject: lagering times and temps

In HB.DIG #251, Brian Capouch asks:

>How long do you experts leave your lagers to ferment? I toured Anheuser-Busch
>last weekend, and they tell me that Budweiser takes about 20 days from mash
>to
>departure from the brewery.
>...
>Even once that problem is solved, how long do the big boys of homebrewing
>lager
>for, and what price is paid for leaving the bottled beer at room temperature.

I'm not an expert, but I CAN type and blabber, for its own value. I recently asked the same questions in this forum, and received various answers. From my limited experience, I recommend at least a month in the fermenter at less than 48 degrees, and lager at reduced temperature (around 32 degrees) for at least one more month. Two months is better, and up to six months would be great, according to the good books, but my brews never last that long...

As for temperature increases, that's a really good question...I have avoided allowing the temperature to go above 32 degrees after lagering, as recommended by one of my books. However, I don't know if this is necessary. During the time I lived in Germany, I purchased quite a lot of beer from the "Getrankmarkts", which are nothing more than back-door stores full of cases of beer. Some were tucked away in alleys, while others were nothing more than converted lower levels of dwellings. The temperatures ranged various, and in some cases were way up there at 70 degrees, I bet. Indeed, some of the beers still had live yeast ("Hefe Weizen"), so these should come under the home brew lager category. It's anyone's guess whether the yeasts autolyzed under these conditions, but I always enjoyed them. If the Germans can do this routinely and produce such good brews, I suspect that even our unfiltered homebrew will survive it. Other opinions?

[florian bell, somewhere in central oregon]

ATTN: JOHN ISENHOUR (FROM CHER) ("FEINSTEIN")
Stouts and Mugs ("Lance "Bub" Smith")

HOME BREW Digest #221 Sat 05 August 1989
Sweet stouts ("1107-CD&I/VIRUS DISEASES")
Homebrew digest entry ("ERIC HALLMAN, CLIENT SERVICES X3922")
ginger beer, yeast culturing (BROWN)
Re: cold break (Gordon Hester)

HOME BREW Digest #222 Tue 08 August 1989
Connecticut Brewers (Joseph Palladino)
Taking homebrew into Canada (Jonathan Corbet)
Honey in beer (dw)
Bottle Question (James Kolasa)
Re: Steam Beer (Michael Eldredge)
source for glycerol, aseptic technique ("1107-CD&I/VIRUS DISEASES")
re: yeast culturing (Darryl Richman)

HOME BREW Digest #223 Wed 09 August 1989
IBC Root Beer Bottles (Alex M. Stein)
Oktoberfest beer, anyone (Russ Pencin)
IBC bottles ("FEINSTEIN")
Homebrew Digest sign-up (Ken Ellinwood)

HOME BREW Digest #224 Thu 10 August 1989
newsletter illustrations ("1107-CD&I/VIRUS DISEASES")
Ginger beer ("")
Finnish Non-Alcohol Brew (Gary Benson)

HOME BREW Digest #225 Fri 11 August 1989
Re: Ginger beer (dw)
re: newsletter illustrations (Darryl Richman)
Finnish Brew (Tom Hotchkiss)
Bisulphite in canner (florianb)
Canadian entry (mhalley)
Ginger beer ("")
TREAACLE - How do I prime with it? (Mike Fertsch)
Ginger Beers ("Lance "Turtle" Smith")
sodium metabisulfite (iwtio!korz)
Brew Book List / comment on Glyserine / Yeast Query (LLUG_JI)
Helpful Hints on Making Beer (Dr. T. Andrews)

HOME BREW Digest #226 Sat 12 August 1989
Re: TREAACLE (a.e.mossberg)
Culturing SN yeast (Robert Virzi)
re: yeast odors (Darryl Richman)
Barley Tea Beer (Erik Asphaug)
Chicago micro's (BROWN)
Boring subject lines ("")
Re: Ginger Beer (Dr. T. Andrews)

HOME BREW Digest #227 Sun 13 August 1989
Re: Culturing SN Yeast ("Allen J. Hainer")

Honey, Molasses, and Ginger (kipps)

HOME BREW Digest #228 Tue 15 August 1989

More about honey (dw)
Re: Culturing SN Yeast (Pete Soper)
Culturing Residual Yeast (florianb)
re: Culturing SN yeast (Darryl Richman)
re: Chicago's Micros (Darryl Richman)
Brewpubs (Walt Thode)
mailing (scotth)
Seiben's (iwtio!korz)
Harvesting Hops (Crawford.WBST129)

HOME BREW Digest #229 Wed 16 August 1989

Growing Hops (Terry Noe)
Re: Chicago Brewpubs (beckley)
Beer judge exam, Connecticut (drutx!homer)
Moving to Houston... (Jerry Burch)
Stouts and Mugs (Doug Roberts @ Los Alamos National Laboratory)

HOME BREW Digest #230 Thu 17 August 1989

homegrown hops - yield, drying (Dick Dunn)
The Gravity of the Situation (Mike Fertsch)
Grain Grinding (Steve Anthony)
Great Fermentations, more info (Doug Roberts @ Los Alamos National Laboratory)

HOME BREW Digest #231 Fri 18 August 1989

Re: homegrown hops - yield, drying (dw)
signoff (mhalley)
Re: Homebrew Digest #230 (August 17, 1989) (Stanley Dunn)
Great Fermentations, more info (drutx!homer)
Yeast Suppliers ("Allen J. Hainer")
Re: The Gravity of the Situation
(Patrick Stirling (Sun USHQ Consulting Services))
The Gravity of the Situation (Doug Roberts @ Los Alamos National Laboratory)

HOME BREW Digest #232 Sat 19 August 1989

Re: SG different from recipe (Crawford.WBST129)
Re: Hydrometer calibrations (Roger Rose)

HOME BREW Digest #233 Mon 21 August 1989

Cherry brew outcome ("FEINSTEIN")
RE: Specific Gravity Different (Brian Capouch HFTmQ)

HOME BREW Digest #234 Tue 22 August 1989

Chlorine ("Allen J. Hainer")
Specific Gravity Different (Doug Roberts @ Los Alamos National Laboratory)
Follow-up on pilsner (florianb)
Brewpub Listings (John DeCarlo <m14051@mwvm>)

HOME BREW Digest #235 Wed 23 August 1989

Chicago micro redux (BROWN)

Cherries in the Scum (er..Snow) (kevin w. holroyd)
Anyone familiar with this magazine? (csun!fedeva!bill)
back issues of homebrew digest (System PRIVILEGED Account)

HOME BREW Digest #236 Thu 24 August 1989
Chlorine and such. ("")
Brewing/Brewpub Magazines (Mike Fertsch)
programmable thermostat update (Pete Soper)
Saccharin (Brian Capouch HFTmQ)
root beer question (florianb)
More on specific gravity (Doug Roberts @ Los Alamos National Laboratory)
Specific Gravity Different (Doug Roberts @ Los Alamos National Laboratory)
Re: Chlorine (Dr. T. Andrews)

HOME BREW Digest #237 Fri 25 August 1989
supply sources (Joe Kagenski)
Clarification regarding sterilization.....
(Doug Roberts @ Los Alamos National Laboratory)
Cornelius Kegs (man)
Still looking for tapping info (plus a Chicago brewpub comment)
(Edward A Estes +1 312 982 3969)
well water (Doug)
hops and light (cwilson)
Re: Chlorine (dw)

HOME BREW Digest #238 Sat 26 August 1989
"Hunter Energy Monitor AC" model 42205 thermostat (Crawford.WBST129)
St. Louie Brewies? (Brian Capouch HFTmQ)
root beer question (Arun Welch)

HOME BREW Digest #239 Sun 27 August 1989
re: hops and light (Darryl Richman)
Cornelius kegs (Darryl Richman)

HOME BREW Digest #240 Tue 29 August 1989
Hunter Thermostat (take two) (Pete Soper)
Book recommendation wanted (Bruce Buck - Sun ECD Hardware)
Archives (a.e.mossberg)
Re: supply sources (list) (Michael Eldredge)
Doric Yeast (Martin A. Lodahl)
Hot & Cold Breaks (Martin A. Lodahl)
Re: well water (Martin A. Lodahl)

HOME BREW Digest #241 Wed 30 August 1989
What you need for a kegging system (Steve Conklin)
Who is Elbro Nerkte, anyway? (Steve Anthony)
Books and Yeast (Patrick Stirling [Sun Consulting Services Mtn View])
Re: Book recommendation wanted (Martin A. Lodahl)
Several Things ("Brian CapouchfEHFTmQ:8:8")
CAMRA membership (Pete Soper)

HOME BREW Digest #242 Thu 31 August 1989
SG vs Temperature Formula (Tom Kuhn)

Attenuative Yeasts (Martin A. Lodahl)
extract efficiency (Pete Soper)

End of HOMEBREW Digest #253, 09/14/89

Date: Thu, 14 Sep 89 11:33:36 PDT
From: Marty Albini <hplabs!hpsdl39!martya>
Subject: Yeast experiments

Jeff Casey reported his experiments with yeasts, and I thought I might add to (or further confuse) the discussion. His experiment, with seven different yeasts in one gallon batches, is more ambitious than my own. I tried three different yeasts (Red Star Ale, Red Star Lager, and M&F Ale) with three different temperature profiles. The ale yeasts were fermented warm (68-73F) and the lager yeast was done warm, done warm with a 50F lagering period, and fermented at 50F and lagered: five one-gal batches in all.

The recipe was Papazian's "The Sun Has Left Us On Time Steam Beer." I was looking for a light-bodied brew to serve at a party to non-fanatics, so I didn't want to stray too far from Budmillob, but I wanted something with some character in case I had to finish the leftovers.

The local homebrew club (QUAFF) did the tasting for me. Overall winner (dry, best head, no funny notes) was M&F, second was the "cold steam" (lagered, warm fermented lager yeast). When I ask them which they'd recommend for my intended audience, the order reversed (cold steam won). Nobody liked the lager or the Red Star Ale, the "warm steam" was third.

[Jeff describes the recipe he used, which included two oz Cluster hops for bittering...]
>First: I already realize that I used a pretty bad recipe for the test. It >had far too much bittering hops for balance. The idea was to look for >differences in yeasts, however, so I tried to look through it.
[He goes on to list results for the various yeasts, many of which are judged to suffer from "yeast bite"]

The Cluster hops may make this difficult. I have experienced a nasty aftertaste when using them, which some yeasts soften quite acceptably, and others do not. I was amazed at how much difference the yeast made in hop character. But (back to the point) the "yeast bite" reported is something I've always thought of as a very subtle flavor, which might easily be masked by the Clusters. Maybe someone with more experience in this area could comment on this.

>I was also experimenting on yeasts suitable for my conditions (Boston >in summertime), where the temperatures are ungodly hot, and mold runs rampant.
>I also realize the problem with my lack of gravity measurements and exact >temperatures, sorry. Don't chew me out for these, but I would be interested >to hear if one of the "bad" yeasts might be perfectly good under other >circumstances.

Temperature makes a very noticeable difference. The only difference between a steam beer and a lager is fermentation temperature, and steam beers have a lot more ester tastes (which lager

brewers avoid like death). In my experiment, the cold-fermented lager had a thinner, "cleaner", less complicated taste than the steam beer. Lagering the steam beer seemed to take some rough edges off, though the difference was slight IMHO.

If you anticipate problems with mold infections, you might want to favor a very active yeast, which will beat the mold to the nutrients. M&F ale fermented amazingly actively in my experiment, the next being the warm lager yeast. Either will tolerate <85F pretty well.

Thanks, Jeff, for a very informative article. Please post any further results along these lines.

--

Marty Albini

"To enjoy life, take big bites. Moderation is for monks."

phone : (619) 592-4177

UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya%hp-sdd@hp-sde.sde.hp.com (or @nosc.mil, @ucsd.edu)

CSNET : martya%hp-sdd@hplabs.csnet

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: Thu, 14 Sep 89 13:38:55 -0700

From: kipps@etoile.ICS.UCI.EDU

Subject: Wort Chiller

I would like to add a wort chiller to my homebrew arsenal and am try to decide if I should make one or buy one. What I want is the copper coil type that fits in the boiling pot and attaches to a sink facet. Has anyone made one of these? If so, what diameter of copper tubing should be used, what length, and how much did it end up costing?

-Jim Kipps

Date: 14 Sep 89 09:55:00 PDT
From: "MR. DAVID HABERMAN" <haberland@afal-edwards.af.mil>
Subject: June 1989 Digest Index

HOME BREW Digest #166 Thu 01 June 1989
Boston Ale (pri=8 Marc San Soucie ms 019-890 x76723)
Aluminum pots (Michael Bergman)
Old Faithful (Tom Hotchkiss)
specific gravity measurement problem (GARSKE)
Homebrew Digest #162 (May 28, 1989) (Paul Placeway)

HOME BREW Digest #167 Fri 02 June 1989
Re: Old Faithful (dw)
Measuring Specific Gravity (pisc2b!jnc)
Heyyo again, temporarily. (mhalley)
Re: Homebrew Digest #160 (May 26, 1989) (David Fudenberg)
Re: Old Faithful (Pete Soper)

HOME BREW Digest #168 Sat 03 June 1989
Re: Homebrew Digest #165 (May 31, 1989) (Crawford.WBST129)
HB DIG #167: Cleanliness (florianb)
ginger beer (BROWN)

HOME BREW Digest #169 Tue 06 June 1989
homebrew tuning (Dave Sheehy)
Smelly Beer (Russ Pencin)
Vitamin B's in Homebrew (florianb)
Mega stout eruption (man)
Request addition to homebrew list (Ken Kron)
AHA Convention (Edward C. Bronson)

HOME BREW Digest #170 Wed 07 June 1989
Almost Old Faithfull (Andre Petit/Hydro-Quebec/QC/Canada 514-652-8060)
Lager vs Steam:an experiment (Jason Goldman)
HB DIG#169 Yeasts, etc (florianb)
Yeasts, Sweeter Beers, Bad Smells, Boom (pri=8 Marc San Soucie ms 019-890
x767
Re: specific gravity measurement problem (John D. Polstra)

HOME BREW Digest #171 Thu 08 June 1989
Re: homebrew tuning [for sweeter beer] (Dr. T. Andrews)
Re: filtering also book recommendations (Michael Eldredge)
special ingredients (Tony Burgess)
Megastout (Robert Virzi)

HOME BREW Digest #172 Fri 09 June 1989
Re: Yeasts, Sweeter Beers, Bad Smells, Boom (Dr. T. Andrews)
Mega Stout - The Recipe (man)
herbs in beer ("1107-CD&I/VIRUS DISEASES")

Re: "narcotic herb" (a.e.mossberg)
Re: homebrew tuning (John D. Polstra)

HOME BREW Digest #173 Sat 10 June 1989
Hops, relatives, and REAL beer (BROWN)
herbs in beer (Dick Dunn)
hops and relatives (TEJB0)
Just getting started (Paul A. Ebersman)
Humulus and Siblings (Michael Berry)
Re: Homebrew Digest #172 (June 09, 1989) (Greg Wageman)
herbs in beer ("1107-CD&I/VIRUS DISEASES")
David Line (Pete Soper)
mead (florianb)
Re: Sweet Beers (Mike Fertsch)
Brewing in garbage pails (Where'd all this water come from?)

HOME BREW Digest #174 Sun 11 June 1989
Re: Brewing in garbage pails (Martin Weinberg)
Interesting Ingredients ("Allen J. Hainer")
Re: lots of stuff in Homebrew #173 (a.e.mossberg)

HOME BREW Digest #175 Tue 13 June 1989
Growing Hops and Propagating Vines (Dr. T. Andrews)
Brewing in garbage pails (Michael Bergman)
herbs and mead (BROWN)
Getting Started (pri=8 Marc San Soucie ms 019-890 x76723)
Re: Brewing in garbage pails (florianb)

HOME BREW Digest #176 Wed 14 June 1989
Brewing with Fruit. (bryan)
Mead et al. (Dave Sheehy)
Brew Humor (Steve Anthony)

HOME BREW Digest #177 Thu 15 June 1989
Re: Dave Barry article in #176 (a.e.mossberg)
Response to items in # 176 (JOHN L. ISENHOUR)
Fruit Beers, Mead and the AHA National Conference (rogerl)
Homebrew Mailing List Circulation (rdg)
bad smell while making lager (Dan Crocker)

HOME BREW Digest #178 Fri 16 June 1989
Re: Fruit Beers (dw)
Dextrinous Porter (Peter Klausler)
re: bad smell while making lager (Darryl Richman)
Spices in mead (mhalley)
A Page From The Brewing Journal (pri=8 Marc San Soucie ms 019-890 x76723)

HOME BREW Digest #179 Sat 17 June 1989
Texas Homebrewing is again Legal (sort of) (jmellby)

HOME BREW Digest #180 Sun 18 June 1989
HBU and sanitation (iwtio!korz)

HOMEBREW Digest #181 Mon 19 June 1989
Temperatures higher than 70 F ("Where'd all this water come from?")

HOMEBREW Digest #182 Wed 21 June 1989
Re: High Temperature Fermentation (JOHN L. ISENHOUR)
specific gravity problems, over-carbonation ("1107-CD&I/VIRUS DISEASES")

HOMEBREW Digest #183 Thu 22 June 1989
AHA National Conference and Competition (Mike Fertsch)
Wine Yeast for Imperial Stout? (pbmoss!mal)
Missing Digests (pbmoss!mal)

HOMEBREW Digest #184 Fri 23 June 1989
Beginning mashing & water filters (man)
Wanted: wheat beer recipes (Alex M. Stein)
Thanks! (pbmoss!mal)
Label Images Wanted (John S. Watson)
Canadian homebrew laws? (davet)
Interesting Ingredients ("Allen J. Hainer")

HOMEBREW Digest #185 Sat 24 June 1989
pymment recipe (BROWN)
removing labels (iwtio!korz)
Wheat Beers ("Lance "Bits B We" Smith")

HOMEBREW Digest #186 Mon 26 June 1989
Re: Beginning mashing & water filters (Dr. T. Andrews)
Re: Homebrew Digest #185 (June 24, 1989) (Darryl Richman)

HOMEBREW Digest #187 Tue 27 June 1989
Siphoning (florianb)
Precipitate in wort. (Richard Hargan)
Cyser (dw)
1989 NATIONAL HOMEBREWERS COMPETITION WINNERS (drutx!homer)

HOMEBREW Digest #188 Wed 28 June 1989
Digest 186 (M Nevar)
Re: Siphoning (From: florianb%tekred.cna.tek.com@RELAY.CS.NET) (ferguson ct
71
Re: Siphoning (Jeremy Cook)
RE: Siphoning (Gordon Hester)
re: Siphoning (Darryl Richman)
re: Precipitate in wort. (Darryl Richman)
siphoning & canning wort (Pete Soper)
Re: single-step infusion method (Paul Close)
siphon starting (utah-cs!att!ttrdf!frank)
Homebrew Kits From Around The World (pri=8 Marc San Soucie ms 019-890
x76723)

HOMEBREW Digest #189 Thu 29 June 1989
food-grade bleach (Marty Albini)
Sterilizing Agents (pbmoss!mal)
Yet Another Siphon Start Method (Eric Durbin)

Date: Thu, 14 Sep 89 17:27:31 -0400

From: Pete Soper <soper@encore.com>

Subject: Color computing

Mike Fertsch recently described how to predict the color of a beer by adding up the color contribution of ingredients using their Lovibond numbers. I would like to add a couple of details to this based on my experience. I've been working on a spreadsheet for quite some time that among other things does color prediction. I've had to add to it to compensate for a few important factors.

First, wort darkens while you are making and boiling it. The amount of darkening can vary over a broad range. If you do full wort boil with a heating system that doesn't burn the wort then a fudge factor of around 25% might be right. That is, the color of the wort might come out 1.25 times as dark as what you would expect by just using the Lovibond numbers. For a very long and/or very concentrated boil (e.g. not boiling all the water with the extract), on an electric stove with the kind of pot that is prone to hot spots, the fudge factor needed to account for this could be dramatically higher. In addition to the boil, I believe that handling of hot wort while making it from grain can also cause darkening, especially the transfer from the lauter tun. However I have not tried to quantify this.

The wort lightens in color during fermentation. However the amount of lightening is so slight that I ignore it. For that matter, if you had the equipment to filter the yeast out of your beer you'd probably want to take that into account since other material is filtered out too and this can affect the color. I recently visited a brewpub in England where the brewmaster was moaning about having to deal with this kind of tradeoff. He had a starch haze, but in getting rid of it he lost significant flavor. But enough of that.

The very dark malts can produce color contributions that are hard to predict. The way you grind, steep and sparge them makes a big difference in the amount of color contributed. For example I sampled a club beer last night that had a color of about 13 degrees L which is roughly half way between Bass Ale (10) and Michelob Classic Dark (17). As I'm looking at this beer I'm being told that its maker intended it to be a Porter and included 8 ounces of black patent malt. Huh? A quick bit of pencil work tells me this beer should be around 50-60 degrees L, which is essentially black. A few moments later the club member says "I just cracked the black malt with a rolling pin". Mystery solved.

By contrast I very finely grind the small amounts of chocolate malt I use for color adjustments and get the "expected" color contribution. So my current bias is to grind the heck out of dark malts as part of extracting all the color. However this might be the WRONG thing to do if you do not have a filter bed of some sort to prevent the solid material from getting into your boiling pot. In this case, you'd perhaps be

better off crushing the grain and applying a fudge factor of less than 1 based on experience.

Haze is another thing that you have to account for. If you are making a very pale beer the slightest bit of haze will make the beer appear noticeably darker. Darker beers are also subject to this but it takes a lot more haze to swing the apparent color.

A few months back I got a couple of cylinders and some Michelob Classic Dark and followed the procedure that Breiss developed and Fix described in "Zymurgy" 9 months to a year ago. It works very well and is super for determining the real effects of different dark malts depending upon how you use them.

So let me just run through a quick example to tie this together. I recently made a 5 gallon batch with these ingredients:

7 pounds (normally crushed) 2 row 1.2L Klages malt
1/2 oz finely powdered 350L chocolate malt
8 oz (normally crushed) 3L wheat malt
8 oz (normally crushed) 40L crystal malt

Here are the contributions:

7lb klages X 1.2 = 8.4
.031lb choc X 350 = 10.9
.5lb wheat = 1.5
.5lb crystal = 20

for a total of 40.8

dividing by 5 gallons gives an expected color of 8.2L

Then applying a fudge factor of 1.25 for wort darkening, 1.0 for the dark malt grind and 1.0 for haze gives me 10.3L and this is about what the beer really looks like and what I was after in the first place. If I had put the chocolate malt under a rolling pin I might have only gotten 1/3 the normal color out of it and so would have gotten 8.3L. Applying a .33 fudge factor would have led me to use 1.5oz and so compensate. Likewise, a longer or more concentrated boil (i.e. not boiling all the water with the extract) might have given me twice the darkening or a fudge factor of 1.5 so I'd want to use less chocolate to tune the final color.

--Pete

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs, decvax, gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Thu, 14 Sep 89 22:12:18 mdt
From: att!drutx!homer@hplabs.HP.COM
Subject: Beer judge exam, Houston, Texas

Beer Judge Certification Program Exam

Houston, Texas
October 14, 1989
9:00 AM

Contact:
Brad Kraus
DeFalco's Home Wine & Beer Supplies
(713) 523-8154

Full details on the program are contained in a booklet that can be requested by sending a postal address to: att!drutx!homer, or AHA, PO Box 287, Boulder, CO 80306. Attn: BJCP Administrator

Jim Homer
Co-director BJCP
att!drutx!homer

End of HOMEBREW Digest #254, 09/15/89

Date: Fri, 15 Sep 89 09:30 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Re: Color computing

Pete Soper posted a good article regarding calculation of wort and beer color in yesterday's Digest. I too, use a spreadsheet to predict color (among other things), but am much less careful than Pete. Even so, I've got a few comments to make.

> First, wort darkens while you are making and boiling it. The amount
> of darkening can vary over a broad range.

Very true - I've tried to standardise on my boiling techniques (one hour - no more, no less) so that I get consistient results.

> The very dark malts can produce color contributions that are hard to
> predict. The way you grind, steep and sparge them makes a big
> difference in the amount of color contributed.

Again, very true. I've noticed a big effect in the length of the mash. Long mashes extract a lot more color than short mashes. I've standardised on one hour (no more, no less) mashes. Sparge time and temperature makes a big difference too, but I have not come up with a standard sparging technique.

The big problem (as I see it) is getting correct Lovibond numbers for grains. I've noticed a big variation in color in many malts. Crystal can vary from 20 to 100! I've never pushed the issue with my homebrew shop proprietor, but are these numbers usually available from suppliers? The numbers in the literature are averages and might not be the same as the actual grains used.

Another big problem is with regard to extracts. I use some extract in almost all my batches. For a Lovibond-based color prediction scheme to work, we need to come up with equivalent Lovibond ratings for extracts. The only way I can think of doing this is to make a batch, measure its color, and work backwards to get the equivalent Lovibond rating of the extract. Does anyone have any experience with this?

Mike Fertsch

Date: 15 Sep 89 07:36:12 EDT (Fri)
From: M Nevar <man@garage.att.com>
Subject: Lager ferment temp

>From Mark Nevar

I made a batch of Steam Beer that called for a lager yeast (I used WYeast 2007) fermented at 50 - 55 degrees. I did this and it fermented well for 2 weeks and then stopped. I aged it for the recommended 2 weeks and removed it from the fridge for bottling. As it warmed to room temperature, it began to ferment again. I returned it to the fridge and it stopped. Now, I don't think it is infected, but why would a lager yeast prefer this warmer temperature. Should I bottle it and keep the bottles refrigerated. I haven't taken a sample yet. Any ideas are welcome.

Mark Nevar

Date: Fri, 15 Sep 89 11:55:38 PDT
From: bobc@Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Wort Chiller

> Jim Kipps asks about wort chillers, buy/build, etc.

My brewing buds & I bought a wort chiller from the local shop for ~\$45. I priced the components first, and had a hard time finding the proper fittings to go from small diameter copper to hose fittings. That aside, the price for 50 ft. copper tubing was in the area of \$30, so we were getting to be in the same ballpark, anyway, although I'm guessing that there is actually half that length in the one we bought.

I wanted to comment that I prefer the hose fittings to faucet fittings. I run a hose into the kitchen for the supply side, and I run the outlet to a sprinkler in the yard. In the SF bay area, water use is an issue, so it's nice to be able to not waste the water used in the chiller.

Finally, we are big proponents of the chiller - we feel that it greatly reduces exposure to contamination due to reduced chilling time, increases reproducibility, and enhances the effect of aromatic hops. The last is due to the reduced amount of time which the hops goodies spend at an elevated temperature.

Bob Clark

Date: Fri, 15 Sep 89 13:36:47 PDT
From: greg@sj.ate.slb.com (Greg Wageman)
Subject: Re: Homebrew Digest #254 (September 15, 1989)

Hello, everyone.

I'd like to request the list's consensus on the usefulness of the indices being posted by Mr. Haberman. I in no way wish to denigrate Mr. Haberman for his efforts.

My personal opinion is that these indices consume quite a bit of room in the digest, and are useless to me. I can "grep" through the digests if I need to find a subject; having a list of subjects in yet another digest is at best redundant. I do not want to have to edit them out. Perhaps Mr. Haberman would be willing to mail them to requestors?

No doubt others feel differently. Can we get a majority opinion?

Thanks.

Greg Wageman DOMAIN: greg@sj.ate.slb.com
Schlumberger Technologies UUCP: [uunet,decwrl,amdahl]!sjsca4!greg
1601 Technology Drive BIX: gwage
San Jose, CA 95110-1397 CIS: 74016,352
(408) 437-5198 GENie: G.WAGEMAN

Date: 15 Sep 89 07:49:15 PDT (Friday)
From: Crawford.WBST129@Xerox.COM
Subject: Hunter Energy Monitor

Thanks to ERIK A. HENCHAL for recommending the Hunter Energy Monitor. I bought mine this weekend and it is exactly what I need. I just got my Fall issue of Zymurgy and they include an article on how to install a thermostat in a fridge. The only problem is that their method uses a \$45 honeywell unit (my Hunter cost \$39.95) and it is more work to install.

Greg Crawford

End of HOMEBREW Digest #255, 09/16/89

Date: 16 Sep 89 09:21:10 MDT (Sat)
From: hplabs!gatech!raven!rcd (Dick Dunn)
Subject: restarting fermentation

Mark Nevar <man@garage.att.com> on fermentation of a steam beer - after fermentation at cool temp:

> ...As it warmed to room temperature, it began to ferment
> again. I returned it to the fridge and it stopped...

This may not be resumed fermentation. Remember that the liquid can hold less CO2 at warmer temperatures. As the beer warms up, some of the CO2 will come out of solution, as bubbles. The yeast at the bottom of the fermenter is an ideal place for bubbles to form.

So...are you sure it was really fermenting, and not just releasing excess CO2?

and also...

Subject: indices

Greg Wageman greg@sj.ate.slb.com says:

> I'd like to request the list's consensus on the usefulness of the indices
> being posted by Mr. Haberman...
>...My personal opinion is that these indices consume quite a bit of room
> in the digest, and are useless to me...

I don't find them to be useful either. First, I don't save all digests--many articles are interesting for the moment but only as "conversation" and not "archival quality". I've got limited disk here; it doesn't help to have index entries to articles I've tossed.

A second objection is that they're not really indices; they're tables of contents. One can (as Wageman noted) get a collected table of contents with a one-liner. I suspect the folks who save everything already have ToC scripts of their own. An index--meaning a subject-based list of articles, sorted by subject--would be vastly more useful. It would also be vastly more work; I'm not about to suggest that anyone undertake it.

My third objection relates to the particular software I've got here, although it's a harbinger of a more general problem: My poor antiquated mailer gags (without completely barfing) on a mail message of more than 32Kb. It delivers the mail but tosses a copy back at the sender. (Sorry, Rob!) Friday's digest provoked this problem; the bounce was 37Kb or so. That's my problem and I'm going to replace the mailer asap, but there are other limits elsewhere--one local Internet machine which probably routes a lot of the digest has a 50Kb message limit. If we get digests that large we're going to have massive bouncing with headaches for Rob. The last "index" digest put us 3/4 of the way there.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965

or rcd@raven.uucp

Date: Sat, 16 Sep 89 14:37:54 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: homebrew digest indices

> My personal opinion is that these indices consume quite a bit of room
> in the digest, and are useless to me. I can "grep" through the digests
> if I need to find a subject; having a list of subjects in yet another
> digest is at best redundant. I do not want to have to edit them out.
> Perhaps Mr. Haberman would be willing to mail them to requestors?

it might be nice if the indices were distributed as "special issues",
but considering that after the past digests' indices go out, the rate
of posting will go down to once per month, it doesn't seem to me to be
a serious problem.

sure, you can "grep -i yeast hbd.*", but that's not quite as nice as
having the indices where you see poster's name as well. i run a BBS
(217)384-4311, mention the digest when you logon) where i keep the
digest in monthly archives for download. most of those archives are
>100kbytes. i've had a request from my users for an index so they
would know which archives would be most interesting to download (my
answer was "they're ALL interesting!").

the one problem i have with the posted indices is that the data is
pretty raw. the "RE: homebrew digest #121" subjects are pretty worthless,
and the "from" fields sometimes get pretty wierd. i've toyed with the
idea of digestifying the digest: collect the "best" postings on a
subject from several month's worth digests to create special topical
digests.

btw, i download all the homebrew digests to my BBS for inclusion in
my archives, and i also gate them into a fidonet homebrewing "echo".
if you or someone you know would like to keep up with the digest
without access to the internet, try my BBS or one of the many other
fidonet BBSs which carry the ZYMURGY echo.

wayne hamilton
U of Il and US Army Corps of Engineers CERL
UUCP: [convex,uunet]!uiucuxc!osiris!hamilton
ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Sat, 16 Sep 89 7:47:56 EDT
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: [index for homebrew digest: useful?]

Personally, I'd like the indexes, but I don't like them as part of the digest proper. If they could be sent as separate messages, perhaps a series of messages now and one at the end of each month for the future, that would be nice.

Why not as part of the digest? Other than space, we're looking at a catch-22: want to look something up in the index? Great! What message had the index? Just look in the index to find out!

Just one man's opinion, but considering the one man you may take it as gospel.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #256, 09/17/89

Date: Sun, 17 Sep 89 15:38:33 PDT
From: polstra!jdp@uunet.UU.NET (John D. Polstra)
Subject: Re: Lager ferment temp (M Nevar)

In Homebrew Digest #225, Mark Nevar (man@garage.att.com) asked about a lager yeast brew which fermented out at 50-55 degrees, but then seemed to start fermenting again as the wort warmed up.

Mark, are you sure you were really seeing a resumption of fermentation? Remember, CO2 is much more soluble in wort at low temperatures. My guess is that you were simply seeing some of the dissolved CO2 coming out of solution as the temperature increased and the solubility of the gas decreased.

Relax, don't worry, bottle it, and have a homebrew.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

End of HOMEBREW Digest #257, 09/18/89

Date: Mon, 18 Sep 89 10:07 CDT

From: "What do you mean, what flavor is it? It's a bloody albatross!"

Subject: RE: Homebrew Digest #255 (September 16, 1989)

Not to underrate the effort involved, but I find wading through the indexes (while reading the digest) rather annoying, since I find that the subject headers are not all that informative. I think a seperate mailing list to interested parties would be much better.

- Ted

"It is more difficult to kill a fly with a sledgehammer than to do it with a rolled knighthood scroll." -- Jke Eldberg

Patrick T. Garvin ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra

Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

Date: Mon, 18 Sep 89 09:29:54 PDT

From: willa@hpvclwa

Subject: Lager Ferment Temp

>I made a batch of Steam Beer that called for a lager yeast (I used WYeast 2007)
>fermented at 50 - 55 degrees. I did this and it fermented well for 2 weeks
>and then stopped. I aged it for the recommended 2 weeks and removed it from
>the fridge for bottling. As it warmed to room temperature, it began to
ferment
>again. I returned it to the fridge and it stopped. Now, I don't think it is
>infected, but why would a lager yeast prefer this warmer temperature. Should
>I bottle it and keep the bottles refrigerated. I haven't taken a sample yet.
>Any ideas are welcome.
>
>Mark Nevar

Mark:

I recently made a steam bear with a WYeast lager yeast (I don't remember the number, but could look it up). I too fermented at 50-55 degrees. All visible activity seemed to have stopped within about 10 days. I let it sit two weeks, racked to a secondary, dry hopped, and let it sit another 5 weeks at the same temp. My brew was just extract, hops, water and yeast. It came out very "dry" (seems to have replaced "lite" in beer-marketing-speak). I expect your fermentation was complete on schedule. See the other articles on CO2 capacity of liquids vs. temperature.

. . .Will Allen
willa@hpvcfs1.hp.com

Date: Mon, 18 Sep 89 17:24:51 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Yeast redux

Now this is a little odd: I brewed a batch on August 31 (the Clara Bell Bock beer). I pitched 14 grams of Munton & Fisson and saw a very vigorous and healthy fermentation in the primary. Three days later the head had dropped and I racked to the secondary, whereupon the fermentation nearly died. It puttered along at a very slow rate until a day ago, when it started to pick up. Now, there is fairly active fermentation going on, enough to cause a new light head of very fine bubbles at the top of the secondary.

Any ideas as to what has caused this?

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
=====
```

End of HOMEBREW Digest #258, 09/19/89

Date: Mon, 18 Sep 89 04:56:58 EDT

From: hpda!uunet!f327.n109.z1.FIDONET.ORG!Tim.Weil (Tim Weil)

Subject: BREWNET BBS

Full-Name:

Date: 17 Sep 89 19:30:00 EST (SUN)

From: Tim Weil

Subject: BREWNET BBS

NOTE: as a non-USENET BBS BREWNET serves the brewing community of the DC/VA/MD metro area with links across the country. Here is a partial list of our active files & we are definitely looking to expand. By the by, HB Digest is a great service and we store archives of the message base via the USENET/FIDO gateway.

BREWNET
The HomeBrewer's BBS
(301 891-SUDS)
(FIDO 1:/109/419)

Master File List by Area
Updated: Thu Sep 14 19:06:51 1989

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Download Area #1 - What's Brewing

--
ABINDEX2.NDX 83328 03-25-89 Revised Alphabetical Index All About Beer Mag
BESTBEER.TXT 5376 04-03-89 M. Jackson's Best Beer 4 & 3/4 Star Beer by Sty
BREWNET.LST 6469 08-24-89 A list of files on BREWNET
CALORIES.TXT 1918 08-18-89 Calories & %Alcohol of major commercial beers
MENU.TXT 10240 03-20-89 List of beers served at Brickskellar
WINNERS.AHA 8913 07-11-89 Winners List from AHA Ntl. Confab.

***** 8 total files in area 1
***** 133,140 total bytes in area 1

Download Area #3 - HomeBrew Education

--- FILES: HomeBrew Education ---

AABINDEX.ARC 18048 12-28-88 Index of "All About Beer" Magazine--ARC'd
BREWLA.W.TXT 5226 01-27-89 U.S. Homebrew Law - The Cranston Bill
BREWPU.B.ZIP 6220 09-15-89 National List of Microbreweries (needing edit)
EGYPT.TXT 5093 05-21-89 HomeBrew on the Nile - circa 3400 B.C.
FLAVOR.TXT 19329 01-04-89 Flavors of Beer - GREAT for Judges & Connoisseu
NEWS13.ARC 27065 02-03-89 3rd Wave Client Newsletter
PORTERS.TXT 3072 03-09-89 Survey of Porter - Commercial Brands described
READING.TXT 17792 01-04-89 Review of Books & Periodicals on Beer & Brewing
BREWBOOK.TXT 9323 09-12-89 Books in Print listing of Brewing literature
TASTEINF.TXT 8704 11-23-88 How to Taste Beer
TCJOHB.NDX 23040 10-27-88 Index for The Complete Joy of Home Brewing

***** 10 total files in area 3
***** 136,692 total bytes in area 3
Download Area #4 - Making HomeBrew - Materials & Technique

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--- FILES: Making Homebrew - Materials & Technique ---

AMERCLAS.TXT	2560	03-29-89	Why You Should Choose Only American Classic Mal
BREWLOG1.TXT	2048	09-26-88	Brewlog - Front Page, Recipe/Observations
BREWLOG2.TXT	3072	09-26-88	Brewlog - Back page, Taste testing, ABA scale
HOPCHART.TXT	2116	01-04-89	Hop characteristics and description
NEWBREW.TXT	3968	11-25-88	Instructions for 1st time HomeBrewer
PROCEDURE.TXT	18816	02-14-89	Procedures for Brewing Good Beer
SHPSLECT.TXT	4096	03-29-89	Selecting A Shop once leaving DC - Guidlines
YEAST.TXT	9216	11-25-88	The importance of yeast in brewing

***** 8 total files in area 4
***** 45,892 total bytes in area 4
Download Area #5 - Recipes

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--- FILES: Recipes ---

AMCLASSC.TXT	21888	02-08-89	Recipes Using American Classic Malt Extracts
AUSSY.TXT	2910	02-09-89	Australian Lager - a la Foster's
FULLER1.WBR	1054	12-27-88	Fuller London Pride - All Grain
FULLER2.WBR	949	12-27-88	Fuller London Pride - Extact
FULLESB.TXT	1071	10-05-88	Fuller Extra Strong Bitters
IPA.TXT	1739	05-07-89	India Pale Ale
LIKEUBUY.PAK	11007	03-19-89	Quality Commercial Beer Recipes
MACKESON.TXT	2937	03-19-89	Whitebreads 'Milk Stout' a la Dave Line/TWT
OLDPECUL.TXT	2296	10-18-88	Old Peculiar
README.TXT	3359	10-18-88	Procedure for Recipes & What's Here
SAMSMPAL.TXT	2386	10-18-88	Samuel Smith's Pale Ale
SMYTHWCK.TXT	1074	10-18-88	Smythwck's Irish Ale
VICTORIA.TXT	2831	10-18-88	Old Victoria - Bitter

***** 13 total files in area 5
***** 55,501 total bytes in area 5

Download Area #7 - BREWBEER File Area

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--- FILES: BREWNET Matrix Area ---

HBNET185.ZIP	10624	07-07-89	Internet Homebrew Digest 180-185
HBNET190.ZIP	30720	07-07-89	Internet Homebrew Digest 186-190
HBNET195.ZIP	18432	07-07-89	Internet Homebrew Digest 191-195
HBNET200.ZIP	23552	07-13-89	Internet Homebrew Digest #197-200
HBNET205.ZIP	24576	07-25-89	Internet Homebrew Digests #201-205
HBNET210.ZIP	19456	07-25-89	Internet Homebrew Digests #206-210
HBNET215.ZIP	23552	07-31-89	Internet Homebrew Digests #211-215
HBNET220.ZIP	21248	08-08-89	Internet Homebrew Digests #216-220
HBNET225.ZIP	24320	08-16-89	Internet Homebrew Digests #221-225

HBNET230.ZIP 20608 08-17-89 Internet Homebrew Digests #126-130
HBNET235.ZIP 15360 08-30-89 Internet Homebrew Digests #231 - 235
HBNET240.ZIP 22528 08-30-89 Internet Homebrew Digests #236-240
HBNET245.ZIP 22528 09-14-89 Internet Homebrew Digests #241-245
HBNET250.ZIP 24576 09-14-89 Internet Homebrew Digests #246-250

***** 14 total files in area 7
***** 302,080 total bytes in area 7

***** 78 total files in all areas
***** 1,864,655 total bytes in all areas

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Tim Weil - FidoNet 1:109/401 - The Black Cat's Shack
Internet: Tim.Weil@f327.n109.z1.FIDONET.ORG UUCP: ...!uunet!hadron!
blkcat!327!Tim.Weil

Date: 19 Sep 89 09:48:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: Digest Indices

Sorry about cluttering up the digests with the indices (OK, table of contents summaries) but I thought that they were useful. The concensus that I get from the digest messages and personal ones, is that most people would like them sent as separate messages. I am underprivleged and not on a UNIX system, so I can't do some of the fancy search utilities. I also store my digests in compressed archive format and have to uncompress them if I want to look at one. If I have an idea which one to get, it takes less time. As far as the subjects go, I mentioned in my initial posting that I have not done any editing of the subject lines. The ones for September have been edited, but the other 10 months would take too long to go through. I am editing them as I receive them so it iis easier now.

I have sent all the indices that I have so far, to the homebrew archives at mthvax.cs.miami.edu for those that want to get them. I can also arrange with Rob to have them sent out in a mass mailing if that would be ok with everyone else. There are 6 more left (Nov88-May89 except Feb89) to send.

David

Date: Tue, 19 Sep 89 10:07:54 PDT
From: alexs@retix.retix.com (Alex M. Stein)
Subject: **Holiday Beer Recipes Wanted**

This weekend, I saw my first Christmas display of the season in a local store. I took this as a sign that it was not too early to think about end-of-year/holiday brews. So:

Anyone have a tasty holiday recipe to share?

Alex Stein

"In the shops are shiny things
I can see them glittering
Wish that I could buy them all
Wish I lived in a shopping mall.
..."

Date: Tue, 19 Sep 89 14:47:57 edt
From: John S. Link <prcrs!link@uunet.UU.NET>
Subject: missing issues

I have just started to receive the Homebrew Digest again. Our uunet connection was down. During this time, I missed #'s 230 - 254. Could someone send me copies if they have these? (For that matter, the first Digest I received was # 101. Does anyone have copies of # 1 - 100?)

Thanks for your help. As a novice brewer, the information obtained on this mailing list is priceless.

John Link

Date: Tue, 19 Sep 89 17:30:47 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Hunter monitor vs Honeywell thermostat

From: Crawford.WBST129@Xerox.COM (Greg Crawford)

>Thanks to ERIK A. HENCHAL for recommending the Hunter Energy Monitor. I
>bought mine this weekend and it is exactly what I need. I just got my Fall
>issue of Zymurgy and they include an article on how to install a thermostat
>in a fridge. The only problem is that their method uses a \$45 honeywell
>unit (my Hunter cost \$39.95) and it is more work to install.

For those that haven't seen the "Zymurgy" article, it should be pointed out that the Honeywell is just a thermostat. It doesn't have a built in remote thermometer with LCD readout, battery protected clock, etc.

The only thing the Honeywell unit has that I wish the Hunter had is an adjustable "span". I know I've probably used the wrong term. What I mean is a way of saying "turn on X degrees above and turn off Y degrees below the set point".

Also, "more work to install" is an understatement. I'd count in at least a few hassle equivalent dollars to the real cost of the Honeywell unit for a more fair comparison.

--Pete

End of HOMEBREW Digest #259, 09/20/89

Date: Wed, 20 Sep 89 14:08:11 mdt
From: Paul Perlmutter <paul@heaven>
Subject: Re: Homebrew Digest #259 (September 20, 1989)

Could we get more information about how to access the BREWNET files?
It would be excellent to have a list of titles, and a method for
either retrieving the desired files, or a way of perusing the files.

What is BREWNET?

Paul Perlmutter

Date: Thu, 14 Sep 89 17:19:23 CDT
From: ingr!b11!maven!dave@uunet.uu.net
Subject: Meeting Suggestions

We have a small homebrew club here that meets informally every month or so. Lately we have been wondering how other clubs manage their meetings. Here, everyone brings some homebrew, say a six-pack and then we evaluate it. The problem is, if you have fifteen guys bringing at least one (in some cases four or five) different beers then you soon wind up out of time and overwhelmed with too many beers to safely taste and drive home in the same evening.

We usually start with the light beers and progressively get darker. There is always a commercial mystery beer which everyone tastes and tries to guess. Munchies are also provided.

So how do other clubs handle meetings? Thanks.

--

Dave Bradford ...uunet!ingr!b11!maven!dave (UUCP)
b11!maven!dave@ingr.com (Internet)

Date: Wed, 20 Sep 89 11:58:13 EDT
From: boubez@bass.rutgers.edu
Subject: BREWNET BBS

Hello there! I've never seen the BREWNET listings before and I was wondering if it's possible to request some of the files that are listed. Anybody know?
Thanks

toufic

Toufic Boubez
boubez@caip.rutgers.edu
boubez@bass.rutgers.edu

Date: Wed, 20 Sep 89 16:59:12 PDT
From: Marty Albini <hplabs!hpsdl39!martya>
Subject: dry yeasts again

For fans of dry yeasts: in the latest William's Brewing catalog/Newsletter, There is an article by William Moore titled "Dry Yeast Revisited." Williams, for those who haven't heard of them, is a supplier (and vocal advocate) of liquid yeast cultures. They recently tested a bunch of dry yeasts (along side their liquid yeasts) to see if it is "possible to brew truly good beer with convenient dry yeasts..." (a question I thought had been settled long ago).

I won't quote the whole article, but to summarize, they found that, if treated properly, dry yeast makes dandy beer, but not as good as their liquid yeasts.

To quote:

"It appears most home brewers have been abusing their dry yeast. Dry yeast should only be rehydrated in warm water between 90 and 100 degrees F. Use 1/2 cup of water for every 14 grams of dry yeast. Rehydrating dried yeast in wort can shock and injure the yeast, because wort is relatively acid, and dry yeast prefers a neutral rehydration medium. It is vital to the future flavor of the beer that dry yeast be rehydrated in warm water only.

Ideally, rehydration should take place for 15 minutes before pitching. When pitching, it is very important that the freshly revived yeast is not temperature shocked; a temperature change of more than 17 degrees will cause the yeast to both emit off-flavor compounds and slow down, perhaps halting all activity if the shock is great enough. If your yeast is at 90 degrees F. and your wort is at 65, add a half a cup of wort to your yeast to become acclimated to the new temperature, and then pitch into the 65 degree fermenter."

So I've been doing it right all along and thought I was being lazy! The above advice is definitely contrary to that I've seen in several books on homebrewing, so if this starts a controversy, it could take quite a while to settle out.

--

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."
phone : (619) 592-4177
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya
Internet : martya%hp-sdd@hp-sde.sde.hp.com (or @nosc.mil, @ucsd.edu)
CSNET : martya%hp-sdd@hplabs.csnet
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

End of HOMEBREW Digest #260, 09/21/89

Date: Thu, 21 Sep 89 09:47:18 EDT
From: "Anthony M. Giannone" <giannone@ccm.bbn.com>
Subject: Honey Mead -- recipes/info wanted

Some friends and I are going to be making a honey mead this fall. We would be very interested in any recipes/tips/comments you folks might have regarding honey mead.

thanks in advance,
tony g (giannone@bbn.com)

Date: Thu, 21 Sep 89 08:44:38 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: dry yeasts again

>To quote:

> "It appears most home brewers have been abusing their
> dry yeast. Dry yeast should only be rehydrated in warm
> water between 90 and 100 degrees F. Use 1/2 cup of
> water for every 14 grams of dry yeast. Rehydrating
> dried yeast in wort can shock and injure the yeast,
> because wort is relatively acid, and dry yeast prefers
> a neutral rehydration medium. It is vital to the
> future flavor of the beer that dry yeast be rehydrated
> in warm water only.

90 to 100 degrees sounds awfully high to me. I would be real hesitant
to plunk my yeast into water that warm. 70 to 80 degrees, maybe, but
temperatures above that are in contradiction to everything I've ever
read about beer yeast.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569      |
dzzr@lanl.gov       |
=====
```

Date: Thu, 21 Sep 89 10:30:18 PDT
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Coors Party Ball

Has anybody on the list tried reusing a Coors Party Ball, either as a fermenter or as a 'keg'?

I expect these things are distributed nationally, but just in case, the Coors Party Ball is a 5.16 gallon amber plastic sphere which you tap. It can withstand pressures of 35 psi, according to the labels, and is disposable, rather than requiring a deposit.

I figure it would make a great means of dispensing 5 gallons of homebrew for a party, provided one can find a way to replace the cap and gasket that initially seal it.

So far, I haven't hit upon a means of doing that, but my roommate has tried using one as a primary (closed) fermenter. You need an 1 1/2 stopper to fill the hole. (We used a #11, but it was too small, really)

Advantages as a fermenter: Much lighter than a glass carboy, easier to brush and sanitize, due to the big opening. More compact due to the spherical shape, and contains very little airspace at top. We seemed to blow off less actual beer using it.

Disadvantages: Plastic, so you have to be careful of scratches and stuff. It won't last forever, as the plastic does have a bit of give, and will probably rupture with a lot of handling. Main disadvantage is that someone has to drink 5 gallons of Coors for you to get one :-).

As I said, my primary interest in such a beast is to replace the stock steel cap. This cap is about 2" in diameter, and pretty heavy duty, with two 1/4" or 3/8" holes where one punctures the inner rubber gasket with the tapper, a special Coors-designed gizmo which you can pick up at any place which sells these things for 10 bucks or so (if I remember correctly). Sealing a new cap on would probably require some sort of special tool, as the cap is sealed very thoroughly, and is heavy gage steel.

I don't trust the whole set-up as a long-term storage vessel, but think that it would be quite adequate for priming a batch, sealing it up, and dispensing it all at once for a party shortly afterwards.

Anyone done this or thought much about it?

Mike Meyer meyer@tcville.HAC.COM

Date: 21 Sep 89 05:46:05 PDT (Thursday)

From: Crawford.WBST129@Xerox.COM

Subject: Re: dry yeasts again

" For fans of dry yeasts: in the latest William's Brewing
"catalog/Newsletter, There is an article by William Moore titled "Dry
"Yeast Revisited.

I have recently decided to try liquid yeast and would be interested in seeing
this catalog. How could I get a copy?

Also, could anyone tell me what effect fermenting at too cold a temp. would
have. The yeast is a liquid german lager and the fermenting temp. is 40
degrees. (This was before I bought my hunter energy monitor). The beer
fermented to completion but there is a strange background flavor I can't put
my finger on. Infection has crossed my mind but I have tried two beers like
this with the same results while my ales fermented at 70 degrees have had no
problem.

Greg Crawford

Date: Thu, 21 Sep 89 16:23:45 PDT
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Christmas Ales and Barleywines

Indeed it is getting time to start the Christmas Ales. I don't have a specific recipe to share just yet, but had the opportunity to taste a Christmas Ale last year which used Pineapple Juice as an adjunct. It was pretty good, the pineapple juice leaves a pleasant, but not blatant flavor -- hard to identify, especially in concert with the usual spices and stuff. It was a real "mystery ingredient" for those of us tasting it, until the brewer owned up.

I've been off the air for a few months, and noticed in one of the Tables of Contents posted recently that there was some discussion on "Cherries in the Snow". Could someone please summarize what happened in that thread of discussion? I'm somewhat interested in any fruit beer recipe, and it sounds like someone had problems with this one. I've wanted to try it for quite some time, but haven't put in much brewing time lately.

Regarding Barleywines: How long do they have to ferment before bottling? I would like to get one started, and I know they take quite some time to age properly, but I was wondering if the time is spent in fermentation or just mellowing in the bottle. (Plus, can anyone recommend an extract-based recipe -- some specialty grain is okay, but I sure don't want to mess with 215 pounds of 2-row malt per 5-gallon batch...

Mike Meyer meyer@tcville.HAC.COM

Date: Thu, 21 Sep 89 15:34 PDT
From: THE BLUE JEEPER <ROBERTN%FM1@sc.intel.com>
Subject: Fermentation questions

I just started on this forum, so I don't know if this has been previously covered.

I have only made a couple of batches of beer so far. Yesterday I got supplies to make two different types. While I was getting the supplies, the owner asked me if I was using single or two stage fermenters. I'm afraid I don't know the difference between single and two stage fermenting. Is there an advantage to the two stage method? Is this something I should look into? What is the time difference? What is the difference in the beer?

My last brew was a Pale from a kit my supplier makes. It has a nice body, and little aftertaste. It is quite good, in fact, much better than what is typically found in a store. The beer I'm going to make this weekend is an Amber that comes from an older book. The guy I got my equipment from said it is very good, and was what he made the most of.

Well, thanx in advance for any info on the fermenting subject, and have a nice day!

Robert Nielsen
ROBERTN%FM1@SC.INTEL.COM

Date: Thu, 21 Sep 89 19:12:37 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: detent

> The only thing the Honeywell unit has that I wish the Hunter had is an
>adjustable "span". I know I've probably used the wrong term. What I mean
>is a way of saying "turn on X degrees above and turn off Y degrees below
>the set point".

What you're thinking of is called "detent."
Al.

End of HOMEBREW Digest #261, 09/22/89

Date: Fri, 22 Sep 89 09:49 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: mead recipe source, and yeast hydration

Tony g asks:

>Some friends and I are going to be making a honey mead this fall. We would
>be very interested in any recipes/tips/comments you folks might have
>regarding honey mead.

There's a recipe for a basic mead by Charlie Papazian in the latest issue of Zymurgy, if you can locate a copy. If not, send me a message and I'll e-mail it to you. Also, a few months back there was a certain amount of discussion on meads on this digest. Perhaps you could scan the summaries sent out recently and find what you need. Good brewing (meading?)!

Doug Roberts comments:

>90 to 100 degrees sounds awfully high to me. I would be real hesitant
>to plunk my yeast into water that warm. 70 to 80 degrees, maybe, but
>temperatures above that are in contradiction to everything I've ever
>read about beer yeast.

Not me. I've read this several places now, including (I believe) Charlie Papazian's book, and the back of a couple yeast packs. I'll check my sources tonight when I go back to the brewery (i.e. my house). I've actually done it a couple times with good results. The yeast takes off quite nicely. The key point here is to pitch into WORT at 70 to 80 degrees. The production of esters associated with high temperature fermentation won't occur during the hydration phase (no sugars) and temps in the 90's shouldn't kill the yeasts. Try it! I, for one, am glad to hear I can make beer reasonably close in quality to that made with liquid cultures, since I won't pay \$4 for the yeast for each batch, and I'm not set up yet to culture myself (the eventual solution, I suspect).

By the way, has anyone contacted the Rapids company yet about a "homebrewer's" package?

Jackie Bitnet: brown@msukbs

Date: Fri, 22 Sep 89 10:37:24 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Dried yeast

In HBD #261 roberts%studguppy@LANL.GOV (Doug Roberts) writes:

>To quote (Williams Brewing catalog):
>> "It appears most home brewers have been abusing their
>> dry yeast. Dry yeast should only be rehydrated in warm
>> water between 90 and 100 degrees F. Use 1/2 cup of
>> water for every 14 grams of dry yeast. Rehydrating
>> dried yeast in wort can shock and injure the yeast,
>> because wort is relatively acid, and dry yeast prefers
>> a neutral rehydration medium. It is vital to the
>> future flavor of the beer that dry yeast be rehydrated
>> in warm water only.

>> Ideally, rehydration should take place for 15 minutes
>> before pitching. When pitching, it is very important
>> that the freshly revived yeast is not temperature
>> shocked; a temperature change of more than 17 degrees
>> will cause the yeast to both emit off-flavor compounds
>> and slow down, perhaps halting all activity if the
>> shock is great enough. If your yeast is at 90 degrees
>> F. and your wort is at 65, add a half a cup of wort to
>> your yeast to become acclimated to the new
>> temperature, and then pitch into the 65 degree
>> fermenter."

>90 to 100 degrees sounds awfully high to me. I would be real hesitant
>to plunk my yeast into water that warm. 70 to 80 degrees, maybe, but
>temperatures above that are in contradiction to everything I've ever
>read about beer yeast.

But the point of this part of the article is that some of what we've
all read is not based on proper handling of yeast cells, specifically,
bombarding their cell walls with sugar molecules before they are ready
to handle them and not paying proper attention to temperature management.

Many dried yeasts have instructions written on their packets that
specify just the kind of hydration procedure described by Williams above.

(I included some more of the Williams' quote so folks that only see
this message have the essential subset of information)

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs, decvax, gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Fri, 22 Sep 89 10:33 EDT
From: Mike Fertsch <FERTSCH@adc1.RAY.COM>
Subject: Re: Pineapples in Beer

Mike Meyer (meyer@tcville.hac.com) recently discussed:
> a Christmas Ale last year which used Pineapple Juice as an adjunct.
> It was pretty good, the pineapple juice leaves a pleasant, but not
> blatant flavor -- hard to identify, especially in concert with the
> usual spices and stuff. It was a real "mystery ingredient" for those
> of us tasting it, until the brewer owned up.

A long time ago, I heard bad things about pineapple juice in beer. The details are fuzzy, but I recall that pineapples have lots of funky enzymes. The story goes that the pineapple enzymes will degrade proteins, starches, or other essential ingredients in wort. In addition to fermentation problems, I suspect that this degradation would leave the beer cloudy.

I have never tried to brew pineapple beer, so I could be all wrong on this. Can anyone confirm my story?

Mike Fertsch

Date: Fri, 22 Sep 89 09:04:25 -0700
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Wort Chillers

A couple weeks ago I made a query about the cost and specs of wort chillers. I got a few replies and made a few calls. The bottom line is that you can make a wort chiller for less than \$25 in about the time it takes to brew from extract. THE HOME BREWERY (714) 822-3010 or 1-800-321-BREW (outside CA) is selling wort chillers for \$29.95, so I decided to buy a wort chiller and brew instead :-)

The wort chiller's made of some 20 ft of copper refrigerator coil with a female hose connection at one end and a male at the other. The catalog says it will chill boiling wort to 70 degrees in 10 minutes. I found it brought it down to 80 degrees in 20 minutes, but I'm not complaining. Someone suggested attaching a garden hose to the outflow and watering the garden. I like the idea of conserving water, so I gave the dogs a warm bath.

-Jim Kipps

Hmmm...the dogs are starting to look a little dirty again ;-)

Date: Fri, 22 Sep 89 12:29:18 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: detent

In HBD #261 att!iwtio!korz@hplabs.HP.COM (A1) says:

>> The only thing the Honeywell unit has that I wish the Hunter had is an
>>adjustable "span". I know I've probably used the wrong term. What I mean
>>is a way of saying "turn on X degrees above and turn off Y degrees below
>>the set point".

>What you're thinking of is called "detent."

The terms I couldn't remember are called "dead band" for on/off controllers and "proportional band" for proportional and PID controllers. Think of it as hysteresis.

My thought is that without control over this, depending upon the thermal inertia of the wort, interaction with heat production by yeast, etc. you might not be able to use the *wort* temperature to control the fridge without suffering from wide and constant temperature swings.

I plan to make an alternative probe or probe carrier for the Hunter unit and put this inside the fermenter so the wort temperature and not that of the area around the fermenter is what is held constant. If anybody has already done this I'd very much like to hear about it.

Incidentally, I have a controller accident report to make. Several weeks ago I got some wires tangled and left the probe of my Hunter unit trapped outside the fridge. I came back a day later and the Hunter reported 80 degrees (garage temp) while my Radio Shack thermometer (probe inside the fridge) indicated 30. The fridge was humming merrily away, on its way to its 10 degree lower limit. The yeast didn't just go to sleep, it moved to Wisconsin. Even after warming back to proper temperature the fermentation stayed dead until I pitched another starter.

As long as I've shared this embarrassment, let me tell you about one more. Have you ever had the inside nut holding the drum tap of your bottling vessel loosen after you've racked 3 gallons of beer into it? I hate it when that happens.

--Pete Soper

Date: Fri, 22 Sep 89 17:37:09 GMT
From: mitihard!kenb@hplabs.HP.COM
Subject: Re: detent
>From mitihard!kenb Fri Sep 22 17:37:06 1989
To: ctnews!homebrew%hpfcmr@hplabs.hp.com

About five years ago, September, I had a brewing party with the intent of making a 5 gallon batch of Christmas ale and 5 gallons of barleywine ale (extract). The party aspect was four virgin initiates (never brewed before) who were interested, but clueless as to how homebrew is made. I had one other brewer helping. And it was a potluck dinner ... and it was a beer TASTING party ...

Anyway, the strong pot and the weak pot got confused (wait a minute, how can a pot be confused?), and the extracts were added about evenly to both pots. Starting sg was around 1.070 for both.

No problem! We got two batches of strong ale that were really excellent! Both were fairly well balanced. Gave most of it away for Christmas presents, but managed to drink a considerable amount of it too. Wish I knew what the recipe was!

Moral of the story:
Too many brewers confuse the pot, but don't worry, relax, have a homebrew.

Ken Bright (408)435-3789
kenb@Convergent.COM
[pyramid, sri-unix]!ctnews!kenb

Date: Fri, 22 Sep 89 12:49:59 EDT
From: Len Reed <lbr%holos0@gatech.edu>
Subject: Rousing Dried Yeast

In #261 roberts%studguppy@LANL.GOV (Doug Roberts) writes:

>> Dry yeast should only be rehydrated in warm
>> water between 90 and 100 degrees F.

> 90 to 100 degrees sounds awfully high to me. I would be real hesitant
> to plunk my yeast into water that warm. 70 to 80 degrees, maybe, but
> temperatures above that are in contradiction to everything I've ever
> read about beer yeast.

You're not fermenting at this temperature; you're rousing the yeast that have formed spores. After this step, you then ferment at a lower temperature. The same step (at 105) is performed with dried bread yeast, but the bread usually is left to rise at room temperature or slightly higher--not 105.

Isn't it true that good beer yeasts, especially lager yeasts, don't form spores well? This is one reason often cited that liquid yeasts make better beer. The other is that the mass production of dry yeasts allows for more contamination and mutation.

Len Reed

Date: 22 Sep 89 15:49:20 EDT (Fri)
From: man@granjon.att.com
Subject: Steam Beer ferment and new Beer book

Last week I posted a question about my batch of steam beer that seemed to restart it's ferment after being removed from the fridge. Most replies I received said that it was probably just absorbed CO2 being released. This is what I did: I removed it from the fridge on Thursday morning. It continued to "bubble" rapidly until Sunday evening. By rapidly, I mean 1 bubble every 10 seconds. This seemed like too much for me. If I bottled it then, I would think the chance of exploding bottles would be high. I finally bottled on Monday evening when the bubbles were 2 1/2 minutes apart. (FG 1.010) I'm not one for constantly taking hydrometer readings to determine if the ferment is done. I don't like the risk of opening the fermenter and syphoning. I know there must be some kind of beer "thief" that can act like a syringe. I tried using a large syringe, but the needle opening was too limiting. Any ideas ? I'd rather use hydrometer readings instead of counting the time between bubbles (BTW, I usually wait for 5 min intervals before I bottle).

Also, those who belong to the AHA may have gotten a mailing from the Abbeville Press for "The Connoisseur's Guide to Beer" by Peter Finch (?). Well, I had seen this book in the book store recently for 30.00 (The offer is the same, but has discounts for orders more than 1). The book contains some really nice glossy pictures. So far, that's the best part. I haven't begun reading it, but it is a nice tabletop book to impress friends (mine are very impressionable). It also comes with a pocket guide rating all the beers the author finds at least "good". A nice little guide, although I wish there was space to write in personal ratings. My 2 copies were shipped without the pocket guide, but the company is shipping them to me. It does have nice pictures, though.

Another tidbit. I bought a six of Young's Old Nick Barlywine Style Ale. Excelent example of the style. Should last me a month.

Mark Nevar
att!granjon!man
arpa!granjon!man

End of HOMEBREW Digest #262, 09/23/89

Date: Sat, 23 Sep 89 11:34:02 EDT
From: capnal@aqua.who.edu (Alan Duester)
Subject: hydrometry

in #262, Mark Nevar asked:

> readings to determine if the ferment is done. I don't like the
> risk of opening the fermenter and syphoning. I know there must
> be some kind of beer "thief" that can act like a syringe. I tried
> using a large syringe, but the needle opening was too limiting.
> Any ideas ? I'd rather use hydrometer readings instead of counting
> the time between bubbles (BTW, I usually wait for 5 min intervals

I've found that a turkey baster works fairly well for this. Disassembles for sterilization. It fits through the neck of a glass carbuoy, and if you're careful won't dislodge much of the scum & dried yeast left from blowoff in the neck. You will really have problems trying to get it through the smaller holes I've seen in the lids of the 7 gallon plastic brew buckets, though.

You'll want to find one that has a small hole at the tip, as large holes make it harder to keep the wort from dripping back into the carbuoy. Mine has a 7/32" hole, and I'm going to have to look for one with a smaller hole (1/8" is what I think I'm going to try and get). It ususally takes me 2-3 "slurps" to fill my cylinder for hydrometry measurements.

```
=====
Al Duester, Ocean Engineer, MS S201   # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543                 # GENIE: A.DUESTER
(508) 548-1400 x2474
(508) 457-2000 auto-receptionist for touch tone phones
=====
```

Date: Sat, 23 Sep 89 11:20:43 PDT
From: CASEY%MIT.MFENET@CCC.NMFECC.GOV
Subject: fermentation: fast start, slow finish.

There is a problem on my kitchen table right now. I brewed it two weeks ago, recipe:

- 1x4#can Alexander pale extract
- 1x3.3# can M&F light extract
- 1# rice syrup
- .5# crystal
- 1.5 oz Goldings & 1 oz Cascades Boiling hops
- .5 oz Goldings finishing hops
- 1 tsp gypsum
- 1 tsp irish moss

The intention of this batch (5 gal) was a light flavored strong beer. I'd never used rice syrup before, the rest is standard. I pitched with 2 paks of Edme dried yeast, generally pretty trustworthy. Temperatures were high, but not beyond my normal range (i.e. about 75F at pitching). OG was 1.050.

I took pains to get it fairly clear - e.g. the irish moss and good hot and cold breaks. I racked it off the throb about 20 min after sparging, and right before pitching the yeast. It fermented as normal (vigorously) for about the first two days, then started to settle down. I figured I could bottle within 4-5 days after cooking, perhaps rack for a week if it looked muddy.

Well, after a week, it was still fermenting slowly (10-20 sec bubbles), the gravity was only down to 1.020, and it was very muddy looking. I racked it since I was starting to worry about autolysing with all the yeast on the bottom. The racking seemed to shock it, and it started to settle. The "clear region" at the top only got about 5-6 inches down before the settling stopped, and the whole mixture became muddy again. It is now a week later, and it is still fermenting slowly, there is another layer of yeast on the bottom, and it is still very muddy (too much to bottle in my opinion). I'll rack again, but I'm a little worried. Is it infected? Is the recipe too strong (i.e. too much alcohol for the yeast to finish off the sugar)? Should I keep racking every week until it settles? Toss in some champagne yeast? Bottle anyhow and hope for the best? I've never had a batch go this long before. Any opinions will be gladly received. Thanks.

Jeff Casey
CASEY%MIT.MFENET@CCC.NMFECC.GOV

Date: Sat, 23 Sep 89 15:29:46 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: wort chiller

> The wort chiller's made of some 20 ft of copper refrigerator coil with a
> female hose connection at one end and a male at the other.

i just made a wort chiller too, and i'm so proud of it i've been telling
everybody all about it...

i started with the idea of using garden hose to connect the chiller to
the kitchen faucet, where i have a kitchen-to-hose adapter for my jet
bottle washer. first, it took a while for the hardware store guy to find
the right combination of compression fitting and adapters to fit the
copper tubing. then after i got it all put together, no matter how
tightly i screwed the fittings, i kept getting a slow drip. and finally,
25 feet of garden hose to cover the ~8 feet between my sink and the stove
was just too cumbersome.

while i was at the hardware store buying some pipe thread tape to fix the
drip, i saw a gizmo called a "sweeper nozzle" on sale for \$.49. it looks
like the top of the plastic ketchup bottles you see in restaurants. i
think it's designed to be used on your garden hose to sweep dirt, leaves,
etc off your driveway or sidewalk. the long nozzle holds 3/8" ID plastic
syphon tubing pretty well, even without a clamp. the same tubing mates
with the 3/8" OD copper, but small hose clamps are needed to prevent
leakage. i had some vinyl patching glue handy, so i glued 2 8' lengths
of syphon tubing together side-by-side, like a stereo cable. one end is
permanently clamped to the chiller, and the other end attaches to the
faucet and drains into the sink.

```
$17.25 25' 3/8" OD copper tubing @ $.69/ft
  4.80 16' 3/8" ID plastic tubing @ $.30/ft
    .49 1 sweeper nozzle (regular price $.79)
    2.07 3 small hose clamps @ $.69
-----
$24.61 (plus tax)
```

someone else mentioned using a bending tool on the copper tubing. the
copper i bought came in a coil about 2' in diameter. it was easy to
re-coil it around a large can without tools.

wayne hamilton
U of Il and US Army Corps of Engineers CERL
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CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Sat, 23 Sep 89 15:43:41 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: "thief" for hydrometer readings

> I'm not one for constantly taking hydrometer readings to determine if
> the ferment is done. I don't like the risk of opening the fermenter
> and syphoning. I know there must be some kind of beer "thief" that can
> act like a syringe. I tried using a large syringe, but the needle
> opening was too limiting. Any ideas?

on another shopping excursion, i found a 60cc (2 fl oz) syringe with
a large-bore "needle" that i think is designed to fit the duct in a
cow's nipple, rather than to puncture skin, etc. the barrel of the
syringe is just small enough to fit thru the mouth of a carboy, so
air-borne contamination is limited. my hydrometer tube needs about
3.25 fl oz, so i have to use the syringe twice to get a reading. i
think i paid \$4 or \$5 for needle and syringe, at a local store that
caters to farmers.

wayne hamilton
U of Il and US Army Corps of Engineers CERL
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Date: Sat, 23 Sep 89 21:46:13 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Rousing dried yeast.

I'm convinced, I'll try it.

--Doug

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=====
Douglas Roberts |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602 |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569 |
dzzr@lanl.gov |
=====
```

End of HOMEBREW Digest #263, 09/24/89

Date: Mon, 25 Sep 89 09:05:50 PDT
From: willa@hpcvclwa
Subject: Steam Beer Ferment

Mark Nevar writes:

>I'm not one for constantly taking hydrometer
>readings to determine if the ferment is done. I don't like the
>risk of opening the fermenter and syphoning. I know there must
>be some kind of beer "thief" that can act like a syringe. I tried
>using a large syringe, but the needle opening was too limiting.
>Any ideas ? I'd rather use hydrometer readings instead of counting
>the time between bubbles (BTW, I usually wait for 5 min intervals
>before I bottle).

I use a basting bulb (available at any supermarket) with great success. You
can even pull the bulb off of the tube to get the whole affair sanitized.

. . .Will
willa@hpcvdfs1.hp.com

Date: Mon, 25 Sep 89 10:58:19 mdt
From: att!drutx!homer@hplabs.HP.COM
Subject: Beer judge exam, Santa Rosa, CA

Beer Judge Certification Program Exam

Santa Rosa, CA
October 15, 1989
9:00 AM

Contact:
Byron Burch
Great Fermentations of Santa Rosa
(707) 544-2520

Full details on the program are contained in a booklet that can be requested by sending a postal address to: att!drutx!homer, or AHA, PO Box 287, Boulder, CO 80306. Attn: BJCP Administrator

Jim Homer
Co-director BJCP
att!drutx!homer

Date: 25 Sep 89 11:53:27 PDT (Mon)
From: florianb@tekred.cna.tek.com
Subject: HB.DIG #261-Dry yeasts, cold fermentation.

On the subject of reviving dry yeasts in warm water first.

Way back in the beginning, I used to revive my dry yeast this way. Then, as time went on, I started just tossing it in the fermenter in dry form. My wife has said on several occasions that my later brews were never as good as the first few. The later ones having some sort of yeast bite. Now I realize why this is. I'll bet a dime to a dollar it was because I hadn't been reviving the yeast as I formerly did.

I don't worry about this anymore, as I am now using liquid yeast. I may never go back to dry yeast except in emergency cases or in cases of sheer laziness. The clean flavor of the liquid yeast cannot be approached with dry yeast.

Greg Crawford asks:

>Also, could anyone tell me what effect fermenting at too cold a temp. would
>have. The yeast is a liquid german lager and the fermenting temp. is 40
>degrees. (This was before I bought my hunter energy monitor). The beer
>fermented to completion but there is a strange background flavor I can't put
>my finger on. Infection has crossed my mind but I have tried two beers like
>this with the same results while my ales fermented at 70 degrees have had no
>problem.

My guess is this. With the ales, the flavor masked the off flavors, if there were any. Now, you are brewing a lager. Lagers are notorious for revealing any imperfection in one's techniques. I'll wager you have a slight infection of wild yeast or you are not cleaning your fermenters or equipment well enough. In any case, 40 degrees should be good for the lager yeast.

Then Mike Meyer asks about Barleywine:

>mellowing in the bottle. (Plus, can anyone recommend an extract-based
>recipe -- some specialty grain is okay, but I sure don't want to mess with
>215 pounds of 2-row malt per 5-gallon batch...

What 215 lbs of grain?

Try using 10-12 lbs of plain light dried malt extract as the basis. Then add 1 lb of 80L crystal, and even a bit of chockolate malt if you wish. Some toasted malted barley would also be good. You may try 10 HBU's of cascade, willamette, or other similar hops. Use plenty of flavoring hops at the end.

[Florian Bell, waiting for the 1989 crop to get out of the drier]

Date: Mon, 25 Sep 89 11:44:12 PDT

From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])

Subject: Beer 'thief'

No I'm not talking about disappearing homebrew! Mark Nevar asks:

"I know there must be some kind of beer "thief" that can act like a syringe. I tried using a large syringe, but the needle opening was too limiting. Any ideas ?"

I use a turkey baster. Dip it in bleach and rinse it off. It takes a couple of sucks to get the hydrometer full enough for a reading. I haven't noticed any problems yet.

patrick

Date: Mon, 25 Sep 89 20:03:33 EDT
From: bnr-rsc!jim@uunet.UU.NET (Jim Somerville)
Subject: Brewer's Adjunct

At DeFalco's, I recently bought a 1.2 kg container of stuff called "Brewer's Adjunct". It was billed as newly available and the adjunct that commercial breweries used (at least in Canada). It is a transparent colourless syrup that is a lot like white corn syrup, except that it tastes very neutral. It is sweet without having any real taste. Does anyone know what it is? Could it be rice syrup?

On the topic of pitching yeast, I sprinkled a package of Ironmaster kit yeast into my last batch at 100 degrees F. It was the hottest that I have ever pitched into, but it surprisingly had the best primary fermentation yet (vigorous, but well behaved).

--
Jim Somerville (bnr-vpa!bnr-rsc!jim) Phone: (613) 763-4497
Bell-Northern Research Usenet:utgpu!bnr-vpa!bnr-rsc!jim
P.O. Box 3511, Station C, Ottawa, Ontario, Canada, K1Y 4H7

End of HOMEBREW Digest #264, 09/26/89

Date: Tue, 26 Sep 89 12:20 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Cold fermentation and funny flavor

Greg Crawford writes:

>Also, could anyone tell me what effect fermenting at too cold a temp.
>would have. The yeast is a liquid german lager and the fermenting
>temp. is 40 degrees. (This was before I bought my hunter energy
>monitor). The beer fermented to completion but there is a strange
>background flavor I can't put my finger on. Infection has crossed my
>mind but I have tried two beers like this with the same results while
>my ales fermented at 70 degrees have had no problem.

Your problem may be a high diacetyl level. There was an article in one of the volumes of "Best of Beer and Brewing" (Vol 6 ???) about production schedules for Bavarian beers. This confirmed the advice given by my beer ingredient pusher regarding yeast strain #308. It is advisable to raise the temperature of the beer just before it finishes fermenting to 50-60 degrees for a diacetyl rest. The idea is to let the yeast correct it's own mistakes, in practice a brewery will add fresh fermenting beer to the lagered beer (krausening) just before bottling. This brief fermentation will add CO2 and reduce remaining diacetyl to acceptable levels. I'm shooting from the hip here since I don't have my reference material at hand. I can post specifics if anyone is interested.

- mg

Mark Gryska
gryska@cs.umass.edu
mark@zippy.cs.umass.edu

Date: Tue, 26 Sep 89 11:51:13 CDT
From: btni!root@uunet.UU.NET (Death and Vaxes)
Subject: Re: Homebrew Digest #263 (September 24, 1989)

Please remove uunet!btni!brian from you digest mailing list. The account is being removed from our system.

Roger L. Ferrel (402) 498-6618
INTERNET: ferrel%btni.uucp@uunet.uu.net
UUCP: ferrel@btni.uucp
PATH: !uunet!btni!ferrel

Date: Tue, 26 Sep 89 10:26:47 PDT
From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])
Subject: Pitching Yeast

Initially I rehydrated the yeast in a mixture of 1/4 cup of boiling wort and 3/4 cup of cold water - it would develop a good head in the hour of boiling and I got a vigorous fermentation. Then I got lazy and just threw the dried yeast into the cooled (actually not very, 95-100F) wort. That also seemed to work OK. Next time I'll try the plain water rehydration. The only problem I've run into was that the fermentation often didn't go as far as I expected. Papazian says it should go to about 1/4 the OG (eg 1.060 - 1.015); I get about half to two thirds.

My parents used to live in the Middle East, and my mother brewed from extract there. Room temperature was around 115F! She said she got a very fast, vigorous fermentation, but it worked fine.

patrick

End of HOMEBREW Digest #265, 09/27/89

Date: Thu, 28 Sep 89 09:40:02 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: packaging trends

coor's latest ad blitz got me thinking...

first budweiser (et al?) touted their beechwood aging to convince us that their beer produced in modern metal vessels is just as good as the beer that came from wooden casks.

then miller bragged that their bottled beer had the "genuine draft" taste of beer from metal kegs.

now coors tells us that specially-coated cans make keystone taste like bottled beer.

what's next? beer sold in paper cartons that tastes just like canned beer?

did medieval brewers have to convince people that beer produced in wooden casks tasted as good as beer made in clay pots?

wayne hamilton
U of Il and US Army Corps of Engineers CERL
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ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 09:45:26 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: "chock"?

there's a scene in the movie "the outlaw josie wales", where a frontier trader offers his customers a bucket of "fresh brewed chock". is that a genuine term for a variety of beer, or just some hollywood wordplay?

wayne hamilton
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CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 11:50:58 MDT
From: Steve Speer <ses@hpfcls>
Subject: What mailing list???
Full-Name: Steve Speer

Hi!

My name is Steve Speer. I see that somebody in netland mentioned this address as a way to get on a Home Brew mailing list. I have a beer kit that I used in college and have been thinking of breaking it out recently as the temperatures become more moderate, but don't know of any local (Fort Collins) suppliers, etc. Then I saw this address and noticed it was from Fort Collins and wondered who was behind it. Could you place me on the mailing list and perhaps identify yourself for some short chit-chat some day?

Thanks,

-Steve

Date: Thu, 28 Sep 89 14:31:39 mdt
From: att!ihlpb!krj@hplabs.HP.COM
Subject: Homebrew newsletter

Can I be added to the homebrew nesletter distribution list?
Kevin JOhnson
312/979-5452
krj@ihlpb.att.com

Date: Thu, 28 Sep 89 18:33 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Diacetyl Rest

A couple of days ago I wrote about performing a diacetyl rest for use in lager beer production. Here is the specific information...

This is called the Narzsis technique after it's author. Conduct your primary fermentation at 48 degrees F until you reach 67% attenuation. At this point raise the temperature to 65 degrees F and hold until the fermentation is complete. Reduce the temperature to 37.4 degrees F to lager. This information was provided to me by Charlie Olchowski of the Frozen Wort in Greenfield, Ma. It is the recommended fermentation schedule for yeast #308.

The article I referred to was published in the "Best of Beer and Brewing", Volumes 1-5 and written by Dr. Helmut Kieninger. The beer is fermented at 54 degrees F until the final attenuation point is approached, to an apparent extract value of about 2% by weight. At this point the yeast is removed but the beer must remain at 54 degrees for a minimum of 72 hours for diacetyl reduction. The beer is then cooled to 43 degrees F for a period of 12 hours and then the temperature is reduced to 32 degrees F for 3-7 days. (This procedure assumes that CO2 is added during bottling.)

- mg

Mark Gryska
gryska@cs.umass.edu
mark@zippy.cs.umass.edu

End of HOMEBREW Digest #266, 09/29/89

Date: Fri, 29 Sep 89 03:42:29 CDT
From: postmaster <"VENUS::EXOS%"@venus.tamu.edu>
Subject: Homebrew Digest #266 (September 29, 1989)

*** VMS error in delivery mail, error message follows ***

EXOS Mail server: delivery error: %MAIL-E-LOGLINK, error creating network link
to node BIOVAX
EXOS Mail server: delivery error: -SYSTEM-F-UNREACHABLE, remote node is not
currently reachable
EXOS Mail server: delivery error:
%MAIL-E-LOGLINK, error creating network link to node BIOVAX
-SYSTEM-F-UNREACHABLE, remote node is not currently reachable

*** Original message follows ***

>From : homebrew%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #266 (September 29, 1989)

Return-path: <rdg@hpfcmr.hp.com>
Received: from sde.hp.com by venus.tamu.edu
id 21E35582002 ; Fri, 29 Sep 89 03:41:41 CDT
Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP
(15.10/SES42.42) id AA26799; Fri, 29 Sep 89 00:16:29 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Fri, 29 Sep 89 01:14:59 mdt
Received: by hpfcmr.HP.COM; Fri, 29 Sep 89 01:00:03 mdt

Date: Fri, 29 Sep 89 01:00:03 mdt

Full-Name: Rob Gardner

Subject: Homebrew Digest #266 (September 29, 1989)

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)

Errors-To: homebrew-request%hpfcmr@hplabs.hp.com

Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #266

Fri 29 September 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

packaging trends (Wayne Hamilton)
"chock"? (Wayne Hamilton)
What mailing list??? (Steve Speer)
Homebrew newsletter (ihlpb!krj)
Diacetyl Rest (Mark Gryska)

Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

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- mg

Mark Gryska
gryska@cs.umass.edu
mark@zippy.cs.umass.edu

End of HOMEBREW Digest #266, 09/29/89

Date: Fri, 29 Sep 89 11:54 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: kegging systems source, Chicago micro and fusel oils

I thought I'd pass on the results of my latest research on homebrew kegging systems. Foxx equipment company, located in Kansas City, sells a 5 gallon complete kit (full 5 lb. Co2 cylinder with single guage regulator, 5 gal Soda keg and all the fittings and tubes) for \$150.10. A kit with 3 gal. tank goes for \$146.61. Their numbers are (800)821-2254 in K.C. and (800)525-2484 in Denver. An ad with a picture of their system is on page 1 of the latest Zymurgy. From what I can tell this price is about what the Rapids Co. (mentioned several weeks back) charges, although I haven't contacted the latter company yet to get a price on a complete kit. Has anyone else? If you call the Foxx company they will send you a 1 page xerox with a (crude) diagram of the system and an itemized list of parts.

Way back I promised to report on the new Chicago microbrew available only on draft. It's called Baderbrau (with an umlaut over the 'a'), and is now available only on tap. It is amber lager (beautiful color!), nicely hopped with appropriate malt balance. A beer I would be very proud to make! I sampled it at an interesting bar on Lincoln Avenue in Chicago about 2 blocks north of Irving Park called Von Stuke's(??) Hofbrau. I'd recommend the bar for its fine selection of German beers on tap at reasonable prices. They even have EKV's Bajuvator doppelbock ("the velvet hammer") at \$2.75/half liter. Give it a try if you're in Chicago.

Finally, while I was in the bar, some guy in a suit (I suspect a salesman for the beer) was explaining to a couple locals that they couldn't get a hangover from Baderbrau because "it had no rice or corn in it like most American beers, and thus didn't produce the fusel oils that give you headaches." Aside from the fact that hangovers are due to other things in addition to fusel oils (like dehydration and stripping of B vitamins), I had to challenge his assertion. Isn't it true that SOME fusel oils are produced in all malt fermentations -- just less than with non-malt adjuncts? I rarely get a hangover from drinking homebrew, but I wonder how much of that is due to REMOVAL of fusel oils via the blow-off method of fermentation, as well as the fact that I'm consuming a great deal of yeast, which returns some B-vitamins to my body. I also drink less because the greater body of the homebrew satisfies my beer cravings compared to commercial beers (so much for the lite beer health philosophy). What are the facts on fusel oils?

Jackie Brown

Bitnet: Brown@MSUKBS

Date: Fri, 29 Sep 89 14:53:32 edt
From: John S. Link <prcrs!link@uunet.UU.NET>
Subject: wort coolers

I've been considering making my own wort cooler; but not the conventional copper tubing immersion type.

My thought was to take a considerable length of siphon tubing and coil it inside a 5 gallon paint bucket filled with ice and water. I would siphon the hot wort (from the stove top), through the ice cooler (on a chair) to the fermentation container (on the floor). I would have to experiment to find the correct length of "coil" to place in the ice bucket to obtain the best temperature.

I would have to use a rigid plastic tube on the hot wort side to keep the tube from collapsing due to the vacuum created by the siphon.

Are there other things I'm not considering? Has anyone tried this?

(Help, before I ruin five gallons of homebrew!!!)

John S. Link

Date: 29 Sep 89 17:36:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Meads & mead-making

Hello, all!

I noted 's recent request for mead-making info, but haven't had time to respond until now.

Below you will find my basic recipe for making mead. First, however, some basic tips and information.

Meads come in several basic types: meads, metheglins (spiced meads), and melomels (meads made with fruit and/or fruit juices added). Many of these, especially the melomels, are "species specific" (as it were). For example, a cyser is by definition a mead made with apples or apple juice.

Use unblended honey when making mead, and raw honey if at all possible. Thus, unless there is someone with an apiary in your neighborhood, the best place to get honey is at a health food store or roadside stand. If the honey has bits of wax, or other particulate matter in it, that can be strained out before cooking. Do NOT, under *any* circumstances, use "blended to death" honeys, like "SueBee". Remember: the taste and character of the honey you use will be the principal determinants of the taste and character of your mead.

Please note that meads don't need any malt added, for *any* reason. Apart from altering the flavor and character, there are quite enough fermentables present already, thank you! :-)

Use a white wine yeast in brewing mead; "Montrechet" is recommended. *Don't* use ale or lager yeast; the end result will most likely be exploding bottles!

Most mead recipes call for the addition of some citrus juice or tea (tannin). This is important, as it balances the sweetness, preventing it from becoming cloying. This is the same reason caffeine is added to many sodas.

The molecular structures of the sugars involved in meads are different from those found in brews. Thus, meads can take anywhere from a few weeks or months to several years to age properly. And, they won't taste very good if one isn't patient; the time is necessary.

When adding honey to hot or boiling water, STIR CONSTANTLY!! Otherwise, the honey will go straight to the bottom of the pot, where it will caramelize, scorch, and otherwise ruin the whole thing. KEEP STIRRING, until the honey is *completely* dissolved.

You will notice, in mead recipes, instructions to skim off any scum that forms as the mead heats up. This is very important, as that scum is the equivalent of the krausen in beer. Apart from the nasties in it that can contribute to hangovers, there are nasties in the scum that can adversely affect the flavor and appearance of the finished mead.

The length of time mead is allowed to ferment is the other principal factor in

determining not only the final alcoholic content, but how dry _vs._ how sweet your mead will be. Remember: mead is not necessarily a sweet drink! Also, meads can be sparkling, or still. It's all a matter of individual preference.

A word of warning about mead hangovers: they are the stuff of legend-- and rightly so! The combination of high alcohol content (relatively speaking) and high sugar content are perfect for the induction of the Ultimate Hangover. One author I've read on meads, in an attempt to convey to the reader the potential severity of a mead hangover, referred to the Biblical story of Judith and the Holofernes. The author pointed out that Judith saw to it that the Holofernes got thoroughly drunk on mead, waited until they had slept awhile, and then had the Hebrew army attack-- beating on their shields! As the author put it: "What else could the Holofernes do but throw down their arms and accept slaughter with gratitude?"

Personally, I consider this description of mead hangovers to be both apt and astute. :-)

Anyone with questions about mead-making can contact me at the addresses below. The recipe for basic mead follows.

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU
BITNET: CRF@UFPINE

BASIC SMALL MEAD

NOTE: All equipment mentioned below is assumed to be either well-cleaned or sterilized, as needed.

In a 1 gallon enamel pot, simmer the following until the infusion is done to taste: 2-3 whole cloves, lightly cracked; 2 sticks of cinnamon, broken up; 2 thin slices peeled fresh ginger root. Add 2-4 tsp. orange peel (how much depends on the honey-- with orange blossom honey use less, for example) and simmer a little longer.

Add enough water to bring the volume up to 3 quarts. Bring back up to a simmer. Add 2 lbs honey, stirring constantly. Some of the warm water can be ladled back into the honey container to rinse it.

DO NOT BOIL! Continue to simmer at a moderate rate, skimming off any white scum that forms on the top. If the scum is yellow, the heat is too high. Once no more scum forms, turn off the heat, place the lid on the pot, and leave overnight.

The next day, strain out as many of the spice particles as practicable. Pitch the yeast. Replace the pot lid; the condensation on it will form a seal.

Twelve hours later, rack the mead into a gallon jug, leaving the dregs of the yeast. After racking, top off the jug if needed, filling it to the base of the neck. Take a piece of clean paper towel, fold it into quarters, and put it over the mouth of the jug. Secure with a rubber band. Allow to ferment 36 hours. If the paper towel becomes fouled during this period, replace it with another.

After 36 hours, taste the mead. If it is still too sweet for your taste, ferment longer. Repeat this as necessary, until a desirable level of sweetness/dryness is achieved.

Place mead in refrigerator for 8-12 hours, then rack into a fresh gallon jug. Seal new jug tightly, and place in refrigerator to carbonate for 12 hours.

Once the mead is nicely carbonated, add 1/4 cup of vodka or grain alcohol to the jug to kill off the yeast. Rack into a fresh jug again, seal tightly, and place in refrigerator for 3-4 days.

The mead may then be bottled; Grolsch bottles work extremely well for this purpose.

This is a "quickie" mead, drinkable in 2 weeks. However, it does improve considerably with age, and letting it age for at least a couple of months before drinking is recommended. This mead is excellent chilled.

End of HOMEBREW Digest #267, 09/30/89

Date: Sat, 30 Sep 89 02:35:18 CDT
From: postmaster <"VENUS::EXOS%"@venus.tamu.edu>
Subject: Homebrew Digest #267 (September 30, 1989)

*** VMS error in delivery mail, error message follows ***

EXOS Mail server: delivery error: %MAIL-E-LOGLINK, error creating network link
to node BIOVAX
EXOS Mail server: delivery error: -SYSTEM-F-UNREACHABLE, remote node is not
currently reachable
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*** Original message follows ***

>From : homebrew%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #267 (September 30, 1989)

Return-path: <rdg@hpfcmr.hp.com>
Received: from sde.hp.com by venus.tamu.edu
id 21E32870002 ; Sat, 30 Sep 89 02:33:38 CDT
Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP
(15.10/SES42.42) id AA17123; Sat, 30 Sep 89 00:19:59 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Sat, 30 Sep 89 01:18:31 mdt
Received: by hpfcmr.HP.COM; Sat, 30 Sep 89 01:00:02 mdt

Date: Sat, 30 Sep 89 01:00:02 mdt

Full-Name: Rob Gardner

Subject: Homebrew Digest #267 (September 30, 1989)

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)

Errors-To: homebrew-request%hpfcmr@hplabs.hp.com

Apparently-To: realhomebrew@hpfcmr.hp.com

HOMEBREW Digest #267

Sat 30 September 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES

Rob Gardner, Digest Coordinator

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Homebrew Digest #266 (September 29, 1989) (postmaster)

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"chock"? (Wayne Hamilton)

What mailing list??? (Steve Speer)

Homebrew newsletter (ihlpb!krj)

Diacetyl Rest (Mark Gryska)

kegging systems source, Chicago micro and fusel oils (BROWN)

wort coolers (John S. Link)

Meads & mead-making ("FEINSTEIN")

Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Fri, 29 Sep 89 03:42:29 CDT
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Subject: Homebrew Digest #266 (September 29, 1989)

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Received: from sde.hp.com by venus.tamu.edu
id 21E35582002 ; Fri, 29 Sep 89 03:41:41 CDT
Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP
(15.10/SES42.42) id AA26799; Fri, 29 Sep 89 00:16:29 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Fri, 29 Sep 89 01:14:59 mdt
Received: by hpfcmr.HP.COM; Fri, 29 Sep 89 01:00:03 mdt

Date: Fri, 29 Sep 89 01:00:03 mdt

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HOME BREW Digest #266

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packaging trends (Wayne Hamilton)
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Diacetyl Rest (Mark Gryska)

Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Thu, 28 Sep 89 09:40:02 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: packaging trends

coor's latest ad blitz got me thinking...

first budweiser (et al?) touted their beechwood aging to convince us that their beer produced in modern metal vessels is just as good as the beer that came from wooden casks.

then miller bragged that their bottled beer had the "genuine draft" taste of beer from metal kegs.

now coors tells us that specially-coated cans make keystone taste like bottled beer.

what's next? beer sold in paper cartons that tastes just like canned beer?

did medieval brewers have to convince people that beer produced in wooden casks tasted as good as beer made in clay pots?

wayne hamilton
U of Il and US Army Corps of Engineers CERL
UUCP: [convex,uunet]!uiucuxc!osiris!hamilton
ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 09:45:26 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: "chock"?

there's a scene in the movie "the outlaw josie wales", where a frontier trader offers his customers a bucket of "fresh brewed chock". is that a genuine term for a variety of beer, or just some hollywood wordplay?

wayne hamilton
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ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 11:50:58 MDT
From: Steve Speer <ses@hpfcls>
Subject: What mailing list???
Full-Name: Steve Speer

Hi!

My name is Steve Speer. I see that somebody in netland mentioned this address as a way to get on a Home Brew mailing list. I have a beer kit that I used in college and have been thinking of breaking it out recently as the temperatures become more moderate, but don't know of any local (Fort Collins) suppliers, etc. Then I saw this address and noticed it was from Fort Collins and wondered who was behind it. Could you place me on the mailing list and perhaps identify yourself for some short chit-chat some day?

Thanks,

-Steve

Date: Thu, 28 Sep 89 14:31:39 mdt
From: att!ihlpb!krj@hplabs.HP.COM
Subject: Homebrew newsletter

Can I be added to the homebrew nesletter distribution list?
Kevin JOhnson
312/979-5452
krj@ihlpb.att.com

Date: Thu, 28 Sep 89 18:33 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Diacetyl Rest

A couple of days ago I wrote about performing a diacetyl rest for use in lager beer production. Here is the specific information...

This is called the Narzsis technique after it's author. Conduct your primary fermentation at 48 degrees F until you reach 67% attenuation. At this point raise the temperature to 65 degrees F and hold until the fermentation is complete. Reduce the temperature to 37.4 degrees F to lager. This information was provided to me by Charlie Olchowski of the Frozen Wort in Greenfield, Ma. It is the recommended fermentation schedule for yeast #308.

The article I referred to was published in the "Best of Beer and Brewing", Volumes 1-5 and written by Dr. Helmut Kieninger. The beer is fermented at 54 degrees F until the final attenuation point is approached, to an apparent extract value of about 2% by weight. At this point the yeast is removed but the beer must remain at 54 degrees for a minimum of 72 hours for diacetyl reduction. The beer is then cooled to 43 degrees F for a period of 12 hours and then the temperature is reduced to 32 degrees F for 3-7 days. (This procedure assumes that CO2 is added during bottling.)

- mg

Mark Gryska
gryska@cs.umass.edu
mark@zippy.cs.umass.edu

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DO NOT BOIL! Continue to simmer at a moderate rate, skimming off any white scum that forms on the top. If the scum is yellow, the heat is too high. Once no more scum forms, turn off the heat, place the lid on the pot, and leave overnight.

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Date: Sat, 30 Sep 89 22:27:40 EDT
From: shoeless joe <DTG@UMD2.UMD.EDU>

Subject: Re: Homebrew Digest #267 (September 30, 1989)

Hi! I'm preparing to make my first batch of mead (I've been homebrewing for a year now), and I'd like to correpond withj anyone with mead recipes, tips and suggestions. direct mail to :
dtg@umd2.umd.edu

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(15.10/SES42.42) id AA11870; Sun, 1 Oct 89 00:19:46 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Sun, 1 Oct 89 01:18:10 mdt
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Subject: Homebrew Digest #268 (October 01, 1989)

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)

Errors-To: homebrew-request%hpfcmr@hplabs.hp.com

Apparently-To: realhomebrew@hpfcmr.hp.com

HOMEBREW Digest #268

Sun 01 October 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES

Rob Gardner, Digest Coordinator

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Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Sat, 30 Sep 89 02:35:18 CDT
From: postmaster <"VENUS::EXOS%"@venus.tamu.edu>
Subject: Homebrew Digest #267 (September 30, 1989)

*** VMS error in delivery mail, error message follows ***

EXOS Mail server: delivery error: %MAIL-E-LOGLINK, error creating network link
to node BIOVAX
EXOS Mail server: delivery error: -SYSTEM-F-UNREACHABLE, remote node is not
currently reachable
EXOS Mail server: delivery error:
%MAIL-E-LOGLINK, error creating network link to node BIOVAX
-SYSTEM-F-UNREACHABLE, remote node is not currently reachable

*** Original message follows ***

>From : homebrew%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #267 (September 30, 1989)

Return-path: <rdg@hpfcmr.hp.com>
Received: from sde.hp.com by venus.tamu.edu
id 21E32870002 ; Sat, 30 Sep 89 02:33:38 CDT
Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP
(15.10/SES42.42) id AA17123; Sat, 30 Sep 89 00:19:59 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Sat, 30 Sep 89 01:18:31 mdt
Received: by hpfcmr.HP.COM; Sat, 30 Sep 89 01:00:02 mdt

Date: Sat, 30 Sep 89 01:00:02 mdt

Full-Name: Rob Gardner

Subject: Homebrew Digest #267 (September 30, 1989)

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)

Errors-To: homebrew-request%hpfcmr@hplabs.hp.com

Apparently-To: realhomebrew@hpfcmr.hp.com

HOMEBREW Digest #267

Sat 30 September 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES

Rob Gardner, Digest Coordinator

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Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Fri, 29 Sep 89 03:42:29 CDT
From: postmaster <"VENUS::EXOS%"@venus.tamu.edu>
Subject: Homebrew Digest #266 (September 29, 1989)

*** VMS error in delivery mail, error message follows ***

EXOS Mail server: delivery error: %MAIL-E-LOGLINK, error creating network link
to node BIOVAX
EXOS Mail server: delivery error: -SYSTEM-F-UNREACHABLE, remote node is not
currently reachable
EXOS Mail server: delivery error:
%MAIL-E-LOGLINK, error creating network link to node BIOVAX
-SYSTEM-F-UNREACHABLE, remote node is not currently reachable

*** Original message follows ***

>From : homebrew%hpfcmr@hplabs.hp.com
Subject: Homebrew Digest #266 (September 29, 1989)

Return-path: <rdg@hpfcmr.hp.com>
Received: from sde.hp.com by venus.tamu.edu
id 21E35582002 ; Fri, 29 Sep 89 03:41:41 CDT
Received: from hpfccla.hp.com by hp-sde.sde.hp.com with SMTP
(15.10/SES42.42) id AA26799; Fri, 29 Sep 89 00:16:29 pdt
Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Fri, 29 Sep 89 01:14:59 mdt
Received: by hpfcmr.HP.COM; Fri, 29 Sep 89 01:00:03 mdt

Date: Fri, 29 Sep 89 01:00:03 mdt

Full-Name: Rob Gardner

Subject: Homebrew Digest #266 (September 29, 1989)

From: homebrew-request@hpfcmr.hp.com (Are you SURE you want to send it HERE?)

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)

Errors-To: homebrew-request%hpfcmr@hplabs.hp.com

Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #266

Fri 29 September 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

packaging trends (Wayne Hamilton)
"chock"? (Wayne Hamilton)
What mailing list??? (Steve Speer)
Homebrew newsletter (ihlpb!krj)
Diacetyl Rest (Mark Gryska)

Send submissions to homebrew%hpfcmr@hplabs.hp.com

Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Thu, 28 Sep 89 09:40:02 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: packaging trends

coor's latest ad blitz got me thinking...

first budweiser (et al?) touted their beechwood aging to convince us that their beer produced in modern metal vessels is just as good as the beer that came from wooden casks.

then miller bragged that their bottled beer had the "genuine draft" taste of beer from metal kegs.

now coors tells us that specially-coated cans make keystone taste like bottled beer.

what's next? beer sold in paper cartons that tastes just like canned beer?

did medieval brewers have to convince people that beer produced in wooden casks tasted as good as beer made in clay pots?

wayne hamilton
U of Il and US Army Corps of Engineers CERL
UUCP: [convex,uunet]!uiucuxc!osiris!hamilton
ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 09:45:26 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: "chock"?

there's a scene in the movie "the outlaw josie wales", where a frontier trader offers his customers a bucket of "fresh brewed chock". is that a genuine term for a variety of beer, or just some hollywood wordplay?

wayne hamilton
U of Il and US Army Corps of Engineers CERL
UUCP: [convex,uunet]!uiucuxc!osiris!hamilton
ARPA: hamilton@osiris.cso.uiuc.edu USMail: Box 476, Urbana, IL 61801
CSNET: hamilton%osiris@uiuc.csnet Phone: (217)384-4310

Date: Thu, 28 Sep 89 11:50:58 MDT
From: Steve Speer <ses@hpfcls>
Subject: What mailing list???
Full-Name: Steve Speer

Hi!

My name is Steve Speer. I see that somebody in netland mentioned this address as a way to get on a Home Brew mailing list. I have a beer kit that I used in college and have been thinking of breaking it out recently as the temperatures become more moderate, but don't know of any local (Fort Collins) suppliers, etc. Then I saw this address and noticed it was from Fort Collins and wondered who was behind it. Could you place me on the mailing list and perhaps identify yourself for some short chit-chat some day?

Thanks,

-Steve

Date: Thu, 28 Sep 89 14:31:39 mdt
From: att!ihlpb!krj@hplabs.HP.COM
Subject: Homebrew newsletter

Can I be added to the homebrew nesletter distribution list?
Kevin JOhnson
312/979-5452
krj@ihlpb.att.com

Date: Thu, 28 Sep 89 18:33 EST
From: Mark Gryska <GRYSKA@cs.umass.EDU>
Subject: Diacetyl Rest

A couple of days ago I wrote about performing a diacetyl rest for use in lager beer production. Here is the specific information...

This is called the Narzsis technique after it's author. Conduct your primary fermentation at 48 degrees F until you reach 67% attenuation. At this point raise the temperature to 65 degrees F and hold until the fermentation is complete. Reduce the temperature to 37.4 degrees F to lager. This information was provided to me by Charlie Olchowski of the Frozen Wort in Greenfield, Ma. It is the recommended fermentation schedule for yeast #308.

The article I referred to was published in the "Best of Beer and Brewing", Volumes 1-5 and written by Dr. Helmut Kieninger. The beer is fermented at 54 degrees F until the final attenuation point is approached, to an apparent extract value of about 2% by weight. At this point the yeast is removed but the beer must remain at 54 degrees for a minimum of 72 hours for diacetyl reduction. The beer is then cooled to 43 degrees F for a period of 12 hours and then the temperature is reduced to 32 degrees F for 3-7 days. (This procedure assumes that CO2 is added during bottling.)

- mg

Mark Gryska
gryska@cs.umass.edu
mark@zippy.cs.umass.edu

End of HOMEBREW Digest #266, 09/29/89

Date: Fri, 29 Sep 89 11:54 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: kegging systems source, Chicago micro and fusel oils

I thought I'd pass on the results of my latest research on homebrew kegging systems. Foxx equipment company, located in Kansas City, sells a 5 gallon complete kit (full 5 lb. Co2 cylinder with single guage regulator, 5 gal Soda keg and all the fittings and tubes) for \$150.10. A kit with 3 gal. tank goes for \$146.61. Their numbers are (800)821-2254 in K.C. and (800)525-2484 in Denver. An ad with a picture of their system is on page 1 of the latest Zymurgy. From what I can tell this price is about what the Rapids Co. (mentioned several weeks back) charges, although I haven't contacted the latter company yet to get a price on a complete kit. Has anyone else? If you call the Foxx company they will send you a 1 page xerox with a (crude) diagram of the system and an itemized list of parts.

Way back I promised to report on the new Chicago microbrew available only on draft. It's called Baderbrau (with an umlaut over the 'a'), and is now available only on tap. It is amber lager (beautiful color!), nicely hopped with appropriate malt balance. A beer I would be very proud to make! I sampled it at an interesting bar on Lincoln Avenue in Chicago about 2 blocks north of Irving Park called Von Stuke's(??) Hofbrau. I'd recommend the bar for its fine selection of German beers on tap at reasonable prices. They even have EKV's Bajuvator doppelbock ("the velvet hammer") at \$2.75/half liter. Give it a try if you're in Chicago.

Finally, while I was in the bar, some guy in a suit (I suspect a salesman for the beer) was explaining to a couple locals that they couldn't get a hangover from Baderbrau because "it had no rice or corn in it like most American beers, and thus didn't produce the fusel oils that give you headaches." Aside from the fact that hangovers are due to other things in addition to fusel oils (like dehydration and stripping of B vitamins), I had to challenge his assertion. Isn't it true that SOME fusel oils are produced in all malt fermentations -- just less than with non-malt adjuncts? I rarely get a hangover from drinking homebrew, but I wonder how much of that is due to REMOVAL of fusel oils via the blow-off method of fermentation, as well as the fact that I'm consuming a great deal of yeast, which returns some B-vitamins to my body. I also drink less because the greater body of the homebrew satisfies my beer cravings compared to commercial beers (so much for the lite beer health philosophy). What are the facts on fusel oils?

Jackie Brown

Bitnet: Brown@MSUKBS

Date: Fri, 29 Sep 89 14:53:32 edt
From: John S. Link <prcrs!link@uunet.UU.NET>
Subject: wort coolers

I've been considering making my own wort cooler; but not the conventional copper tubing immersion type.

My thought was to take a considerable length of siphon tubing and coil it inside a 5 gallon paint bucket filled with ice and water. I would siphon the hot wort (from the stove top), through the ice cooler (on a chair) to the fermentation container (on the floor). I would have to experiment to find the correct length of "coil" to place in the ice bucket to obtain the best temperature.

I would have to use a rigid plastic tube on the hot wort side to keep the tube from collapsing due to the vacuum created by the siphon.

Are there other things I'm not considering? Has anyone tried this?

(Help, before I ruin five gallons of homebrew!!!)

John S. Link

Date: 29 Sep 89 17:36:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Meads & mead-making

Hello, all!

I noted 's recent request for mead-making info, but haven't had time to respond until now.

Below you will find my basic recipe for making mead. First, however, some basic tips and information.

Meads come in several basic types: meads, metheglins (spiced meads), and melomels (meads made with fruit and/or fruit juices added). Many of these, especially the melomels, are "species specific" (as it were). For example, a cyser is by definition a mead made with apples or apple juice.

Use unblended honey when making mead, and raw honey if at all possible. Thus, unless there is someone with an apiary in your neighborhood, the best place to get honey is at a health food store or roadside stand. If the honey has bits of wax, or other particulate matter in it, that can be strained out before cooking. Do NOT, under *any* circumstances, use "blended to death" honeys, like "SueBee". Remember: the taste and character of the honey you use will be the principal determinants of the taste and character of your mead.

Please note that meads don't need any malt added, for *any* reason. Apart from altering the flavor and character, there are quite enough fermentables present already, thank you! :-)

Use a white wine yeast in brewing mead; "Montrechet" is recommended. *Don't* use ale or lager yeast; the end result will most likely be exploding bottles!

Most mead recipes call for the addition of some citrus juice or tea (tannin). This is important, as it balances the sweetness, preventing it from becoming cloying. This is the same reason caffeine is added to many sodas.

The molecular structures of the sugars involved in meads are different from those found in brews. Thus, meads can take anywhere from a few weeks or months to several years to age properly. And, they won't taste very good if one isn't patient; the time is necessary.

When adding honey to hot or boiling water, STIR CONSTANTLY!! Otherwise, the honey will go straight to the bottom of the pot, where it will caramelize, scorch, and otherwise ruin the whole thing. KEEP STIRRING, until the honey is *completely* dissolved.

You will notice, in mead recipes, instructions to skim off any scum that forms as the mead heats up. This is very important, as that scum is the equivalent of the krausen in beer. Apart from the nasties in it that can contribute to hangovers, there are nasties in the scum that can adversely affect the flavor and appearance of the finished mead.

The length of time mead is allowed to ferment is the other principal factor in

determining not only the final alcoholic content, but how dry _vs._ how sweet your mead will be. Remember: mead is not necessarily a sweet drink! Also, meads can be sparkling, or still. It's all a matter of individual preference.

A word of warning about mead hangovers: they are the stuff of legend-- and rightly so! The combination of high alcohol content (relatively speaking) and high sugar content are perfect for the induction of the Ultimate Hangover. One author I've read on meads, in an attempt to convey to the reader the potential severity of a mead hangover, referred to the Biblical story of Judith and the Holofernes. The author pointed out that Judith saw to it that the Holofernes got thoroughly drunk on mead, waited until they had slept awhile, and then had the Hebrew army attack-- beating on their shields! As the author put it: "What else could the Holofernes do but throw down their arms and accept slaughter with gratitude?"

Personally, I consider this description of mead hangovers to be both apt and astute. :-)

Anyone with questions about mead-making can contact me at the addresses below. The recipe for basic mead follows.

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU
BITNET: CRF@UFPINE

BASIC SMALL MEAD

NOTE: All equipment mentioned below is assumed to be either well-cleaned or sterilized, as needed.

In a 1 gallon enamel pot, simmer the following until the infusion is done to taste: 2-3 whole cloves, lightly cracked; 2 sticks of cinnamon, broken up; 2 thin slices peeled fresh ginger root. Add 2-4 tsp. orange peel (how much depends on the honey-- with orange blossom honey use less, for example) and simmer a little longer.

Add enough water to bring the volume up to 3 quarts. Bring back up to a simmer. Add 2 lbs honey, stirring constantly. Some of the warm water can be ladled back into the honey container to rinse it.

DO NOT BOIL! Continue to simmer at a moderate rate, skimming off any white scum that forms on the top. If the scum is yellow, the heat is too high. Once no more scum forms, turn off the heat, place the lid on the pot, and leave overnight.

The next day, strain out as many of the spice particles as practicable. Pitch the yeast. Replace the pot lid; the condensation on it will form a seal.

Twelve hours later, rack the mead into a gallon jug, leaving the dregs of the yeast. After racking, top off the jug if needed, filling it to the base of the neck. Take a piece of clean paper towel, fold it into quarters, and put it over the mouth of the jug. Secure with a rubber band. Allow to ferment 36 hours. If the paper towel becomes fouled during this period, replace it with another.

After 36 hours, taste the mead. If it is still too sweet for your taste, ferment longer. Repeat this as necessary, until a desirable level of sweetness/dryness is achieved.

Place mead in refrigerator for 8-12 hours, then rack into a fresh gallon jug. Seal new jug tightly, and place in refrigerator to carbonate for 12 hours.

Once the mead is nicely carbonated, add 1/4 cup of vodka or grain alcohol to the jug to kill off the yeast. Rack into a fresh jug again, seal tightly, and place in refrigerator for 3-4 days.

The mead may then be bottled; Grolsch bottles work extremely well for this purpose.

This is a "quickie" mead, drinkable in 2 weeks. However, it does improve considerably with age, and letting it age for at least a couple of months before drinking is recommended. This mead is excellent chilled.

End of HOMEBREW Digest #267, 09/30/89

Date: Sat, 30 Sep 89 22:27:40 EDT
From: shoeless joe <DTG@UMD2.UMD.EDU>
Subject: Re: Homebrew Digest #267 (September 30, 1989)

Hi! I'm preparing to make my first batch of mead (I've been homebrewing for a year now), and I'd like to correpond withj anyone with mead recipes, tips and suggestions. direct mail to :
dtg@umd2.umd.edu

End of HOMEBREW Digest #268, 10/01/89

Date: Sun Oct 01 17:44:50 1989
From: microsoft!neils@beaver.cs.washington.edu
Subject: Liquid yeast mess

Has anyone found a satisfactory way to open a bloated Wyeast package in a controlled manner without spraying the contents all over the place? I brewed up my Xmas Ale this morning and was treated to a liquid yeast shower when I opened the package to pitch the yeast. It seems that any method of relieving pressure will inevitably carry some of the package's yeast/wort out with the gas... or am I missing something simple or obvious??

neil smith

uunet!microsof!neils

Date: Sun, 1 Oct 89 21:41:24 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Bitter Late Than Never

Or: those of you who suggested that my super-sweet recipe (2# cara pils, 3# crystal in a 7# extract batch) would need more than the 1.5 oz of hops to balance the flavor were absolutely right. I tasted it and decided that it definately needed more bittering. So, today prior to kegging I boiled 3/4 oz Northern Brewers and 3/4 Erioca, both high alpha acid hops, for an hour in about a quart of water. Then I filtered the liquid through a coffee filter (it actually took three Melita #3 filters) and added it to the wort. After mixing, the flavor was actually pretty nice. The combination of the four hops: Hallertauer, Willamette, Erioca, and Norhtern Brewers is kind of interesting. I primed with 3/4 cup light dry malt extract, so we'll see in a couple of weeks how it has shaped up.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
```

Date: Sun, 1 Oct 89 21:55:16 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
Subject: Chocolate Point Porter

A few years ago I went to a local brewer's club tasting, and sampled a porter that had included coffee as an adjunct. It was pretty good, so today I brewed a batch of my own. It's called Chocolate Point Porter in honor of:

- a. My three dark-faced Siamese who insist on "helping" me any time I try to make beer, and
- b. The pound of chocolate malted barley in the recipe.

The recipe, for those interested:

7# light, unhopped extract syrup
1# chocolate, not cracked
1/2# black patent, not cracked
1/2# crystal (90)
1/2# Sumatra Swiss Water Process Decaff whole beans (at \$7 per pound not an ingredient to be taken lightly)
1 1/2 oz Cascades - boiling
1/2 oz Cascades - finish

To make: place the chocolate, patent, & crystal in about 2 gallons and bring almost to a boil, then sparge into the boiling pot. Add 2 more gallons water, bring to boil and add the bittering hops. At 30 minutes add 1/2 tsp Irish moss. Boil for an hour, adding the finishing hops during the last 2 minutes. Pour into the primary and add the coffee. If the beans are still floating in the morning, I'll scoop them out with a colander. Otherwise, I'll just rehydrate my good Whitbread dry yeast & pitch it, coffee and all.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
```

End of HOMEBREW Digest #269, 10/02/89

Date: Mon, 2 Oct 89 10:20:00 mdt

From: hp-1sd!uucp@hplabs.HP.COM

Subject: Re: wort coolers

>I've been considering making my own wort cooler; but not the
>conventional copper tubing immersion type.

The only "problem" is the additional difficulty involved in sanitizing and cleanup of the cooler. The immersion-type cooler gets automatically sanitized when you dip it in the boiling wort, but you would have to run sanitizing solution through the other-type of cooler. Also, when you cleanup, you will never know if you've cleaned all the wort out of the tube, especially if you do non-whole-batch boils (not the whole 5 gallons), since the wort will thicken as it cools.

Al.

Date: Mon, 02 Oct 89 11:31:10 MDT
From: rdg@hpfcmi
Subject: vms brain damage
Full-Name: Rob Gardner

Sorry about all that junk cluttering up the digest the past few days. Apparently, some systems don't have a clue about where to send bounced mail. It's a good thing I just returned from my vacataion, since it looked liked it was starting to snowball...

Rob

End of HOMEBREW Digest #270, 10/03/89

Date: Tue, 3 Oct 89 7:31:06 EDT

From: Rick Kimball <hplabs!ames!harvard!kimbal!rick>

Subject: Has anyone brewed their own "hop oil"?

I was talking to a friend the other day about boiling hops to create a home version of hop oil? Has anyone tried this? How long should the hops be boiled? What is the best way to store the resulting oil?

Rick Kimball

Date: Tue, 3 Oct 89 08:56:10 PDT

From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])

Subject: Sanitation and Yest Rehydration

I brewed up a new batch last weekend and tried the rehydration method suggested on this BBS recently. While the water was heating I half filled a measuring jar with warm water, added the yeast and covered the jar with plastic wrap. The yeast acted as if I'd added it to wort except (of course!) there was no foaming. Then after I'd boiled and cooled the wort I pitched it. It took much longer than usual to start - I pitched in the evening and the next morning there were no signs of activity. I thought it might be a bad batch - visions of pouring 5gal of wort down the toilet sprang to mind! But I gritted my teeth and waited, and around lunch time there was a good hed of foam - phew! Fingers crossed it wasn't some other bug that found its way into the fermenter. I guess I'll find out in a few weeks.

On sanitation, the last 3 or 4 batches I've brewed have all become very fizzy in the bottle. They were fine for 2-3 months but now after opening... it's a gusher! Slight off flavour in some bottles too - the dreaded infection I think. As I was brewing and reflecting my fate over the weekend I realized that the earliest gushing batch coincided with my purchase of a 'squosher' type bottle cleaner. It's a plastic bowl with a pump in the center, arranged so that putting a bottle upside down over the neck of the pump and pressing it down causes a jet of solution to squirt into the bottle. I've been using this instead of soaking the entire bottle in solution. It would seem that it's not enough to squosh and drain, soaking is needed. so it's off to buy a tub to soak in (the bottles, not me!).

Has anyone tried brewing a smoked beer? I tried a bottle recently and really liked it. I'd be interested in how you smoked - the 'real' way or (dare I say it) by adding liquid smoke.

patrick

Date: Mon, 2 Oct 89 09:16:03 EDT
From: iws@rayssdb.ray.com (Ihor W. Slabicky)
Subject: beer vanity plate?

Not to change the subject, but...

Spotted yesterday, Sunday, October 1, 1989, at approximately 1730,
traveling east on the Mass Pike at a high rate of speed, a New York
State license plate ZYMURGY (on a red and white Buick?). Anyone
ever see this one or know who it is?

Any other interesting beer vanity plates out there?

Ihor

Internet: iws@rayssdb.ray.com
Usenet: [gatech, uiucdcs, decuac, sun, ukma, necntc, spdcc]!rayssd!rayssdb!
iws

Date: 3 Oct 89 15:52:35 EDT (Tue)

From: man@granjon.att.com

Subject: Mashing

I am going to make my first batch of all-grain beer soon. I have been slowly collecting the equipment needed. My plan was to use a single-stage infusion mash like the one described in the summer issue of Zymurgy. I just went back and re-read Papazian's book to see what he had said and I got a bit confused. From the Zymurgy article and personal correspondence, I have been led to believe that the single-stage was sufficient for beginners. Fine. I was ready to try my hand at mashing, so I looked for a recipe in Papazian's book. Some said to use the single-stage, and some said to use the temperature controlled method. This is when I began to re-read his sections on advanced brewing. It explained that the single stage mash was good for grains that are highly modified and the temperature controlled mash is good for undermodified malts. So, if I decide to use the single-stage exclusively, do I have to be concerned with purchasing ONLY highly modified malts? If I do, then how can I tell how modified the malt is? I purchased 10# of English 2 row. From his book, my guess is that this is highly modified.

Mark Nevar
(201) 580-4414
(arpa|att)!kato!man

Date: Tue, 3 Oct 89 13:29:13 CDT
From: gary@sci34hub.sci.com (Gary Heston (sci34hub!gary or gary at S1000H))
Subject: Request addition of name to list

Please add my name to your homebrew mailing list. I'm a winemaker instead of a brewer, but I understand both subjects are covered.

Thanks!

Gary Heston

uunet!sci34hub!gary

End of HOMEBREW Digest #271, 10/04/89

Date: 4 Oct 89 09:08:47 EDT (Wednesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Sanitation and Yest Rehydration

>The yeast acted as if I'd added it to wort
except (of course!) there was no foaming.<

You should have observed some activity after about 30 minutes. While I
wouldn't have expected it to gush out, some ver fine bubbles should have
formed on top of the water (similar to what happens when you proof bread
yeast). Perhaps the yeast was old.

/Don

Date: Wednesday, 4 Oct 1989 09:08:15 EST
From: m14051@mwvm (John DeCarlo <m14051@mwvm>)
Subject: Fermenting at Cold Temps

In Digest #261, Greg Crawford <Crawford.WGST129@Xerox.COM> writes:

>Also, could anyone tell me what effect fermenting at too cold a temp.
>would have. The yeast is a liquid german lager and the fermenting temp.
>is 40 degrees. (This was before I bought my hunter energy monitor).
>The beer fermented to completion but there is a strange background
>flavor I can't put my finger on. Infection has crossed my mind but
>I have tried two beers like this with the same results while my ales
>fermented at 70 degrees have had no problem

Well, I just got my copy of the special issue of *_zymurgy_*--the 1987 Special Troubleshooting Issue (Vol 10, No. 4). An article in there, entitled "Tracking Down Off-Flavors: A Brewer's Detective Story" investigates a brew "variously described as meaty, onionlike, brothy, cooked vegetable, and off-yeasty". (Talk about hard to describe.)

The article tells about the whole investigation, isolating various factors, etc. but the gist was that the brew had a high level of methional, sometimes described as "meat aldehyde". Simply by increasing the primary fermentation temperature from 8C (46F) to 12C (54F), the levels of DMS, acetic acid, and, most importantly in this case, methional were significantly reduced.

The article concludes with "We have all heard so much about the well-established dire consequences of warm fermentations that we tend to think, 'Well then, the colder the better.' It comes as a shock to learn that cold fermentations also can lead to off-flavors. What is really needed is the *optimum* fermentation temperature, not necessarily the lowest at which our yeast will work."

John DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo

Date: Wed, 4 Oct 89 9:19:56 MDT
From: Tom Hotchkiss <trh@hpestrh>
Subject: First Mash

In response to Mark Never's query about mashing, I have to talk about my first attempt. I just put the grains in a big picnic cooler, and dumped in about 1 to 1 1/2 qts./lb. of 170 degree water. At first, I didn't mix it well and ended up with pretty wide temperature variations in the mash. So, I stirred a bunch more and the temp settled at something below the desired 150-154. So, I started adding boiling water a quart or so at a time until the desired temp was reached.

Next, I drank a homebrew and waited 1 1/2 hrs. Then, I made a feeble attempt at sparging by trying to use the spigot on the picnic cooler. The cooler was one of the rectangular varieties, and I didn't have the grain in a bag. The grain would quickly clog the spigot, stopping the flow of wort. The only way to get anything was to use a spoon to hold the grain back from the spigot. Hot water from the sink was used for sparging (not the best way). In summary, with the big rectangular cooler (grain spread thin on bottom of cooler) and no grain bag, I got a really inefficient mash. Back then I didn't use a hydrometer, so I don't know how bad it was.

The bottom line however was that I got a really great pale ale! It was a little light which I'm sure was due to the inefficient mash. Since that time I have tried more single step infusions, multi-step infusions, and temperature step on the stove. Based on my experiences, I would recommend the single step infusion for your first attempt. Of all the methods, it is the fastest, easiest, and yields great results. Multi-step infusions are a bad idea since you end up with way too much water in the mash. Temperature step on the stove seems to give a slightly more efficient mash, but it takes at least twice as long as single step infusion. Here are a few more pointers:

1. *Definately* buy a grain bag. A large one (good for at least 10 lb of grain) shouldn't cost more than 5 bucks.
2. Try to find a tall, round cooler with a spigot on the bottom (like the Gatoraide bucket Harry Carson emptied on Bill Parcels when the Giants won the superbowl). The reason is that I have found the biggest factor in mash efficieny to be sparging. The tall round cooler will give you a deeper grain bed for sparging. Note that if you have a rectangular cooler and can't afford a round one right now: try it anyway, it will still work. Another option is to make the Zapap sparging bucket described in Papazian's book.
3. Be patient sparging!!! The process should take at least an hour. Letting the wort drain off too quickly lowers the mash efficieny. Hot water from the sink works, but it is only about 110 degrees and I have heard that hot water pipes tend to have lots of nasties in them. So don't mess around and heat up some cold water on the stove for sparging.

4. For your first attempt, I would suggest using an extra pound or two of pale malt over what the recipe calls for. This is in anticipation of reduced efficiency for your first attempt. English malt is highly modified and works best for infusion mashing.
5. Finally, I heat up the water that you add to the mash to 180 rather than 170 degrees, since 170 seems to result in too low a temp. It's easier to adjust the temp down than up. For a good discussion of infusion mashing, I would suggest Dave Line's "Big Book of Brewing." It's also good for a few laughs.

Go for it, you won't be disappointed.

Tom Hotchkiss trh@hpfcla

Date: Wed, 4 Oct 89 10:24:49 EDT
From: Gregg Gibson (CCL-F) <ggibson@PICA.ARMY.MIL>
Subject: Re: Homebrew Digest #271 (October 04, 1989)

I am new to the world of homebrewing, but not to the world of good beer. Anyway, I would like to experiment with brewing but I really am not sure where to start. Any advice on starting out or the basics would be appreciated.

Gregg Gibson

Date: Wed, 4 Oct 89 15:10 EST
From: <BROWN%MSUKBS.BITNET@CORNELL.CIT.CORNELL.EDU>
Subject: Mashing modified malts

Mark Nevar asks:

> It explained that the single stage mash was good
> for grains that are highly modified and the temperature controlled
> mash is good for undermodified malts. So, if I decide to use the
> single-stage exclusively, do I have to be concerned with purchasing
> ONLY highly modified malts? If I do, then how can I tell how
> modified the malt is? I purchased 10# of English 2 row. From his
> book, my guess is that this is highly modified.

>From what I understand, English 2-row should be highly modified. Assuming, of course that it was malted by an English company. I think there is a way to see how modified the malt is by cutting a kernel lengthwise and looking at how much the cotyledon was allowed to grow before the sprouting process was halted. More than half the length of the kernel means highly modified (if my memory serves me correctly). I think this is in Papazian, but I will check when I return to the brewhouse this evening. I almost always use the temperature controlled method, even with 2-row malts, with fine results. It's not really that much more difficult than the infusion ("single-stage") method. As I've said, it shouldn't hurt, even if you have highly-modified malt. If you decide to do the infusion method, I'd make sure the malt is modified, or you may not get the results you expect. Good mashing!

Jackie Brown

Bitnet: Brown@MSUKBS

End of HOMEBREW Digest #272, 10/05/89

Date: Wed, 4 Oct 89 18:45:40 EDT
From: hpda!uunet!f419.n109.z1.FIDONET.ORG!Tim.Weil (Tim Weil)
Subject: BREWBEER BBS (correction)

BREWNET BBS (an independent FIDO BBS dedicated to HomeBrewing)
can be reached via the following address -

FidoNet: @...@!uunet!hadron!blkcat!109!419!Tim_Weil
or, Usenet: Tim.Weil@f419.n109.z1.FIDONET.ORG (Tim Weil)

This is correction to previous listings given in HBDIGEST
#259.

To the best of my knowledge, there are currently no means
by which to do file transfers via the USENET/FIDO Gateway.

Direct inquiries can be made at (301 891-SUDS).

--

Tim Weil - FidoNet 1:109/401 - The Black Cat's Shack
Internet: Tim.Weil@f419.n109.z1.FIDONET.ORG UUCP: ...!uunet!hadron!
blkcat!419!Tim.Weil

Date: Thu, 5 Oct 89 08:57 EDT
From: Mike Fertsch <FERTSCH%adcl@rsccgu.RAY.COM>

Subject: Vanity Plates

> Spotted yesterday, Sunday, October 1, 1989, at approximately 1730,
> traveling east on the Mass Pike at a high rate of speed, a New York
> State license plate ZYMURGY (on a red and white Buick?). Anyone
> ever see this one or know who it is?

> Any other interesting beer vanity plates out there?

My two cars have Massachusetts liscense plates HOPFEN and MALZ (German of course for 'hops' and 'malt'. You'd be surprised how many people (including brewers) don't pick this up.)

Another brewer in my club (Bill Murphy) has liscense plate HMBREW (at first I thought it meant 'Her Majesty's Brew', but was told it was simply 'homebrew').

A homebrewer from Maine (John Seckler??) has a VW microbus with plate HMBRW.

While driving through New Hampshire this spring, I saw a Rhode Island plate HOPS.

I think I saw a few more beer plates at last winter's New England Regional Competition. I'll keep my eyes open at the next regional pow-wow.

- Mike Fertsch

Date: Thu, 5 Oct 89 10:10 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: modified malts again

Here's a quote from the transcript of Greg Noonan's (the decoction mash king) 1985 Hombrewer's conference talk about determining the modification of malt:

"British malt, which is commonly referred to as "well-modified," is very well sprouted to three-quarters of the full length of the grain. If you cut away the husk on the dorset side of the grain, you will see a white spear growing from three-quarters to the full length. Most of the world's brewers consider British malt overmodified. In comparison, American and continental malts are less modified, showing growth from only one-half to three-quarters of the grain. Before you start mashing, you should examine your malt. Take 20 kernels, find the more rounded, nonfurrowed, dorsal side, and cut it off or rub it away to get an idea of what the conversion is. From that, you can decide what to do. If they are well modified, you may need an infusion mash. But if they are undermodified or show a great variety of modification, then use the step infusion of decoction mashing."

I would add that the temperature-controlled mash (sometimes called upward infusion) can be substituted for the decoction mash. If you think the former is complex, read the directions for decoction mashing sometime. Does anyone out there actually do a full decoction mash a la Noonan? I hear that this guy is the lager guru -- do all you folks with lagering refridgerators go whole hog with decoction mashing? Are the advantages very noticeable?

Happy with my ales but curious,

Jackie Brown Bitnet: Brown@msukbs

Date: Thu, 5 Oct 89 12:04:44 EDT
From: "Paul W. Placeway" <pplacewa@BBN.COM>
Subject: Re: Sanitation and Yest Rehydration

Perhaps dry yeast should be reactivated in two steps: hydrate in pure H₂O, then add about the same amount of wort as yeast mixture and wait, then pitch. I havn't tried this, and I'm no microbiologist, so I can't say if this will do any better than just hydrating with pure H₂O.

-- Paul Placeway <pplaceway@bbn.com>

Date: Thu, 5 Oct 89 10:44:28 EDT

From: hplabs!rutgers!dgbt.crc.dnd.ca!bnr-rsc!mark (Mark MacLean)

Subject: Maple syrup beer

I am contemplating creating a beer containing maple syrup, and was wondering if anyone out there has tried and has any experience with it which they would share. Questions I have are:

- 1) Ale or Lager?
- 2) How much syrup should be used?
- 3) What/How much hops should be used in the batch?

Date: Thu, 5 Oct 89 16:27 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: Ithaca, NY homebrew scene

I'm moving to Ithaca, NY in about 6 weeks. Can anybody from the area contact me by e-mail and let me know what the scene is, i.e. is there a homebrew shop nearby, a homebrewer's club, etc.? I read in Zymurgy that a new brewpub opened in Ithaca. This leads me to believe there's a brewing community there.

Thanks,

Jackie Brown

Bitnet: brown@msukbs

End of HOMEBREW Digest #273, 10/06/89

Date: Thu, 05 Oct 89 21:37:47 EDT
From: hpda!uunet!f419.n109.z1.FIDONET.ORG!Tim.Weil (Tim Weil)
Subject: BREWBEER BBS (correction)

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--

Tim Weil - FidoNet 1:109/401 - The Black Cat's Shack
Internet: Tim.Weil@f419.n109.z1.FIDONET.ORG UUCP: ...!uunet!hadron!
blkcat!419!Tim.Weil

Date: Fri, 06 Oct 89 09:43:13 EDT
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: hard cider

With the coming of chilly nites one's thoughts start wandering to changing leaves, fresh apples, and of course cider. Does anyone out there know some good recipies for making hard cider, or cider based fermentables? Is clear or unfiletered cider best?

Date: 06 Oct 89 09:05:26 PDT (Fri)
From: bryan@tekgen.bv.tek.com
Subject: Poll of Brewer's Choice users.

This is for all you Brewer's Choice liquid yeast users. What yeast #,
i.e. 1098 or whatever do you use for:

Lighter type ales, something with an O.G. of around 55 or less?

Medium ales, porters?

Stouts?

If you have other criteria for deciding which yeast to use for what, please
feel free to expound on that.

If I get a lot of Email, I will summarize and post.

Thanks,
Bryan bryan@tekgen.BV.TEK.COM

Date: Fri, 06 Oct 89 09:29:01 -0700
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Maple syrup beer

A friend just made up a maple syrup stout. He used 6 lbs. of Australian Dark Extract (syrup), 1 1/2 oz boiling hops (bullion), and 3/4 cup of Maple syrup. He just bottled, so I don't know how it'll turn out, but he said that the bottling taste showed a lot of promise :-).

-Jim Kipps

Date: Sat, 7 Oct 89 09:59:10 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Clara Bell

I kegged my Clara Bell batch 4 days ago, filling a couple of Corona bottles also, as I usually do so that I can check clarification progress. You all may remember the Clara Bell batch as the one with a pound each of cara pils an crystal malt with 7 pounds of light unhopped syrup. A total of 1 1/2 oz Hallertauer hops was used in the batch. Well, last night I couldn't wait any longer to taste it. So even though it hadn't yet fully clarified my wife & I opened one of the bottles, and it was delicious! It can best be described as an Oktoberfest-style beer (Papazian describes these beers as expressing themselves with a malty sweetness) even though it was brewed with an ale yeast.

I will probably make this one with two oz. of hops the next time, but this batch show promise for being wonderful as-is.

--Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
=====
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Date: Mon, 9 Oct 89 16:20:30 PDT
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Porter Recipe

Some weeks ago I promised (threatened?) to publish my recipe for the Porter I then had in the fermentor, if it turned out reasonably well. It did. Here's the recipe:

PARTIAL-MASH PORTER
=====

For a sweet, dark porter, best served warm on a cool afternoon.

3 lbs 2-row pale (lager) malt
10 oz black patent malt
6 oz crystal malt
4 lbs Australian dark (bulk) malt extract
11 AAU Northern Brewer hops (8%)
Doric yeast
1/2 cup corn sugar (priming)

Mash water: 6 quarts.
Mash-in at 131-122F, stir 3 minutes.
Mash pH 5.0-5.5; adjust with calcium carbonate or gypsum.
Protein rest: 131-120F for 30 min.
Starch conversion: 155F for 60 min.
Mash-out: 168F for 5 min.
Sparge: 2 gallons at 168-160F.
Boil: 60 min.
Hops: one addition at start of boil.

The result is sweet, but very tasty. My next batch of Porter will be somewhat drier, trending toward stout. Changes will include using a less sweet extract (Scottish light), dropping the crystal malt altogether, bumping the bittering hops up a point, adding an ounce of Fuggles 10 minutes before the end of the boil for finish, and going to Edme yeast, which I believe to be more attenuative. I'm also toying with the idea of adding 8 oz of wheat malt to improve the less-than-impressive head, which is the only real defect this beer seems to have, IMHO. Enjoy!

- Martin

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

End of HOMEBREW Digest #274, 10/10/89

From Tue Oct 10 15:46:10 1989

Received: from CRCNOS.UNL.EDU by CUNYVM.CUNY.EDU (IBM VM SMTP R1.2.1MX) with
BSMTP id 6030; Tue, 10 Oct 89 15:52:26 EDT

Message-Id: <891010144717.00121819.AACM.AC@CRCNOS.UNL.EDU>

Date: 10 Oct 89 14:47:17 CST
From: Mail server <Server%CRNOS.UNL.EDU@CUNYVM.CUNY.EDU>
Subject: Porter Recipe
Subject: Undeliverable mail
Comment: "MATH86" is not a valid sending option.

+-----+
: Your original message follows :
+-----+

Received: from CUNYVM (MAILER) by UNLCDC3 for <MATH86@UNLCDC3> via BITNet
with NJF id JNET4093; 10 Oct 89 14:45:54 CST
Received: from CUNYVM by CUNYVM.BITNET (Mailer R2.03B) with BSMTTP id 3597;
Mon,
09 Oct 89 11:58:47 EDT
Received: from mthvax.CS.Miami.EDU by CUNYVM.CUNY.EDU (IBM VM SMTP R1.2.1MX)
with TCP; Mon, 09 Oct 89 11:58:41 EDT
Received: by mthvax.CS.Miami.EDU (5.57/890828aem)
id AA08462; Mon, 9 Oct 89 11:50:41 EDT

Date: Mon, 9 Oct 89 11:50:41 EDT
From: MAILER-DAEMON@mthvax.cs.miami.edu (Mail Delivery Subsystem)
Subject: Returned mail: unknown mailer error 1
Message-Id: <8910091550.AA08462@mthvax.CS.Miami.EDU>
To: <@cunyvm.cuny.edu:Math86@UNLCDC3>

----- Transcript of session follows -----
mail: cannot append to /usr/spool/mail/coomes
Mail saved in dead.letter
554 <coomes@mthvax.cs.miami.edu>... unknown mailer error 1

----- Unsent message follows -----
Received: by mthvax.CS.Miami.EDU (5.57/890828aem)
id AA08460; Mon, 9 Oct 89 11:50:41 EDT
Received: from UNLCDC3 by CUNYVM.CUNY.EDU (IBM VM SMTP R1.2.1MX) with BSMTP id
0611; Mon, 09 Oct 89 11:56:58 EDT
Received: from CRCNOS.UNL.EDU by UNLCDC3 (outbound name server)
with BSMTP; 8 Oct 89 16:43:39 CST
Message-Id: <8910081626241AE.BAXY@crcnos.unl.edu> (UMass-Mailer 4.04)

Date: Sun, 8 Oct 89 16:40:10 CST
From: Math86%UNLCDC3.BITNET@CUNYVM.CUNY.EDU
Subject: contacting you
To: coomes@mthvax.cs.miami.edu

Dear Brian,

I just returned late last night (Sat Oct 7) from a conference on REAL ALGEBRAIC & ANALYTIC GEOMETRY held at C.I.R.M. = Centre International Recontres de Mathematiques at the Luminy campus of the University of Marseille, FRANCE, where I presented a paper and mentioned your work with Victor Zurkowski. The Conf. was from Oct. 2 through Oct. 6. So, I just received your phone message, and will call you as soon as I locate your phone number (I know I have it - yes, there it is hanging on the wall!). Victor may come for a visit to UNL soon, and I plan to apply for money to invite you to come in February. Is that a good Month for you? Olech will be gone by then, so I'll have more time for you.
Gary

Date: Tue, 10 Oct 89 13:14:05 mdt
From: att!drutx!homer@hplabs.HP.COM
Subject: Beer judge exam, Boulder, Colorado

Beer Judge Certification Program Exam

Boulder, Colorado
October 24, 1989
7:00 PM

Contact:
Jim Homer
(303) 538-2422
(303) 443-9142

Full details on the program are contained in a booklet that can be requested by sending a postal address to: att!drutx!homer, or AHA, PO Box 287, Boulder, CO 80306. Attn: BJCP Administrator

Jim Homer
Co-director BJCP
att!drutx!homer

Date: Tue, 10 Oct 89 13:17:37 EDT
From: uucp@arpa.att.com
Subject: Beer judge exam, Boulder, Colorado

Date: Tue, 10 Oct 89 19:54:09 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Two items

First: a warning. Clara Bell packs a sucker punch.

After downing two 16 oz glasses, I stood up and suddenly realized the obvious: 6.5% is a tad stronger than what you normally find in most store-bought brew.

Second: I was perusing my recipe book, and turned to the page describing the second batch I ever made. I named it "Bitter Words", and it was made from 5# light dry malt extract, 1.5# dark dry malt extract, 1# dried molasses, 2 oz Northern Brewers, 1 oz Brewer's Gold, and 1 oz Cluster, all for bittering, and 2 oz Fuggles for finishing. That's right, six oz hops, most of it high alpha acid. Hey, I made this batch back in June, 1985 when I new nothing about making beer.

I put in in the secondary on June 27, bottled on August 6, and impatiently waited a month before tasting. Come the appointed evening, I eagerly poured the first glass, and tasted. "Damn", I thought, "ruined." But I drank it anyhow. "Wait a minute, maybe it's not so bad", I said to myself as I drained the glass. "I'll try another." I drank another. "You know," I mused, "This really isn't bad at all. I think I'll taste another, just to be sure." I stood up, and my knees buckled.

As it turned out in the days to come, my wife & I came to regard "Bitter Words" as one heck of a fine bitter.

Funny thing about history -- it does tend to repeat itself. Clara Bell & I just had a similar encounter this evening. Not that I ever had any doubts that the batch was good, mind you, however I was politely but firmly reminded that a good strong homebrew can indeed pack a punch!

--Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
=====
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End of HOMEBREW Digest #275, 10/11/89

Date: 12 Oct 89 09:10:35 EDT

From: JBAUER@bat.bates.edu

Subject: maple brew, hops

Mark MacLean writes.

-> I am contemplating creating a beer containing maple syrup, and was
-> wondering if anyone out there has tried and has any experience with
-> it which they would share. Questions I have are:

->

-> 1) Ale or Lager?

-> 2) How much syrup should be used?

-> 3) What/How much hops should be used in the batch?

Last spring I brewed a mapple syrup ale and it was very nice.

A couple of notes for referance, in the Spring '89 Zymurgy (I think)
there was an article about a maple brew, also in the same issue was
a letter from a reader again about a maple batch both had recipes.

As for my batch I added 1 1/2 pints of fancy grade pure Maine syrup
(since that's what I had in the fridge) to a standard 6# light malt
batch. I don't have with be what I used for hops but I used something
on the lighter side so as to not over power the maple flavor. Although
the resulting ale was very good the maple flavor was missing. The moral
to this story is use more syrup and syrup of a darker grade than I used.
B or even C grade might work out better.

On a different note I have seen and heard conflicting info about the
equivilence of hop pellets versus dried brick packed hops. Is there an
oz for oz substitution or not?

Jim Bauer

JBauer@Bat.Bates.EDU

Date: Thu, 12 Oct 89 08:35:35 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Index for TCJOHB

Did I read that someone has produced an index for Papazian's
The Complete Joy of Home Brewing? If so, can someone please
tell me where I can get a copy.

-Thanks, Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
```

Date: Thu, 12 Oct 89 12:01:47 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Vendor entry

%Q American Brewmaster
%A 2940-6 Trawick rd
%C Raleigh
%I NC
%P 27604
%N 919-850-0095
%K brew supplies mailorder
%X properly packaged hops, grains, Wyeast, etc.

Date: Thu, 12 Oct 89 11:51:43 PDT
From: Mike Kahn <mike@stat.washington.edu>
Subject: alpha levels

What is the alpha level for hops? Also, what are the effects of mixing Kent Golding and Nugget, say with alphas of 5.2 and 14.4 respectively, say in equal proportions. Surely it can't be the same as putting in hops with alpha-level 9.8. Thanks, Mike Kahn

mike@brothers.stat.washington.edu

Date: Thu, 12 Oct 89 13:15:49 EDT

From: hplabs!rutgers!uunet.uu.net!version

Subject: Lets see what versions of news people are running

I'm compiling a list of what versions of news are in use by what people. A summary will appear in news.admin in a month or so

(Conspiracy freaks will undoubtedly believe this is a sleazy way to increase uunet revenue...)

--rick

Date: Thu, 12 Oct 89 13:12:00 EDT
From: hplabs!rutgers!uunet.uu.net!version
Subject: Lets see what versions of news people are running

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--rick

End of HOMEBREW Digest #276, 10/13/89

Date: Fri, 13 Oct 89 09:26:06 mdt
From: Glenn Colon-Bonet <gcb@hpfigcb>
Subject: Not-so-orange Honey Lager

Recently, I tried a variation of the Crystal Honey Lager recipe from CJOHB by adding the peels from 5 oranges to the boiling wort. I boiled 4 of the peels for 30 min, and added the last orange during the last 5 minutes of the boil. The batch had a wonderful orange aroma during the boil and throughtout fermentation, but when I tasted the first bottle of it yesterday, it has absolutely no orange aroma or flavor! The beer has a slight bitterness, but you'd be pretty hard pressed to identify it as orange. I was wondering if anyone has succesfully used oranges in recipes and what amounts and procedures were used. For this recipe I was shooting for the light honey lager with a nice orange aroma and a subtle orange flavor.

While we're on the subject of strange brews, anyone ever tried adding sasafras root to a recipe? I'll know in about 3 weeks how it tastes!

-Glenn

Date: Fri, 13 Oct 89 16:33:52 -0400 (EDT)
From: Jason Ari Goldstein <jg3o+@andrew.cmu.edu>
Subject: Starting Out

I am interested in starting to brew my own beer as well as possible
build a still. Could anyone suggest a good book(s) to read so that I
can get on my way?

Later,

me

Jason A. Goldstein
Carnegie-Mellon University
Email to jg3o+@andrew.cmu.edu

End of HOMEBREW Digest #277, 10/14/89

Date: Thu, 12 Oct 89 14:48:39 EDT

From: hpda!uunet!f131.n109.z1.FIDONET.ORG!John.DeCarlo (John DeCarlo)

Subject: Brewpubs in Maryland

>From The Washington Post (sometime around October 10th):

"The baseball season may be over in Baltimore but Oriole fans and beer lovers can share another favorite American blast from the past until opening dayrolls around again next spring--drinking beer freshly brewed on the premises.

Sisson's restaurant on East Cross Street, a few blocks from the Inner Harbor, has become the first brewpub in Maryland. Sisson's is serving golden and amberales, along with its existing list of about 60 specialty beers and a menu that features Cajun and Creole dishes and fresh seafood.

The modern, postprohibition brewpub trend started on the West Coast in the early '80s and now there are more than 120 in North America, primarily on the West Coast. There is one brewpub in Virginia, the Blue Ridge Brewery of Charlottesville, but none in the district [District of Columbia], where they are illegal.

Sisson's will have some competition next month when the Baltimore Brewing Company is scheduled to open on Albemarle Street. The BBC brewpub, to be owned and operated by members of Europe's Grolsch brewing family, will be a German-style restaurant and serve a lager beer."

--- msged 1.99S ZTC

* Origin: Cluster(No Tarmac) McLean,VA 7034480926 (5p-7aM-F,24) (1:109/131)

--

John DeCarlo - FidoNet 1:109/401 - The Black Cat's Shack

Internet: John.DeCarlo@f131.n109.z1.FIDONET.ORG UUCP: ...!uunet!

hadron!blkcat!131!John.DeCarlo

Date: Sat, 14 Oct 89 13:13:18 MDT
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: I hate to ask this, but...

I had a disk crash this morning and as a result lost two days worth of
mail (among other things, like my temper). Would the person who was
kind enough to send me the index to Papazian's The Complete Joy of
Home Brewing mind sending it again?

I just love spending four hours on a Saturday rebuilding &
restoring :- (:- (:- (:- (

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
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End of HOMEBREW Digest #278, 10/15/89

Date: Sun, 15 Oct 89 17:29:35 PDT
From: Francois Felix INGRAND <felix@ai.sri.com>
Subject: Bottling problem?

I am quite new to this mail list and also to the homebrewing activity, so please, forgive the "may be" stupid content of my questions.

First, I made my first batch a month ago, and bottled it 2 weeks ago. I have used malt sugar as priming sugar (not corn sugar).

Something strange seems to happen. In each bottle there is a little bit of "something" floating on the top of the beer (there is also a deposit in the bottom, but that's suppose to be that way is not it?).

Does that means that my first batch has been infected with a wild yeast? or is it normal (they are not mentioning this phenomena in the Complete Joy of HB...)

My second question is about the second batch I brewed last week. Contrary to the first one, I did not make it from a hop flavored malt can but from the real stuff (barley, hops, etc). I strained the wort while putting it in the carboy, but a quite big deposit (2-3 inches) appears very quickly in the carboy (even before I added the yeast). Should I transfer the beer in another carboy to prevent this deposit to be in contact with the beer during the fermentation process, or is it OK to leave it as it is until I bottle it (probably in a week)?

Thanks in advance,

Felix

End of HOMEBREW Digest #279, 10/16/89

Date: Mon, 16 Oct 89 09:10:57 EDT
From: perley@glacier.crd.ge.com (Donald P Perley)
Subject: re: bottling problem, trub

Francois Felix writes:

>First, I made my first batch a month ago, and bottled it 2 weeks ago.
>I have used malt sugar as priming sugar (not corn sugar).
>
>Something strange seems to happen. In each bottle there is a little
>bit of "something" floating on the top of the beer (there is also a
>deposit in the bottom, but that's suppose to be that way is not it?).
>
>Does that means that my first batch has been infected with a wild
>yeast?

More likely bacteria or mold. Its difficult to tell from the description
(and sometimes even up close), but it could be something benign.
The best course is to taste it. If it tastes good, drink it. If not,
dump it.

>My second question is about the second batch I brewed last week.
>Contrary to the first one, I did not make it from a hop flavored malt
>can but from the real stuff (barley, hops, etc). I strained the wort
>while putting it in the carboy, but a quite big deposit (2-3 inches)
>appears very quickly in the carboy (even before I added the yeast).
>Should I transfer the beer in another carboy to prevent this deposit
>to be in contact with the beer during the fermentation process, or is

The deposit is normal for a mash, and I'd be suprised if CJOH didn't
mention it somewhere. There are mixed opinions as to whether you
should rack the wort off this sediment (called trub). I usually do.
It would be better, however, to get your fermentation going as soon
as possible, rather than wait a day worrying about whether to transfer the
wort off the sediment.

-don perley
perley@trub.crd.ge.com

Date: Mon, 16 Oct 89 09:39:52 EDT
From: bergman@m2c.org (Michael Bergman)
Subject: Re: Not-so-orange Honey Lager

Glenn Colon-Bonet writes:

I boiled 4 of the peels for 30 min, and added the last orange during the last 5 minutes of the boil. The batch had a wonderful orange aroma during the boil and throughout fermentation, but when I tasted the first bottle of it yesterday, it has absolutely no orange aroma or flavor!

I have not brewed with orange peel, but I have cooked with it, and I would say that the mistake was in adding it to the boil at all. Orange peel has a bitter oil in it, which is long lasting, and the delightful orange aroma, which is fleeting. I'd think that the "wonderful orange aroma during the boil" was **all** of the aroma, being driven off. Also, the white part of the peel has only bitterness, only the orange part has that smell/flavor characterised as "orange."

So I would recomend carefully cutting off just the outermost layer of the peel, keeping the pieces as large as possible without including any of the white, and then experimenting with dipping it into the pot in a spice bag during the last minute of the boil, then removing it, or adding it to the primary or secondary fermenter and not boiling it at all.

--mike bergman
Massachusetts Microelectronics Center
75 North Drive, Westborough, MA 01581, USA +1 (508) 870-0312
UUCP: harvard!m2c!bergman INTERNET: bergman@m2c.org

Date: Mon, 16 Oct 89 09:38:39 PDT

From: falk@Sun.COM (Ed Falk)

Subject: sterilizing

Hi; I'm new to the list, so apologies if this has been asked recently, but what are good ways to sterilize bottles and equipment? I have friends who are allergic to sulfites.

-ed falk, sun microsystems

sun!falk

falk@sun.com

Date: Mon, 16 Oct 89 16:51:38 PDT
From: Stuart Crawford <stuart@ads.com>
Subject: possible trouble with priming step

I've just bottled my first batch of beer, and I'm a little concerned about the priming process. I'm using a single fermentation system and, immediately before bottling, I siphoned the wort into a clean container. In order to minimize the amount of sediment that I transferred to this container, I let the first cup or so flow into a bottle that I later discarded. I am now worried that I did not transfer enough yeast to allow carbonation to occur. Is there any way, short of waiting for a week and opening a bottle, to determine if carbonation is occurring? If carbonation does not occur, can I prepare a yeast solution and add a drop or so to each bottle, reseal and wait again? Thanks in advance,
Stuart

Date: Mon, 16 Oct 89 21:27:16 EDT
From: John_Isenhour@um.cc.umich.edu
Subject: Anybody at EDUCOM, brewerys in Ann Arbor?

I arrived at Educom in Ann Arbor Michigan today, I was wondering if anybody else on the list is here. I would be glad to meet some evening and discuss homebrewing. Are there any neat brewerries in the Ann Arbor area? if so please let me know.

John Isenhour
educom address - Internet john_isenhour@educom89.cc.umich.edu
- bitnet user7601@educom89
local INFONET ID 7601

End of HOMEBREW Digest #280, 10/17/89

Date: Tue, 17 Oct 89 02:29:50 PDT
From: Jerry Godes <jerryg@apple.com>
Subject: Re: possible trouble with priming step

Here goes for my first time posting to this newsletter...

Although I'm still a beginner in the home-brewing arena, I think I understand what's going on with the yeasties and bottling. The sludge at the bottom of the fermentor (pardon me for not using the technical name for it), is just excess yeast. There is plenty of yeast suspended in the beer itself, just waiting for some more sugar to start gobbling. These yeasties in solution, then have a field-day, and reproduce some more, causing another sedimentation layer to form in the bottom of the bottles.

So, as I understand it, you don't want to get any of the sludge from the bottom of the fermentor into the bottles (of course not getting any doesn't really work in practice, but you get the drift).

Hope that helps. I'm sure if I've made any mistakes in my description, someone more knowing will correct me...

Jerry Godes
CommToolbox Janitor
Communications Product Development
Apple Computer, Inc.

Date: Tue, 17 Oct 89 11:46:51 EDT
From: spencer@crim.eecs.umich.edu (Spencer W. Thomas)
Subject: Anybody at EDUCOM, brewerys in Ann Arbor?

I have not brewed recently, and I'm not really plugged into the local HB scene. There is a HB club in AA, I don't have the info at work, though. But I am here. Dunno about getting together.

There is a micro-brewery in Kalamazoo that makes good stuff. You can usually get something from there on tap at the Del Rio (on Washington and Ashley), and various other bars may have it in bottles. Some names you may see: Bell's Beer, Great Lakes Amber Ale, Third Coast Beer, ... my mind has gone blank. He makes a couple of stouts (one is called Expedition Stout, and there is a cherry stout), a Porter, some more Ales (one is called Brown Ale or something like that), and probably others I can't remember. You can also buy it in bottles or six packs at various establishments. I know that Partners in Wine at Kerrytown (between north 4th and 5th at Kingsley) has them, probably the Village Corner (South University at Forest) does too.

=Spencer (spencer@eecs.umich.edu)

Date: Tue, 17 Oct 89 08:54:11 PDT

From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])

Subject: Re: sterilising and priming

Well, the old sterilising topic again. I guess every alias and news group has it's old faithfuls! (old faithfuls?). However I'm always willing to ramble on about what's possibly the single most important part of brewing. when I started (back in the dawn of time about a year ago), I soaked everything in a weak (a couple of tablespoons per 5 gallons of water) bleach solution for about 30 mins. Then I switched to a bottle squirter, with disastrous results: 3 batches went bad after about 3months in the bottles. So I've returned to the soaking method. I've used sodium metabisulfite and it seems to work OK, but it's not nice stuff! Notice the 'weak' in the bleach solution - if it feels slippery it's too strong!

On to priming. I don't think you need to worry about not having enough yeast in the bottles. I used a 2 stage ferment: 2-3 days in a 5gal bin then rack to a glass carboy. Leave for a couple of weeks and then rack back into the bin for priming. So there is no sediment in the bin before bottling. After a week or so in the bottle I get a fine (0.5mm or less) sediment in each bottle. I've never had a problem with carbonation. I think that even after a couple of weeks there's still plenty of yeast in suspension.

I must say, the more I brew and read this alias, the truer Papazians famous phrase becomes: "Don't worry, relax, have a homebrew"! Actually, of course it was true all along, it's just me that's changing!

And here's a question to finish up with: what problems, other than sanitation (or lack thereof) have you had with brews? So far I've only had one: pitching the yeast at too high a temperature (>90F) seems to result in incomplete fermentation (i.e. a high final gravity).

patrick

Date: Tue, 17 Oct 89 10:15:46 EDT
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>
Subject: Hop Sediment

I started my second stout last week, I racked it yesterday and it's already better than any stout I have ever tasted! I have one question though:

I used pelletized hops (5 oz.) and when I racked it, there was a HUGE amount of sediment. This was not sediment in the normal sense, it was mostly beer with hops floating in it, but it was still too thick to go through the siphon. I left a good three inches in the primary. Is it best to just to just throw this out like I did and not worry about the loss, or should I have left it in the primary for another week to let it settle a bit better?

I would like to thank Marc San Soucie for his posting on stout in HBD#219 from which I created my recipe.

And for those of you who are interested:

4 kg (8.8#) Unhopped Dark Malt Extract
500 g (1#) Roasted Barley
500 g (1#) Wheat Malt
250 g (1/2#) Black Patent Malt
250 g (1/2#) Chocolate Malt
100 g (4 oz) Bullion (30 min. boil)
25 g (1 oz) Cascade (2 min. boil)

10-10 SG 1.075
10-16 racked, 1.035 and still going

-al (ajhainer@violet.waterloo.edu)

Date: 17 Oct 89 10:07:22 PDT (Tue)
From: florianb@tekred.cna.tek.com
Subject: # 280 Re: possible problem with priming

Stuart Crawford sez:

>before bottling, I siphoned the wort into a clean container.
>In order to
>minimize the amount of sediment that I transferred to this container,
>I let the
>first cup or so flow into a bottle that I later discarded.
>I am now worried
>that I did not transfer enough yeast to allow carbonation to occur.

There are zillions and zillions of yeasties in your brew producing carbonation at this very minute. Relax, don't worry and have a brew.

On a side note: if one could so easily isolate yeast by siphoning, microbiology could have been developed about 500 years earlier. And we could all have yeast labs in our basements.

[Florian Bell--ale season is over in Central Oregon]

Date: Tue, 17 Oct 89 14:08:19 -0500
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>
Subject: Re: possible trouble with priming step

Stuart Crawford write:

> I'm using a single fermentation system and, immediately before bottling,
> I siphoned the wort into a clean container. ... I am now worried that I
> did not transfer enough yeast to allow carbonation to occur. Is there
> any way, short of waiting for a week and opening a bottle, to determine
> if carbonation is occurring?

i've been using a similar system for the last few batches, and i haven't had any problem getting enough suspended yeast for carbonation. i've been making ales tho; i don't know about extended lagering. i've also been experimenting with a few 1-liter pop bottles, and i use one clear-glass bottle per batch to monitor color and to keep as a souvenir. with the plastic bottle, you can "feel" the carbonation: CO2 pressure makes it less "squeezable". with the clear bottle, and to a lesser degree with brown ones, you can usually see yeast settled on the bottom to prove that further fermentation took place.

previously, i used my primary as a mixing vessel for bottling. recently i've latched onto a source of free 5-gallon cubitainers (the local blood bank's lab gets saline in them). they come with nice removable spigots that work well with 3/8" ID syphon tubing. i cut a hole in the face opposite the spigot, and mounted the whole thing in a plastic milk crate to facilitate carrying it and to allow the spigot to hang free below. i have easy access to the inside to clean it or mix the priming solution, i can use gravity instead of syphoning to feed the flow to the bottle filler, and i don't have to worry about the syphon leaving any beer behind. the only problem i have is that the cubitainer in the bucket configuration no longer holds a full 5 gallons without a bit of spillage. i cook and bottle in the kitchen, but i ferment in the bathroom where it's cooler to begin with and i can use a water bath in the tub to cool the carboy further. so i have to carry the brew about 50' to bottle it. i may switch to carrying the carboy to the kitchen instead. i want to avoid disturbing the sediment, so i'll have to give it time to re-settle.

when i start doing whole-grain brews, i'll probably use a cubitainer (possibly with added thermal insulation) to hold pre-heated sparge water.

i use another cubitainer to hold chlorine bleach solution so i always have some already made up. do i need to worry about it losing potency with prolonged storage? should i always make it up fresh? i've been relying on smell to verify that it's still lethal to the bad guys.

while i'm at it, let me plug the mail-order place where i've been getting much of my ingredients lately (tell mark i sent ya):

The Basement Brewmaster

4280 N 160th ST
Brookfield WI 53005
(414)781-BREW (aka -2739)

a free catalog is available. it's not a large outfit - mark literally runs it out of his basement - so the inventory is rather small, but he carries a few unique items and his prices are good. i like his wheat and barley (65%/35%) extract syrup ("bavarian weizen"). his location is handy for us in IL: low shipping costs and no sales tax.

wayne hamilton
U of Il and US Army Corps of Engineers CERL
UUCP: [att,iuvax,uunet]!uiucuxc!osiris!hamilton
I'net: hamilton@osiris.cso.uiuc.edu
Lowtek: Box 476, Urbana, IL 61801; (217)384-4310

Date: 17 Oct 89 17:05:00 EDT (Tue)

From: man@granjon.att.com

Subject: Bottling

A few weeks ago I reported on a Steam Beer that seemed to resume fermenting after it was taken out of the fridge. I got replies that said it was probably just dissolved CO2 escaping and I should bottle it. Well, I waited a while before bottling, but it turned out good anyway (or in spite of me). A recent batch reacted the same although it was never put in the fridge. On this batch,

I used a syringe to remove some beer and use the hydrometer on. The readings were thefor three days, so I bottled, but I do have some questions. The airlock was releasing a bubble every minute or so for 5 days before I took my first reading. This rate continued until I bottled it. Could this be CO2 escaping ? It seems like an awful lot to me. With all this CO2 escaping, isn't there a danger of exploding bottles? The real question is what determines

bottling time: a stable FG or lack of bubbles ? I know the answer will be a stable FG, but what about that CO2 ? I'm not concerned about my batches since I have 200 Grolsch bottles. The rubber gaskets allow excess pressure to leak out.

Mark Nevar
(201)580-4414
(arpa|att)!kato!man

End of HOMEBREW Digest #281, 10/18/89

Date: Thu, 19 Oct 89 19:19:31 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Two items:

1. I kegged my Chocolate Point Porter last night, the one which had 1/2 pound of Sumatra coffee beans in the primary fermentation. I think this one is really going to be good -- the coffee aroma & flavor blends nicely with the chocolate and black patent, and with the Cascades hops.

2. Priming: I know Papazian recommends the use of 3/4 cup of corn sugar for priming a five gallon batch, but I swear that I can notice a cidery flavor imparted by the corn sugar that doesn't age out for a month or two. On the other hand, when I prime with 3/4 cup of light dry malt extract (dry krausening?) there is no overtaste. Has anyone else observed this?

--Doug

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Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
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End of HOMEBREW Digest #282, 10/20/89

Date: Fri, 20 Oct 89 08:17:54 MDT

From: wtm@hpfcfn

Subject: Priming techniques

Full-Name: Bill Mullaney

> From: roberts%studguppy@LANL.GOV

> 2. Priming: I know Papazian recommends the use of 3/4 cup of corn
> sugar for priming a five gallon batch, but I swear that I can notice a
> cidery flavor imparted by the corn sugar that doesn't age out for a
> month or two. On the other hand, when I prime with 3/4 cup of light
> dry malt extract (dry krausening?) there is no overtaste. Has anyone
> else observed this?

The first half dozen or so batches I made were primed with corn sugar,
and had a faintly detectable sweet flavor I couldn't define. "Cidery"
is as good a word as any to describe it. I can't claim to have an
educated palate, but the sweetness didn't contribute to the enjoyability
of the beer. So I experimented with priming with some of the original
"sweet wort" that I withheld before pitching. It involves some
measurement and not a little care, but I've not had any problems with
uncarbonated beer nor with exploding bottles. And the sweetness is
gone.

Bill Mullaney

(303) 229-2758

wtm%hpfccla@hplabs.HP.COM

Date: Fri, 20 Oct 89 09:16:03 PDT
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Corn sugar and cidery flavor

Doug Roberts writes:

[

2. Priming: I know Papazian recommends the use of 3/4 cup of corn sugar for priming a five gallon batch, but I swear that I can notice a cidery flavor imparted by the corn sugar that doesn't age out for a month or two. On the other hand, when I prime with 3/4 cup of light dry malt extract (dry krausening?) there is no overtaste. Has anyone else observed this?

]

My first batches were notorious for this problem, partly because they used far too much corn sugar in the wort, and the (faulty) instructions I was brewing from [a sheet from the wine/beer supply place, and M.R. Reese's "Better Beer and How To Brew It"] said to simply pour your hot wort onto the sugar rather than include it in the boil. At bottling time, the cup of corn sugar I was adding made things worse. My very first batch was cidery for over 4 months.

You don't mention whether you boil the corn sugar or not; I use corn sugar for priming, but always dissolve it in water and boil it for at least a couple of minutes. This sterilizes it, and seems to keep it from getting cidery. I haven't had a cidery batch of beer in a long time. I suspect that the cidery flavor is from wild yeasts camping out in the sugar bowl, the same dudes who provide us with apple cider. (can anyone confirm or refute this?)

One further note: provided the weather/storage place for newly bottled beer is warm enough, your beer should be ready to drink after 7 or 8 days in the bottle. I didn't beleive this either until about a year ago, when after bottling a Nut Brown Ale in fairly warm weather, I popped one out of curiosity. It was great, though it will get a bit dryer in a short time.

Mike Meyer
Signal Processing Laboratory
Hughes EDSG meyer@tcville.HAC.COM

Date: Fri, 20 Oct 89 10:19:21 PDT
From: whoops!dave@celerity.fps.com
Subject: It's the water?

I recently read a newspaper interview with the brewmaster at a local micro-brewery here in San Diego. In the interview, he claimed that San Diego tap water (which is truly scummy) is great for brewing with. He said that, in general, the more gunk is in the water, the better it is. Now, I'm a neophyte to brewing, so I don't know if this is tongue-in-cheek or not. Any opinions?

David L. Smith
FPS Computing, San Diego
ucsd!celerity!dave or dave@fps.com
"Repent, Harlequin!," said the TickTock Man

Date: Fri, 20 Oct 89 14:29 EDT
From: Mike Fertsch <FERTSCH@adcl.mec.ray.com>
Subject: Hops in Fermenter

Al Hainer reports excessive Hop Sediment in his fermenter -

> I used pelletized hops (5 oz.) and when I racked it, there was a HUGE
> amount of sediment. This was not sediment in the normal sense, it was
> mostly beer with hops floating in it, but it was still too thick to go
> through the siphon. I left a good three inches in the primary.

All primary ferments have varying amounts of sediment on their bottoms. As the wort initially cools (prior to fermentation), some trub (proteins, hop resins, and other crap) fall out of solution. During the fermentation, some yeast settles out. My experience is that the trub has much larger volume than the settled yeast. Some experts say that the wort should be racked off the trub prior to yeast pitching, but I am not yet convinced that this is necessary.

Three inches of trub/yeast is probably okay, and shouldn't be a cause for worry. When bottling the beer, be sure not to get any of this material into the bottles - if you ever tasted this stuff, you would consider giving up homebrewing!

Contrary to what the hop pellet packages may say, hops should be strained out prior to fermentation. An easy way is to fill the fermenter through a mesh bag. Excessive hops in the ferment (especially 4 ounces of Bullions!) will create a harsh bitter bite in the beer. A stout will probably forgive you for this, but watch out with those light lagers!

Mike Fertsch

Date: Fri, 20 Oct 89 17:24:55 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Mead serving temperatures

Could somebody familiar with Mead tell me what the proper serving temperature should be? As over simplifying as this might be, I need a single number that is the best tradeoff for all Meads. Thanks.

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs,decvax,gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Fri, 20 Oct 89 18:06:09 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Cooling beer

In about a week I'll be helping with a homebrew contest and I in turn need some help from you Digesters that have massive or even little bits of experience with contests.

Here is the situation. My job is to get the entries checked in and brought to the proper temperature prior to delivery to the judges. Entries can be brought in as late as 90 minutes prior to the start of judging and might be in the 70-80 degree range at that point. I have picnic coolers, ice, and lots of thermometers, including an IR pyrometer that is very fast and deadly accurate when pointed at a typical beer bottle. I figure the sins I want to avoid are as follows, in decreasing order of evil:

1. Loosing a bottle's identity
2. Breaking a bottle
3. Disturbing the sediment
4. Creating a chill haze
5. Delivering the beer too cold
6. Delivering the beer too warm

OK, items 1 and 2 can be dismissed since if I do one of those I'll just fall on my sword and not have to worry about the consequences :-)
Number 3 might be relevent to the discussion if I'm moving the bottles around frequently but hopefully even in this case I would move them very gently.

Chill haze and any other bad effects of rapid over-chilling is what I am concerned about. If it were not for this, I would plan on cooling the beer as completely as possible by burying it in ice, then pull it out and let it warm back up, giving each entry to the judges when it had reached the "right" temperature. Doing it the other way, trying to cool down to the "right" temperature appears to be out of the question for a couple hundred bottles of beer for a number of reasons. Even if I had extra arms I've determined that partial immersion in ice causes radically uneven cooling. I've thought about ice-water mixtures but only briefly.

So I'm leaning toward a compromise in which the dark beers get warp factor 9 and the pale beers get kinder treatment and then they are all subjected to varying degrees of "warm and deliver" prior to judging. By kinder treatment I mean I'd try to segregate the pale beers into categories like "already cold", "warm" etc. and just apply the time in an ice bath needed to get each one to my 48 degree target. But even so, 90 minutes is not long to shed 20-30 degrees and wouldn't you know it, those guys want to judge the pale beers first, so there isn't room for much error.

So I'm asking for your thoughts. And although I'm locked into the above constraints this time around I'd especially like to hear about better ways to do this in the future. Thanks.

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs,decvax,gould]!encore!soper

Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Fri, 20 Oct 89 16:56:07 PDT
From: david%cygnus.@Sun.COM (David L. Kensiski)
Subject: California: The ``Golden Beer" State

I had lunch today at a local Pizza Place that happens to serve a good number of beers brewed in California microbreweries. As I was leaving, I noticed that they had posted the center page of a recent issue of "California Celebrator, Beer News Brewspaper" on their bulletin board.

The section they posted was a map of California listing many (if not all) of the breweries, microbreweries, brewpubs, and homebrew shops in the state. The article was titled:

The ``Golden Beer'' State
(A Guide To California's Beer Hot Spots)

I asked the proprietor if I could borrow the article, which I took next door and photocopied. After pinning the original back up on the bulletin board, I rushed back to work and, with complete disregard for copyright law, transcribed the information into my computer.

The list was broken into 4 regional sections, which I intend to post here starting Monday. I will only post one section per day, as the entire thing is nearly 500 lines long.

Some of the entries were very hard to read on my copy. If anyone has the original or otherwise notices an error, please bring it to my attention so that I might update my copy. Thanks, in advance.

--Dave

Date: Fri, 20 Oct 89 08:46:54 -0500
From: hpfcla!hpcea!hplabs!rutgers!ee.ecn.purdue.edu!zentner ()
Subject: Holiday Cheer??

I'd be interested in hearing about any experiences with Papazians recipe for Holiday Cheer, ie faster than average fermentations (or slower), aging times, or whatever "stories" anyone has. I started a batch last weekend and by the smell during the boil am expecting malt flavoured, carbonated orange juice, but then again, time can do strange things. Thanks.

Mike Zentner zentner@cn.ecn.purdue.edu

End of HOMEBREW Digest #283, 10/21/89

Date: Sun, 22 Oct 89 13:22:59 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: It's the water?

> I recently read a newspaper interview with the brewmaster at a local
> micro-brewery here in San Diego. In the interview, he claimed that
> San Diego tap water (which is truly scummy) is great for brewing with.
> He said that, in general, the more gunk is in the water, the better it is.
> Now, I'm a neophyte to brewing, so I don't know if this is tongue-in-cheek
> or not. Any opinions?

I've heard the same thing said with respect to the River Lthy(sp), from
which Guinness is made.

--Doug

Date: Sun, 22 Oct 89 13:36:38 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Checkoslovian Hops

A friend of mine is from Checkoslovakia, and when I described to her the home brew process, she said "I can have some Check hops shipped here by my relatives. Are you interested?" When I quit salivating, I assured her that I was most interested. Yesterday, the package arrived, with promises of more if desired. There were two 50 gram paper bags labeled "Chmel", which I am told is Check for "hops".

As I write this there is a batch of "Chmel" beer boiling in the pot downstairs. I am making it with 6# light unhopped syrup, 1# wild honey, and ~1.5 oz (~3/5 of the 50 gram bag) Chmel for boiling and the rest for finishing. It tastes good & smells wonderful. I'll let you know how the finished product turns out.

I wonder what I should call this batch: Honey Checks, perhaps?

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569        |
dzzr@lanl.gov        |
=====
```

End of HOMEBREW Digest #284, 10/23/89

Date: Mon, 23 Oct 89 08:48:27 PDT
From: Mike Kahn <mike@stat.washington.edu>
Subject: Some (hopefully) simple questions

Although we have been brewing for a few years now, my friends and I have what are probably rather basic questions. I haven't seen any discussion of them lately, and what better place to find the answers.

One, what is the difference between a bitter and a pale ale? Is it in the "hop structure", or is it the type of adjunct (crystal malt vs. pale malt), or is it some combination of these?

Two, what is malt extract? For example, is light, unhopped malt extract simply concentrated light, dry malt? If not, what is different? If so, is there some approximate conversion? (Say, 3.3# of extract is approx. ???# of dry malt.)

Three, what exactly is Irish Moss and what is its purpose?

Four, we are preparing to make a (some) seasonal ale(s) and wonder if anyone has suggestions for adding "seasonal" spices (e.g. cinammon, cardamon, nutmeg.) For anyone who had Grant's Spiced Ale of a couple of years ago, that is the prototype. We aren't looking for anything terribly "spiced", instead we want a hint of "seasonality".

Thanks a lot for any and all discussion.

MK

mike@brothers.stat.washington.edu

Date: Fri, 20 Oct 89 11:28:00 EDT
From: Jennifer_Glass@ub.cc.umich.edu
Subject: Oatmeal Stout

Thanks for putting us on the mailing list. I have a specific question. My fellow brewers and I would like to make an oatmeal stout, but we haven't been able to find a recipe, or suggestions for adding oatmeal the wort (how much, when to add during the boil, etc..) Any suggestions would be welcomed. Thanks, Jennifer

Date: Sun, 22 Oct 89 7:39:58 EDT
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: [grolsch bottles & explosions]

) ... Grolsch bottles. The rubber gaskets allow excess pressure
) to leak out.

It has been my experience that the rubber gaskets (esp. the
replacements, which are thicker than the originals) will in
fact do a good job of holding the pressure. When too much
pressure is held, the bottles explode. I've cleaned up after
several.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Mon, 23 Oct 89 14:12:29 PDT
From: david%cygnus.@Sun.COM (David L. Kensiski)
Subject: The ``Golden Beer" State: Part 1: Northern California

The ``Golden Beer"' State
A Guide To California's Beer Hot Spots

Northern California

Anderson
H Beverage Company
PO Box 839
(916) 347-5475
Arcata
B Humboldt
856 10th Street, 95521
(707) 826-BREW
S Arcata Co-Op
811 I Street
Boonville
B Anderson Valley
14081 Highway 128, 95415
(707) 895-BEER
Calistoga
B Calistoga Inn
1250 Lincoln Avenue, 94515
(707) 942-4101
P,R Lord Darby Arms
1923 Lake Street
Chico
M Saxton
(916) 893-3520
B Sherwood
319 Main Street, 95928
opening '89
M Sierra Nevada
(916) 893-3520
brewpub open late '89
S Mangrove Bottle Shop
1348 Mangrove (?)
H Home Brew Shop
331 Main Street
Davis
B Back Alley
139 G Street
(916) 756-1075
S Valley Wine Company
416 G Street
P,R Pistachios
305 First Street
Eureka
B Lost Coast
617 4th Street
opening late '89

Fairfield
M Anheuser-Busch
(707) 429-2000
Fair Oaks
R Blue Iris Cafe
10118 Fair Oaks Blvd
Fort Bragg
B North Coast
444 North Main Street, 95437
(707) 964-2739
Hopland
B Mendocino
13351 Highway 101, 95449
(707) 744-1015
H MCC
707 Highway 175
Lakeport
R,S Main Street Liquors
150 Main Street
Napa
B Willett's
902 Main Street, 94559
(707) 258-BEER
Nevada City
M Nevada City
(916) 265-2446
R Northridge Inn
19773 Nevada Street
Sacramento
B Hogshead
114 J Street, 95814
(916) 443-BREW
B Rubicon
2004 Capitol Avenue, 95814
(916) 448-7032
S Corti Brothers
5770 Freeport Blvd, #66
P Fox & Goose
1001 R Street
R Mountain Mikes Pizza
2033 Arden Way
H R&R Home Fermentation Supplies
8385 Jackson Road
Santa Rosa
B Kelmers
458 B Street, 94501
(707) 544-4677
P Wild Hare Pub
3082 Marlow
opening '89
P Ma Stokels
(address unreadable)
P English Rose
2074 Armory Drive
H Great Fermentations of Santa Rosa
840 Piner Road, #14
Sonoma

S Wine Exchange of Sonoma
452 First Street, East
Truckee
B Pizza Junction
11401 Donner Pass Road, 96734
(916) 587-7411
Woodland
B Dead Cat Alley
666 Dead Cat Alley, 95695
(916) 661-1521

Legend

M Microbrewery or Brewery
B Brewpub or Brewstaurant
C Contract Brewery
P Pub
R Restaurant or Deli
S Retail Sotre
H Homebrew Shop

Date: Mon, 23 Oct 89 15:25:33 PDT

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Trub Management

The recent discussion of sediment in the primary fermentor was of great interest to me, as I've struggled quite a bit over the process between the end of the boil and the beginning of fermentation. Over a succession of batches, I've finally developed a technique that results in the fermentor being filled with cool, clear wort, leaving the hot & cold breaks behind. To wit:

1. Force-cool the wort in the boiler. My present boiler isn't big enough for all-grain brewing, and since my partial-mash process produces 3.5 to 4 gallons of concentrated wort, I dilute & chill simultaneously, with ice. I invariably get a fabulous cold break.

2. Transfer the cool wort to my (sanitized) lauter tun.

As I was struggling through an attempt to siphon from the boiler to the fermentor one day, my eight-year-old asked, "why don't you just use your lauter tun?" My jaw dropped. Since the wort is already cool, oxidation is not a problem. After allowing a few moments for the hops to settle, I open the tap and let the wort drain BACK INTO THE BOILER, until the stream runs clear and sediment-free. I then turn off the tap, move the lauter tun's output hose from the boiler to the carboy, turn the tap back on (a "set mash" caused by interrupting the flow is really not a problem with hops), and pour the cloudy wort back through the newly-established hops filter.

About the only part of this process I really expect to change when I go to all-grain is to use an immersion chiller instead of ice.

That lauter tun is the single most useful piece of equipment I've yet acquired. In addition to sparging (both grain & hops), I also use it for racking (I have but one single carboy I use for primary & secondary, so I rack into the tun, wash the carboy, then open the tap and drain it back to the carboy) and bottling. I wouldn't dream of going back to the colander. I made mine following Miller's suggestions in CHoHB, fitting a drum tap to the base of a 7-gallon plastic wastebasket, and fashioning a false bottom from the bottom 1.5" of a plastic soap pail, with .25" holes drilled on .5" centers. For use, I line it with a jelly-maker's mesh straining bag.

If anyone has a better idea, I'd love to hear it!

- Martin

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= pacbell!pbmoss!mal -or- mal@pbmoss.Pacbell.COM 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =

= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 23 Oct 89 18:17 CDT

From: "I have a memory like a...what's that thing you strain spaghetti with?"

Subject: Death, Brewing, and Taxes

Brewers all:

You've all heard, I'm sure, that the U.S. Government allows one to brew 100 gallons per year for a single-person household, or 200 gallons per year for a double-person household. (This adds up to roughly 1066 bottles of beer and twice that for a two person household).

I think the law also says something about the beer being for personal consumption only (in other words, don't sell it. I think you're allowed to give it away).

Something I recently heard, and wondered if anyone knew for certain, was that you are supposed to file an tax form and pay a nominal fee for each batch. Anyone know for sure? What are the specifics?

- Ted

"It is more difficult to kill a fly with a sledgehammer than to do it with a rolled knighthood scroll." -- Jke Eldberg

Patrick T. Garvin ptgarvin@ aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP
in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

Date: Mon, 23 Oct 89 18:44 CDT

From: "I have a memory like a...what's that thing you strain spaghetti with?"

Subject: Hot and Cold Breaks

Could someone post an explanation of what hot and cold breaks are?

I've made four batches of beer now, and know what to do. Now I'd like to know a bit of the why so that the how will be better too.

To summarise:

My first batch was an Irish Stout. I used a stout kit, added three pounds of corn sugar, and used 1 oz of Williamette hops to finish. I soaked the bottles in too strong a chlorine solution, which resulted in random beer bottles. Some of the stout was too bitter, some too sweet, and some just right. Each of the bottles took a different amount of time to age. I had some other symptoms similar to what has been described in this digest before WRT too much chlorine. Basically, it inhibited the yeast. Still, it wasn't too bad. Some of the bottles did ok.

My second batch was a ginger-honey beer, and that received really rave reviews. It was an all-extract brew. I only have twelve bottles of it left. I've been told that it will be really good in another couple of months, so I've hidden them and will try them around Christmas.

(I used one pound of honey.) I forgot to take hydrometer readings on this one (actually, I didn't have the time and didn't want to go to the bother of risking contamination.) so I don't know it's percentage of alcohol. I'd say about 6-9% by volume (Oklahoma only sells 3.2% by volume in the grocery store). I drank a pint and a half of it at one sitting and was somewhat buzzed and confused, so I tend to think it's closer to 9% than 6%. I used the rest of the Williamette hops for finishing. (1 1/2 oz or so). This was the batch where my friend who was going to get grated ginger forgot to do so, and left for out of town, so I rushed to my house (naturally, I had started the batch before I checked for ginger) and got ground ginger and thunked in an undetermined amount. When I bottled, the beer looked reddish brown (rather like river water around here 8)).

The third batch is a spruce beer. Also an all-extract brew, I added some spruce extract, added 3 pounds of dry dark malt extract, and used 2 oz. Hallertauer hops in the boil. Added a tsp of Irish moss in the last 15 minutes. This batch really blew off lots of >gunk!<

(I suspect because I had lost my hops bag, so there were hop fragments, but I really don't know) in the primary fermentation. Had a really difficult time cleaning out the blowout hose (almost time to retire it). I bottled it recently.

The fourth batch is an experiment based on the rave reviews and some suggestions that I've received (namely, add a bit more fermentables). It consists of a four pound can of Edme Traditional Ale kit, John Bull Hopped Dark Extract, 2 oz. ginger, 1 1/2 pound honey, peels of four orange peels (in the boil, due to a mixup in communications. This is one I had

my friend do because of time constraints), about 2 pounds corn sugar, and 2 oz. Hallertauer hops in the boil. I had meant to add the orange peels for orange flavor, but on second thought, I think their bitter quality will help offset the sweetness of the other ingredients. I also used a tsp of Irish moss. Unfortunately, I had proofed the yeast with water that was too hot, so I was greeted with no activity the next morning. I went to my house, got a spare Edme yeast packet, microwaved a half cup of water/sugar solution, cooled it down to 90 degrees, added the yeast and then added that through the neck of the carboy. This morning, I notice that fermentation has started, albeit a bit slowly (perhaps its the cool weather).

- Ted

"It is more difficult to kill a fly with a sledgehammer than to do it with a rolled knighthood scroll." -- Jke Eldberg

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in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra
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- Ted

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Date: Mon, 23 Oct 89 22:18:59 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Achtung: Braumeistern!

Ich habe mir versprochen: Dass Ich von jetzt an nur das Reinheitsgebot folge.

(Very Loosly Translated: I'm going to make the switch to brewing all grain beers -- mashing, sparging, etc...)

Today I ordered ~30# of Klages malted barley, some Munich, some roasted unmalted barley, and a sparger. I used the last of my extract syrup on the *slavian beer this weekend, and then succumbed to a long-suppressed desire to be a masher :-].

The stuff will arrive in a couple of days from Great Fermentations of Santa Rosa, at which time I intend to step-mash my way to ale Nirvana (can't tell I've been sampling my wares, can you?)

BTW: has anyone tasted Anchor Steam's Christmas Ale yet? I had a bottle this weekend, and it is wonderful. I think their magic ingredient is roasted unmalted barley. It may just be necessary to try a Christmas ale as the first all-grain recipe.

--Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569      |
dzzr@lanl.gov       |
=====
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Date: 18 Oct 89 12:59:29 PDT (Wed)

From: bryan@tekgen.bv.tek.com

Subject: Stainless Steel Pots

Full-Name:

Someone posted an inexpensive mail order source for stainless steel posts a while back. I seem to have lost it now that I'm ready to buy one. Would someone with back issues please help me out?

Thanks, Bryan Olson
bryan@tekgen.BV.TEK.COM

Date: Tue, 17 Oct 89 21:57:41 EDT
From: capnal@aqua.who.edu (Alan Duester)
Subject: orange
Full-Name:

Regarding orange for the honey lager, from Glenn Colon-Bonet and Mike Bergman: If you're not too much of a purist, you might try looking for "orange oil" at a health or natural food store, candy making supplies store, or specialty spice shop. While I haven't tried brewing with it, I use it in my orange chocolate cheesecake recipe. I would imagine that the distillation process used to make the oil would result in a much less contaminated product than messing with grated orange peel and the natural yeasts.

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Al Duester, Ocean Engineer, MS S201   # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543                 # GENIE: A.DUESTER
(508) 548-1400 x2474
(508) 457-2000 auto-receptionist for touch tone phones
=====
```

End of HOMEBREW Digest #285, 10/24/89

Date: Tue, 24 Oct 89 08:22 CDT

From: "I have a memory like a...what's that thing you strain spaghetti with?"

Subject: RE: Homebrew Digest #285 (October 24, 1989)

I don't know why it got sent out twice. Sorry.

- Ted

Date: Tue, 24 Oct 89 09:38:58 PDT

From: david%cygnus.@Sun.COM (David L. Kensiski)

Subject: The ``Golden Beer" State: Part 2: San Francisco Bay Area

The ``Golden Beer" State
A Guide To California's Beer Hot Spots

San Francisco Bay Area

Albany

S Soloan Cellars

1580-0A Solano

Belmont

R Marvin Gardins

1160 Old Country Road

Berkeley

B Bison

2598 Telegraph, 94704

(415) 841-7734

M Thousand Oaks

(415) 525-8801

B Triple Rock

1920 Shattuck, 94704

(415) 843-2739

S College Avenue Wine & Spirits

3185 College Avenue

P Henry's

2600 Durant

S Jacksons

3049 Ashby Avenue

P,R Raleighs

2438 Telegraph

R Skates on the Bay

100 Seawall Drive

H Oak Barrel Winecraft

1443 San Pablo Avenue

Cupertino

P Duke of Edinburgh

10801 North Wolfe Road

Danville

P,R Pete's Brass Rail

167 B North Hartz Avenue

Dublin

P,R Jimmy O'Gils

6991 Donlon Way

P Lyon's Brewery

7249 San Ramon Road

Emeryville

B Emery Pub

5800 Shellmound, 95608

(415) 653-0444

M Golden Pacific

(415) 547-8270

Fremont

B Brewpub on the Green
3350 Stevenson Blvd, 94538
(415) 651-5510
Hayward

B Buffalo Bills
1082 B Street, 94541
(415) 886-9823
Kensington

P,R Kensington Circus
389 Colusa
Larkspur Landing

B Marin
1809 Larkspur Landing Circle, 94939
(415) 461-4677
Livermore

S John Perkins Wine Merchant
849 East Stanley Blvd

R Mrs. Coffee & Belgian Bistro
Nob Hill Shopping Center

H Custom Chem Lab
2127 Research Drive
Los Altos

C Pete's
(415) 964-7383
Menlo Park

S Beltramos
1540 El Camino Real
Mountain View

B Tied House
954 Villa Street, 94041
(415) 965-2739
Oakland

B Pacific Coast
906 Washington Street, 94607
(415) 836-2739

S Toms Liquors
3354 Grand

S T Marasco Selections
2001 Mountain Boulevard
Palo Alto

B Gordon Biersch
640 Emerson, 94301
(415) 323-7723

P Landon House
630 Ramona
Pleasanton

R Haut Chocolates
6654 Koll Center Parkway, #333

P,R Union Jack
725 Main Street

H U Brew equipment
(415) 846-1991
Port Costa

P,R Warehouse Cafe
5 Canyon Lake Drive
San Carlos

P,R Cheshire

1494 El Camino Real
San Francisco
M Anchor
(415) 863-8350
P,C Nordstrom's Pub
1st Floor Nordstroms
B San Francisco
155 Columbus Avenue
(415) 434-3344
B Sea Cliff Cafe
1801 Clement, 94121
(415) 386-6266
restaurant only
P Bloomers
3155 Scott
S Cannery Wine Cellars
2801 Leavenworth
S Coit Liquors
585 Columbus
S Cost Plus
2598 Taylor
P Dewey's
St. Francis Hotel, 335 Powell
P Edinburgh Castle
950 Geary
S Jug Shop
1567 Pacific
P,R Lehrs Greenhouse
750 Sutter Street
R Le Petit Cafe
2164 Larkin
S Mr. Liquor
250 Taravel Street
P Toronado
547 haight
H Home Brew Companay
2328 Taravel Street
San Jose
B Winchester
820 South Winchester, 95128
(408) 243-7561
R Hechburg Von Germania
261 North Second Street
P Britannia Arms #1
1087 South Saratoga - Sunnyvale
P Britannia Arms #2
5027 Almaden Expressway
R Mountain Mikes Pizza
1275 Piedmont Road
H Fermentation Settlement
1211 C Kentwood
San Leandro
M Lind
(415) 562-0866
opening Aug '89
H Brewmaster
2315 Verna Court

H Williams Brewing
(415) 895-BREW
San Mateo
P Prince of Wales
106 East 25th Avenue
San Rafael
P Mayflower Inn
1533 4th Street
H Great Fermentation of Marin
87 Larkspur
Walnut Creek
B Devil Mountain
850 South Broadway, 94596
(415) 935-2337

Legend

M Microbrewery or Brewery
B Brewpub or Brewstaurant
C Contract Brewery
P Pub
R Restaurant or Deli
S Retail Sotre
H Homebrew Shop

Date: Tue, 24 Oct 89 10:40:59 -0700
From: John S. Watson <watson@ames.arc.nasa.gov>
Subject: Tragedy

Hi Folks,

Yesterday, I awoke to a noise that was kind of like a loud pop.
Then there was this interesting sound, like a water fall.

And as I slowly became more conscious, I remembered that I made some
barley wine the day before. The horror, the HORROR!

So I raced to the kitchen to find my carboy spewing rawish wort
all over the place. It looks like about a gallon of the wort had blown out.

I guess I was lucky to be around when it happened, because I was
able to replace the discharge tube, and clean things up before it soaked
into the apartment below. I also added another gallon of spring water
to the carboy to replace the lost wort (risky, but I felt that since the
original spring water was ok, this would be also. Though the barley wine
would be weaker, 12 pounds of sugars as posed to 15 at the start [see below],
it would still end up plenty strong. As of this morning the yeast
is still very active, so I didn't shock it or anything).

So the BIG question I have is, how do I prevent this tragic event from
happening again? Do I filter it better before it goes into a carboy?
What do you folks use? Cheescloth? Coffee filters?

Other questions that I've had lately:

- 1) Why does my specific gravity (measurements?) always come out
much lower than number given in the recipe?
For example, barley wine I made had (with 5 gallons water) contained:
12 pounds of California light malt extract syrup
2 pounds honey
0.5 pounds crystal malt
1.0 cup chocolate malt

With this amount of ingredients I'd expect a specific gravity of
over 1.100. But my reading at 70 degrees F was 1.056!
Lots of other times I've made worts which the s.p. comes out much
lower than that given in the recipe, 1.022 and I get 1.012,
or 1.042 and I get 1.032.
What gives? Bad hydrometer? Do different malts syrups contribute
differently to the s.p?

- 2) For yesterdays barley wine I used champagne yeast.
How will this effect the final flavor of the beer?

Thanks all,
John S. Watson

ARPA: watson@ames.arc.nasa.gov
UUCP: ...!ames!watson

Date: Tue, 24 Oct 89 8:34:20 PDT

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: That's the Breaks!

Mike Kahn asked a few cogent questions in HBD 285:

"One, what is the difference between a bitter and a pale ale?"
The container, Mike. A pale ale is, by and large, a bottled bitter. The term "Bitter" generally is used (with a few notable exceptions, such as Fuller's ESB) to denote a kegged or casked ale.

"Two, what is malt extract?"
Concentrated wort. The major weakness in the process of brewing with extracts is that we can't control either the composition or process involved in producing the extract, which makes our final result less predictable than if we were starting from grains alone.

"Three, what exactly is Irish Moss and what is its purpose?"
It is a species of algae, known to the processed food industry as carageenan. My understanding of its purpose is to enhance protein flocculation, and possibly to aid in fining. I've only used it once, and it didn't seem to make enough of a difference (in fact, I couldn't detect any difference at all) to justify fooling with.

In the same issue (one of the classics!), Patrick T. Garvin asked:

"Could someone post an explanation of what hot and cold breaks are?"
The breaks, as I understand it, are formed when protein clumps ("flocculates") and precipitates out of the wort. Some of this occurs during the boil (the "hot break", surprisingly enough), and seems to need both the high temperature and the "kick" of a vigorous boil to really do its thing. A larger volume of flocculation (in my batches, anyway) occurs when the temperature is reduced after the boil, and the faster it's reduced the greater the (cold) break. These proteins are possible culprits in elusive "off" flavors, and are definitely major causes of chill haze. You're better off leaving them in the bottom of the boiler.

- Martin

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

Date: Tue, 24 Oct 89 13:53:29 mdt
From: att!iwtio!korz@hplabs.HP.COM

Subject: Some simple answers

>From: Mike Kahn <mike@stat.washington.edu>
>Subject: Some (hopefully) simple questions

>One, what is the difference between a bitter and a pale ale?

A bitter is a pale ale. Pale ales are ales that are paler than brown ales. The two pale ales that come to my mind are: Bitters and India Pale Ale or IPA. The most concentrated description of styles I've ever seen is in the National Homebrew Competition entry form which can be found in several Zymurgy issues each year.

>Two, what is malt extract? For example, is light, unhopped malt extract >simply concentrated light, dry malt? If not, what is different?

Dry malt extract is malt extract syrup without the water. I don't know the exact percentages for conversion, but dry malt extract has a little more fermentable sugar by weight than syrup (because the water weighs a finite amount). Personally, I use the two interchangeably, pound-for-pound, and don't worry about it.

>Three, what exactly is Irish Moss and what is its purpose?

I have no idea what Irish Moss actually is, but it's purpose is to remove proteins from your wort so you don't get chill haze in your finished product.

Sorry, I have no expertise with spiced beer.

Al.

Date: Tue, 24 Oct 89 13:55:09 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: oxidation

>From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
>Subject: Trub Management

> eight-year-old asked, "why don't you just use
> your lauter tun?" My jaw dropped. Since the
> wort is already cool, oxidation is not a problem.

The reason that oxidation is not a problem is not because the wort is cool, rather because before yeast goes into its fermentation stage of life, it goes through a respiration stage during which it NEEDS oxygen. Boiling drives off oxygen (and all other dissolved gasses, for that matter) so that you need to aerate your wort before pitching your yeast. After fermentation begins, you then need to be careful to not introduce oxygen.

Al.

Date: Tue, 24 Oct 89 13:39:52 PDT
From: kron@Sun.COM (Kenneth Kron)
Subject: Can yeast act on jelatin (sp?)

I have a question posed by a fellow homebrewer who doesn't have access. He had a batch that brewed in the cellar for some time (I can't remember how long) when he thought fermentation had slowed enough he brought it upstairs and put some jelatin (sp?, to clear it up) in it. After he did that it continued bubbling for the next few weeks and he's wondering if the yeast could be acting on the jelatin or if it might be dangerous to drink the beer now. Any info?

Date: Tue, 24 Oct 89 17:58:25 PDT
From: felix@Warbucks.AI.SRI.COM (Francois Felix INGRAND)
Subject: Glue for label

What kind of glue do you use to put label on your bottles?

Last night I tried a mix of water and floor, but it does not work very well.

Thanks in advance,

Felix

End of HOMEBREW Digest #286, 10/25/89

Date: Wed, 25 Oct 89 10:04:37 CDT

From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)

Subject: Homebrew Digest #286 (October 25, 1989) Champagne Yeast?

watson@ames.arc.nasa.gov (John Watson) writes:

>2) For yesterdays barley wine I used champagne yeast.
> How will this effect the final flavor of the beer?

I don't know about using champagne yeast exclusively, but I have made barley wine (similar to John's recipe) using ale yeast in the primary fermentation, and then pitching champagne yeast after some clearing. This DEFINITELY works!

W | Wayne Allen, wa@mcc.com
| I really really really really really really really really like girls!!!!
| Oh yeah I really really really really really really really really
| like girls!!! I like'm tall!! I like'm small!! I like'm
| AAAAAALLLLLLLLLL!!!!!! - Hank Williams, Jr.

Date: Wed, 25 Oct 89 9:07:08 MDT
From: Tom Hotchkiss <trh@hpestrh>
Subject: Coffee Stout, Specific Gravity

A. Coffee Stout

To the person who made the stout with the coffee in it, I intend to fire up a batch of "Colorado Crankcase Stout" this weekend and I was wondering two things:

- 1) How much coffee did you use and am I correct that you added it to the ferment, not the boil? (I can't seem to find the digest where this was explained.)
- 2) Have you tasted the stout yet and would you alter the amount of coffee that you used?

B. Miscellaneous responses to John S. Watson:

- 1) Your carboy tragedy- Use a two stage ferment. Put the wort in a sanitized 7 gallon plastic bucket for the first day or two (until the head falls). Then siphon it into the carboy. This prevents your disaster and gets the beer off the trub and dead yeast. If you're real worried about the hop oils and stuff not blowing off, you can use a sanitized strainer to skim the head off.
- 2) Low specific gravity. I think the expected SG values are at 60 degrees, but that shouldn't make much difference. The only other thing I can think of is that you're not getting a good sample, i.e. if you add water to the wort to bring the volume up to 5 gallons, are you sure that it is mixed thoroughly before you take your sample? Perhaps the sample is taken from a thinner part of the wort. I can't possibly imagine that 12 lbs extract and 2 lbs honey in 5 gallons only yielded 1.056!

Tom Hotchkiss
trh@hpfcla

Date: Wed, 25 Oct 89 08:27:52 PDT

From: willa@hpcvclwa

Subject: Blowoff Turns to Blowout

John:

What diameter discharge tube do you use? I've seen lots of folks use a small (~0.25 inch) tube plugged into a stopper with a hole in it. I use a large plastic tube. Its outside tube diameter matches the inside diameter of the carboy opening. So, my blowout tube has an inside diameter of about 1 inch. I doubt even a barley wine could clog up such a large tube.

. . .Will

...!hplabs!hpcvcs1!willa or
willa@hpcvcs1.hp.com

Date: 25 Oct 1989 8:35 EDT
From: rutgers!bellcore.bellcore.com!hera!afd@hplabs.HP.COM
Subject: **Single vs. double fermentation**

I see a note now and then on secondary fermenters. I've brewed three batches now using a single fermentation process and quite honestly, they've all turned out alright.

What advantages are gained by secondary fermentation?

-A Dietz
Bellcore, Morristown
bellcore!hera!afd

Date: Wed, 25 Oct 89 08:48:36 PDT
From: Mike Kahn <mike@stat.washington.edu>
Subject: Much appreciated

Thanks to Al and Martin for their simple answers to three of my simple q
questions. I'm still a bit confused as to the difference between pale
and bitter, but not as confused as before. The remaining confusion
comes when I think that at my favorite pub, the pales are kegged and seem
to have a "hoppier" taste than any of the bitters, which could, of
course, simply be the way a couple of the local microbrewers make their
ales. I will try to look at descriptions from the Homebrew Competitions.
Thanks again.

I still haven't seen any comments about the use of spices when making
a seasonal ale. Any help?

MK

Date: Wed, 25 Oct 89 09:03:39 PDT

From: pms@Sun.COM (Patrick Stirling [Sun Consulting Services Mtn View])

Subject: Tragedy and Bitter/pale Ale

I always use a plastic bin for their primary fermentation. I don't want to run the risk of the blowoff tube clogging. I just use a loose fitting lid and stand the bin in a towel. The worst I've had is foam pouring out over the sides! I think that's a lot safer than using a carboy. Then after a couple of day when the initial activity dies down I rack into a carboy, leaving a couple of inches of gunk behind. By bottling (another couple of weeks) there usually an inch or so of sediment in the carboy. Rack back to the bin, prime and bottle, and wait (impatiently!). This way I get very little sediment in the bottle, with careful decanting I leave only about a teaspoonful of beer behind.

About this Bitter - Pale Ale controversy. I disagree that they're the same! Using that argument, all beers are the same, it's just the ingredients that are different! You can get both Bitter and Pale Ales in kegs, bottles and cans in Britain (speaking as a pompous native). Pale Ale is pale, Bitter is dark(er). Pale Ale is also higher in alcohol than bitter, and has more hops. Think of the difference between Sierra Nevada Pale Ale (a favourite of mine!) or Anchor Liberty Ale, and Fuller's London Pride or John Courage. Of course, neither of these export versions are remotely like what you can get on tap in Britain! If you ever visit Britain, I'd strongly recommend a visit to a reputable tavern and a pint (or even several) of their finest - Wadworth's 6X is my personal favourite, although John Courage Director's, Fuller's London Pride (the real thing), and many others are almost equally excellent! Hand drawn from a wooden (unpressurized) keg with a vacuum pump of course!

Well I've probably bored you enough by now
patrick

Date: 25 Oct 89 08:43:33 PDT (Wed)

From: florianb@tekred.cna.tek.com

Subject: What's a pale al

This regards the recent discussion of pale ales vs. bitters.

Somewhere in the dark recesses of my memory, I recall reading (or hearing or dreaming) that pale ale originated in a region of Ireland called "Pale," and didn't necessarily refer to ales which were lighter in body or flavor or color. Now, I can't recall where I came up with this tidbit.

Has anyone else any information on this? Did I dream it up after drinking too much pale ale? Maybe my fourth grade teacher said it, right after she told me that the reason it's colder in winter is because the earth is farther away from the sun. Which is true if you live in the southern hemisphere...

[Florian Bell, thinking about the ingredients for Holiday Ale as I try to work]

Date: 25 Oct 89 9:06 -0700
From: mmcintos@sirius.UVic.ca
Subject: Re: Glue for label

In HOMEBREW Digest #286, 10/25/89:
>From: felix@Warbucks.AI.SRI.COM (Francois Felix INGRAND)
>
>What kind of glue do you use to put label on your bottles?

We use those cylindrical glue sticks. They make the labels stay on reliably and also seem to be water soluble, making cleaning the bottles easier. They are easy to use, too.

Mark J. McIntosh <mmcintos@sirius.uvic.ca>

University of Victoria, Faculty of Engineering
Box 1700, Victoria, BC, CANADA / "...the mystery of life isn't a problem to
V8W 2Y2 (604) 721-7211 / solve but a reality to experience."
UUCP: ...![uw-beaver,ubc-vision]!uvicctr!sirius!mmcintos / from Dune

Date: Wed, 25 Oct 89 10:56:15 PDT
From: Dave Sheehy <dbshprnd>
Subject: Oxidation, Gelatin, et al.
Full-Name: Dave Sheehy

Oxidation
=====

>>From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
>>Subject: Trub Management

>>
>> eight-year-old asked, "why don't you just use
>> your lauter tun?" My jaw dropped. Since the
>> wort is already cool, oxidation is not a problem.

>
>The reason that oxidation is not a problem is not because the
>wort is cool, rather because before yeast goes into its fermentation
>stage of life, it goes through a respiration stage during which it
>NEEDS oxygen. Boiling drives off oxygen (and all other dissolved
>gasses, for that matter) so that you need to aerate your wort before
>pitching your yeast. After fermentation begins, you then need to
>be careful to not introduce oxygen.

>
>Al.

Whoa! Wait a minute here. According to Miller oxidation is a problem with hot wort. Yes, you want to oxygenate the wort before it's pitched but only after it's been cooled so that oxidation is not a problem. In fact, that's one of the reason's for using a wort chiller (as well as getting a good cold break). If the wort is allowed to cool slowly then it will subject to more oxidation according to Miller.

I suspect that's an unstated reason for doing partial boils when extract brewing. Adding cool water to the boiling wort to bring it up to volume also lowers the temperature of the wort enough to limit oxidation. I unwittingly experimented with this when I did a full boil of an extract recipe that I've made many times before. I don't have a wort chiller but I did place the fermenter in a bath of cool water. Still, it took several hours to cool down. The resulting beer was ok but the flavor just wasn't as good as it has been in the past. According to Miller, it should have turned out better. The only difference between the two batches is that the partial boil was added to cool water in the fermenter. Has anybody else had this kind of experience? If you've had any experiences with oxidation how much did they affect the flavor of the beer? My experience is that it's a second order effect. The flavor is definitely affected but not in a major way (i.e. the beer was undrinkable).

While we're on the subject of oxidation, I'd like to discuss Miller's contention that the typical 1 - 2" headspace in a bottle of beer has enough oxygen present to cause significant oxidation. Miller recommends using a 1/8" headspace to prevent this. I'm not sure I believe him or not. I remember

some discussion a few months ago about headspace. Has anybody experimented with a smaller headspace and if so did you notice any differences one way or the other?

Gelatin and extended fermentation

>I have a question posed by a fellow homebrewer who doesn't have
>access. He had a batch that brewed in the cellar for some time (I
>can't remember how long) when he thought fermentation had slowed enough
>he brought it upstairs and put some jelatin (sp?, to clear it up) in
>it. After he did that it continued bubbling for the next few weeks and
>he's wondering if the yeast could be acting on the jelatin or if it
>might be dangerous to drink the beer now. Any info?

You know, I've had this happen to me just about every single time I've brewed. I've waited until there has been no activity in the primary whatsoever but sure enough, when I rack to the secondary and add gelatin I start getting fresh activity a few days later. I don't think the gelatin has anything to do with this rather the mere act of agitating the wort rekindles the yeast into activity. I've gotten into the habit of turning my fermentor around in a circle to stir up the settled yeast and this seems to produce fresh activity but I still get additional activity in the secondary. The beer has always turned out so I don't worry about it anymore, I just deal with it.

Wort Foaming During Bottling

The last batch of beer I bottled foamed (or fizzed if you will) while I was bottling it. It did this so much that I had trouble maintaining the siphon in my transfer tubing. If I stopped for any amount of time a big bubble would form in the tubing and I'd have to purge it. Anybody have any theories why this happened. I swear it had fermented out, it fermented normally in the primary for about a week and sat in the secondary for another week, week and a half. In the secondary, it showed little activity. Boy, but when I bottled it it foamed like mad. After several weeks of bottle conditioning it tastes fine. It forms a large head but it's very coarse and doesn't last long. Any clues as to what's happening.

Wort Chilling

I just tried chilling a batch by immersing a 1 gallon milk jug filled with water and frozen solid into the boiler. Boy, what a difference. It really enhanced the effect of the finishing hops. By cooling down the wort immediately the aroma and flavor of the finishing hops were retained more than before. An immersion chiller is going on my wish list.

Dave Sheehy
dbs@hprnd.hp.com

Date: Wed, 25 Oct 89 14:02:19 PDT
From: david%cygnus.@Sun.COM (David L. Kensiski)
Subject: The ``Golden Beer'' State: Part 3: Central California

The ``Golden Beer'' State
A Guide To California's Beer Hot Spots

Central California

Atascadero
S Stagecoach Liquors
5145 El Camino Real
Boulder Creek
P White Cockade
18025 Highway 9
Cayucos
P,R The Way Station
78 North Ocean
Ceres
H Barley & Wine Home Fermentation Supply
1907 Central Avenue
Fresno
B Butterfield
777 East Olive, 93728
(209) 264-5521
P Good Bodys
2915 North Maroa Avenue
Hollister
B San Andreas
737 San Benito, 95023
(408) 637-7074
Los Gatos
S Pacific Wine & Spirits
410 North Santa Cruz
Los Osos
H U-BRU
1940 10th Street, Suite A
Mammoth Lakes
B Mammoth Lakes
170 Mountain Blvd, 93546
(619) 934-8134
Modesto
M Stanislaus
(209) 523-2262
brewpub opening late '89
Monterey
B Monterey
638 Wave Street, 93940
(408) 375-3634
Morgan Hill
H Let's Brew
16965 Monterey Road
Paso Robles
M Paso Robles

(805) 239-4221
Salinas
P Time Out
328 South Main Street
San Luis Obispo
B SLO Brewing
1119 Garden Street, 93401
(805) 544-3292
M Central Coast Brewing Company
(805) 541-59883
M Obispo Brewing Company
(805) 543-0487
opening late '89
P,R Spikes
570 Higuera Street
P,R Rose & Crown
1000 Higuera
S,R Sandy's Liquor
Higuera/Nipomo Street
S,H Win St. Wines
1027 March Street
Santa Cruz
B Santa Cruz
516 Front Street, 95060
(408) 429-8838
B Seabright
519 Seabright, 95062
(408) 462-2739

Legend

M Microbrewery or Brewery
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C Contract Brewery
P Pub
R Restaurant or Deli
S Retail Sotre
H Homebrew Shop

Date: Wed, 25 Oct 89 09:51 PDT
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>
Subject: shook beer

With the recent earthquake in San Fransisco and Santa Cruz, I was wondering if anyone knows what affect this would have on homebrew?

I live in Sacramento, and we got shook just a little bit, but the bay area got hit pretty hard!

What happens to the fermentation when it is violently shaken? Does it just take longer for it to settle, or will kicking up the various deposits from the bottom of the fermenter affect the beer?

When the bottles are shaken, are there any affects? Pressure buildup may burst the bottles, but does anything else happen?

Thanx in advance, and happy brewing :-)

RobertN.
robertn%fm1@sc.intel.com

Date: Wed, 25 Oct 89 16:35:47 -0700
From: hilchy@sdsu.edu (Robert Hilchey)
Subject: test of route

this is a test

Date: Wed, 25 Oct 89 17:10:27 -0700
From: rhager@sdsu.edu (Richard Hager)
Subject: its the water

I believe the article in the San Diego edition of the L.A. Times quoting the brewmaster at the Old Columbia has been misinterpreted by Dave Smith. The brewmaster said that water with mineral content makes the best beer (I don't recall the exact wording). I believe he was refering to hard vs soft. He was also quoted as saying that they must process the water. Again I don't recall whether he actually used the word filter or not so I'm simply indicating that he said process. The article seemed to be very superficial no doubt written by a reporter with marginal knowledge on beer. It strikes me that the content of the brewmaster's quote might have been "processed" by the reporter.

I have never been very successful brewing with San Diego water. It is very difficult controlling the ph during the mash. The single biggest improvement in my beer came when I started hauling water to town from my house in the mountains a couple of years ago. Problems are compounded because the quality and mineral content of the San Diego water are not even constant through the year. It can get marginally good when the amount coming from the Colorado river is sufficiently low. Unlike Los Angeles which gets much of its water from the Owens valley east of the Sierra we rely on everybody else's rejects. There are places where it is worse e.g. Santa Barbara.

As long as I'm writing this I guess I'll get my two cents in about the Old Columbia. It is the only brewpub here in San Diego and has been open since last February. It has a resonable atmosphere but unfortunately caters to a yuppie clientele. There are numerous pre-pro photo blowups on the wall of old San Diego scenes including the crew at the old San Diego Brewery which went under when prohibition came and a marvelous shot of the old City Brewery building from the 1880's which was located at 5th and B. Unfortunately, the beer quality has been compromised. There are too many waitresses and too little malt and hops. The beer was excellant for a few weeks shortly after opening but has never been better than C+/B- after that. It seems to me that much of Southern California's craft beer tends to a sort of bland middle of the road and much of it is priced too high. Hopefully when San Diego's second brewpub is opened (within a few months) we can boast of a truly first rate brewpub. It is the Old Mission which is to be housed in the same building as the original Old Mission Brewery which was in existense from 1912-1916. The building is being restored to its original form. This required approval from the San Diego voters last November as the original cupola had been removed and a coastal height limitation prevented it from being added back.

Richard Hager
Dept of Mathematical Sciences
San Diego State University

Date: Wed, 25 Oct 89 16:24:12 -0700
From: hilchy@sdsu.edu (Robert Hilchey)
Subject: test of our link

Just a test

Date: Wed, 25 Oct 89 11:43 EDT
From: Mike Fertsch <gatech!adcl.mec.ray.com!FERTSCH>
Subject: Syrups versus Dry Extracts

Mike Kahn <mike@stat.washington.edu> has Some (hopefully) simple questions:

> What is malt extract? For example, is light, unhopped malt extract simply
> concentrated light, dry malt? If not, what is different? If so, is there
> some approximate conversion? (Say, 3.3# of extract is approx. ???# of dry
> malt.)

Dry malt extract is malt syrup without the water. Pound for pound dry malt extract has more 'stuff' than the syrup. Extract numbers I've read are 36 specific gravity points per pound per gallon for syrups, and 42 points for dry extracts. If a recipe calls for 1 pound of syrup, you can substitute 0.85 pounds ($0.85 = 36/42$). Dry extract is easier to measure and handle, so dry is my preference for situations which call for non-integer cans of syrup.

Mike Fertsch

End of HOMEBREW Digest #287, 10/26/89

Date: Wed, 25 Oct 89 10:35:02 -0500

From: hpfcla!hpcea!hplabs!rutgers!ee.ecn.purdue.edu!zentner (Mike Zentner)

Subject: Re: Glue for label

It might not be the cheapest solution to the problem, but a few years ago, I designed a label for bottles I was giving away to friends which I intended to tape onto the bottle. My wife snuck it away from me and took it to a local print shop where she had them put it on "sticker paper" with peel away backs and gave these to me as a present. They work very well, but probably wouldn't be very easy to remove if I were re-using these bottles.

Mike Zentner zentner@cn.ecn.purdue.edu

Date: Thursday, 26 Oct 1989 09:17:35 EST
From: m14051@mwvm.mitre.org (John DeCarlo)
Subject: Low Specific Gravity Readings

To John S. Watson:

On the specific gravity readings you are getting. Miller recommends calibrating your hydrometer when you get it (and at regular intervals thereafter I wonder?).

Just put the hydrometer in plain water at 60 degrees F and see what the reading is (it should be exactly 1.000). Miller says that you should just add/subtract the difference you see here from all your other 60 degree readings to get the real SG.

It may be that hydrometers are like ovens, often off by some value that you have to compensate for when measuring.

John "Trying to learn while still relaxing" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Thursday, 26 Oct 1989 09:16:44 EST
From: m14051@mwvm.mitre.org (John DeCarlo)
Subject: Oxidation and Wort Cooling

>From: Dave Sheehy <dbshprnd>

>Whoa! Wait a minute here. According to Miller oxidation is a problem
>with hot wort. Yes, you want to oxygenate the wort before it's pitched
>but only after it's been cooled so that oxidation is not a problem. In
>fact, that's one of the reason's for using a wort chiller (as well as
>getting a good cold break). If the wort is allowed to cool slowly then
>it will subject to more oxidation according to Miller.

Hmmm, it was my impression on reading Miller (have to go back and check)
that the major problem with a slow cooling of the wort was twofold:

- 1) More time for wild yeasts, bacteria, and other nasties to get at the
wort before the yeast is pitched.
- 2) Not much of a cold break.

(Anyway, that's what my notebook says, my copy of Miller is currently
lent to someone.)

>While we're on the subject of oxidation, I'd like to discuss Miller's
>contention that the typical 1 - 2" headspace in a bottle of beer has
>enough oxygen present to cause significant oxidation. Miller recommends
>using a 1/8" headspace to prevent this. I'm not sure I believe him or
>not. I remember some discussion a few months ago about headspace. Has
>anybody experimented with a smaller headspace and if so did you notice
>any differences one way or the other?

Actually, I have a question on this. How do you measure headspace?
>From the very top of the bottle? From the bottom of the lip? I don't
know if I am measuring the same as anyone else, but I am trying to
keep the level above the smooth part of the bottle and into the curved
top area. Although I haven't been completely successful, and the beers
have all turned out roughly the same. (Now I go back and level off
the ones that seem too low.)

John "And what about this automatic bottle filler stuff I have heard
about? I'm semi-tired of spilling good beer on the floor :-)" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)
Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo
Fidonet: 1:109/131

Date: Thu, 26 Oct 89 10:18:56 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: headspace

Unless you know what you are doing, do not try to use 1/8 inch of headspace. The reason is that thermal expansion can cause the 1/8 to turn to zero and the expanding beer will eventually break the bottle. You would think the cap would be pushed off, but it never is - the glass is the weak link. I have purposely tried extremely small amounts of headspace and can vouch for the tradeoffs.

For instance, bottling your beer while it is cold, then having the bottles warm up to room temperature can cause significant expansion and you must take this into account. Likewise, bottling near room temperature but letting the bottles get into a hot environment may also bring expansion into the picture and cause problems.

I've settled on a starting value of 1/2 inch for headspace to leave myself some margin for error.

As for the advantages of reduced headspace, here are the ones I've observed:

1. There is more beer in the bottle.
2. The beer stays fresh longer.
3. If a bottle does turn out to have a flaw and it breaks, it just cracks and drains. There is no explosion.

Speaking of bottling, sometimes you can arrange for the headspace to be filled with foam when the bottle is filled and thus start out with mostly CO₂ instead of air in the headspace. This is harder to pull off with larger headspaces.

--Pete Soper

Date: Thu, 26 Oct 89 10:19:43 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Foaming during bottling

Long ago I used to bottle by siphoning. What a pain in the ass.

Date: Thu, 26 Oct 89 10:39:28 EDT
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Foaming during bottling

(oops - sorry about that rude truncated message. Here is the whole thing)

Long ago I used to bottle using a siphon. What a pain in the ass. I've used gravity (i.e. a plastic "bottling bucket" with a drum tap) for the past year or so and will never consider siphons for this again.

Here is the problem: Siphons operate with partial vacuums. Beer with lots of dissolved CO₂, especially at warm temperatures where it can just barely hold that CO₂, HATES VACUUMS. The reduced pressure in the siphon hose causes the CO₂ to literally boil out, leading to all the hassles that Dave Sheehy (dbs@hprnd.hp.com) described in HBD #287.

If you cannot avoid the use of a siphon, cool the beer prior to bottling. This will allow more of the CO₂ to stay in solution. (Actually, cooling the beer has a lot of other really nice effects as Rob Gardner pointed out around a year ago but that's another subject). Also, I've found that the slightest leak in the connection between the siphon hose and racking tube (if you use one) can cause fractional tons of *air* to get into the siphon. A hose clamp can fix this.

What I use these days is just a straight rigid plastic tube stuck on a drum tap spigot (with a very short length of vinyl tubing). I put the rigid tube in the bottom of the bottle, turn the tap and then move the bottle down as it fills, closing the tap when it is at just the right level.

--Pete Soper

Date: Thu, 26 Oct 89 09:00:53 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Sorry to broadcast this, but

My mailer couldn't find Tom Hotchkiss's return address.

Subject: Coffee Stout, Specific Gravity

Funny you should ask: I tasted it just last night. The recipe is included at the end of this message. First: it tasted good. However, when I make it again, I'll use a little more chocolate & black patent: it didn't come out as dark as I would have liked. The 1/2 # of unground Sumatra coffee beans was about right.

I just dumped the beans, unground, into the hot wort in the primary. I used to have a stoneware crock that I used as a primary, but it got cracked, so I now use a standard food-grade 7 gallon plastic bucket with a lid and air lock. The beans floated at first, but by the next morning they had sunk to the bottom, so I left them there for 2 1/2 days in the primary before racking to a glass carboy secondary.

Also, since I was not worrying and having a homebrew(s) I forgot to take the initial SG....

Have fun.

--Doug

To: homebrew%hpfcmr@hplabs.hp.com

Date: Sun, 1 Oct 89 21:55:16 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Chocolate Point Porter

A few years ago I went to a local brewer's club tasting, and sampled a porter that had included coffee as an adjunct. It was pretty good, so today I brewed a batch of my own. It's called Chocolate Point Porter in honor of:

- a. My three dark-faced Siamese who insist on "helping" me any time I try to make beer, and
- b. The pound of chocolate malted barley in the recipe.

The recipe, for those interested:

7# light, unhopped extract syrup
1# chocolate, not cracked
1/2# black patent, not cracked
1/2# crystal (90)
1/2# Sumatra Swiss Water Process Decaff whole beans (at \$7 per pound not an ingredient to be taken lightly)
1 1/2 oz Cascades - boiling
1/2 oz Cascades - finish

To make: place the chocolate, patent, & crystal in about 2 gallons and bring almost to a boil, then sparge into the boiling pot. Add 2 more gallons water, bring to boil and add the bittering hops. At 30 minutes add 1/2 tsp Irish moss. Boil for an hour, adding the finishing hops during the last 2 minutes. Pour into the primary and add the coffee. If the beans are still floating in the morning, I'll scoop them out with a colander. Otherwise, I'll just rehydrate my good Whitbread dry yeast & pitch it, coffee and all.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505)667-4569       |
dzzr@lanl.gov       |
=====
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Date: Thu, 26 Oct 89 10:54:07 EDT
From: Gregg Gibson (CCL-F) <ggibson@PICA.ARMY.MIL>
Subject: Re: Homebrew Digest #287 (October 26, 1989)

To anyone who would like to be of assistance. I am very new to the field of homebrewing, but at the same time extremely interested. I need some guidance as to where to start learning the art of brewing. If anyone could spare a few minutes to write a message about some good literature or any thing that could guide me down the right path I would appreciate it.

Date: Thu, 26 Oct 89 9:01:36 PDT
From: Marty Albini <martya@hpsdl39>
Subject: Stuck fermentation! Help!

Sunday, 10/15 I made a batch of Doug Roberts' Mackeson clone stout (BTW, what do you call that? Most recipes have a cute name). I got a slightly higher OG (1.060 instead of 1.058) mostly, I think, due to using a pound of dry malt to substitute for one pound of extract. I also steeped the grains instead of adding them to the boil, so I might have pick up some extra unfermentables.

At any rate, I rehydrated a package of Edme yeast in room temperature water and pitched into ~78F wort. The yeast foamed up nicely and smelled fine. Then the funny stuff happened.

I set it in my usual place (under my house) and checked the next day: no bubbles in the lock. Checked next day: still no bubbles. Worried, I unwrapped the sheet I use to keep light out and found 1/2" of krausen on top. I checked for leaks which might have let the CO2 out around the lock, found none, decided to relax and have a homebrew.

The Krausen fell soon after, still no bubbles. I moved it to a warmer location: no bubbles. Checked the gravity: 1.030. So some fermentation had taken place, and the beer had some dissolved CO2 in it. Checked the gravity last nite (three days later): it hadn't changed, and the beer was flat. Desperate, I rehydrated more yeast and repitched.

What is going on? I had heard good things about Edme yeast. It's supposed to be fairly attenuative and generally good quality. Has anybody noticed it behaving flakily before? And why didn't I see any bubbles in my fermentation lock? Two days after pitching I'd expect to see a bubble a second or so.

All along the wort has tasted fine, no bacteria sourness or unusual off flavors. It has promise of being excellent stout (thanks, Doug!), so I really want it to turn out well.

Help!

--

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."

phone : (619) 592-4177

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Date: Thu, 26 Oct 89 10:09:46 -0700
From: John S. Watson <watson@ames.arc.nasa.gov>
Subject: re: shook beer

Hi Folks,

First of all, I want to thank you all for your help with my little barley wine blow out. There are a couple of suggestions that I think will help in my case.

Next, the earthquake:

The first thing I did when I got home was to check my homebrew. I have a batch of Earthquake Marzen :-) in a glass carboy in my carport locker under my apartment. It rests on cement. It was unharmed by the jolt, so I guess the gods must like beer.

Another earthquake question:

Does anyone know if the two brewpubs in Santa Cruz:

Santa Cruz

B Santa Cruz
516 Front Street, 95060
(408) 429-8838

B Seabright
519 Seabright, 95062
(408) 462-2739

or anyother breweries/microbreweries bayarea were damaged?

Thanks again,

Date: Thu, 26 Oct 89 10:38:17 PDT
From: david%cygnus.@Sun.COM (David L. Kensiski)
Subject: The ``Golden Beer'' State: Part 4: Southern California

The ``Golden Beer'' State
A Guide To California's Beer Hot Spots

Southern California

Anaheim
P,R Rose & Crown
831 South State College Blvd
Chatsworth
M Angeles
(818) 407-0340
Costa Mesa
P Goathill Tavern
1380 Newport
S Hi Time Cellars
250 Ogle Street
El Cajon
H Wine Art
460 Fletcher Parkway
Fontana
H The Home Brewery
16490 Jurupa
Hollywood
B Gorky's II
1716 North Cahuenga Blvd
(213) 463-4060
Irwindale
M Miller
(818) 969-6811
La Crescenta
H Shadetree Shop
3712 Foothill Blvd
Lebec
B Grapevine
658 Lebec Road, 93243
(805) 248-6890
Long Beach
S Merry's of Naples
5764 East 2nd Street
Los Angeles
M Anheuser-Busch
(818) 969-5300
B Gerky's Russian
536 East 8, 90014
(213) 627-4060
Los Olivos
M Firestone & Fletcher
(805) 688-3940
non-alcoholic
Newport Beach

C Pacific Coast
(714) 675-9989
Orange

R,S Across The Street Deli
1225 North Tustin Drive

H Fun Fermentations
640 East Katella Avenue
Pacific Beach

S Chip's Liquor
1926 Garnet Avenue
Pasadena

B Crown City
300 South Raymond, 91105
(818) 577-5548
Palm Desert

P Beer Hunter
73-579 Highway 111
Riverside

H Andrews Home Brewing Accessories
5740 Via Satelo
San Diego

B Old Columbia
1157 Columbia, 92101
(619) 234-BREW

M Mission
(619) 294-3363
brewpub opening early 1990

P Kelly's
6344 El Cajon Blvd

P Keke's Tavern
3667 India Street

S Pacific Liquor
2931 El Cajon Blvd

P,R Princess of Wales
1665 India Street
San Gabriel

R Stuffed Sandwich
413 West Las Tunas Drive
Santa Barbara

C Santa Barbara
(805) 965-4667

P Spike's Place
6030 Hollister
Santa Monica

B City of Angels
1445 4th Street, 90401
(213) 451-0096

P Fathers Office
1018 Montana

P,R Ye Old Kings Head
116 Santa Monica Blvd
Torrance

M Alpine Village
(213) 323-6520
Van Nuys

M Stroh
(213) 786-1510

West Hollywood
P,R Barney's Beanery
8447 Santa Monica Blvd
West L.A.
B Los Angeles
1845 South Bundy
(213) 459-4805
opening '89
Woodland Hills
H Home Wine & Beer Making
22836 Ventura Blvd

Legend

M Microbrewery or Brewery
B Brewpub or Brewstaurant
C Contract Brewery
P Pub
R Restaurant or Deli
S Retail Sotre
H Homebrew Shop

Date: Thu, 26 Oct 89 13:35:36 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: secondary fermenters

>What advantages are gained by secondary fermentation?

The main reason to use a secondary fermentation vessel is to get your beer away from the dead yeast before it begins autolysis (the breakdown of the yeast cells). This does not take place for at least a week, but I use two stage fermentation even for my ales. Where it is really important is for lagers where the beer spends a much longer time in the fermenters.

Al.

Date: Thu, 26 Oct 89 13:36:36 mdt
From: att!iwtio!korz@hplabs.HP.COM
Subject: oxidation

>Dave Sheehy writes:

>While we're on the subject of oxidation, I'd like to discuss Miller's
>contention that the typical 1 - 2" headspace in a bottle of beer has enough
>oxygen present to cause significant oxidation. Miller recommends using a 1/8"
>headspace to prevent this. I'm not sure I believe him or not. I remember
>some discussion a few months ago about headspace. Has anybody experimented
>with a smaller headspace and if so did you notice any differences one way
>or the other?

I would like to contest Miller's contention. I believe that as you
bottle (and your posting noted a particularly intense occurrence of
this phenomenon), some of the CO₂ that was produced during fermentation
that has gone into solution in the beer, comes out during racking.
Usually this is due to the fact that as the siphon draws the beer
up above its previous level, a partial vacuum is produced. When you
fill up the bottle, I believe that from the time that you finish
filling the bottle, to the time that you put the cap on, a significant
amount of CO₂ has bubbled out of the beer and displaced the air
(and thus the oxygen). This is why I've never been in a great hurry
to put the caps on (purposely).

>The last batch of beer I bottled foamed (or fizzed if you will) while I was
>bottling it. It did this so much that I had trouble maintaining the siphon
>in my transfer tubing. If I stopped for any amount of time a big bubble
>would form in the tubing and I'd have to purge it.

Two theories:

1. tubing was not clean or still had some (egad!) soap stuck
to its walls
2. airlock clogged near the end of the fermentation and the
beer became carbonated -- commercial brewers use counterpressure
bottle fillers to prevent foaming as they bottle carbonated beer

Judging from the behavior of the head after bottling, my best
guess is the SOAP.

Al.

P.S. You may be right about the hot wort oxidation - I haven't read
Miller and chem was my worst subject - Papazian doesn't mention
this hot wort oxidation situation.

Date: Thu, 26 Oct 89 16:31:38 EDT

From: ileaf!io!penguin!hds@EDDIE.MIT.EDU (H.David Scarbro x6608)

Subject: Results of GABF

Official Results of the Great American Beer Festival
Oct 20 & 21, 1989
Denver, CO

Produced by the Association of Brewers, Boulder, CO

PROFESSIONAL BLIND TASTING:

Alt Beer

Gold Samuel Adams Boston Stock Ale, Boston Beer Co., Boston, MA
Silver Sun Valley White Cloud Ale, Sun Valley Brewing Co, Sun Valley, ID

Cream Ale

Gold Little Kings Cream Ale, Hudepohl-Schoenling Brewing Co, Cincinnati, OH
Silver Sun Valley Cream Ale, Sun Valley Brewing Co, Sun Valley, ID

Wheat Beer

Gold Stoudt's Weizen, Stoudt Brewery, Adamstown, PA
Silver Chicago Vice Weizen, Goose Island Brewing Co, Chicago, IL
Bronze Marin Weiss, Marin Brewing Co, Larkspur, CA

Brown Ale

Gold Full Sail Brown Ale, Hood River Brewing Co, Hood River, OR
Silver Old Brown Dog Ale, Northampton Brewery, Northampton, MA

Pale Ale

Gold Sierra Nevada Pale Ale, Sierra Nevada Brewing Co, Chico, CA
Silver Post Road Real Ale, Old Marlborough Brewing Co, Marlborough, MA
Bronze Mount Tamalpais Ale, Marin Brewing Co, Larkspur, CA

Blond/Golden Ale

Gold Catamount Gold, Catamount Brewing Co, White River Jct, VT
Silver Oldenberg Blonde, Oldenberg Brewery, Fort Mitchell, KY
Bronze Summit Sparkling Ale, Summit Brewing Co, St. Paul, MN

Scottish Ale

Gold Sun Valley Our Holiday Ale, Sun Valley Brewing Co, Sun Valley, ID
Silver Blue Whale Ale, Pacific Coast Brewing Co, Oakland, CA

India Pale Ale

Gold Rubicon India Pale Ale, Rubicon Brewing Co, Sacramento, CA
Silver Liberty Ale, Anchor Brewing Co, San Francisco, CA

Fruit Beer

Gold Oldenberg Cherry Lager, Oldenberg Brewery, Fort Mitchell, KY

Herb Beer

Gold Christmas Ale, Anchor Brewing Co, San Francisco, CA

Silver Tri-City Winter Warmer, Tri-City Brewing Co, Kennewick, WA

Porter

Gold Tower Dark, Butterfield Brewing Co, Fresno, CA

Silver George Washington Porter, Philadelphia Brewing Co, Philadelphia, PA

Bronze Anchor Porter, Anchor Brewing Co, San Francisco, CA

Stout

Gold San Quentin Breakout Stout, Marin Brewing Co, Larkspur, CA

Silver Sierra Nevada Stout, Sierra Nevada Brewing Co, Chico, CA

Bronze Rubicon Stout, Rubicon Brewing Co, Sacramento, CA

Barley Wine

Gold Old Foghorn Barley Wine, Anchor Brewing Co, San Francisco, CA

Silver Old Dipsea Barley Wine, Marin Brewing Co, Larkspur, CA

Amber Ale

Gold Full Sail Amber Ale, Hood River Brewing Co, Hood River, OR

Silver 1989 Autumn Ale, Alaskan Brewing Co, Douglas, AL

Bronze Hope Red Rooster Ale, Hope Brewery Co, Providence, RI

Bock Beer

Gold Kessler Grand Teton Dopplebock, Montana Beverage Ltd, Helena, MT

Silver Old German-Style Bock, Frankenmuth Brewery Inc, Frankenmuth, MI

Bronze Dark Horse, Virginia Brewing Co, Virginia Beach, VA

European Amber

Gold Schildbrau, Millstream Brewing Co, Amana, IA

Silver Erin Brew, Cleveland Brewing Co, Cleveland, OH

Bronze Wild Boar Special Amber, Georgia Brewing Co, Atlanta, GA

Vienna/Maerzen/Octoberfest Beer

Gold Market Street Oktoberfest, Bohannon Brewing Co, Nashville, TN

Silver Gartenbrau Oktoberfest, Capital Brewery, Middleton, WI

Bronze Newman's Albany Amber, William S. Newman Brewing Co, Albany, NY

European Pilsener

Gold Manhattan Gold Lager, Manhattan Brewing Co, New York, NY

Silver D'Agostino Fresh, Manhattan Brewing Co, New York, NY

Bronze Saranac 1888, F.X. Matt Brewing Co, Utica, NY

Muenchner

Gold Old German Dark, Frankenmuth Brewing Inc, Frankenmuth, MI

Silver Helenbock Beer, Friends Brewing Co, Helen, GA

American Pilsener

Gold Busch, Anheuser-Busch Inc, St. Louis, MO

Silver Miller High Life, Miller Brewing Co, Milwaukee, WI

Bronze Budweiser, Anheuser-Busch Inc, St. Louis, MO

American Light Pilsener

Gold Hudepohl 14-K, Hudepohl-Schoenling Brewing Co, Cincinnati, OH

Silver Michelob Light, Anheuser-Busch Inc, St. Louis, MO

Bronze Boston Lightship, Boston Beer Co, Boston, MA

American Premium Pilsener

Gold Coors Extra Gold, Adolph Coors Co, Golden, CO

Silver Coors, Adolph Coors Co, Golden CO

American Premium Dark Pilsener

Gold Lowenbrau Dark Special, Miller Brewing Co, Milwaukee, WI
Silver Michelob Classic Dark, Anheuser-Busch Inc, St. Louis, MO
Bronze Berghoff Dark, Berghoff-Huber Brewing Co, Monroe WI

Dry Beer

Gold Bud Dry, Anheuser-Busch Inc, St. Louis, MO
Silver Diamond Head Dry, Honolulu Brewing Co, Honolulu, HI
Bronze Esquire Extra Dry Beer, Jones Brewing Co, Smithton, PA

Malt Liquor

Gold St. Ides Premium Malt Liquor, McKenzie River Corp, San Francisco, CA
Silver Midnight Dragon Malt Liquor, Hudepohl-Schoenling Brewing, Cincinnati, OH
Bronze King Cobra, Anheuser-Busch Inc, St. Louis, MO

CONSUMER PRERERENCE POLL:

- 1 Samuel Adams Boston Lager, Boston Beer Co, Boston, MA
- 2 Pete's Wicked Ale, Pete's Brewing Co, Palo Alto, CA
- 3 Telluride Beer, Telluride Brewing Co, Telluride, CO
- 4 Erin Brew, Cleveland Brewing Co, Cleveland, OH
- 5 Wild Boar Special Amber, Georgia Brewing Co, Atlanta, GA
- 6 Pecan St. Lager Beer, Old City Brewing Co, Austin, TX
- 7 Alaskan Amber Beer, Alaskan Brewing & Bottling Co, Juneau, AK
- 8 Oldenberg Blonde, Oldenberg Brewery, Ft. Mitchell, KY
- 9 Raspberry Ale, Marin Brewing Co, Larkspur, CA
- 10 Vail Ale, Vail Brewery Co, Vail, CO

There you have it.

If I get motivated enough, I will post my opinions as well as the Boston Beer Society's top ten festival beers.

- Chuck Cox - certified national beer judge & all-around great guy
(...!uunet!bose!chuck)

Date: Thu Oct 26 13:34:38 1989
From: microsoft!jamesb@uunet.uu.net
Subject: New guy on the block. Looking for fun...

Good day to the world!
I have just recently developed an interest in the fine art of home brewing. I have yet to brew even my first batch, I'm still collecting equipment. What I am looking for is general words of wisdom and warning, supply connections and ingredient suggestions, recipes and stories. If you have any of the above and would like to share it with the world, I for one would truly appreciate it.

Thanx

Jim Broglio

Everything in this life should be tried twice.

Once to see if you like it.

And again to make sure.

Date: Thu, 26 Oct 89 15:17:43 PDT

From: willa@hpcvclwa

Subject: All Shook Up

RobertN. (robertn%fm1@sc.intel.com) writes:

>

>When the bottles are shaken, are there any affects? Pressure buildup may
>burst the bottles, but does anything else happen?

I read an article by a physics (fizziks?) professor and beer-o-phile in Discover (Discovery?) magazine regarding shaking cans of beer. He states that shaking does NOT increase the pressure inside the can. Remember: $PV=nRT$. Shaking does not change the volume, amount of gas, temprature, or proportionality constant. He has measured the pressure of cans, shaken and unshaken, and it does not change. So, shaking will not cause rupture (do not confuse with rapture ;-).

The bubbles that arise (pun intended) when the cap is popped off need places to form. Raindrops and snowflakes also required seeds to form around. For bubbles, a "seed" is often a point of lower pressure in the liquid. When the beer is moving around, little vortices develop. The centrifugal force of the spinning liquid lowers the pressure in the center of the vortices. Shaking a can makes a lot of vortices. If you open it right away, whoooosh! If you wait a few minutes, the vortices die down, and the beer will stay in the can.

Another interesting note: the small cloud that appears in the neck of bottles just after popping the cap is condensation. The sudden drop in pressure can lower the temprature of the gas in the neck to -50 F!

. . .Will

...!hplabs!hpcvcs1!willa or willa@hpcvcs1.hp.com

Date: Thu, 26 Oct 89 09:14:55 PDT
From: rutgers!vine.vine.com!polstra!jdp@hplabs.HP.COM (John D. Polstra)
Subject: Gelatin and Extended Fermentation

Somebody recently asked about how adding gelatin to the carboy appears to cause fermentation to start up again. In HBD #287, Dave Sheehy (dbs@hprnd) replied:

> I don't think the gelatin has anything to do with this rather the mere
> act of agitating the wort rekindles the yeast into activity.

The gelatin definitely has something to do with it. I've made beers both ways, and the ones with gelatin do a lot more foaming and bubbling in the carboy. The same thing happens when I add dry hops to the carboy, especially if I use hop pellets.

I'm sure the effect is **not** due to a resumption/revitalization of fermentation, however. I left one of these brews in the carboy, bubbling away, for three weeks once, and the SG didn't drop even a point. If the SG is not dropping, the beer is not fermenting.

My theory is that the small particles of gelatin (or dry hops, or stirred-up yeast in Dave's anecdote) provide a place for the dissolved CO2 in the wort to collect and grow into bubbles which are large enough to escape from solution. You can see the same effect if you toss a teaspoon of salt into a glass of beer.

One time I brewed a batch of beer and I wasn't satisfied with the hop aroma. As an experiment, I opened a bottle of the brew and dropped in a single hop pellet, then re-capped the bottle. (This was supposed to be dry hopping on a very small scale.) Just adding the hop pellet caused some immediate foaming. When I opened the bottle a few days later to taste it, a fountain of foam spewed out, emptying two thirds of the bottle. Again, I think the effect was due to the fine particles causing the CO2 to "precipitate" out of solution.

Bubbling rate is not a good indicator for when it is time to bottle. It's much better to take SG readings and to bottle when the SG quits dropping.

Relax, don't worry, have a homebrew.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

End of HOMEBREW Digest #288, 10/27/89

Date: Friday, 27 Oct 1989 09:18:08 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Advice from a fellow neophyte

>From: microsoft!jamesb@uunet.uu.net

>I have just recently developed an interest in the fine art of
>home brewing. I have yet to brew even my first batch, I'm still
>collecting equipment. What I am looking for is general words
>of wisdom and warning, supply connections and ingredient suggestions,
>recipes and stories. If you have any of the above and would like to
>share it with the world, I for one would truly appreciate it.

Well, I expect you to get some really good stories from many more
experience brewers, but let me just tell you a few lessons I think
I have learned :-).

1) Relax, don't worry. I made mistakes the first two times merely
by being over-worried and trying to do too many things at once.
The best way to avoid this is to plan ahead everything you are
going to do. Even write it down the first few times. Avoid
running around consulting books and such *during* the brewing
process.

2) Sanitize. Use one tablespoon (1/2 ounce) of unflavored bleach
per 5 gallons of water. Some claim you should rinse, others that
you should just drip dry with such a weak solution. I have tried
both and haven't seen a difference. So I'm not worrying. I still
am glad I sanitize everything I can't boil, and it isn't all that
hard if you plan in advance to have the 30 minutes or so. BTW,
I use the dishwasher heated rinse and dry cycle to sanitize my
bottles--I can just get the two cases to fit in there.

3) Use malt instead of sugar. If you use a kit, don't follow the
directions in there at all. Get some malt to replace the sugar
and boil the wort 45-60 minutes. You probably want to get some
advice on finishing hops to use after a while.

4) Sparge. (Is this the correct term?) Anyway, anytime you use
whole leaf or pelletized hops you need to strain as much of it
out as possible. I didn't do that on my second batch (when I
realized I needed some finishing hops after the wort boiled
an hour) and regretted it. Even managed to get some of the
pelletized hop powder into the bottles. (Still drinkable,
amazingly enough.)

5) Rack before bottling and priming. Leaving behind the sediment
in another container allows you to bottle all the liquid you have.
I am much happier now that I learned this technique.

6) Boil the priming sugar. I generally use 3/4 cup corn sugar
and boil in one pint of water. Mix it well into the beer before
bottling.

John "Getting more confident after four batches" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)

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

Fidonet: 1:109/131

Date: Fri, 27 Oct 89 10:25:46 EDT
From: bbuck@East.Sun.COM (Bruce Buck - Sun ECD Hardware)
Subject: Re: Results of GABF

H.David Scarbro writes that in competition:

Dry Beer
Gold Bud Dry, Anheuser-Busch Inc, St. Louis, MO

I thought that they made Michelob Dry and not Bud Dry.

Also, since I live close to the Bud plant in Merrimack, NH we get something called "Anheuser" which is a great Marzen beer. Not at all something you'd expect from Anheuser-Busch. Was "Anheuser" entered in the competition?

Further, the fact that Bud, Miller, Coors, et. al. won medals in the American pilsener categories should remind people that these beers are not the junk everyone says they are. They are good examples of the style. It's just that that's the only style available from the big brewers. Hence the rise of micro- and homebrewing.

(Another surprise to me was that Little King's Cream Ale won a gold.)

Date: Fri, 27 Oct 89 08:42:32 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Stuck fermentation! Help!

What was the temperature in your basement, Marty? I've noticed that
Edme (which I've also had good luck with) is happiest when it's primary
temperature is not lower than 68 - 70 degrees.

--Doug

BTW: I called that recipe Sweet Darkness...

Date: Fri, 27 Oct 89 09:29:17 mdt

From: Jason Goldman <hp-1sd!jdg>

Subject: Re: label glues

Full-Name: Jason Goldman

This is great to hear a discussion on this subject. An artist friend of mine has designed a series of labels for my beer (Bluestar) which I was copying onto

8 1/2 " x 11 " label stock that I got at an office supply store. I've used two

different brands of label stock (Dennon [too sticky] and another brand [paper too thick]) which I haven't been real happy with. I'm moving into color labels

soon and was thinking of using rubber cement to fasten the label to the bottle.

I think that I will try the glue sticks instead. Thanks for the great idea!

Jason

Date: Fri, 27 Oct 89 10:16:05 PDT

From: willa@hpcvclwa

Subject: Max Headroom

How much headroom? I use a pvc bottle filler. It's a rigid tube with a valve on the end. The valve opens when pushed down (against the bottom of a bottle hopefully). When the bottle is full, just remove the filler. The valve closes immediately. At that instant, beer is just seeping over the lip of the bottle. When the filler is pulled out, the beer falls to fill in the lost volume. I get a nice 1" headspace on 12 oz bottles, and about 1 1/2" on champagne bottles (due to the similar neck diameter and larger height). The headroom is very consistent. No muss, no fuss.

The valve is removable for cleaning. The only drawback is that the valve leaks a little when closed. I make sure I always have an empty bottle ready to park the filler in (why does the phone always ring when I'm bottling?).

I've got mail order info if anyone is interested. Cost is < \$5.00.

. . .Will

...!hplabs!hpcvcs1!willa or willa@hpcvcs1.hp.com

Date: Fri, 27 Oct 89 14:38:20 PDT

From: david%cygnus.@Sun.COM (David do-not-trust-the-return-path Kensiski)

Subject: end of ``Golden Beer" State; bad return path

Well, that's it for my ``Golden Beer'" State postings. I noticed that my return path got seriously munged up. If anyone tried to send me mail using that path, it tried to go to some Sun office and undoubtedly bounced. I apologize for that. Try again with:

mmsac!david@sacto.West.Sun.COM

David L. Kensiski, KB6HCN

Software Engineer

Phone: (916) 929-8844

UUCP: sun!sacto!mmsac!david

Martin Marietta Data Systems

1540 River Park Drive, Suite 213

Sacramento, CA 95815

INTERNET: mmsac!david@sacto.West.Sun.COM

Date: 28 Oct 89 05:31 -0800
From: tom_kuhn%01@hp4700
Subject: AUTO ANSWER MESSAGE.

Hello,

Please note that I have a new HPDesk address as of October 27, 1989.
Please send any desk messages to my new address which is HPD300/04 and
modify any distribution list you may have me on and delete HP4700/01.

Regards,

Tom Kuhn

End of HOMEBREW Digest #290, 10/29/89

Date: 29 Oct 89 00:27 -0800
From: tom_kuhn%01@hp4700
Subject: AUTO ANSWER MESSAGE.

Hello,

Please note that I have a new HPDesk address as of October 27, 1989.
Please send any desk messages to my new address which is HPD300/04 and
modify any distribution list you may have me on and delete HP4700/01.

Regards,

Tom Kuhn

Date: Sun, 29 Oct 89 12:29:35 EST
From: Tony Burgess <BURGESS@vm.epas.utoronto.ca>
Subject: Twice-active yeast

My most recent batch of beer has been doing some interesting things, and I wonder if anyone can tell me what to expect from it.

The brew is made only from extract, horrible hops laden with orange dust, and a liquid culture yeast called "high-temperature lager yeast", which claims to yield best results when fermented between 10 and 16 degrees C. I use a two-stage closed fermentation system, and in the first stage it performed admirably, thanks to our being able to maintain it at a fairly constant temperature of about 45 deg. F. After about a week, the kreusen was down, and we decided to rack -- and at about the same time the weather betrayed us and began fluctuating by as much as thirty degrees daily. After racking, there was no sign of yeast activity at all, and sg remained constant at 12 (having started somewhere in the low fifties). This went on for about a week, after which the yeast came back to life -- for the last five days or so there has been constant slow activity, though there seems to be no evidence of pressure in the vapor lock.

Noonan indicates that when yeast suffers temperature shock, a lot of it dies, and the survivors mutate into new kinds of yeast which are by no means guaranteed not to impart bad flavours to the beer; he also says that the autolyzed yeast that results from such a wholesale slaughter will give the beer an indescribably awful taste. In my experience, however, Noonan has a habit of over-emphasizing how bad certain off-flavors can be, and so I'd like to know if anyone has had this happen to their beer, and if so, whether the beer was a complete loss or merely somewhat less wonderful than they had hoped.

Date: Sun, 29 Oct 89 10:19:08 PST
From: metaphor!bambam!lgold@apple.com (Lynn Gold)
Subject: American beers

>From: bbuck@East.Sun.COM (Bruce Buck - Sun ECD Hardware)
>Subject: Re: Results of GABF

>Further, the fact that Bud, Miller, Coors, et. al. won medals in the American
>pilsener categories should remind people that these beers are not the junk
>everyone says they are. They are good examples of the style. It's just that
>that's the only style available from the big brewers. Hence the rise of
>micro- and homebrewing.

I disagree with the synopsis of them being "good beers." If you have to choose between dog urine, goat urine, and rat urine and goat urine wins a prize, does that mean goat urine is good to drink?

Seriously, I don't know why, but I can't drink Bud, Miller, Stroh's or Coors. I've thrown up every time I've tried to drink Bud in the last 3 or so years (no, I wasn't drunk either!) except for those times I gagged before I could get it down. Miller and Stroh's set my gag reflexes going; Coors sometimes does, too.

I wouldn't care about this (I don't choose to drink these beers), but I'm sometimes thrown into awkward social situations where I'm expected to drink them. Could somebody who knows what these beers have in common that makes me ill when I drink them? I don't have this problem with Michelob, Henry's, or any of the "premium" beers.

Thanks,

--Lynn

End of HOMEBREW Digest #291, 10/30/89

Date: 30 Oct 89 03:12 -0800
From: tom_kuhn%01@hp4700
Subject: AUTO ANSWER MESSAGE.

Hello,

Please note that I have a new HPDesk address as of October 27, 1989.
Please send any desk messages to my new address which is HPD300/04 and
modify any distribution list you may have me on and delete HP4700/01.

Regards,

Tom Kuhn

Date: Mon, 30 Oct 89 10:22:34 MST
From: Tom Hotchkiss <trh@hpestrh>
Subject: Bud Dry

A quick comment on Bud Dry:

>H.David Scarbro writes that in competition:

>Dry Beer
>Gold Bud Dry, Anheuser-Busch Inc, St. Louis, MO

>I thought that they made Michelob Dry and not Bud Dry.

Yes, Bud Dry is correct. AB has just started brewing it solely at their Fort Collins, CO plant. Currently, it's being test marketed in 3 areas, 1 of which is Colorado (I don't think New Hampshire is one of the 3). The AB rep at the GABF said it would probably go national in about 1 year. If you ever drink "American Pilsner" style beer, I'd recommend giving Bud Dry a try. I call it "the most drinkable beer," which really means it's the most neutral. It has very little taste and in this style category, that's good. For example, Coors Light and Miller Lite have little taste, but the tastes that they have (like old pennies) are bad. I consider Bud Dry to be slightly better than Mich Dry, and it's cheaper!

>Also, since I live close to the Bud plant in Merrimack, NH we get something >called "Anheuser" which is a great Marzen beer. Not at all something you'd >expect from Anheuser-Busch. Was "Anheuser" entered in the competition?

They did have a Marzen beer that the rep said was only sold in the St. Louis area, although I can't recall what they called it. I didn't taste it either so I don't know whether or not it's any good.

Tom Hotchkiss
trh@hpfcla (Someone said they're mailer couldn't find this address. I'm
working on finding a better address).

Date: Mon Oct 30 11:53:50 1989
From: microsoft!jamesb@uunet.uu.net
Subject: Money makes the world go-around...

Granted i am getting into the brewing world because I
enjoy a good brew and the satisfaction
of making my own is worth the trouble and failures.
But why do i have to pay so much??
My allowance isn't so great sometimes.
The question is; where do you get the good deals on supplies?
Can I get them wholesale or below, are there bulk discounts
if I can gather interest on an order?
Help!!!!

Signed;

Make the Eagle Scream!!!

Thanx
Jim

Date: Mon, 30 Oct 89 10:11:57 PST

From: falk@Sun.COM (Ed Falk)

Subject: sampling

Here's a simple one; what's the best way to grab a sample out of a glass carboy for SG testing?

Date: Mon, 30 Oct 89 10:48:24 EDT
From: ebersman@software.org (Paul Ebersman)
Subject: Missed Digest #286

Once again, our incredible mail gateway seems to have eaten one of the digests (Maybe it likes beer ?? :-), so if some kind soul could email me a copy, I would appreciate it.

--

Paul A. Ebersman @ Software Productivity Consortium
uunet!sunny!ebersman or ebersman@software.org
(The difference between practice and theory in practice is always
greater than the difference between practice and theory in theory.)

Date: Mon, 30 Oct 89 13:40:52 PST
From: csuh!jp@lll-winken.llnl.gov (John Pham)
Subject: please add me to your mailing list

Hi,
Can you add me to your mailing list?

Thanks much,
John

Date: Mon Oct 30 14:10:31 1989
From: microsoft!jamesb@uunet.uu.net

Subject: Meads

I am the beer drinker in the house, my wife is the wine drinker.
We have agreed to start our brewing endeavors with beer. Later
we will try our hand at wine. In between we are considering Meads.
Has anyone out there delved into this faction of zymurgy?
We are in search of details, recipes and stories. I love stories.
Thanx
Jim

Date: 30 Oct 89 17:21:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Vacationing in Denver, CO area

Hello, all!

I will be visiting friends in the Denver, CO area (specifically, I'll be staying in Castle Rock) from 14 Nov to 29 Nov. Anybody got any suggestions as to:

- 1) Area pubs to try;
- 2) Local/regional beers to seek out and try.

I'm fairly certain that I'll be wandering around quite a bit, and will be hitting the Boulder area for sure, so feel free to include suggestions over a fair geographic area.

Please send your ideas to me at the address(es) below, so as to avoid adding unnecessary length to the digest.

Thanks!!

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

INTERNET: CRF@GNV.IFAS.UFL.EDU
BITNET: CRF@IFASGNV

Date: Mon, 30 Oct 89 17:10:08 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Gluing your labels

Ah yes, the old label controversy. I use musilage, which applys pretty easy from the rubber tipped bottle, and is water soluable. My roommate used to use 3M industrial spray glue, which is not so easy to get off again. These days I only use labels for display purposes, preferring to spend my time brewing rather than scraping.

Mike Meyer
meyer@tcville.HAC.COM

Date: 30 Oct 89 09:37:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: Bud Dry

In HomeBrew Digest #289 Bruce Buck wrote:

> I thought that they made Michelob Dry and not Bud Dry.

Since I was one of the lucky volunteers to help unload the beer truck, I can verify that there really was Bud Dry there. It is a new product that they are marketing. Since I am not into tastless beers, I did not try any.

> Also, since I live close to the Bud plant in Merrimack, NH we get something
> called "Anheuser" which is a great Marzen beer. Not at all something you'd
> expect from Anheuser-Busch. Was "Anheuser" entered in the competition?

I was also lucky enough to snag some of the Marzen before it was all gone. I liked the flavor and was surprised that it came from Anheuser Busch. I also learned that the difference between the "Bud" class beers and the "Busch" class beers is that one uses rice as an adjunct and the other uses corn.

David

Date: 30 Oct 89 08:58:00 PDT
From: "MR. DAVID HABERMAN" <haberland@afal-edwards.af.mil>
Subject: GABF, Mead Temperature

(I tried sending this a week ago with no luck.)

I just capped off a perfect weekend of beer drinking by stepping outside my office and whatching the space shuttle land.

Those of you who missed the Great American Beer Festival this past weekend in Denver, missed out on a chance to taste regional beers from all over the United States. Almost every state was represented. Many different styles of beer were available for tasting. There were about 300 different beers to be tasted in only 9 hours! Needless to say, I didn't get to taste them all. I think that the festival should be 3 days instead of only 2. Most of the beer was only available in the region it came from or only at the brewpub it was made. I found that my favorites were from Alaskan Brewing in Juneau, Alaska and the Rogue Ales from Bayfront Brewing in Newport and Ashland Oregon. Deschutes Brewpub in Bend, Oregon also makes great beer.

This year, the beers were separated into 2 different rooms for bottles and draft. There were so many people there, that a lot of them didn't make it into the draft room or know it was there before the voting ended. Only 1 beer from the draft room got an award even though the beer there tasted fresher and better than the bottled beer. Of course the parties in the hotel rooms afterwards were great, especially Saturday night to try and finish off the leftovers in the kegs!

No visit is complete without going to Old Chicago in Boulder for Pizza and 110 different beers to choose from. Liquormart in Boulder was another Mecca with a giant walk in beer refrigerator with 100's of brands of beer. They even sell homebrew supplies there!

As for the question on temperatures to serve mead, I treat it like white wine and drink it cold from the refrigerator.

David

Date: 30 Oct 89 09:34:00 PDT
From: "MR. DAVID HABERMAN" <haberland@afal-edwards.af.mil>
Subject: GABF, Mead Temperature

(I have been trying to send this for a week now.)

I just capped off a perfect weekend of beer drinking by stepping outside my office and whatching the space shuttle land.

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As for the question on temperatures to serve mead, I treat it like white wine and drink it cold from the refrigerator.

David

Date: Mon, 30 Oct 89 09:35:22 EST
From: iws@rayssdb.ssd.ray.com (Ihor W. Slabicky)
Subject: that cheap beer gag reflex

From: metaphor!bambam!lgold@apple.com (Lynn Gold)
Subject: American beers

Seriously, I don't know why, but I can't drink Bud, Miller, Stroh's or Coors. I've thrown up every time I've tried to drink Bud in the last 3 or so years (no, I wasn't drunk either!) except for those times I gagged before I could get it down. Miller and Stroh's set my gag reflexes going; Coors sometimes does, too. I wouldn't care about this (I don't choose to drink these beers), but I'm sometimes thrown into awkward social situations where I'm expected to drink them. Could somebody who knows what these beers have in common that makes me ill when I drink them? I don't have this problem with Michelob, Henry's, or any of the "premium" beers.

Congratulations! Your body has developed an automatic gag reflex. When your tongue's taste buds come in contact with any one of the cheap beers, your body knows that this is a trash beer and will not accept it. However, you seem to have a normal reaction to the 'premium beers' and probably have a similar normal reaction of acceptance with microbrewer's and homebrewers beers as well. So, don't worry, relax, you have an educated palate!

In social situations, you can yell at the of your voice: "Who's the jerk that's serving this p*ss-water!!!" and throw the offending brew at the nearest wall whenever you get a cheap beer. Or, you can refrain from drinking beer and have a soft drink or carbonated water or... Or, you can be very, very generous and buy enough 'premium beer' for everyone (or at least for yourself and then hoard your personal stash).

I : h - o) r

End of HOMEBREW Digest #292, 10/31/89

Date: Tue, 31 Oct 89 07:19:52 CST

From: jmellby@ngstl1.csc.ti.com (Don't matter HOW I'm drawn...I'm bad)

Subject: Brew Pubs in the immediate Quake zone

From: FLOPN2::PANZER "The drive-in will never die" 27-OCT-1989 13:32:23.65

To: JOHN

Subj: FOR POSTING

California Brew pubs and the earthquake

I gave a report on four brewpubs I visited in the Monterey area in a previous issue of this newsletter. Unfortunately, they were all located within an hour's drive of the epicenter of what is now being called the "The Quake of '89". Out of concern and curiosity, I checked back with those brew pubs a few days after the quake to see how they fared. The cities where the brew pubs resided are now probably more familiar to you after all the coverage.

First I checked on the Monterey Brewing at 638 Wave St in the Cannery Row district of Monterey. It is a small stand-alone wood frame building surrounded by two and three story brick buildings and featured a pale ale, amber and porter, all very good. Nancy Sawyers, the business manager told me that she was at her desk in the office, surrounded by tall stacks of beer cases, when the tremors started. She dove under her desk as the quake caused some glass breakage and caused the cigarette machine to dance about three feet away from where it started. In the brew house, the kettles moved some but were not rocked off their mountings. The pub was open for business on the Friday after the quake. The rest of the cannery row district in Monterey apparently suffered relatively minor damage.

Santa Cruz, an hour+ North of Monterey was hit much harder than many surrounding cities. I had visited Santa Cruz Brewing's Front Street pub at 516 Front Street. It featured Lighthouse Lager, Lighthouse Amber, and Pacific Porter. I only got a second hand report that the pub, a part of the badly damaged downtown mall area, will be out of action for at least a period of months.

Nearby was the Sea Bright Brewing Company at 519 Sea Bright. This was a more modern type of bar that featured Pelican Ale, Sea Bright Amber, Batman's Best Bitter, and Kangaroo Pale Ale. They currently (note the word currently) have a different selection of specialty beers, namely Serious Stout, Painless Pale Ale and an Oktoberfest beer. The pub is in a newer building and hardly cracked any walls. The bulk of the damage came from 20 broken pint glasses. In the brewery area, a couple of valves broke as the brew kettles moved over a little. Due to their weight, the kettles were reconnected right where they ended up. The bar keep I spoke to was driving to work when the quake hit. He said his first indication was a jolt he felt in the car and then the traffic light in front of him crashed to the street.

Meanwhile, San Andreas Brewing at 737 San Benito St in Hollister, was almost on top of the epicenter and the pub and their brews were aptly named. They had Earthquake Pale Ale, Seismic Ale, Earthquake Porter, Kit Fox Amber, and a Cherry Ale.

I talked with John Williams, a bar tender and told me that when the quake started, there were only 3 employees and an older woman in the place (it was just before the dinner hour). The older woman was in the WC and, well, let's just say she was not a happy camper. The staff looked for cover as a lot of glassware and some plaster began falling and the tables and chairs started dancing with each other. The big brew kettle shifted back and forth on the mountings but did not fall.

By Friday, power, phones and water were back and the city water was not yet potable. While they reopened at the same time as the Monterey brew pub, the neighborhood around them was losing a number of older buildings to the wrecking ball. Next time you're there, it might be less uncouth to simply ask for a porter rather than an EARTHQUAKE porter.

Even if you don't know anybody out there, it's odd the way such events can affect you after all. At least 3 of 4 brew pubs are still going and are subject to patronage.

Roy Mengot
Plano, 462-8768 PANZER@FLOPN2.CSC.TI.COM

Date: Tue, 31 Oct 89 08:34:43 -0600
From: Scott Renner <renner@cs.uiuc.edu>

Subject: Gluing your labels

I simply mix one part cheap white glue with two parts water. I just dunk the entire label in this mix, then smooth it onto the bottle. It's fast, cheap, easy, and the labels stay on (almost all the time) right up until you put the bottles in water to clean them. Then the white glue dissolves and the label just falls off -- no scraping or scrubbing required.

=====

Scott Renner USENET: pur-ee!uiucdcs!renner
University of Illinois at Urbana-Champaign ARPA: renner@cs.uiuc.edu

Date: Tue, 31 Oct 89 11:38:08 EST
From: bbuck@East.Sun.COM (Bruce Buck - Sun ECD Hardware)
Subject: Re: Bud and Busch Differences

"MR. DAVID HABERMAN" writes:

I also learned that the difference between the "Bud" class beers and the "Busch" class beers is that one uses rice as an adjunct and the other uses corn.

I thought the party line from Anheuser-Busch was that Busch, Bud and Michelob all use rice as adjuncts. The difference is that Busch uses domestic hops, Bud uses a mix of domestic and imported hops and Michelob uses only imported hops. They never actually state the specific varieties of hops used. I sure can't detect them anyway.

Date: Tue, 31 Oct 89 14:01:20 pst

From: hplabs!garth!apd!phipps

Subject: Re: Label Glues

>meyer@tcville.hac.com (Mike Meyer) wrote:

>

>These days I only use labels for display purposes,
>preferring to spend my time brewing rather than scraping.

Indeed. Getting the original labels off is enough of a hassle;
I certainly don't want my own labels to recreate that hassle for me.

I would probably want to use whatever Felinfoel (a Welsh brewery)
or Anchor uses to glue their labels, which are composed of paper.
Simply soaking them in water for a few days allows them to *fall* off --
no scraping required, although I wipe once across the formerly labelled
part of the bottle with my hand, just to remove residue, then rinse and dry
(Unfortunately, San Jose water, which in my part of town is drawn from wells,
may have rather interesting label glue solvents in it that other people
on this mailing-list can't get for free -- Santa Clara County contains
more SuperFund toxic waste sites than any other county in the U.S..
The City of San Jose assures me that my water is safe, but I digress :-).

A big unused ice-chest works nicely as a place to soak bottle labels.
Surprisingly, an in-use ice-chest seems to work even better.
I have noticed that the labels will fall off bottles after being kept
in an ice chest with lots of ice-melt) for a few days -- even obnoxious
foil labels (e.g.: EKU). Any explanations from chemists out there ?

>I use [mucilage], which applies pretty easy from the rubber tipped bottle,
>and is water soluble.

I may give that a try.

>My roommate used to use 3M industrial spray glue,
>which is not so easy to get off again.

And therefore disqualified.

>Jason Goldman <hp-1sd!jdg> wrote:

>

>An artist friend [...] has designed a series of labels for my beer [...,]
>which I was copying onto 8 1/2 " x 11 " label stock
>that I got at an office supply store.
>I've used two different brands of label stock (Dennon [too sticky] and
>another brand [paper too thick]) which I haven't been real happy with.

I suspect that office-supply labels are designed to be difficult to remove,
which is a design goal incompatible with homebrewing. Disqualified.

>I'm moving into color labels soon and was thinking of using rubber cement
>to fasten the label to the bottle.

I have used rubber cement to hold labels on copier paper to a clean bottle. Although it was messy to apply, it worked fine for a while. After a couple of years, though, the labels fell off, which I suspect resulted from the glue drying out, then the label returning to its original flat shape, which fits a cylindrical bottle poorly.

>I think that I will try the glue sticks instead.

Another thing on my list of things to try.

I will be touring the Anchor Brewery in about a week, so if they are willing to tell me what glue they use, I'll let this mailing-list know.

Date: Tue, 31 Oct 89 14:12:40 EST
From: chuck%bose@uunet.UU.NET (Chuck Cox)
Subject: Re: Results of GABF

In response to Bruce Buck's questions about the Great American Beer Festival:

Bud Dry is a new beer being test marketed in certain regions of the country. Yes, it is different from Michelob Dry. When pressed for technical details about the difference between the two dry beers, the A-B representative said Bud Dry was for the 'upscale market'. I assume that Michelob Dry must be for the 'downscale market'.

Anheuser Maerzen was at the GABF too. It is just about what you would expect from Anheuser-Busch, a watered-down bland imitation of a maerzen. I wouldn't go out of my way to try it.

As for Bud, Miller, Coors, et. al. winning in the 'American Pilsner' categories. I would call them good examples of a lousy style. 'American Pilsner' is a polite way of making sure that Millerweiser gets a chance to win a medal and sparing them the embarrassment of competing against legitimate pilsener beers.

As far as I can recall (and my recall is terrible after attending several beer festivals) Little Kings have taken gold in the 'cream ale' category every year for at least the last five years.

I think the people who contract Pecan Street Lager said it best, "Beer: if you can't taste it, why bother?"

- Chuck Cox - certified national beer judge & all-around great guy

End of HOMEBREW Digest #293, 11/01/89

Date: Wed, 1 Nov 89 08:20:13 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Anchor Steam Christmas Ale

I noticed that Anchor Steam took a gold for their Christmas Ale in the
Herb Beer category at the Great American Beer Festival in Denver.

I had a bottle of this a few weeks ago, and it was very good. Does
anybody know what their recipe is?

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569      |
dzzr@lanl.gov       |
=====
```

Date: Wed, 01 Nov 89 09:23:36 PDT
From: Doug Patten <AISDJP@UCSCVM>
Subject: Santa Cruz Brewing Co. (Earthquake)

Good morning Homebrewers,

I just read the note about Brew Pubs in the Monterey area and how they fared the earthquake. I thought our local pub was already open and so I gave them a call.

The Front Street Pub, Santa Cruz Brewing Co. has survived the Earthquake and is up and running!

Keep brewing,
Doug Patten
Santa Cruz
California

Date: Thu, 02 Nov 89 10:31:44 MST

From: rdg@hpfcmi

Subject: truncated digest

Full-Name: Rob Gardner

Sorry about yesterday's truncated digest. I don't know how or why it happened, but it happened to everyone. I'm sorry that I could not personally reply to everyone to asked for the missing articles; It simply would have taken too much time. Today's digest contains the missing articles.

Please be patient and understanding if you do not receive some digest. If you missed one, chances are that you're not the only one who has sent me mail asking for the missing issue, and each request must be handled individually. I do not always have a chance to respond to all such requests immediately, and sometimes not at all.

On a related subject, I appreciate subscribers spreading the word about the Homebrew Digest to others, but **please** be careful to give out the correct address for requesting subscriptions:

homebrew-request%hpfcmr@hplabs.hp.com

Mail sent to homebrew%etc@etc gets 'published'.

Thanks,

Rob Gardner, Your Humble Digest Administrator

- -----

Date: Wed, 01 Nov 89 09:52:44 PST
From: dredge@hitchrack.STANFORD.EDU (Michael Eldredge)
Subject: Re: The great label controversy

I agree with the sentiment that ``... it was hard enough getting the labels off the first time ...''. I therefore am not interested in adding labels to my personal supply of bottles. However, for gifts, etc. labels would be great and I've been following the suggestions with great interest.

But, for simply demarcating one batch/bottling from another, my buddies and I have found a simple and very effective method. After capping, we mark the batch number on each *cap* with an indelible marker. Works great, we never confuse batches and there are no messy labels to remove for the next round.

Michael Eldredge
Stanford IC Lab

Date: Wed, 1 Nov 89 14:09:25 -0700
From: mjb%hoosier@cs.utah.edu (Mark Bradakis)
Subject: Labels?

Out of curiosity, why are folks so concerned about removing labels?
Seems to me one could just simply glue a new one over the old if you
need to put a label on a bottle. We just mark the caps and ignore
labels.

mjb.

- - - - -

Date: Wed, 1 Nov 89 16:56:15 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Now I've done it...

Last night a brewed an all grain batch for the first time. I used Papazian's
Silver Dollar Porter recipe (sort of):

8# American 6-row (I used Klages)
1# Munich malt
1/2# Crystal (I used 90L)
1/2# Black patent
1/2# Chocolate
1/2# Roasted barley (This is extra: it's not in Papazian's recipe)
1 tsp calcium carbonate (Papazian calls for calcium sulfate [gypsum]
I didn't have any)
1 oz Northern Brewers - boiling
1/2 oz Cascades - boiling
1/2 oz Cascades - finishing

I used Papazian's temperature-controlled mash procedure, sparged & boiled.

The start S.G. was 1.051 when I pitched rehydrated Whitbread yeast.

You know what: I suspect the difference in quality between this batch and an
extract batch is going to be equivalent to the difference between fresh-brewed
coffee and instant. The wort had a much better hot & old break then I've ever
had using extracts, and it tasted better, too.

The problem I always had with extracts was that you never really knew what was
in them.

I think I'm sold on the concept of mashing your own :-]

- --Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569      |
dzzr@lanl.gov       |
=====
```

Date: Wed, 1 Nov 89 14:59:06 EST
From: chuck%bose@uunet.UU.NET (Chuck Cox)
Subject: beer date decoder

Fellow beer lovers -

I am sure you have noticed that many beers (domestic & import) date code their beer by putting notches in the label. Well, here is how to decode *MOST* of these labels. Some labels appear to use this system but produce bizarre dates, so use your common sense.

If everyone had troff or postscript I could just send you a file to print, but this a more universal solution.

On a business-sized card draw 14 lines 1/16" apart in the middle of one of the long edges, then label them so:

```
+-----+
| |
|- INDEX |
|- 1 / |
|- 2 | |
|- 4 | day |
|- 8 | |
|- 16 / |
|- 1 / |
|- 2 | month |
|- 4 | |
|- 8 / |
|- 1 / |
|- 2 | year |
|- 4 | |
|- 8 / |
| |
+-----+
```

To use this card:

One of the notches in the label will be larger than the rest, line up the INDEX mark on the card with this notch in the label. The rest of the notches should line up with some of the marks on the card. Simply total the value of the notches for the year, month, & day. Only the last digit of the year is encoded. Voila! You have decoded the date.

Enjoy.

- - Chuck Cox (...!uunet!bose!chuck) - certified national beer judge

- -----

Date: Thu, 2 Nov 89 10:29:30 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: New [L]user question on digest format

I just got my first Homebrew Digest. How do I undigestify it? I'm using emacs/vm and would like to automatically burst the digest into component messages, so I can file them into appropriate folders (eg: mead, stout, technique, etc).

Any advice/suggestions? Thanks in advance.

Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code
735
UUCP: uunet!asylum.gsfc.nasa.gov!chris Greenbelt, MD
20771
SPAN: PITCH::CHRIS (DECNET) 301-286-
6093

=====
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Date: Thu, 2 Nov 89 08:41:29 PST

From: rutgers!vine.vine.com!polstra!jdp@hplabs.HP.COM (John D. Polstra)

Subject: Re: Label Glues

Everybody's talking about how to attach labels, I guess I might as well throw in my two cents worth. I've made labels a few times using a LaserWriter. I just used standard issue *removable* labels from the local office supply store. (Avery S-3232, 2" X 2" `self-adhesive removable labels'.) They work fine. Just stick them on the bottles, no messing with glue at all. They pull off again cleanly and easily, *provided* you don't get them wet.

- -- John Polstra jdp@polstra.UUCP
Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
Seattle, WA (206) 932-6482

- -----

Date: Thu, 2 Nov 89 13:59:34 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Brewing versus This Old House

I just moved into an 80 year old house. Water service from the street is via lead :-(pipes. Anyone experienced with the effects of lead in wort, and/or filters to remove it? (I'd prefer to avoid the expense of reverse-osmosis units unless it's unavoidable).

I'm a bit hesitant to brew again until I am sure I can avoid lead-poisoning...
Thanks.

- -----

Date: Thu, 2 Nov 89 14:01:28 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Smoking beer... (rauch)

On Tue, 3 Oct 89, pms@Sun.COM (Patrick Stirling) asked:
> Has anyone tried brewing a smoked beer? I tried a bottle recently and
> really liked it. I'd be interested in how you smoked - the 'real' way
> or (dare I say it) by adding liquid smoke.

I did a smoked (rauch) stout once that was rather amusing. I followed Papazian's advice, mostly, and it was pretty simple:

1. Soak your grains in water for 30-60 minutes.
2. Sprinkle some mesquite or other trendy wood chips on your BBQ coals and start the fire as usual.
3. Cover with screen.
4. When fire stabilizes, add your damp grain to the screen.
5. Cover and let smoke for 30 minutes, turning occasionally.
6. Brew with your smoked grains as usual.

I used a little propane-fired hibachi/barbecue; I'm sure a Weber Kettle would be much better. The aluminum porch screen I had started to disintegrate after a while due to the heat; I suspect brass would be better if you can find it. Some of my grains close to the fire became carmelized and gunked up the screen; happily, this didn't seem to adversely affect the taste of the beer.

My beer -- a stout, mind you -- came out so bitchin' smoky, I couldn't drink it for about 4 months. Even then, it was best with smoked foods or cheeses. Next time, I'll smoke for less time. I actually smoked for about 45 minutes, so the 30 above should be about right I think. Lighter-bodied beers may require even less time. I think experience has a lot to do with this one...

- - - - -

End of HOMEBREW Digest #295, 11/03/89

Date: Fri, 3 Nov 89 09:22:20 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: Re: beer date decoder

Thanks Chuck, but there's two questions I have about the decoder: 1) shouldn't the 12 in the day code be a 16? and 2) the year is just the last digit, right?

Al.

End of HOMEBREW Digest #296, 11/04/89

Date: Mon, 6 Nov 89 02:51:22 -0800

From: albano@gva01.enet.dec.com (Albert J. Albano, DTN 821-4723)

Subject: Where to find supplies in or around Geneva

Does someone have a solution to my problem of locating a homebrew supply store or mail order house in or around the Geneva area? To date I have had no success in locating anyone who deals in or with Switzerland. I have consulted the yellow pages, called EDME and few other manufacturers too.

Alternatively does someone know of an French or English mail order house that I might be able to use (a bit costly but better than nothing).

Thanks in advance.

Al Albano

Date: 6 Nov 89 08:25:46 EST (Monday)
From: dw <Wegeng.Henr@Xerox.COM>
Subject: Re: The great label controversy

>After capping,
>we mark the batch number on each *cap* with an indelible marker.

I do something similar to this. I write the bottling date on a 1/2 x 3/4 inch self-adhesive label (similar to an address label - available at any office supply store), which I place on the bottle cap. I used to simply mark the bottle cap itself, but that can be difficult to read if you're using surplus soft drink caps.

/Don

Date: Mon, 6 Nov 89 09:20:53 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: Recipes?

Can anyone recommend a good source of mash recipes?

Thanks, Doug

```
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Douglas Roberts      |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602   |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569      |
dzzr@lanl.gov       |
=====
```

Date: Mon, 6 Nov 89 09:27:06 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Brewing versus This Old House

> I just moved into an 80 year old house. Water service from the street is via
> lead :-(pipes. Anyone experienced with the effects of lead in wort, and/or
> filters to remove it? (I'd prefer to avoid the expense of reverse-osmosis
> units unless it's unavoidable).
>

Filters will not remove dissolved lead, and I'm not sure RO will either.
Whether or not you actually have have unacceptable levels of lead in your
water, given that your water pipes are lead, is a function primarily of the
chemistry of your water (ph, mainly). I strongly suggest you have your water
checked for lead content, because lead is very toxic.

> I'm a bit hesitant to brew again until I am sure I can avoid lead-
poisoning...
> Thanks.

I'd be hesitant to drink the water, much less make beer with it.

--Doug

```
=====
Douglas Roberts          |
Los Alamos National Laboratory |When choosing between two evils,
Box 1663, MS F-602      |I always like to try the one
Los Alamos, New Mexico 87545 |I've never tried before.
(505) 667-4569          |
dzzr@lanl.gov           |
=====
```

Date: Mon, 6 Nov 89 09:28:21 PST

From: falk@Sun.COM (Ed Falk)

Subject: sources

Well, we just bottled our second batch (a dark this time) and we're just about to start our third. Also, I just started two gallons of wine (from concentrate) and I can't believe how vigarously it's fermenting. Anyway, we're coming to the conclusion that this hobby isn't as inexpensive as we thought it would be. The wine concentrate was \$12 (to make two gallons of wine) and malt extract is over a dollar a pound.

So my questions to the list are:

What's a more reasonable way to get malt extract?

Where's a good place to get malted barley? What does it cost?

How much malted barley replaces how much malt extract?

What's a good way to get grape juice for winemaking? \$12 for concentrate is too much.

For those in the Bay area, my experience has been that going to Beer Makers of America seems to be cheapest, if you can ignore the owner's surliness (and if you already know what you want; he has no patience for customers with questions). He charges 10% extra for mail-order, so you have to go to the store to get the decent prices.

Date: Mon Nov 6 09:31:26 1989
From: microsoft!jamesb@uunet.uu.net
Subject: Favorite recipes

Well, I finally aquired all the hardware to put a batch to the test. My first endeavour will be a simple Pale Ale But, being one to continually overstep my means, I am in search of recipes.

Does any one have a favorite recipe???

One that is truly inspiring, which keeps the interest in brewing at it's peak. A recipe that keeps the neighbors coming over to "socialize".

I have begun a recipe book, broken into catagories, Holiday, Ales, Lagers etc etc. eventually I hope to personally test and evaluate all the recipes I accrue.

If the interest is out there I will publish my findings in an organized manner once I get it organized.

Thanx
for the input
Jim
Broglia

Date: Mon, 6 Nov 89 11:56:49 EST
From: bose!chuck@uunet.UU.NET (Chuck Cox)
Subject: Re: Beer date decoder

Fellow Beer Lovers -

I made a minor typo in my description of the beer date decoder.
Change the '12' in the day code to a '16'.
Sorry 'bout that.

Clarification: the year field produces only the last digit of the year.

Have fun.

Chuck Cox (...!uunet!bose!chuck) - certified loony

End of HOMEBREW Digest #297, 11/07/89

Date: 7 Nov 1989 10:39 EST

From: rutgers!bellcore.bellcore.com!hera!afd@hplabs.HP.COM

Subject: favorite flavored beer recipes?

My roommate and I would like to fire up the home brewery for a special holiday brew this year. We're also considering doing a batch similar to the imported fruity beers. 'Sure would like successful recipes for either of these, along with brewing tips. Post those genius-proof recipes!

-A Dietz
Bellcore, Morristown
bellcore!hera!afd

Date: Tue, 7 Nov 89 8:38:39 PST
From: Marty Albin <martya@hpsdl139>
Subject: "Sweet Darkness" stout

A while back Doug Roberts posted his recipe for a clone of Mackeson's Triple Stout. For those unfamiliar with this fine brew (which "looks good, tastes good, and by golly, it does you good", to quote some old advertising hype) it is an English milk stout. This is a variety of high gravity bittersweet ales, usually very dark. Mackeson's is generally regarded as the archetype. This is in contrast with dry stouts, of which Guinness is the best known example, which do not have a sweet palate at all, and can be quite bitter.

At any rate, I set out to copy this beer, and Doug kindly supplied the following recipe:

"Sweet Darkness"

7# of Australian Light Syrup (From Great Fermentations in Seattle)
1# Chocolate, cracked
1 1/2# Black Patent, not cracked
12 oz crystal, cracked
12 oz lactose (Again, from Great Fermentations: a good supply house)
2 oz Kent Goldings whole hops
1 tsp salt
1 tsp citric acid
2 1/2 tsp nutrient (Yep, Great Fermentations)

I brought the wort to a boil (water & syrup to make about 3 gallons), then added the crystal. I boiled for about 10 minutes, then added the hops. Boiled for about 5 minutes, turned the heat off & added the chocolate & black patent in a grain bag and let it steep for about 10 minutes. I then sparged the grain bag with ~2 gallons of boiling water. Finally, I added the lactose.

The start S.G. was 1.057, which translates to a potential alcohol of 7.8 percent. The end S.G. was 1.022 prior to keggering, (I use those 5 gallon stainless steel kegs that they use to distribute coke syrup to snack bars) six weeks after the boil. The 1.022 S.G. meant a residual of 3.0%, for an alcohol content of 4.8% I primed with 3/4# of light dry malt extract dissolved in a couple cups of the (heated) wort. After aging about three months, it was as wonderfully smooth, dark and sweet as the real Mackeson.

Maybe better.

I deviated from this, of course. I was nervous about boiling grains, so I steeped in grain bags (btw, you'll need LOTS of grain bags to make this!) and could only find a six pound container of Australian extract, so I used a pound of dry PME. Consequently, my gravity came out to 1.060. I also skipped the citric acid.

Well, last night I tried it. It's only been in the keg about five

days, but I got impatient. I had a bottle of The Original to compare against, and conducted a blind tasting on a handy subject (my wife).

She picked out the clone right away by color. Mac's is bottom-of-the-well black, with a beige head; this brew was dark brown with an off-white head. Very similar aromas, and head retention was also about even. Mac's has a good bit more body, about the same sweet foretaste, and a LOT more black patent "burnt coffee" bite in the aftertaste. Doug's recipe is, IMHO, better balanced between bitter and sweet, and doesn't have the "nasty" quality of the original. It's still somewhat raw, being less than a week old, so it should mellow even more, but it's quite drinkable now.

Overall, a resounding success.

One or two things I'll do differently next time. For all the black patent malt in the recipe, there wasn't much effect. I think I'll drop down to a half pound, but crushed. It's definitely sweet enough, but could use more body, so I might add some dextrin once I figure out how much I need. I might add just a touch of roasted barley as well. OK, three things.

A large "thank you" to Doug for posting the recipe. I recommend it to anyone who likes their coffee strong, with cream and sugar. Or just likes good beer!

--

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."

phone : (619) 592-4177

UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya%hp-sdd@hp-sde.sde.hp.com (or @nosc.mil, @ucsd.edu)

CSNET : martya%hp-sdd@hplabs.csnet

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive,
San Diego CA 92127-1899 USA

Date: Tue, 7 Nov 89 10:34:42 PST
From: falk@Sun.COM (Ed Falk)
Subject: Re: Beer Makers of America

I got a couple requests for more info about Beer Makers of America

Beer Makers of America is on 4th st. in San Jose. I forget their address, but they're in the phone book (that's why I went originally, they're the *only* brew-supplier in the phone book). It's only open 10-5 Thu-Sat, he does mail order the rest of the week. The owner is a somewhat surly person. He'll be only too glad to tell you how when beer-making was legalized, he tried to form a nationwide club called Beer Makers of America, but Charlie Papazian, who doesn't know as much as he does, beat him to it. Etc., etc., etc.

The owner is also pretty un-helpful if you have beginner's questions. Once when I was in there, there were a couple of glass carboys on the floor by the entrance. The owner couldn't remember how they got there, and then remembered that they'd been left there by a customer who had stomped out of the store when he'd been rude to her. She had been asking "dumb questions".

He has an 800 number for his mail-order business too. I've never ordered anything by mail because he charges 10% extra.

However, if you already know what you want, it's the cheapest and most convenient place I've found (so far).

If you want friendly help, "Let's Brew" in Morgan Hill are nice people and they've been happy to answer my questions on the phone. It's a bit of a drive from the Bay Area though.

I'm still looking for good sources in the Bay Area; I'm going to try to find the Fermentation Settlement next.

Date: Tue, 7 Nov 89 11:44:05 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)
Subject: More on temperature vs SG readings

I bet you'd thought this one was dead, didn't you :-]...

I finally received on inter-library loan the reference that I had requested. It's called Standard Density And Volumetric Tables, Circular of the Bureau of Standards, No. 19. It's an old document: Goerge K. Burgess was the director of the Bureau of Standards when this was published in 1924, if that means anything to anyone. (The price of the document was 15 cents back then.)

Anyhow, the table I wanted was on page 23, Temperature corrections to readings of Saccharometers (standard at 20C.) The heading of the table states:

[This table is calculated using the data on thermal expansion of sugar solutions by Plato, assuming the instrument to be of Jena 16 glass. The table should be used with caution and only for approximate results when the temperature differs much from the standard temperature or from the temperature of the surrounding air]

The table contains correction factors to be added to the SG reading when the temperature is above 20C, and to be subtracted from the reading when the temperature is below 20C. I plotted the table for a 5 percent sugar solution for the following temperatures above 20C:

C	Corr.
21.0	0.05
22.0	0.10
23.0	0.16
24.0	0.22
25.0	0.28
26.0	0.34
27.0	0.41
28.0	0.47
29.0	0.55
30.0	0.62
35.0	1.01
40.0	1.45
45.0	1.94
50.0	2.48
55.0	3.07
60.0	3.72

The regression results are:

Number of observations =	16
Mean of independent variable	= 33.75
Mean of dependent variable	= 1.054375
Standard dev. of ind. variable	= 12.47664
Standard dev. of dep. variable	= 1.150913

Correlation coefficient = .9943109
 Regression coefficient (slope) = 0.09172056
 Standard error of coefficient = 0.00262603
 t-value for coefficient = 34.92745
 Regression constant (intercept) = -2.041194
 Standard error of constant = 0.09413504
 t-value for constant = -21.68368

Analysis of variance

Source	d.f	Sum of squares	Mean Square	F
Regression	1	19.64356	19.64356	1219.927
Residual	14	.2254314	0.01610224	
Total	15	19.86899		

The most pertinent figure, of course, is the Correlation coefficient of 0.9943109. This says that the relationship between temperature & SG reading (within the specified temperature range) is pretty linear.

I didn't do a regression analysis for temperatures below 20C, but I can if anybody's interested.

--Doug

```

=====
Douglas Roberts |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602 | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569 |Oscar Wilde
dzzr@lanl.gov |
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Date: Tue, 7 Nov 89 09:25 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Flavor Perception Seminar in Boston

The Boston Wort Processors Homebrew Club will be conducting a Flavor Perception seminar on Tuesday evening, November 28. All local homebrewers who want to learn more about defects and off-flavors in beer are welcome to attend.

Jay Hersh (formerly from Troy Homebrewers) will be running the seminar. He will "doctor" beers using a range of solutions and other methods to develop standards for diacetyl, skunkiness, oxidation, phenolics, and other off-flavors which can develop in beer. These standards are useful when evaluating beers and trying to pinpoint defects.

Jim Koch, owner of the Sam Adams Brewery, has agreed to allow Jay and the Wort Processors to use the tasting room at his brewery in Jamaica Plain, Boston for this educational event. If individuals are interested, please contact Jay at 617-395-4745, or reply to me via e-mail. We need a firm headcount by 14 November. Jay estimates the cost will be \$4-\$5 to pay for beer and chemicals.

Mike Fertsch
fertsch@meccad.ray.com
fertsch%meccad.ray.com@a.cs.uiuc.edu
[any other path - see mailer header!]

Date: Tue, 7 Nov 89 15:15:51 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: recipes

The Dave Miller book has some very reasonable mash recipes, but I would add two warnings. First, his hop bittering levels may come out a bit too bitter if you 1) very vigorously boil a very thin wort and 2) use very fresh pellet hops. For cases where the sweet wort gravity is low I cut back around 10% from his recommendations. Secondly, beginners should figure on getting 10-20% less extract efficiency than Miller, so the grain quantities need to be scaled up to adjust for this. Once you've made a batch or two you can then tweak this adjustment to a final value.

Oh, one last thing. Don't try to replicate the (I think) Marzen beer recipe. I think this is the one. It is the one that calls for 10 pounds of "homemade Vienna malt". Since the "homemade" process will denature all the malt enzymes there are none left to mash the grain for this recipe. I don't know what the story was supposed to be with this one.

Date: 7 Nov 89 15:29:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>

Subject: Recipes

If any of you subscribe to any of the American Homebrewers Association publications, you might try obtaining the Winner's Circle thru the Beer Lover's Store. The Winner's Circle is a compilation of winning recipes from the last ten National Homebrewers Competitions.

-- Guy

Date: 7 Nov 89 12:23:35 PST (Tuesday)

From: Crawford.WBST129@Xerox.COM

Subject: Re: Recipes

Jim Broglio Writes:

>Does any one have a favorite recipe???
>One that is truly inspiring, which keeps the interest in
>brewing at it's peak. A recipe that keeps the neighbors
>coming over to "socialize".

and Douglas Roberts writes:

>Can anyone recommend a good source of mash recipes?

I have had good luck looking through the contest winners in Zymurgy magazine. They have also just published a book that is the winning recipes of the last ten years of the National homebrew competition.

Does anybody have a good source of mail order liquid yeast cultures? I have been going to Meyers Cider Mill here in Rochester but often they are out of the particular type of yeast I want. Is there a problem of the yeast dying in the mail?

One more question. I usually pay around \$1.19 per pound for malted barley. I've checked some mail order catalogs but by the time you add shipping the cost have gone quite high. Does \$1.19 sound reasonable?

Greg Crawford

Date: Tue, 7 Nov 89 20:36:20 EST
From: capnal@aqua.who.edu (Alan Duester)
Subject: Goose Island

I was in Chicago last weekend and stopped in for dinner with some friends at the Goose Island Brewery, 1800 N. Clyborne, (312) 915-0071. I recommend that you stop in if you can. I certainly am when I next get back to Chicago. They have a banquet hall that can handle groups of 500 in addition to the main bar and restaurant areas.

The building is an old factory converted to a small mall. Decor tends toward yuppie fern bar style. Food is mixed in quality and portion size. Entree style dinners are geared more towards flash than fill, while the sandwiches come on large platters. Appetizers are a tad expensive for what you get, but they are good quality. The beer is marvelous. I was a trifle disappointed in the darker brews, as I thought they needed more body. The porter was fairly light and lacking. But then, my own Deadly Dark is so dark you can't see a dive light through the neck of the bottle, and my "light" beer is about the color of Beck's dark.....

The pilsner was astounding. Nice & hoppy, and I had trouble keeping my tongue from jumping out of my mouth to go swimming in it! After doing in their sampler (5 six oz. glasses), I ordered another full pilsner. It was surprising, as my tastes don't tend to run to that end of the spectrum.

Unfortunately, the waitress couldn't provide me with any information on the types of hops used, etc. Just your standard "The hot wort is then pumped..." info sheet explaining how beer is made, plus the brewmeisters resume.

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Al Duester, Ocean Engineer, MS S201    # SPAN: 6308::capnal
Woods Hole Oceanographic Institution  # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543                  # GENIE: A.DUESTER
(508) 548-1400 x2474
(508) 457-2000 auto-receptionist for touch tone phones
=====
```

Date: Tue, 7 Nov 89 12:24:33 CST
From: ingr!b11!maven!dave@uunet.uu.net
Subject: Recipe Request

I recently had some Bellhaven Scottish Ale and would love to try making a similar tasting beer. Does anyone have a recipe for Scottish Ale (the closer to Bellhaven the better) and for that matter, what gives Scottish Ale its distinctive taste?

Thanks.

--

Dave Bradford ...uunet!ingr!b11!maven!dave (UUCP)
b11!maven!dave@ingr.com (Internet)

Date: Tue, 7 Nov 89 20:46:23 CDT
From: "Lance "Turbo" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: A question of infections

Maybe one of our local microbiology experts can help me track down some off flavours/problems in a recent batch of beer.

OK, the beer in question was a Scottish Ale made from two cans of Geordie Scotch Export and some additional hops. After brewing the beer I managed to cause myself some grievous injury and wasn't able to rack it as soon as possible. In the end it sat in the primary fermentor (7-gallon glass carboy) for a little over 4 weeks. F.G. looked ok based on the recipe I was using. Yeast was Whitbred Ale yeast from Crosby and Baker (?)

When bottling came around I added the customary 3/4 cup corn sugar boiled in a pint of water to a plastic bottling bucket (William's) and syphoned in the beer. My bottles had a 30 minute soak in H2O/Cl solution (about three tablespoons in 4 gallons) with a hot water rinse and drip dry. The bottle caps weren't boiled because the inner ceils boiled off the first ones I tried. (Some sort of damned lotto contest.)

The problem: harsh taste and massive amounts of carbonation. The beer took a long time to develop any carbonation. I thought that after a fast ferment that the yeast may have packed it in. Initially, the flavor was correct with the appropriate levels of sweetness and malt. Now the flavor is distinctly harsher with a slight citrus/sour overtone. The carbonation has taken on massive proportions with all but the most careful pours producing a glass of foam. There is also a significant amount of yeast(?) residue on the bottom of the bottles, although it doesn't look as fine as yeast usually does. There is no ring-around-the collar or rope.

So any guesses about what went wrong or where it sneaked in from? I would like to avoid a recurrence if at all possible, since the first tastes indicated a good batch. I'm guessing some sort of bacterial infection brought in by the bottle caps, but have no hard evidence to confirm that. Ideas?

End of HOMEBREW Digest #298, 11/08/89

Date: Wed, 8 Nov 89 09:31 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Is homebrew a bargain?

Ed Falk has some comments on the cost of homebrewing -

> Anyway, we're coming to the conclusion that this hobby
> isn't as inexpensive as we thought it would be. The wine concentrate
> was \$12 (to make two gallons of wine) and malt extract is over a dollar
> a pound.

Gee, I wish I could get malt extract for 'over a dollar a pound'. My local retailer lists dried malt for \$2.75 per pound, and 3.3 pound syrups for \$7.85. By making large orders, I still pay over two dollars a pound for extract. Even so, I make quality all-malt beers for around \$10 a case. This is high compared to the cheap national brands, but is cheap compared to the \$20 a case I pay for quality premium beers.

My recollection is that syrup USED to sell for around \$4.95 a can. The worsening foreign exchange rate has pushed imported extracts through the roof! I agree with Ed; homebrewing is not the bargain we hoped it would be.

Date: Wed, 8 Nov 89 10:00:15 pst
From: Brian Atkins <atkins@hpindqa>
Subject: San Jose Beer Supplies (was Beer Makers of America)
Full-Name: Brian Atkins

The Fermentation Settlement is just off De Anza at the back of a little shopping center at the corner of De Anza and Kentwood.

In general, when I know what I want I go to Beer Makers of America (being careful to check freshness, etc.) and talk to the owner as little as possible, because they are cheaper (in come cases, a LOT cheaper). When I need information or special items or want to have a better feeling as to the freshness/quality of what I am getting, I go to The Fermentation Settlement.

Some of my more brew happy friends get bulk supplies from William's Brewing Supplies, a mail order house in San Leandro. Service is prompt and, because they are close, you don't have to worry too much about mishandling of things like hops.

Both BMofA and The Fermentation Settlement are in the San Jose yellow pages under Beer Making Supplies, and I got a William's catalog by call them directly (via 415 information).

Cheers,

Brian Atkins atkins@hpindqa.HP.COM (408) 447-2057
Information Networks Division - 43LS
Hewlett Packard 19420 Homestead Road, Cupertino, CA 95014

Date: Wed, 8 Nov 89 11:58:33 mst
From: att!iwtio!korz@hplabs.HP.COM

Subject: Re: Mackeson's

> I brought the wort to a boil (water & syrup to make about 3 gallons),
> then added the crystal. I boiled for about 10 minutes, then added the
> hops. Boiled for about 5 minutes, turned the heat off & added the
> chocolate & black patent in a grain bag and let it steep for about 10
> minutes. I then sparged the grain bag with ~2 gallons of boiling
> water. Finally, I added the lactose.

I have a comment and a suggestion regarding this procedure. 1) I've noticed a big difference between boiling and steeping crystal malt. When I used to boil it, I tasted an annoying astringency. I've never tried Mackeson's (but I'll make it a point to now) so I don't know if the associated astringency may even be necessary for authenticity. 2) I would suggest steeping the grains (crushing, even powdering, the black patent as you suggest) before adding the malt syrup and dry extract, because, I believe (and please correct me if I'm wrong) that you could get better utilization of the crystal malt in a low gravity liquid (i.e. hot water) than in a high gravity liquid (i.e. hot wort). I'm open to being convinced that this is not true, so chime-in everyone.

Al.

Date: Wed, 8 Nov 89 12:18:12 PST
From: greg@sj.ate.slb.com (Greg Wageman)
Subject: Netter Notoriety
Full-Name: Greg Wageman

In the mail the other day, I received a special edition of Zymurgy, which is devoted entirely to yeast! I haven't read it all yet, but there is some eye-opening information in there, particularly the tables comparing the qualities of various commercial yeasts. They did objective comparisons (e.g. viability, contaminants) as well as subjective ones (e.g. flavor components). I highly recommend everyone get a look at a copy.

I was also pleasantly surprised and pleased to see an article in there by none other than Darryl Richmond, complete with a picture and a short bio in the "Authors" section. One "Attaboy" to Darryl!

Well, back into my hole for now... (I do wish it would stop shaking.)

Greg Wageman DOMAIN: greg@sj.ate.slb.com
Schlumberger Technologies UUCP: [uunet,decwrl,amdahl]!sjsca4!greg
San Jose, CA 95110-1397 BIX: gwage CIS: 74016,352 GENIE: G.WAGEMAN

Date: Wed, 8 Nov 89 13:40:20 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Yeast and Grain Source

- > Does anybody have a good source of mail order liquid yeast cultures?
- > I have been going to Meyers Cider Mill here in Rochester but often they
- > are out of the particular type of yeast I want. Is there a problem of
- > the yeast dying in the mail?
- >
- > One more question. I usually pay around \$1.19 per pound for malted barley.
- > I've checked some mail order catalogs but by the time you add shipping the
- > cost have gone quite high. Does \$1.19 sound reasonable?

Great Fermentations of Santa Rosa, CA sells liquid yeasts for about \$3.50 a shot. I spoke with the people at Great Fermentations about shipping, and decided to wait until the weather was cool before I had them send me any. Their American Klages malted barley (6 row, I assume) is \$0.79 a pound, and for 10 cents per pound extra they will crack it for you. They also carry British pale malted barley for around \$1.20 per pound. GF's number is 1-800-544-1867.

--Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569       |Oscar Wilde
dzzr@lanl.gov        |
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Date: Wed, 8 Nov 89 17:22:52 EST

From: boubez@bass.rutgers.edu

Subject: Water quality?

Hi there! Okay, here it is. I'm going to brew MY FIRST BATCH! In spite of reading everything I could get my hands on ("don't worry, relax, etc.."), my girlfriend (a toxicologist no less, it figures :-)) who doesn't touch tap water, raised a good point. Should I use tap water for brewing, or should I buy bottled water? Bottled water is not that expensive in 2.5 gal containers (~\$2/2.5 gal), but I would like some comments from the more experienced people. BTW, I live in New Jersey, and I'm not too sure about the quality of the drinking water (I'll call my water company tomorrow for an analysis). Am I making too much of this?

Thanks.

toufic

Date: Wed, 8 Nov 89 10:13:33 EST

From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)

Subject: Halloween Beer

I just started up a batch of beer recently in honor of Halloween. I'm not sure what to call it. Maybe 'Great Pumpkin Bitter'. The inspiration for it was an article on vegetable brews in Zymurgy dating from early last year and a superabundance of Cooper's Bitter kits which I obtained for \$1.99 per can. It is probably my most adventurous recipe to date (save for some Honey Botchard from Berry's book which is better forgotten)

The recipe follows:

GREAT PUMPKIN BITTER

1 can	Cooper's Bitter hopped malt syrup
1.5#	Munton and Fison dry malt extract
0.25#	black patent malt (lightly crushed)
1 cup	Brer Rabbit molasses
0.5 oz	Tettnanger hop pellets (30 minute boil)
0.5 oz	Tettnanger hop pellets (at end of boil for finishing)
2 3"	cinnamon sticks (10 minute boil)
2-3 oz	fresh grated ginger (boiled with wort for full 60 minutes)

Prepare all these ingredients in the usual fashion: steep the BP malt, remove, add extracts, etc. as indicated, boiling the wort for 60 minutes. In addition prepare

10#	pumpkin mush (pumpkin flesh minus seeds, stringy stuff, and skin mashed in a blender or food grinder)
0.5 cup	chopped cilantro mashed up with pumpkin
1-2 oz	fresh grated ginger blended with pumpkin mush

Place the pumpkin mush in a large grain bag and immerse in hot wort as it comes off the stove for about 15 minutes to pasturize it. Place the whole mess in a large plastic primary fermenter, make up to about 6.5 gallons total and add

2 packs	rehydrated Pasteur Champagne yeast
---------	------------------------------------

when temperature is suitable. It is destined to remain in the primary for a week. Then the pumpkin mush will be removed and the remaining liquid put in a 5 gallon carboy for a secondary fermentation. It will be racked after three weeks into another carboy and bottled after another 2 months.

I just did the move into the 5 gallon carboy last Monday night. It is quite aromatic. I think I'll wait until around Christmas to sample it so that I don't get too depressed. The intent was that it would be an unusual sipping brew for NEXT Halloween. It is definitely not for consuming in large quantity. I'll keep you posted about how it turns out.

Date: Wed, 8 Nov 89 18:01:05 PST

From: aimla!serpentine!ken@suntzu.West.Sun.COM (Ken Ellinwood)

Subject: M&F Malt Color

Has anyone else noticed that Munton & Fison light malt extract in a can is darker than M&F light dry malt extract? I recently brewed a version of my roomates "Scottish Steamy Ale" and it came out much darker than the original. His original recipe is:

6 lbs M&F light dry extract
1 lb Scotch Crystal malt (40 lovibond ????)
1 oz Northern Brewers (leaf, 55 min)
0.5 oz Northern Brewers (leaf, 5 min)
5 gals of untreated Arrowhead bottled water
Brewer's Choice American Ale yeast

When I brewed it, I modified the recipe based on the assumption that the crystal malt I had on hand was much darker. I added only 1/2 lb of crystal malt because I was convinced that it was in the 90 lovibond range. I also used 6.6lbs of M&F malt extract out of cans. The resulting beer is about 1/3 as dark as the original. Anyone concur?

Ken Ellinwood
American Interactive Media
11050 Santa Monica Blvd. #300
Los Angeles, CA 90025
(213) 444-6554
!sun!suntzu!aimla!ken

Date: Tue, 7 Nov 89 18:21:51 PST

From: aimla!serpentine!ken@suntzu.West.Sun.COM (Ken Ellinwood)

Subject: Anchor Christmas Ale

I finally took the opportunity to spend a weekday in San Fransisco, and since the Anchor Brewery only offers its tour during the week, I obliged myself and took it. The tour was interesting and informative and the tour guide (Mark) gladly answered questions regarding recipes (with the exception of ingredient ratios). We were told, for example, that Liberty Ale is made with only one type of hops. It is bittered, finished and dry hopped with Cascade hops. The label glue is an amonia based glue obtained from a company across the bay in Oakland. Anyway, the point is that the information (and beer in the tasting room) flowed freely. This generosity ended when the words "Anchor Christmas Ale" were uttered. Not a word about the recipe was mentioned. And even though the Christmas ale was in production at the Brewery, is was not on tap in the tasting room. We were told that distributers who released the ale before Thanksgiving would be cut off from thier supply. Our best efforts to learn the ingredients or to taste it were quickly thwarted by the staff. The question now remains: How did Doug Roberts, in New Mexico of all places, get his hands on a bottle? I suppose that if we had been really, really sneaky, we could have lifted a bottle or two out of the factory second boxes that were sitting on the floor in the bottling room. But then it would have been a question of where to put the bottles while we tried to make it out of the brewery alive, since no one in our group was carrying a purse. So Doug, how did you manage to get a bottle of Anchor's 1989 Christmas Ale?

The brewery tour is not a thing to be missed. Tours are at 1:00 during the week and advanced reservations are required.

- Ken -

Date: Wed, 8 Nov 89 11:49:46 EST
From: chuck%bose@uunet.UU.NET (Chuck Cox)
Subject: Faculty sponsor needed in Boston

Academic Homebrewers -

The American Homebrewer's Association needs your help.

Boston could be the site for the 1991 AHA National Homebrewer's Conference. The AHA is considering using a college campus in order to keep costs reasonable.

We may be able to hold the conference at MIT, but we need a faculty sponsor.

In addition to MIT, the following campuses are also being considered:

Boston University
Northeastern
Boston College

(unfortunately, Harvard doesn't have large enough facilities)

If you, or anyone you know is willing to consider being a sponsor, please contact me.

Chuck Cox - certified national beer judge

...!uunet!bose!chuck
617-547-7668

End of HOMEBREW Digest #299, 11/09/89

Date: Thu, 9 Nov 89 08:57 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: cheap grain source, Zymury yeast issue

Another cheap source for grain arrived in the mail yesterday: Green Acres in Esko MN. I don't have the address on me, but I think they advertise in the Classified section of Zymurgy. I'll post the address tomorrow. They sell most grains in #50 bags for \$27-33 (\$0.54-0.66) plus shipping. Wow -- 2-row Klages for \$28/#50! They also sell bulk malt extract fairly cheaply. (I've never use this supplier, but they're from Minnesota, so they MUST be wholesome and honest).

So, how do people get away with selling malt for 1.50/lb, as I've occasionally seen? Let's imagine they are getting it for \$20/#50. Selling it at \$1.50/lb is a 360% markup. Somebody's getting ripped off here. While I understand why homebrew shops (storefronts) need to mark-up more than mail-orders (and I've supported them when they are within 30 miles and don't try to sell me brown, cheesy hops), this kind of pricing inevitably drives all-grain mashers like myself into the arms of mail-order houses and my friendly local brewer for the main ingredients of my beer.

With regards to the Zymurgy special yeast issue:

> In the mail the other day, I received a special edition of Zymurgy,
> which is devoted entirely to yeast! I haven't read it all yet, but
> there is some eye-opening information in there, particularly the tables
> comparing the qualities of various commercial yeasts.

I agree -- lot's of late night reading and learning. The review of the dry yeasts and descriptions of various liquid strains' characters was great. Also interesting was the article by the guy who uses blocks of Fleischmann's for lagering. Has anyone tried this yet (seems hard to believe)?

Date: Thu, 9 Nov 89 09:54:46 EST
From: weinberg@duvel.ias.edu (Martin D. Weinberg)
Subject: Re: Water quality?

I have been brewing in Princeton, NJ for several years; all brews from local water (otherwise unpurified) had unpleasant defects. I will not use Princeton water under any circumstances. Now, I got a water analysis from the water company (samples taken at the plant) and there was nothing amis (judging from the discus- sion in Noonan's book); maybe its "in the pipes". But anyway, unless you want to reverse osmosis and then carbon filter, I'd buy the bottled (and even then . . .)

The water sold by many of the local supermarkets (e.g. SuperFresh) is bottled by Wissahickon in PA. I wrote them for an analysis just to get the mineral contents right, so I knew how to adjust for brewing a Pale.

By the way, after seeing what it did to my beer, I won't *drink* the tap water either.

P.S. I usually do grain/extract brewing, and boil a large fraction of the wort and then boil the rest of the brewing water for 20 mins. So the bad results from local water were not caused by bacteria in the water supply (I think).

Date: Thu, 9 Nov 89 08:54:47 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Is homebrew a bargain?

The last batch I made, an all-grain Porter supposedly very much like Anchor Steam's Porter, cost me \$14.26 for the five gallon batch, or about \$1.68 per six-pack. Compare that with about \$5.00 per six for the Anchor variety.

--Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602      |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569          |Oscar Wilde
dzzr@lanl.gov          |
=====
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Date: Thu, 9 Nov 89 09:04:47 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Anchor Christmas Ale

> We were told that distributors who released the ale before Thanksgiving
> would be cut off from their supply. Our best efforts to learn the
> ingredients or to taste it were quickly thwarted by the staff. The
> question now remains: How did Doug Roberts, in New Mexico of all
> places, get his hands on a bottle? I suppose that if we had been
> really, really sneaky, we could have lifted a bottle or two out of
> the factory second boxes that were sitting on the floor in the
> bottling room. But then it would have been a question of where to
> put the bottles while we tried to make it out of the brewery alive,
> since no one in our group was carrying a purse. So Doug, how did
> you manage to get a bottle of Anchor's 1989 Christmas Ale?

Most interesting! Another note to the mystery: The label on the bottle that I
had stated "Christmas Ale, 1986". Now This certainly wasn't three year old ale
that I was drinking: it was fresh and delicious! The friend who brought the
beer over to my house (three weeks ago) purchased it at a local liquor store
here in Los Alamos, a place not widely known for its diversity of consumer
goods.

--Doug

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Douglas Roberts |
Los Alamos National Laboratory | I can resist anything
Box 1663, MS F-602 | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569 | Oscar Wilde
dzzr@lanl.gov |
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Date: Wed, 8 Nov 89 17:58:00 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: re: A question of infections

"Lance "Turbo" Smith" writes:
> My bottles had a 30 minute soak in H2O/Cl solution (about three tablespoons
> in 4 gallons) with a hot water rinse and drip dry. The bottle caps
> weren't boiled because the inner ceils boiled off the first ones I tried.
> (Some sort of damned lotto contest.)

I've never bothered to boil my caps, but instead soak them too in the bleach solution. Have had no problems, and it sounds much simpler...

Why is this never mentioned in the books? Any suggestions? (or have I just been lucky? :-)

Date: Thu Nov 9 08:57:31 1989
From: microsoft!jamesb@uunet.uu.net
Subject: How much is enough??

On the subject of all grain brewing.
How much is enough?
If a recipe calls for 6# of extract and I don't want to use extract, how many
of grain do I start with?

Tonight is the night !!
We are going to start our very first batch. Wish us luck!
Thanx
Jim

Date: Thu, 9 Nov 89 10:34:39 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: Re: Water quality?

>people. BTW, I live in New Jersey, and I'm not too sure about the
>quality of the drinking water (I'll call my water company tomorrow
>for an analysis). Am I making too much of this?
>Thanks.
>
>toufic

No, I don't feel that you are making too much of this. Beer is 95% water and as we all know, "Garbage in, garbage out." The water company analysis will let you know if your water is too soft or hard and if you can doctor it for the particular style of beer you plan to make (ales are traditionally made from hard water - because that's what they had, and lagers form soft water - because that's what they had).

On the other hand, however, I used to buy distilled bottled water and then add Burton Water Salts to get the hardness right. However, the tap water here in the Chicago area is (I've been told, very neutral - flavorless and not too soft or hard) so I've switched to boiled, chilled tap water and have had no ill effects. The general rule is: if it tastes good before it's made into beer, chances are it will not give your beer off-flavors.

Al.

Date: 09 Nov 89 08:45:41 PST (Thu)
From: florianb@tekred.cna.tek.com
Subject: #298, Geordie Bitters Woes

In # 298, Lance "Turbo" Smith questions the goodness of his batch of Geordie Scottish Ale. A similar thing happened to me last summer. I had a great looking batch of Geordie in the carboy glubbing away when my wife talked me into ripping up the kitchen for a remodelling job. Two months later, I dusted the sawdust off the carboy, racked it into the big fermenter, mixed in a cup of corn sugar, and bottled it. It required many days for carbonation to start again (probably due to dormant yeast), and after carbonation, the brews tasted sour, dry, and lifeless. I didn't however have a bodacious amount of carbonation as did Lance's batch. I had used dry yeast at the time, but can't recall which one. After that experience, I decided that remodelling kitchens is bad for beer brewing and promised never to interrupt brewing for home repair again.

[Florian Bell--waiting for the Thanksgiving ales in Central Oregon]

Date: 9 Nov 89 13:58:00 MDT

From: "2645 RUTH, GUY R." <grruth@sandia.gov>

Subject: Kegging

I have just started kegging my beer using 5 gallon syrup canisters. Does anyone know of an inexpensive source of new and/or used kegs? I recently received a catalog from Braukunst which seems to have pretty decent prices as well as a wide variety of kegging related merchandise, but I was wondering if anyone has had any luck getting kegs from a local soft drink bottler/supplier.

Guy

Date: Thu, 09 Nov 89 12:20:19 -0800

From: kipps@etoile.ICS.UCI.EDU

Subject: Re: Is homebrew a bargain?

What's this talk about bargains???

How much is you're time worth, anyway? If you consider that it takes at least 3 to 4 hours to brew from extract, your best bargain is to get a weekend job and use the extra income to buy good comercial beer.

If what you want is to save money on ingredients, then brew all-grain, but that cost you a couple extra hours. If you don't care about quality, then dry yeast is a fraction of liquid and table sugar is less than 40 cents a pound.

I don't homebrew to save money. I homebrew for the satisfaction of making great beer.

-Jim Kipps

Date: Thu, 9 Nov 89 19:55:40 EST

From: weinberg@duvel.ias.edu (Martin D. Weinberg)

Subject: Brewpubs in Toronto

Does anyone out there know where to drink beer in Toronto?
I am visiting for a week and would like to sample the local wares.

--Martin Weinberg
weinberg@guinness.ias.edu

Date: 9 Nov 89 10:32:00 PDT
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>
Subject: Back Issues Wanted

I would like someone who has the back issues of the Homebrew Digest saved to please send me #'s 294 and 295. I only received a partial copy of 294. I have contacted a few other folks who have the same problem. Thanks.

David

End of HOMEBREW Digest #300, 11/10/89

Date: Fri, 10 Nov 89 08:12:29 EST

From: UKNALIS@VTVM1.CC.VT.EDU

Subject: belgian beers

I tried a few Belgian beers recently (orval & bios) The taste is quite different from most other beer. Looking through CJOH I gathered that there is a special type of fermentation process... though could not quite determine exactly (effects of the beer). Does malo-lactic ring a bell? Is a special yeast used (of course) and can it be cultured from the bottle? They used wheat in one (bios) but it was different from other 'weiss' beer I've had. The beers are tart and effervescent and would love to know if anyone has successfully brewed such a beer. Please send hints and recipies!!!

Thanks,

Joe

Date: Fri, 10 Nov 89 09:39:51 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Grain vs extract amounts

>From: microsoft!jamesb@uunet.uu.net
>Subject: How much is enough??
>
>On the subject of all grain brewing.
>How much is enough?
>If a recipe calls for 6# of extract and I don't want
>to use extract, how many # of grain do I start with?
>
>Tonight is the night !!
>We are going to start our very first batch. Wish us luck!

Since this is Friday, "last night was the night", so I assume you just picked a quantity of grain and used it :-)

Anyway, here is one way to work this out. Figure you will get 22-34 "points" per pound of grain, depending upon the extract efficiency of your mashing and sparging process. I'd suggest using 25 as a first approximation since it is less pain to end up with too much extract than with too little. Figure that regular malt extract syrup runs around 36 points per pound. So, for a 5 gallon batch, 6# extract = $6 \times 36 / 5 \text{gal} =$ original gravity of 1.043, so to duplicate this you would need $X \text{ lb grain} \times 25 = 216$ and so $X = 8.6$ pounds. Now lets say you make the beer and you end up with 5 gallons at 1.048. So you really got $5 \times 48 = 240$ points / 8.6 pounds = 28 points per pound. You can then feed this into the design of your next batch and so zero in on your extract efficiency. Under the right circumstances, one pound of malt can come close to equaling one pound of malt extract syrup but I'm still looking for those circumstances :-)

Also, in the above example, dilution can get you back to 1.043 with a volume of 5.6 gallons, I'm assuming we all know that the volumes mentioned are "after the boil", that having established the actual extract and other mash parameters hop rates might need tweaking, etc.

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs, decvax, gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Fri, 10 Nov 89 09:47:38 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Fleishmann's

From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>

>yeasts and descriptions of various liquid strains' characters was great.
Also

>interesting was the article by the guy who uses blocks of Fleischmann's for
>lagering. Has anyone tried this yet (seems hard to believe)?

For the benefit of those who can't read the "Zymurgy" article, keep in mind
that its author is discussing a different yeast from the regular Fleischmann's
baking yeast we are all familiar with at the grocery store.

--Pete Soper

Date: Fri, 10 Nov 89 11:37:15 CST

From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)

Subject: Brewing Water

I have seen a number of questions regarding water sources. I live in an area with yucky water, and so have experimented with various bottled waters. I once used spring water in a pale ale. This worked fine, but I don't know what its mineral content was. I have used distilled water in extract brews almost exclusively for several years, with great success. I assume the mineral content of the extract provides enough of the elements for good yeast metabolism, since these brews enjoyed enthusiastic fermentations. Too, you can add minerals to suit your target style (I believe CJHB has equivalence tables in the back).

| I really really really really really really really like girls!!!!
Wayne | Oh yeah I really really really really really really really
Allen | like girls!!! I like'm tall!! I like'm small!! I like'm
| AAAAAALLLLLLLLLL!!!!!! - Hank Williams, Jr.

Date: Fri, 10 Nov 89 11:39 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>

Subject: Missing Digests

> I would like someone who has the back issues of the Homebrew Digest saved
> to please send me #'s 294 and 295. I only received a partial copy of 294.
> I have contacted a few other folks who have the same problem. Thanks.

Me too! I have half of 294 and none of 295. Can you help us out Rob?

Date: Fri, 10 Nov 89 11:18:34 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Kegging

> I have just started kegging my beer using 5 gallon syrup canisters. Does
> anyone know of an inexpensive source of new and/or used kegs? I recently
> received a catalog from Braukunst which seems to have pretty decent prices
as
> well as a wide variety of kegging related merchandise, but I was wondering
if
> anyone has had any luck getting kegs from a local soft drink
> bottler/supplier.

A few years ago, I approached the owner of the snack bar in a building that I
used to work in. He agreed to sell me a couple of cornelius' for his deposit:
\$25 at the time. I could use one more, so one of these days I'll check to see
if he's still agreeable to the idea.

You might try the same thing in your area.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
=====
```

Date: Fri, 10 Nov 89 11:24:25 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Is homebrew a bargain?

I also brew because I enjoy making great beers. But some how the fact that my
\$1.68/six-pack brew tastes better than the \$7.00 store-bought variety makes it
even more fun!

--Doug

```
=====
Douglas Roberts          |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602      |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569          |Oscar Wilde
dzzr@lanl.gov          |
=====
```

Date: Fri, 10 Nov 89 14:22:42 EST

From: Ken Darcovich <050235%UOTTAWA.bitnet@ugw.utcs.utoronto.ca>

Subject: How to enjoy Toronto.

Yo! So someone with a refined palate for beer would like to exercise this virtue in Toronto. I have lived in Toronto in the past and visit there about once a month. As far as brewpubs go, I'm not sure that there are too many. The popularity of microbrewing seems to have come from the west to the east, and then hesitantly to Canada. Anyhow, there are two I know of, the Amsterdam and the Rotterdam, both owned by the same people, so visiting just one of them will suffice. On the other hand, there are several very good craft brewers in Southern Ontario. Try:

Upper Canada Brewery - Toronto
Brick - Peterborough
Wellington County - Guelph? Waterloo?
Halton - Milton
Unicorn - Mississauga? Oakville?
Sleeman's - Guelph
Connor's - Mississauga
Ottawa Valley - Ottawa

The people at Upper Canada are very accommodating and knowledgeable, and likely if you look them up and call them, someone there should be able to give you more up to date information about the local microbrewing scene, including brewpubs. There are more than the two I mentioned, but I can't name them offhand.

Being prudish Ontario, don't expect beer at a Leafs game. Toronto is a safe, clean and friendly place as long as you don't make fun of the Blue Jays.

Ken.

Date: Fri, 10 Nov 89 13:15:12 mst
From: Glenn Colon-Bonet <gcb@hpfigcb>

Subject: Re: Kegging

The 5 gallon stainless steel canisters, or Cornelius kegs, can be purchased new from a number of distributors. The Brewer's Warehouse carries 3 and 5 gallon new kegs for \$63 and \$65 for the "Spartan" (one-handle) model and \$67 for the 5 gallon "Super Champion" (two handle plastic top, also Firestone). The guy I talked to at the Brewer's Warehouse said they sometimes carry used kegs for around \$35, so you may want to check with them. Also, Rapids carries the new 3 and 5 gallon Spartan models for similar or slightly lower prices. Now as far as getting ahold of inexpensive used ones, I was able to purchase some from a small local beverage distributor not affiliated with any of the major companies for about \$20 each. I also found used kegs from Colonel John's in Boulder, CO for around \$30. I don't know if everyone else has had the same luck I did, but when I tried to purchase used kegs from the major soda distributors they were not at all helpful. If you do find used kegs, its a good idea to replace the rubber O-rings that seal the top of the keg. The old ones tend to keep their soda flavor regardless of how hard you try to clean them!

Good Luck!
-Glenn

P.S. By the way, Rapids sells a "portable tapper" keg refrigerator that works great for holding 4 "spartan" cornelius kegs! They exchanged the single tapper for a 4 head shotgun tapper and, with a little plumbing, we now have 4 homebrews on tap at all times!

Kegging Sources:

%Q RAPIDS
%A 1011 2nd Ave. S.W.
%A P.O. Box 396
%C Cedar Rapids
%I IA
%P 52406
%N 800-553-7906
%K supplies mailorder keg commercial
%X Commercial kitchen supplies including kegging equipment and pots, etc.

%Q Brewers Warehouse
%A 4250 Union Bay Pl. N.E.
%C Seattle
%I WA
%P 98105
%N (206) 527-5047
%K brew supplies mailorder
%X each catalog is \$1.00

Ask for:

- Brewing Systems Catalog
- Keggin Systems Catalog
- Supplies & Equipment Catalog

%Q Colonel John Brewing Supplies and Equipment

%A 745 Pine Street
%C Boulder
%I CO
%P 80302
%N (303) 442-2789

Date: Fri, 10 Nov 89 15:18 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: Green Acres address

Here's the address I promised yesterday:
Green ACres
216 Vork Rd.
Esko, MN 55733 (218)879-2465

Some sample prices:

6-row pale malt (50 lb.) -- \$27 (+ \$6-20 shipping, depending on your location)
2-row Klages (50 lb.) -- \$28 (ditto)
Briess unhopped extract (5 gal, 58 lb. pail) \$72 + shipping
Leaf hops (Cascade, Cluster, Chinook, Perle, Willamette) \$6.60/lb

This is a limited catalogue, but the prices are right, and if you live in the Midwest, the shipping charges should be low enough to make this a good deal.
Disclaimer: I've never used this company. I just got the catalogue.

I'm off to have a homebrew . . . Jackie Brown

Date: Fri Nov 10 15:34:43 1989
From: microsoft!jamesb@uunet.uu.net
Subject: Clubs/Clans/Gangs....

Does anyone know of such a function in the Great Northwest, ie: Seattle or Everett.
Or would someone know how to start such a function??
HmMMMM?

```
#####  
Jim Broglio          <      Great minds  
Microsoft Corp.     <      Do not  
(206) 487-5165     <      Think alike.  
                   <  
                   <      Someone said it....
```

#####

Date: Fri, 10 Nov 89 10:59:00 EST
From: bose!chuck@uunet.UU.NET (Chuck Cox)
Subject: Re: sterilizing & kegging

I have been sterilizing my bottle caps in chlorine for 7 years now with no problems.

For the last 2 years I have been sterilizing my carboys & kegs by adding 1 oz of chlorine to approx 2 quarts of water. I do this as soon as the carboy is emptied, roll it around a bit, then store it this way. Because I have so many carboys & kegs, most will sit for at least a month before being used. I just roll it around one more time, then rinse with hot water before use. It is a lot easier to deal with a few quarts of chlorine solution, than 5 gallons.

On the very rare occasion that I bottle, I spray the bottles with a very strong chlorine solution and let them sit, instead of soaking them.

I have had no problems with any of the above techniques, and am currently recommending them to my students & fellow homebrewers.

On the subject of acquiring kegs.
I get my kegs from the various bars that I patronize.
I simply pay for the deposit.
For beer kegs it is \$10.
For soda kegs it is \$0 (not a typo: they are free).
That is why I have 8 soda kegs and only 3 beer kegs.

- Chuck Cox - certified professional beer drinker

Date: Fri, 10 Nov 89 21:20:26 pst
From: hplabs!garth!apd!phipps
Subject: Re: The great label controversy

>[someone other than I] wrote:
>>
>>After capping,
>>we mark the batch number on each *cap* with an indelible marker.

Because I didn't know of a conventional labelling method that I liked (thus stimulating my recent submissions to this mailing-list), I originally marked my bottles only by coloring their caps with different-colored magic markers. After my first dozen batches, I tired of what had become an exercise in heraldry. "Hmmm. Did my ginger beer have a circle crimson in a cap azure, or was that a dot scarlet on a cap azure ?"

On 6 Nov 89 08:25:46 EST (Monday), dw <Wegeng.Henr@Xerox.COM>(Don) wrote:
>
>[Indelible marker ink] can be difficult to read
>if you're using surplus soft drink caps.

Indeed. I was using surplus "California Ale" caps--dark blue--at the time. "Now I remember: my ginger beer had the red ink circle over the blue cap; am I looking at that, or is this faded purple ink over the blue cap ?" :-(This also makes it a hassle for someone to grab you the correct cold one when they're already up and in the fridge or the ice chest.

I now use one of those dial-a-number stamps with multiple digit bands, along with a conventional stamp pad, to apply a batch number directly to each cap after capping. Stamp-pad ink does require some time to dry on plain gold caps; it can easily smear into illegibility before it dries. BTW, I originally bought the stamp for identifying photographic slides on their mounts (for which it is fast and effective), so its 7 digit positions are overkill for the frequency with which I brew. :-) There are stamps available with far fewer digits; they only cost a few bucks.

>I write the bottling date on a 1/2 x 3/4 inch self-adhesive label
>(similar to an address label- available at any office supply store),
>which I place on the bottle cap.

An even better idea--from a member of my homebrewing club--is to place one of those colored penny-size dot-labels (available at most office-supplies stores ?), printed in advance with the desired markings (I'll use a rubber date or multiband digit stamp) on each cap after capping. I originally intended to use the color of my stamp pad ink, applied directly to the cap, as an indicator of beer type, but I learned that some colors of inks can be difficult to distinguish, even on generic gold metal caps. Furthermore, I have little desire to amass a huge collection of stamp pads. Different colors of dots will be a far more effective distinction. This is probably the labelless system that I will adopt in the near future; however, I still expect to use traditional bottle labels from time to time.

[The foregoing may or may not represent the position, if any, of my

employer,]

[who is identified solely to allow the reader to account for personal
biases.]

[Besides, this is a work-break way after hours during what is now the
weekend.]

Clay Phipps

[ingr,pyramid,sri-unix]!garth!

phipps

Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303

415/494-

8800

Date: Sat, 11 Nov 89 8:00:16 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: Re: a question of infections [and boiled caps]

) ... bottle caps weren't boiled [inner seals came off in one lot] I've had no such problem with caps designed for home canning, available from the hardware store for < \$2.50/gross. These are plain caps, not sugar-water over-runs, and so contain no chance to win a prize.

The inner seals cling tenaciously.

Being plain, they're ready if you want to enter your beer in any sort of competition. I entered some of #25 in the fair; this was the first time they could recall having anyone enter beer. I think that they sampled it warm the next day. I don't think that it won any prizes, but I've enjoyed it, as lot #25 was good beer. Beer is entered under canning as 410: "other liquids".

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Sat, 11 Nov 89 8:12:55 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: Re: Is Homebrew a Bargain?

) What's all this talk about bargains? How much is you're [sic]
) time worth?

Well, I originally got started making beer account of the high price of good beer, and the land payments which were about to leave me in the poor-house. Land is paid (modulo taxes every year), but I keep on making beer; it was a learning experience, and good home-brew is not sold in stores.

I still appreciate a bargain. Not the type of bargain which would lead the boss to buying Intertek (now Wells American) equipment, but a small savings without loss of benefits. I consider having my own beer to be a major benefit, as it is generally made to my taste.

If I can save some money on my beer without lowering quality, I like that. I expect that most of us, not having infinite money supplies, enjoy saving money on our beer / (em even if we turn around and spend the savings on more beer supplies.

You surely don't expect me to complain about the savings on raw honey a couple of week-ends ago: a place west of Trilby got \$10 for 12#; one project this week-end is therefore a honey-wheat beer.

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

Date: Sun, 12 Nov 89 08:45:29 EST

From: hisata!doug@gatech.edu

Subject: Miller Reserve

Several weeks ago, I was contacted by a marketing research firm in Atlanta. This is a nice way to get paid for giving your opinion, and I've done several surveys with a couple of firms. Anyway, this company wanted my opinion on...BEER! I was interviewed about the types of beers I enjoy (other than my homebrew), what I have in the 'fridge, what I've drunk in the last six months, etc. Not surprisingly, most of the brands I named were NOT on their list! I then had to rate all the varieties in comparison with each other, and with a list of "popular" beers. (I mean, how do you compare Samuel Smith's Oatmeal Stout to Bud Lite?!) They then showed me 5 TV ads for various beers, and sandwiched in the middle was one I'd never seen: Miller Reserve. At this point, it became pretty clear what they were testing.

Another questionnaire rating stupid statements like "This is a beer men drink" and "This beer is made with real malt" and "This is a beer I like to drink a lot of when I'm having a good time." You get the picture. They had me "buy" some beer at a "store," and since they didn't have any of the brands I like, I chose Beck's Dark, mumbling something about the Reinheitsgebot, the German Purity Law. After that, I was interviewed about my opinions about beer. Fortunately, I'd brought my soapbox with me. I rambled on about the variety of the world's beer styles, excessive use of adjuncts, the sameness of American pilsner, etc. I pleaded with whatever corporate weinie would be reading the survey to begin brewing ales and beers with some character.

So they send me home with \$26 cash and two six-packs of Miller Reserve. This beer is not yet on the market, as far as I know. I'm wondering if it's a response to the rise of microbreweries and a few more educated consumers. The label boasts "100% barley draft." But don't get excited and think that the Big Boys have finally seen the light...sorry, the lite. The beer is just a tad darker than an American pilsner, and there is just a hint more body. It is clean and relatively well balanced. But there is no mistaking the style. It tastes about like all the rest of the big commercial beers. Bland and boring and undistinguished. And shot full of CO2 to make it too fizzy. Nice try, Miller. But you still haven't figured it out.

Excuse me. My wort is boiling.

Doug Allison

UUCP:...!gatech!hisata!doug

PS In the state of Georgia. Home brewing is still an illegal activity. Quick, call Bill Bennett! I'm being civilly disobedient!

Date: Sun, 12 Nov 89 14:58:11 EST
From: Mark.Leone@F.GP.CS.CMU.EDU
Subject: Yeast vs. Wort Temperature

Papazian and others recommend pitching yeast only after the wort has cooled to 68 degrees or less. A dilemma: Suppose your wort is at 80 degrees and you have to go to work. Should you (1) pitch the yeast now, or (2) wait eight hours. It seems like the latter option gives too much time for bacterial nasties to take over the wort. Where do you draw the line? (I've added yeast to 85 degree wort and still obtained good results). Also, when you pitch (ale) yeast, should you just sprinkle it on top of the wort, or mix it in with a sanitized spoon?

On an unrelated note, is there an archive for back issues of the Homebrew Digest?

- Mark Leone, mleone@cs.cmu.edu

End of HOMEBREW Digest #301, 11/13/89

Date: Monday, 13 Nov 1989 09:10:58 EST
From: m14051@mwvm.mitre.org (John DeCarlo)
Subject: Pitching Yeast

> Mark Leone, mleone@cs.cmu.edu, writes:

>Papazian and others recommend pitching yeast only after the wort has
>cooled to 68 degrees or less. A dilemma: Suppose your wort is at 80
>degrees and you have to go to work. Should you (1) pitch the yeast
>now, or (2) wait eight hours. It seems like the latter option gives
>too much time for bacterial nasties to take over the wort. Where do
>you draw the line? (I've added yeast to 85 degree wort and still
>obtained good results). Also, when you pitch (ale) yeast, should you
>just sprinkle it on top of the wort, or mix it in with a sanitized
>spoon?

I think the clear winner is option number (1), since the longer you wait, as you say, the worse things are likely to get.

However, when you pitch ale yeast (I am assuming you are talking about the powdered yeast), you should always rehydrate it in 90-100 degree water first. Most packets have the instructions on the back of them, surprisingly enough :-). [I know I never read the back until told about it.]. Then, once you see some activity in the water, you can mix it into the wort.

Mixing into the wort is probably best done with a sanitized spoon, IMHO. You want to make sure those yeasties get access to all of the wort, not just what is on top.

John "Of course, when you brew all night :-)" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: 13 Nov 89 08:34:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: re: clubs in Seattle

> Clubs/Clans/Gangs....
> Does anyone know of such a function in the Great Northwest, ie: Seattle
> or Everett.
> Or would someone know how to start such a function??
> Hmmmmm?

Zymurgy lists the following club in Seattle:

Brews Brothers (206) 329-2452
c/o Craig Harris
324 29th Ave. E.
Seattle, WA 98112

Date: 13 Nov 89 08:54:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: BTUs

A friend and I are building a one barrel brew kettle from an old autoclave and are wondering about a heat source. With a little calculation, I was able to figure that a minimum heat source should put out approx. 15,000 BTUs. I used the following figures:

31 gallons @ approx. 8#/gallon
1 BTU to raise 1# of water 1 degree F
temperature change of 60 degrees to achieve boiling
=====
14,880 BTUs

The one thing missing from the calculation that I'm very interested in is a reference to time. For all I know I could be heating the kettle several hours to achieve a rolling boil. If I were to get a burner that's too hot, I wouldn't want to start a melt down either. Can anyone help?

-- Guy

Date: 13 Nov 89 09:23:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Homemade Crystal

Some time back I recall reading about making homemade crystal malt from pale malt. Now I can't remember which book I read it in. Does anyone know of a source of this kind of information?

-- Guy Ruth

Date: Mon, 13 Nov 89 08:50:39 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Yeast vs. Wort Temperature

> Papazian and others recommend pitching yeast only after the wort has
> cooled to 68 degrees or less. A dilemma: Suppose your wort is at 80
> degrees and you have to go to work. Should you (1) pitch the yeast
> now, or (2) wait eight hours.

Or, (3) make a wort chiller, and cool your wort to 70 degrees in 42
minutes. I made mine out of 24 feet of 1/4 inch soft copper tubing and
connectors with plastic tubing to allow it to be hooked it up to the
kithcen faucet. The total cost of material was \$9.70.

--Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
=====
```

Date: Mon, 13 Nov 89 11:25:46 EST
From: Greg Schaffer <greg@encore.com>
Subject: Brick Brewery

>> Date: Fri, 10 Nov 89 14:22:42 EST
>> From: Ken Darcovich <050235%UOTTAWA.bitnet@ugw.utcs.utoronto.ca>
>> Subject: How to enjoy Toronto.
>> ..
>> Brick - Peterborough

Not quite, Brick is brewed in Waterloo.

Date: 13 Nov 89 10:07:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

Subject: Thanks for Back Issues

Thanks to all of you who sent me digest #295. I also received several requests for me to send it out when I got it. Our host table does not have a lot of commercial or educational sites in it, so I apologize to those of you who did not receive a reply. I did send a copy of #295 to the homebrew archives at <mthvax.cs.miami.edu> that can be obtained with FTP. My pseudo indices of the back issues are there also. aem has issues going back to Nov. 88.

David

Date: Mon, 13 Nov 89 10:40:22 PST

From: falk@Sun.COM (Ed Falk)

Subject: Bay area sources, the sequel

I brought in a catalog from Beer Makers of America today. Basically, malt extract runs from \$1.62/lb (Prague Pilsner, 6lb) to well over \$3/lb. Australian malt is 1.93/lb (6 lb).

I also visited a place in San Leandro called "Brewmaster" which I *highly* recommend. I didn't get the time to explore it properly, but it's about the size of a small supermarket. You could start your own brewery from what they have in there. They teach winemaking classes there too -- they have their own kitchen. Bulk malt extract was about \$1.50/lb for some British stuff, around \$2/lb for Australian dry malt. Malted grains were about \$1.12/lb.

Lynn has sent away for a Williams' catalog (I have some second-hand stuff from them, it looks like a class operation); we'll post more when it arrives.

So, the question still remains, where can I get malt *cheap*.

(P.s. we started some spiced ale yesterday, we'll see how it is by Christmas)

-ed falk, sun microsystems
sun!falk
falk@corp.sun.com

Date: Mon, 13 Nov 89 10:43:11 PST

From: falk@Sun.COM (Ed Falk)

Subject: Other sources questions

Where can I get empty bottles? My friends are just about tapped out and when I go to bars and ask them, they just look at me funny.

Likewise lab equipment. I have an acid titration set that's real clumsy; where can I get real test-tubes and pipettes?

Date: Mon, 13 Nov 89 11:43:28 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Pitch It!

In HBD 301, Mark Leone asked:

"Papazian and others recommend pitching yeast only after the wort has cooled to 68 degrees or less. A dilemma: Suppose your wort is at 80 degrees and you have to go to work. Should you (1) pitch the yeast now, or (2) wait eight hours ..."

I've pitched at higher temperatures than that, with mixed results. If I'm brewing a very fruity ale style using a yeast that tends toward the dry (i.e., Edme), it works out fine. Other yeasts (i.e., Red Star) will frequently become wildly fruity with the higher temperatures. This has also been true for me when brewing in the summer, when I chill the wort down to the 60's when the house is over 100, so the temperature is slowly rising as the yeast reproduce. In the situation you mention, I'd pitch.

" ... Also, when you pitch (ale) yeast, should you just sprinkle it on top of the wort, or mix it in with a sanitized spoon?"

Neither. I've gotten (BY FAR!) my best results by first rehydrating the dry yeast in about 1.5 cups of water at ~90F, for an hour or so. When the water's turned milky and there's lots of foam on top, I pour it into the carboy and stir with a disinfected racking tube for at least 3 minutes, then attach the blowoff tube. The rehydration seems to coddle the yeast in some fashion, and seems to reduce "off" flavors and noticeably hasten the start of fermentation.

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

Date: Mon, 13 Nov 89 12:54:23 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: Re: Belgian beers

I don't know about a lot of different kinds of Belgian beers, but Belgian Lambics get their tartness from lactic acid which is produced by lactobaccillus (sp?), the buggers that usually make milk go sour. I personally have only tried Chimay Lambic Ale and didn't like it, so I never pursued a recipe, but you might try laboratory supply companies for lactobaccillus (again, sp?) slants. Maybe you could just add food grade lactic acid if there is such an animal. Traditionally, Trappist Monks made Belgian Lambics and used wild yeasts (which apparently also carried in lactobaccillus). They didn't pitch yeast - they just left the fermentation vessels open to the air and waited for something to float in and take hold. I wouldn't recommend this procedure.

Al.

Date: Mon, 13 Nov 89 11:33:53 PST
From: shipit!dave@celerity.fps.com
Subject: Homebrew in space?

I found this in sci.space. Anyone feel like trying to get a micro-brewery stuffed into a "Getaway special"?

>
> From: ZZASSGL@cms.manchester-computing-centre.ac.UK
> Subject: Micro-gravity fermentation experiments
> Message-ID: <13.Nov.89.09:47:50.GMT.ZZASSGL@UK.AC.MCC.CMS>
> Date: 13 Nov 89 09:47:50 GMT
> Sender: daemon@ucbvax.BERKELEY.EDU
> Organization: The Internet
> Lines: 13

>
> If people are going to live comfortably in Earth orbit, L5 or some
> other low gravity environment they must have suitable facilities, for
> instance, a good pub within easy floating distance. Obviously shipping
> casks of beer up from the surface of the Earth would be much to
> expensive and would probably ruin the beer. Thus one of the most
> important, yet neglected, aspects of space research is how to brew a
> good beer in space.

>
> After all Coke and Pepsi got their cans into space as a "scientific"
> experiment!

>
=====

David L. Smith
FPS Computing, San Diego
ucsd!celerity!dave or dave@fps.com
"Repent, Harlequin!," said the TickTock Man

End of HOMEBREW Digest #302, 11/14/89

Date: Tue, 14 Nov 89 06:43:39 EST

From: hisata!doug@gatech.edu

Subject: Sanitation and water

Some thoughts on recent comments about water and sanitation. I have had a lot of trouble with my homebrew kicking into a late fermentation, resulting in gushing after being in the bottles for 3 or 4 months. Many of my beers have a slight sour flavor, which I think is caused by lactobacillus. (Can someone more knowledgeable confirm this?) I have tried repeatedly to be as clean and sanitary as I can, but my results are mixed. Some beer is delicious, some has the slight sour flavor, and a few batches gush. Only 2 of 13 batches have been completely undrinkable (so far).

I asked my friend Robert for advice. Robert is an electronmicroscopist/microbiologist/chemistry professor/homebrewer. He pointed out that the usual homebrewer's sanitation practices are just that: sanitation, not sterilization. He advised sterilizing with a 1:3 bleach/water solution (I still don't make it this strong). He said NOT to rinse, that you just recontaminate, unless you're rinsing with sterile water. Once the bleach solution dries, he says it's mostly inactivated. Also, if you've sterilized equipment used while boiling the wort, the organics in the wort should neutralize the bleach.

As far as tap water goes, it is usually quite contaminated, and you're running a risk using it. He claims even distilled water isn't guaranteed to be pure, and bottled spring water can have lots of critters swimming in it. The only way to be sure is to boil it in a pressure cooker, essentially autoclaving it. If you can't do this, at the least it should be boiled 10 mins.

So I made two batches of beer on 10/21, one all-grain, and one grain/extract. I sterilized everything with a very strong bleach solution, I boiled every drop of water 30 mins (but not in the pressure cooker), I repeatedly scrubbed my hands with hexachlorophene, I even heated the carboys--slowly--in the oven to 300 degrees. (Robert assured me that would also do in any residual chlorine.) The yeast was rehydrated in sterile water before pitching. (A highly recommended practice.) Both batches got off to a flying start, fermenting nicely. The grain/extract finished working and was bottled on 11/4. The raw beer tasted great, without a hint of bacterial sourness. The all-grain batch, however, is still slowly working. I've got a very bad feeling about this! This is typical behavior of an infection. With all I did to insure cleanliness, I have just one more suspect....

THE YEAST! The latest issue of "Zymurgy"--a marvelous issue, BTW--points out in a couple of articles how contaminated package yeast can be, as well as how limited its viability is, depending on storage conditions. Both batches were made with Edme dry yeast. The last, gushing batch was made with Munton & Fison. I'm strongly considering culturing my own (see "Zymurgy" again). Does anyone have any experience with this? Is it a pain? Is it worth it?

BTW, Robert is a nice guy and brews good beer. (He uses a little instant

coffee in his porter. You couldn't identify it if you didn't know what it was, but it adds to the "dark" flavor.) However, he's something of a perfectionist (to be polite), and I would take his advice with a grain or two of salt. But I was desperate, so followed his advice. Also, he has offered to take some of my gushing beer to the lab and culture it to let me know what got in it!

Doug Allison

UUCP: ...!gatech!hisata!doug

Date: Tue, 14 Nov 89 09:38 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: BTU Ratings

Guy Ruth asks about BTU's and batch size:

> With a little calculation, I was able to figure that a minimum heat source
> should put out approx. 15,000 BTUs. I used the following figures:

> 31 gallons @ approx. 8#/gallon
> 1 BTU to raise 1# of water 1 degree F
> temperature change of 60 degrees to achieve boiling
> =====
> 14,880 BTUs

I think 15,000 BTU's are way too little for boiling 31 gallons of wort. Missing from these calculations are any thermal losses. If the kettle is perfectly insulated, and no heat escapes from the lid, 15,000 might be enough.

I believe stoves are rated in BTU/hour. WITH NO THERMAL LOSSES you will get your water to 200+ degrees in an hour. It has been a long time since thermodynamics class, but also missing is the energy necessary to bring 212 degree water to 212 degree steam. (I recall the 'delta-H' of transformation being 10 kcal/mol - I can't convert this to BTU's, but I believe this is significant.) A 15,000 BTU burner will NEVER get 31 gallons to boil.

I have friends who use Coleman-type propane burners (available from a sporting goods store) rated at 26,000 BTU. They are great for boiling six or seven gallons of wort. They heat the wort in a hurry (<20 minutes) at full throttle, and keep a moderate boil going when throttled back.

Personally, I use a 120,000 BTU propane burner. It sounds like a jet engine. It was marketed at a "Creole Cooker"; I cook Creoles in it :-). 120,000 BTU is way overkill for 6 gallons of wort! Even throttled back, I have difficulty controlling the boil. I suspect that it would be sized 'just right' for 31 gallons of wort.

I have another colleague who brews in 25 gallon batch sizes. He uses an industrial kitchen stove. He got it from a restaurant. I don't know its BTU rating.

Date: Tue, 14 Nov 89 08:59:06 PST
From: pms@Sun.COM (Patrick Stirling)
Subject: Yeast pitching

I've tried several methods of adding yeast to wort: sprinkling the dry yeast, rehydrating it in warm wort, and rehydrating in warm water. I haven't found any appreciable difference. Rehydrated yeast should be better on paper, because that way you'll find out if the yeast is OK before it's too late! Also the yeast gets a head start and should get going faster.

I have also pitched at temperatures varying from 70F to 100F. At higher temps (>80 or so), the fermentation sometimes (usually!) ends prematurely, at around "half" the SG (e.g. 1.050 -> 1.025), but at the proper temp it ferments to closer to 1/4 SG (1.050 -> 1.013).

I don't like the idea of stirring, it sounds too risky to me, and slooshing in a cup or so of rehydrated yeast should cause plenty of turbulence by itself. You wouldn't want those little yeasties to get spread out and lonely in all that wort after all, would you?!

Oh, about Guy's BTU calculations. There's no time in the BTU's because it doesn't matter how slowly (or fast) the heat is added - 1BTU raises 1lb water 1F, period. So you have to add 14,880BTU to get your 31 gal to a boil from about 150F (your 60F raise). Stoves should be rated with BTU and time, e.g. a 15,000BTU/hr stove would take an hour for your set up. Unfortunately I have no idea whether 15k BTU/hr is a table top range or a blast furnace!

patrick

Date: Tue, 14 Nov 89 10:22:22 PST
From: Stuart Crawford <stuart@ads.com>
Subject: Very long secondary fermentation

Despite being urged to "Relax, don't worry, have a homebrew", I'm a bit concerned about the batch that is currently undergoing secondary fermentation. This batch (a San Francisco Steam style) is being held at a relatively constant

60 degrees farenheit, and contains a *lager* yeast. The primary fermentation was vigorous, and I transferred to the secondary fermenter after about 4 days. What worries me is that after 3 weeks in the secondary fermenter, there is *still* a gentle, but constant, stream of bubbles emerging... indicating that fermentation is not complete.

Isn't this a rather long secondary fermentation---even for a lager yeast?
Thanks in advance,

Stuart

Date: Tue, 14 Nov 89 10:56:45 PST

From: falk@Sun.COM (Ed Falk)

Subject: BTUs

>

> 14,880 BTUs

>

> The one thing missing from the calculation that I'm very interested in
> is a reference to time. For all I know I could be heating the kettle
> several hours to achieve a rolling boil. If I were to get a burner
> that's too hot, I wouldn't want to start a melt down either. Can
> anyone help?

1 BTU = 1055 joules

14,880 BTU = 15.7e6 joules

1 joule = 1 watt*sec.

So for example, a 1000 watt heater would take 15,700 seconds = 4.3 hours.

Note that that's just to bring the water up to boiling point. It takes
another 971 BTU/lb = 240,800 BTU/31gal = 70.5 hours to actually boil it all
away.

Also, you have to cool it afterwards. I suppose commercial breweries use heat
exchangers.

Date: Tue, 14 Nov 89 15:25 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: **San Antonio brewery info**

I'm going to be in San Antonio, TX in a few weeks. Are there any interesting brewpubs or local beers I should not miss?

Thanks,

Jackie Brown Bitnet: Brown@msukbs

Date: Tue, 14 Nov 89 09:45:27 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Re: sterilizing & kegging

> I have been sterilizing my bottle caps in chlorine for 7 years now
> with no problems.

Man, that's paranoia! Fifteen minutes should be *plenty* :-)

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Tue, 14 Nov 89 14:11:57 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Problem with digest format -- cannot burst reliably.

I am using vm to read the homebrew digests and am having problems bursting them. It thinks things like peoples signatures and other separators beginning with a dash at the left margin are message separators. Example:

```
<text of message>  
--  
<your signature here>
```

gets burst into two messages; the <your signature here> has no headers, so appears to have no text. I asked vm's author for help, and here is his reply:

Kyle Jones writes:

```
> Chris Shenton writes about digests:  
> > Is there a standard message digest delimiter, a proper number of  
> > dashes, etc? Or is vm looking for any number of dashes at the  
> > beginning of a line, terminated by a newline?  
  
> RFC 934, "Proposed Standard for Message Encapsulation", specifies that  
> any line whose first character is '-' and whose second character is not  
> ' ' (space), is to be considered a message separator.  
  
> When a RFC 934 conformant digest is created, message lines beginning  
> with '-' are supposed to be prepended with "- ". The digest bursting  
> agent will strip these characters before presenting the message to the  
> user.
```

So it appears that any line beginning with a dash -- not followed by a space -- will act as a message separator; this happens *a lot* in signatures, but also when people use a line of dashes to set off their recipes, etc.

Would you be able to add this prepended ``- ' to the offending lines? I don't know how many other mail-reader bursting algorithms fail to work without it, but I don't see how they really could at all in the present state. Does anyone else have this problem? I'm losing a lot of good info! Thanks in advance.

It's a good thing these lines don't start with ``-'
Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code
735
UUCP: uunet!asylum.gsfc.nasa.gov!chris Greenbelt, MD
20771

SPAN: PITCH::CHRIS (DECNET)
6093

301-286-

=====

=

Date: Tue, 14 Nov 89 09:52:59 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Other sources questions

Ed Falk writes:

> Where can I get empty bottles? My friends are just about tapped out
> and when I go to bars and ask them, they just look at me funny.

I've had good luck at a local chili house which serves good beer. That doesn't really help, but they also serve bad beer in returnable longnecks. For the price of the deposit, and the guarantee of a sample of the next batch, I get a couple cases, with the handy stackable, luggable cases. I've never been able to get more than 4 cases at a time, but I guess they want me to come back and buy more chili... Not the most simple or reliable, but the price is right.

I have had some luck at bars and art-openings obtaining mass quantities of champagne bottles (New Year's Eve is not that far away!). Great for mead, wine, and not bad at all for beer.

I've priced Grolsch-style bottles (rubber gasket around ceramic cap) at canning and gourmet places and they're prohibitive, especially in the quantities I need.

End of HOMEBREW Digest #303, 11/15/89

Date: Wed, 15 Nov 89 09:03:00 EST
From: Henry (H.W.) Troup <HWT@BNR.CA>
Subject: Large batches and cooling

Pardon me, I'm new to the list.

I see a discussion of large (31 gallon ==> 110 litre) batches, and as someone most cogently remark 'you have to cool it afterwards'. The biggest batch I ever attempted was 10 imperial gallons, 45 litres. I lost that batch because:

- 1) I couldn't cool it quickly
- 2) I couldn't move the batch! 45 litres x 1.060 = 47.7kg + container
- for non-metric people, 105 lbs.

Charlie Papzian's book 'Complete Joy of Home Brewing' shows a flow-through wort cooler. I'd like to have own of those, before trying another big batch. This still wouldn't help me to get it from the warm kitchen to the cool basement, though.

HWT@BNR.CA (NETNORTH/BITNET)
uunet!attcan!utgpu!bnr-vpa!bnr-fos!hwt%bmerh490

Date: Wed, 15 Nov 89 08:53:02 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Sanitation and water

The measures described by your friend Robert seem, well, phobic is the word that pops to mind. I've never had contamination problems as you've described, except for one time that I didn't clean all of my bottles thouroughly. I've always had satisfactory results using either bleach or sodium metabisulfate.

On a related note: I watched a PBS show about a small British brew pub the other night, adn it was a real eye-opener with respect to sanitation/sterilization. The film showed the owner of the pub pitching yeast WITH HIS BARE HANDS!. He scooped a double handful from an open barrel and tossed it in the fermenter!

The extreme sterilization measures you described: repeatedly scrubbing your hands with hexachlorophene, heating the carboys, boiling everything etc. strike me as being completely unnecessary. I would, instead, suspect (as you mentioned) your yeast.

--Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
=====
```

Date: Wed, 15 Nov 1989 11:53:44 EST
From: M. Strata Rose <strata@FENCHURCH.MIT.EDU>
Subject: first-timer wants help w/light ginger-ale

Hi folks! I'm a complete newbie at this, my only experience with home brewing so far (if I may make so bold as to use the term for this!) has been making root beer from yeast & commercial extract in my old college dorm days. I'm planning on moving out to the Great NorthWet in the spring, and am going to have a big going-away party. I'd very much like to have a light ginger beer to celebrate with. Ever since having a home-brewed gingerale once, I'm eager to create a particular kind of drink. It's like a very gingery gingerale, with cinnamon & a little clove flavor, very low alcohol but enough so that 3 or 4 bottles would map onto 2 or 3 bottles of good beer. I'll be avoiding some of the typical problems in that I don't plan to rack it into individual bottles. I'm quite positive we will go through a keg/carboy in just no time at all, so the bottles are a bit superfluous!

So, 2 primary questions:

1) first and foremost, does anyone already have a recipe for the sort of brew I described above, or the name of a brewing/recipe tome that does?

2) am I better off just borrowing a plastic Belmont Springs water carboy from work and buying a fermentation lock, or do I need other stuff and would be better off buying a beginning kit from somewhere (please supply the "where" info, too!)

Thanks for any and all help. I must say, the signal to noise ratio of this mailing list is impressive! I've picked up enough basics by osmosis in the past month to feel comfortable attempting this. I'm planning on leaving around March 1st, BTW, which seems like enough time to "mature" a low-alcohol sweet-tasting spiced beer. Would be great if I had enough time to brew a test batch beforehand, though!

_Strata

Date: Wed, 15 Nov 89 12:08:27 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: distinguishing hops varieties

Does anybody reading this newsletter raise their own hops? I'm trying to find out if there is a way to tell varieties of hops apart by looking at them. A friend has hops growing in his yard, but they were planted by the former owner--a homebrewer--and my friend has no idea what kind of hops they are.

"Brewing & Malting Science" has a chapter on botany of hops, but they don't go into how to tell apart hops varieties...other than to say what the relative alpha-acid content of each is. Only thing they really say is that there are two types of common hops; humulus lupulus (used in brewing) and humulus japonicus (ornamental without resins/acids). I assume that my friend's hops are humulus lupulus because they were planted by a homebrewer. But how can tell if they are high alph content hops (like Northern Brewer) as opposed to aromatic hops (like Fuggles)??

Anybody know of a good reference on this subject????

UNRELATED QUESTION

Does anybody know how to submit an entry for Latrobe's contest to solve the mystery of "33"???? Supposedly details are available from retailers, but none of the retailers near my house seem to know about it.

*** Mark Stevens
(301) 338-4892
stevens@ra.stsci.edu

Date: Wed, 15 Nov 89 09:33:45 PST

From: willa@hpcvclwa

Subject: Yeast Mixing after Pitching

pms@Sun.COM (Patrick Stirling) writes:

> I don't like the idea of stirring, it sound too risky to me, and
> slooshing in a cup or so of rehydrated yeast should cause plenty of
> turbulence by itself.

I have a rubber stopper (no holes) that fits my carboy (a size 6.5 or 7 I think). I sanitize the stopper in chlorine. After pitching, I plug the carboy, and roll it back and forth on the floor. This gets things mixed up without risk of contamination.

. . .Will

Will Allen

HP Vancouver Division

willa@hpcvcs1.hp.com or ...!hplabs!hpcvcs1!willa

Date: Wed, 15 Nov 89 09:19:26 PST
From: whoops!dave@celerity.fps.com
Subject: Re: Very long secondary fermentation

> Despite being urged to "Relax, don't worry, have a homebrew", I'm a bit
> concerned about the batch that is currently undergoing secondary
fermentation.
> This batch (a San Francisco Steam style) is being held at a relatively
> constant 60 degrees farenheit, and contains a *lager* yeast. The primary
> fermentation was vigorous, and I transferred to the secondary fermenter
> after about 4 days. What worries me is that after 3 weeks in the secondary
> fermenter, there is *still* a gentle, but constant, stream of bubbles
> emerging... indicating that fermentation is not complete.
>
> Isn't this a rather long secondary fermentation---even for a lager yeast?
> Thanks in advance,
>
> Stuart
>

We just did up a batch of "steam" beer and it took about that long to ferment.
It seems to have come out OK; we tried a bottle of it last weekend (1 week
after bottling) and it was still green, but tasted as if it were going
somewhere. Excellent amber color, at least.

David L. Smith
FPS Computing, San Diego
ucsd!celerity!dave or dave@fps.com
"Repent, Harlequin!," said the TickTock Man

Date: Wed, 15 Nov 89 12:30 EST
From: <BROWN%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>
Subject: infection problems

Doug Allison writes:

> Some thoughts on recent comments about water and sanitation. I have had a
> lot of trouble with my homebrew kicking into a late fermentation, resulting
> in gushing after being in the bottles for 3 or 4 months. Many of my beers
> have a slight sour flavor, which I think is caused by lactobacillus. (Can
> someone more knowledgeable confirm this?) I have tried repeatedly to be as
> clean and sanitary as I can, but my results are mixed.
> So I made two batches of beer on 10/21, one all-grain, and one
> grain/extract. . . The grain/extract finished
> working and was bottled on 11/4. The raw beer tasted great, without a hint
> of bacterial sourness. The all-grain batch, however, is still slowly
> working.

I had similar problems a couple years ago. I moved to an extremely damp house that was prone to mildew (and I assume other airborne microbes). I immediately started having the same problems describe above, i.e. beers that initially taste good, but eventually developed infections which caused gushing. I eventually got rid of the problem by (1) Brewing only in the winter when mold counts in my house were presumably low (2) Replacing old hoses, lauter-tuns and generally keeping it clean and (3) Boiling the entire batch. From your experiment described above I would guess that your source of infection was somewhere in your lauter-tun or wort-cooling equipment (since only the all-grain is working slowly). If you used EXACTLY the same procedures on both batches, then I'd guess that the all-grain batch has more complex sugars which only the wild microbes can break down (the extract batch is mostly simple sugars which the beer yeasts completely convert). The yeast may be the problem, although I've made super-clean batches of beer with Edme ale yeast. Before I spent a lot of time culturing yeast, I'd make sure the other aspects of the process are super clean -- I believe, for example, that it's just not possible to sanitize an old hose. Buy a new one. Good luck -- this sort of problem is infuriating.

Jackie Brown Bitnet: Brown@msukbs

Date: Wed, 15 Nov 89 12:57:11 EST
From: mark@zippy.cs.umass.edu (mark gryska)
Subject: Re: Sanitation and water

Doug Allison writes:

> ... I sterilized everything with a very strong bleach solution,
> I boiled every drop of water 30 mins (but not in the pressure cooker),
> I repeatedly scrubbed my hands with hexachlorophene, I even heated the
> carboys--slowly--in the oven to 300 degrees.

Hexachlorophene? Whoa! Perish the thought. Ok, relax and have a homebrew. There is a picture in Michael Jackson's World Guide to Beer of a brewer taking a sample from a large open wooden fermentation tank, he is just scooping it out and taking a peek to see how things are going. I'll bet dollars to doughnuts that the beer being sampled is especially tasty. How can these folks get away with open fermenters, sticking things down into the beer??? Sheer numbers. If you have enough yeast fermenting away a stray bacteria here and there can't do much damage.

Simple sanitation procedures should be sufficient, the next thing to take care of is the yeast. You are quite right in assuming that the dried yeast is the culprit in your contaminated brew. It just doesn't make sense to spend money on Malt and Hops and then spend time making the beer and then use dried yeast. Don't take my word for it, spend a couple of extra bucks and get yourself a pure liquid culture. Take your next brew split it into two carboys throw dried yeast into one and the pure culture into the other. Wait and see...

So far so good, the next thing to take care of is reducing the lag phase. This is where the beer is susceptible to contamination. We want a lot of yeast fermenting strongly to pitch into the wort. According to Greg Noonan's "Brewing Lager Beer": A good culture (strong fermenter) should be pitched at 8.5 g/gal (4 fl ounces of wort starter should produce 2-4g pure yeast.) This means using a starter of up to 88 fl ounces for a 5 gallon batch. In practice I have had good results using one pint.

We have a good culture, fermenting away, at the height of krausen, and he goes to pitch... Wait, do we have a good environment for the yeast? (remember Napoleon's march on Waterloo) Aerate the wort, the yeast needs oxygen for the lag phase. What is the temperature? Drastic changes in temperature shock the yeast, pitch at a temperature close to your fermentation temperature.

Try using a pure culture, if you haven't then you haven't tried to brew the best beer that you are capable of brewing. If all fails let me know and I'll send you a doughnut. Happy Brewing.

- mg

Mark Gryska gryska@cs.umass.edu
mark@zippy.cs.umass.edu

Date: Wed, 15 Nov 89 09:31:17 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Re: Very long secondary fermentation

In HBD #303, Stuart Crawford <stuart@ads.com> writes:
> What worries me is that after 3 weeks in the secondary fermenter, there is
> *still* a gentle, but constant, stream of bubbles emerging... indicating
that
> fermentation is not complete.

No, honestly, continued bubbling of the fermentation lock doesn't mean much of anything. Trust me. There is only one reliable way to determine whether your wort is fermented out, and that's by taking specific gravity readings. If you get the same SG (within a point or so) in two readings taken three days apart, it's time to bottle.

After three weeks in secondary at 60 degrees, your wort is almost certainly fermented out. Don't worry though! The extra settling time will just give you clearer beer.

-- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Wed, 15 Nov 89 11:38:26 PST
From: dsbaer@EBay.Sun.COM (David Baer)
Subject: BTU's and boiling

I have a "COUNTRY COOKER" that is a portable burner that runs on propane. I believe it is rated at 32-35,000 BTU. With the the valve on full, it will boil a 33qrt pot of water in about 30 minutes.

I suggest looking for Bill Owens book: "How to Build a Small Brewery at Home". He converts a 1/2 keg (15.5 gallons) into a boiler and uses a water heater core for the burner. His infusion technique and the counter-flow wort chiller are interesting but personally I think they are a little out-dated.

good luck with the 1 barrel set-up, remember 100 gallons per adult/200 gallons per household is the current homebrew limit in CA.

Dave Baer

Date: Wed, 15 Nov 89 19:04:44 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: Yeast vs. Wort Temperature

) [dilemma: pitch now at 80/(de or go to work & wait]

Pitch it now. Around here, anything below 100/(de seems to work fine for ale. It doesn't hurt the yeast to be pitched at 90/(de, and later processing chews up any unpleasant products which might be generated in the first few minutes.

Hey, if I had to wait for the wort to cool down to 80/(de, I'd never get any beer made!

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!ki4pv!tanner
or... [allegra attctc gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #304, 11/16/89

Date: Thu, 16 Nov 89 10:30:45 EST

From: boubez@bass.rutgers.edu

Subject: Re: Sanitation and water

Doug Allison writes:

>the usual homebrewer's sanitation practices are just that: sanitation, not
>sterilization. He advised sterilizing with a 1:3 bleach/water solution (I
>still don't make it this strong). He said NOT to rinse,

I am a newcomer to homebrewing, but I have a few comments about this. I am now in the process of waiting for my FIRST batch to complete its fermentation. When I first started, I cleaned the plastic fermenter with some white powder that the lady at the store recommended (ingredient: active oxygen). I rinsed it properly (I think) and I filled it with 1/2 gallon more water that I should have.

I then removed that extra 1/2 gallon (using a sanitized cup, of course :-)). Everything else went according to plan. BTW, I used bottled spring water. Yesterday, I tasted some of that water, and it has a horrible, bitter after taste.

I'm positive it'll show up in my beer. Now what I think happened is that I didn't REALLY rinse as much as I thought I did, leaving some of the taste of the sanitizer in the container. So I'm really suspicious about NOT rinsing your containers, unless (and I don't know about this) bleach does not leave any aftertaste.

The other point I want to make is that, according to Papazian's book, (I don't have the book here, but I think I remember correctly) the homebrewing equipment does not need to be STERILIZED, only SANITIZED, to give your yeast an edge over the competition. I think that he also says that a lot of the commercial breweries don't sterilize either, they just sanitize, but I'm not as sure about this. Well, this is all. What do more experienced brewers think?

toufic

Toufic Boubez
boubez@caip.rutgers.edu

- - - - -

Date: Thu, 16 Nov 89 08:54:33 PST

From: willa@hpcvclwa

Subject: Hops

Mark Stevens is looking for a good reference on hops.

Try contacting the USDA! A couple of years ago, a USDA hop guru gave a very informative talk at a brewing conference held in Portland Oregon. I think his name was Al Honnold (Hannold?). He developed the Willamette and Cascade varieties, and others. Try calling the USDA at 503/326-3733 (a Portland branch office). You'll have to be the detective: try to get the phone number of the hops research facilities located here in the NW.

. . .Will

Will Allen

HP Vancouver Division

willa@hpcvdfs1.hp.com or ...!hplabs!hpcvdfs1!willa

- - - - -

Date: Thu, 16 Nov 89 10:27:14 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: Re: Sanitation and Water

The PBS program that Doug Roberts referred to is: The Brewers of Helston. A very interesting program (I saw it about a year ago, so it keeps coming around - consult your local listings) and I too was shocked by their sloppy (by homebrew standards!) sanitation procedures. However, in defense of the brewers of Helston, they mentioned, that since they were a small operation, the govt. allows them to serve after only 10 days of fermentation. They are making ale of course and if the fermentation starts out with a bang, most bacteria don't have a chance and the beer is gone within 14 days, which is not enough time for bacteria to really spoil the beer. We homebrewers, on the other hand, often bottle beers and keep them for months. Notice that a lot of letters about gushers start out: "... the beer tasted good [etc., etc.] after 4 weeks, but all the bottles opened after 8 weeks, foamed-up all over the place, tasted sour, and had lost their sweetness..." This is not uncommon because it takes a while for the bacteria to get going. So, my advice is, if you cannot resist finishing off a batch after only 4 weeks, then you could be more lax in your sanitation procedures, but if you're making lagers and plan to "lager" them for six months, good sanitation is imperative. For the rest of us, develop a good sanitation methodology, make it a habit, and stick with it -- after a few batches, it becomes second nature.

Al.

- - - - -

Date: Tue, 14 Nov 89 10:56:11 EST
From: etnibsd!vsh@uunet.UU.NET (Steve Harris)
Subject: kegging

I'm an absolute beginning homebrewer, but I have friends who are quite experienced. As I recall, somebody said that there are two styles of Cornelius keg taps (is that the right term? -- the gizmos to which you attach the gas-input and beer-output hoses).

You will want to settle on one style and accumulate equipment compatible with that style, so before you invest, find out which style is going to be easiest/cheapest to obtain in your area.

Somebody please correct or expand on these remarks as I don't want to mislead any other novices.

Steve Harris -- Eaton Corp. -- Beverly, MA -- uunet!etnibsd!vsh

- - - - -

Date: Thu, 16 Nov 89 09:32:09 -0800

From: kipps@etoile.ICS.UCI.EDU

Subject: Re: first-timer wants help w/light ginger-ale

> beer to celebrate with. Ever since having a home-brewed gingerale once, I'm
> eager to create a particular kind of drink. It's like a very gingery
> gingerale, with cinnamon & a little clove flavor, very low alcohol but
enough

> so that 3 or 4 bottles would map onto 2 or 3 bottles of good beer. I'll be
>

> 1) first and foremost, does anyone already have a recipe for the sort of
brew

> I described above, or the name of a brewing/recipe tome that does?

I've never heard of such a recipe, but I have an idea. There's a soda extract (available from most homebrew suppliers) called Ginger Beer. This extract is dark, like root beer, but has a nice ginger/clove snap to it. If made according to the instructions (with sugar and champagne yeast), it has an alcohol content of less than 1/2 percent; a lot lower than what you want. What would happen if you added this extract to a low-hopped malt base? For a 5 gallon batch, I'd try something like 5 lbs. of an American light (dry) and 1 1/2 oz. Cascade hops (1 oz. for boil; 1/2 oz. for aroma). If you added the extract (and maybe some cloves and cinnamon) at the end of the boil, I'd think this might give you a brew with all the flavor of ginger beer and an alcohol content of 3 to 4 percent. Actually, I think I might try this myself. You might also want to prime with 1/2 cup of molasses and 1/2 cup corn sugar, I've found this gives beer a more soda-like carbonation.

-Jim Kipps

- -----

Date: Thu, 16 Nov 89 09:38:20 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

Subject: Sanitation

Doug Roberts:

> On a related note: I watched a PBS show about a small British brew pub
> the other night, and it was a real eye-opener with respect to
> sanitation/sterilization. The film showed the owner of the pub
> pitching yeast WITH HIS BARE HANDS!. He scooped a double handful from
> an open barrel and tossed it in the fermenter!

Just because he can do it doesn't mean we can. That beer was certainly all sold on draft and it was all gone within two weeks of pitching the yeast. Most of us keep our beer around longer than that.

The brewer was definitely infecting the batch, but the population he inoculated (from his hands) was small enough that it couldn't grow to the tastable threshold before the beer was all gone. An absurd example in our own life is the fact that nobody sterilizes their beer glass before pouring beer into it. Sure there's bacteria in the glass, and it infects the beer, but it doesn't have time to make a difference.

Check it out, Doug. Pitch your next batch with your bare hands, then ferment and bottle as usual. Drink one bottle every week. When you can taste the infection, compare the elapsed time to your normal shelf life.

Suurb

- - - - -

Date: Thu, 16 Nov 89 14:54:28 -0500

From: Buz Owen <ado@BBN.COM>

Subject: Re: Large batches and cooling

In HOMEBREW Digest #304, Henry (H.W.) Troup <HWT@BNR.CA> writes:

> I couldn't move the batch! 45 litres x 1.060 = 47.7kg + container
> -- for non-metric people, 105 lbs.
>
> This still wouldn't help me to get it from the warm kitchen to the
> cool basement, though.

You could syphon the wort down to the basement, cooling it at the same time. The only problem I can see with this is that the tubing will be heavy when filled with wort. Common sense suggests using a single long piece of tubing well secured at the upper end. Syphon enough water to fill the entire length, for a few minutes, to make sure nothing will pull loose when syphoning the wort.

- -----

Date: 16 Nov 89 15:23:24 EST (Thu)
From: mds@wang.WANG.COM (Marc San Soucie)
Subject: **Stirring, Long Ferment, Bottles**

Patrick Stirling writes:

> I don't like the idea of stirring, it sound too risky to me, and
> slooshing in a cup or so of rehydrated yeast should cause plenty of
> turbulence by itself. You wouldn't want those little yeasties to
> get spread out and lonely in all that wort after all, would you?!

Heavens! The lonelier they are, the more vigorously they go at it when the boy yeasties meet the girl yeasties, and the more yeasties you get, and the better the fermentation! Peace, Love, Yeast!

Stirring is a Good Thing. I use a sanitized spatula, and whisk up a good froth in the cooled wort, so the yeast will have a good oxygen supply during the initial stages of fermentation. Considering that so many professionals ferment in open tanks, I hardly see the harm.

Stuart Crawford writes:

> Despite being urged to "Relax, don't worry, have a homebrew", I'm a bit
> concerned about the batch currently undergoing secondary fermentation.
> This batch (San Francisco Steam style) is being held at a relatively
constant
> 60 degrees fahrenheit, and contains a *lager* yeast. The primary
fermentation
> was vigorous, and I transferred to the secondary after about 4 days.
> What worries me is that after 3 weeks in the secondary fermenter, there is
> *still* a gentle, but constant, stream of bubbles emerging... indicating
that
> fermentation is not complete.

My two all-time fermentation winners are a recently bottled lager - four months in the fridge at 55 degrees, and an amber ale which has sat happily at 60-70 for five months now. I am a lazy bastard of a brewer, too stubborn to buy a turkey baster to use in testing the S.G. of the beer, so for all I know the ale was done three months ago. It is still bubbling a trifle, but as others have noted, that doesn't always mean anything. If I was good about my sanitization, the ale should be fine still. The lager is downright yummy.

Ed Falk writes:

> Where can I get empty bottles? My friends are just about tapped out
> and when I go to bars and ask them, they just look at me funny.

I was lucky enough to find a bar run by a guy who thought home-brewing was the damned strangest thing he'd ever heard of, but if I really wanted them, sure, take 12 cases for \$20.

The best technique, though, is to make good enough beer that people come to

you with bottles, rather than you having to hunt for them. I usually found that a case-of-bottles-to-a-six-pack-of-beer ratio worked wonders. I got cheap and cut it back to four bottles when my supply of empties got too big. But since the beer was better, nobody called the cops.

Marc San Soucie
The John Smallbrewers
Massachusetts
mds@wang.wang.com

Date: Thu, 16 Nov 89 17:10:09 MST
From: rdg@hpfcmi
Subject: Re: Bursting Digests
Full-Name: Rob Gardner

> Subject: Problem with digest format -- cannot burst reliably.

> <text of message>
> --
> <your signature here>

I think this should be fixed now. I change any leading '--' to '- '.

Rob

ps. we have *500* subscribers now!

- - - - -

End of HOMEBREW Digest #305, 11/17/89

Date: Thu, 16 Nov 89 11:51:21 EST
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Large Batches

>I see a discussion of large (31 gallon ==> 110 litre) batches, and
>as someone most cogently remark 'you have to cool it afterwards'.
>The biggest batch I ever attempted was 10 imperial gallons, 45 litres.
>I lost that batch because:
>
>1) I couldn't cool it quickly
>
>2) I couldn't move the batch! 45 litres x 1.060 = 47.7kg + container
> - for non-metric people, 105 lbs.

I brew 10 gallon batches all the time using extracts. You don't boil all the wort, just the extract and enough water to keep it soupy. That keeps the brewpot from getting too heavy. Then dilute the wort to initial sg in the fermenter. I use two 5 gal. carboys so they won't get too heavy either. Nevertheless, a 5 gal. carboy is still heavy and a 2-1/2 gal. brewpot is troublesome when hot.

Perhaps an all-grain brewer could do the same for large batches --- boil and chill a concentrated wort then dilute to desired sg in the fermenter.

Date: Fri, 17 Nov 89 08:41 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Cornelius Kegs and Fittings

Steve Harris asks -

> As I recall, somebody said that there are two styles of Cornelius keg taps
> (is that the right term? -- the gizmos to which you attach the gas-input
> and beer-output hoses). Somebody please correct or expand on these
> remarks as I don't want to mislead any other novices.

"Somebody" is right. Cornelius makes "pin-type" fittings and "ball-type" fittings. Pin type fittings have three little radial pins on the liquid connection, and two pins on the gas fitting. I don't really know how to tell the gender on ball-type kegs - I don't have any.

Locally, Pepsi uses pin type, and Coke uses ball type (Or is it the other way around?) Make sure you get the right kind of keg to match your hardware. Keg gender-change kits can be purchased for around \$10-\$15, but I prefer to get the right keg in the first place - my shop carries both kinds.

Date: Fri, 17 Nov 89 09:50 EST

From: CSC-F-JOBERR <HALLMAN%NIEHS.BITNET@CORNELLC.cit.cornell.edu>

Subject: Reasonable facsimile of a Samuel Adams?

Greetings y'all:

Does anyone out there have a good recipe that emulates a Samuel Adams Lager. I'm interested in a malt extract recipe. Any clues? Thanks.

L. Eric Hallman
HALLMAN@NIEHS

Date: Thu, 16 Nov 89 18:41:38 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: Yeast Starters

Rehydrating the dry yeast in 90 degree water for 20 to 60 minutes seems to work the best. Then, when pitching, just pour the liquid into the primary. If you are using a carboy for the primary, then put a clean cork on the top and shake, rattle, or roll the carboy to mix everything up. No spoon is needed. Since aeration is necessary to reoxygenate the wort after boiling, you are killing two birds with one stone. Lately, though, I have just been using liquid yeast, from WYeast. I am forced to make a starter just to build up the amount of yeast. I would like to hear how other people are doing it.

Date: Fri, 17 Nov 89 08:51:14 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Sanitation

> Check it out, Doug. Pitch your next batch with your bare hands, then
> ferment and bottle as usual. Drink one bottle every week. When you
> can taste the infection, compare the elapsed time to your normal shelf
> life.

Sorry, no can doo. My MDR (Minimum Daily Requirement) is one bottle per
day: my beer's shelf life is measured in weeks, not months. :-].

I can, however, pitch my next batch with my bare hands if you still want
me too. :-] :-]

--Doug

Date: Fri, 17 Nov 89 11:26:53 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: first-timer wants help w/light ginger-ale

kipps@etoile.ICS.UCI.EDU writes:

> I've never heard of such a recipe, but I have an idea. There's a soda
> extract (available from most homebrew suppliers) called Ginger Beer.

I've made this and it's pretty good! Next time, I'd try using honey instead of sugar, and adding some grated fresh ginger for a real kick.

> If made according to the instructions (with sugar and champagne yeast), it
> has an alcohol content of less than 1/2 percent; a lot lower than what you
> want.

The reason it has no alcohol is that you don't ferment! Just boil, cool, and bottle; you have to let it carbonate for a week or two. I imagine if you *did* let it ferment, you'd have a pretty potent brew, with all the sugar the extract calls for; it would probably be pretty dry (yeast would eat the sugar), and have the same sour offtaste that extract recipes give you when you use sugar instead of extra extract.

> What would happen if you added this extract to a low-hopped malt
> base? For a 5 gallon batch, I'd try something like 5 lbs. of an American
> light (dry) and 1 1/2 oz. Cascade hops (1 oz. for boil; 1/2 oz. for
> aroma). If you added the extract (and maybe some cloves and cinnamon) at
> the end of the boil, I'd think this might give you a brew with all the
> flavor of ginger beer and an alcohol content of 3 to 4 percent. Actually,
> I think I might try this myself.

Yow! That does sound good. Let me know how it turns out!

Date: Fri, 17 Nov 89 10:36:40 MST

From: rdg@hpfcmi

Subject: bursting digests

Full-Name: Rob Gardner

> > Subject: Problem with digest format -- cannot burst reliably.

> > <text of message>

> > --

> > <your signature here>

> I think this should be fixed now. I change any leading '--' to '- '.

> - -----

Oooops!! I guess I should have tested that first. I think it's in the right place now.

Rob

Date: Fri, 17 Nov 89 12:37:16 EST

From: boubez@bass.rutgers.edu

Subject: Temperature drop.

My batch has been fermenting for 6 days now, and was still active last night. Our heating broke down last night and the temperature in the apartment dove down to below 58 (the lowest reading my thermometer has). This went on through the night and this morning the fermentation was quiet. Should I bottle as planned this week-end, or wait for the temp. to go back up when we get our heat back and take specific gravity readings if the fermentation gets re-activated? Also, what effect will this have on the taste? Thanks.

toufic

Toufic Boubez
boubez@caip.rutgers.edu

Date: Fri, 17 Nov 89 10:54:04 MST

From: rdg@hpfcmi

Subject: Sanitizing & Bottles

Full-Name: Rob Gardner

> The other point I want to make is that, according to Papazian' book, (I
> don't have the book here, but I think I remember correctly) the homebrewing
> equipment does not need to be STERILIZED, only SANITIZED, to give your yeast
> an edge over the competition. I think that he also says that a lot of the
> commercial breweries don't sterilize either, they just sanitize, but I'm not
> sure about this. Well, this is all. What do more experienced brewers think?

The reason for being satisfied with just sanitizing is that sterilization is close to impossible. You need to boil an object under pressure for quite a while to really "sterilize" it, and that is just not possible to do your entire brewing environment.

> Where can I get empty bottles? My friends are just about tapped out
> and when I go to bars and ask them, they just look at me funny.

You should be able to go to any liquor store that sells beer in deposit bottles, and ask to buy some empties, which should be about \$1.25/case. If you local store doesn't have any, try a sleazier part of town. Or, check garbage bins at hotels for Champagne bottles.

If you really, really, truly cannot find any bottles, there are places that sell brand new, perfect, clean beer bottles. But, the cost is outrageous-\$8/case, plus shipping, which may be more than that, depending on where you live. I'd buy some sort of keggng system before doing something desperate like this.

Rob

Date: Fri, 17 Nov 89 18:05:35 -0600
From: Scott Renner <renner@cs.uiuc.edu>
Subject: acquiring empty bottles

I have never had any trouble with this. The liquor stores in town sell much beer in return-deposit bottles. When somebody brings back a case of empties, the store gives them \$1.50. The store is happy to let me have as many cases of these empties as I want, for the same \$1.50.

Date: Fri, 17 Nov 89 16:08:15 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: M - F Homebrew Tape

My long-suffering spouse brought me a tape from the library a couple of days ago: a Munton & Fison "how-to" on homebrewing! Has anyone seen this? It's a real HOOT! I shudder to think what brew made using no other source of info would taste like. I suspect M & F's canned kits are probably higher-profit items than bulk malt, as they presented the choice between whole-grain and extract brewing in a light that clearly favored extract. Plain white granulated sugar was liberally dumped in each of the batches they demonstrated, and when the specific gravity was measured, the sample was dumped back into the brew, inviting infection (I always drink mine, and learn more about how the process is progressing). Their approach to recipes, styles, and the different gravities for those styles was astonishing in its simplicity, and overlooked a great deal. I could go on ...

There was also an interesting sequence where they followed a large-scale commercial brewery through the process, ending with a scene showing an aluminum keg rolling across a concrete floor, as the announcer intoned that the final product was another keg "of REAL beer". CAMRA has clearly touched a sore spot.

I doubt that it was as much as an hour long, and it's guaranteed to make every reader of this group feel they could brew better beer than the filmmakers could, with less investment in equipment, even on their worst days (though come to think of it, as the equipment all had its labels prominently displayed, it could be that its selection was not primarily dictated by function). Good viewing for homebrew club meetings.

- Martin

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= pacbell!pbmoss!mal -or- mal@pbmoss.Pacbell.COM 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 17 Nov 89 17:33:18 PST (Fri)
From: florianb@tekred.cna.tek.com
Subject: sanitizing once more

Toufic Boubez writes:

"I am a newcomer to homebrewing, but I have a few comments about this. I am now in the process of waiting for my FIRST batch to complete its fermentation. When I first started, I cleaned the plastic fermenter with some white powder that the lady at the store recommended (ingredient: active oxygen). I rinsed it properly (I think) and I filled it with 1/2 gallon more water that I should have. I then removed that extra 1/2 gallon (using a sanitized cup, of course :-)). Everything else went according to plan. BTW, I used bottled spring water. Yesterday, I tasted some of that water, and it has a horrible, bitter after taste."

The subject of sanitizing could well be one of the most talked about in homebrew digest. Of all the responses I've read, it seems that a mild solution of common plain bleach is the favorite of homebrewers. I use one half capful per gallon, which is about one teaspoon per gallon of warm water. I also rinse everything with the sprayer part of my sink using the hot water tap. I reason that if the water was sitting in the hot water heater at 130 degrees, there couldn't be much bacteria left in it to matter. I have never had a detectable problem. I don't see any reason to mess around with odd cleansing or sanitizing agents which could leave off flavors in the beer.

Someone commented on a show on PBS about a guy pitching yeast with his bare hands. Recently, my brother-in-law visited the Sam Smith's brewery in England. The tour guide picked up a handful of the yeast crusties on the side of the (open) fermentation vat, showed it to the guests, and pitched it back in after talking about it and rubbing it in his hands. I guess I agree with "Suurb" in that if the brew is consumed rather quickly, sanitation is rarely a problem anyway. I'd say it's a problem with long storage in rare cases also. For all the hubub that appears in the homebrew books about sanitization, I think it's all blown out of proportion. I certainly don't lose any sleep over it.

[Florian Bell -- on my way home to drink some "pretty good" beer.]

Date: Fri, 17 Nov 89 17:49:21 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: Labels

The method I use for labelling my beer is to buy the little round stick-on sheets available at any stationary store. They fit perfectly on the bottle caps and allow me to identify the brew by number or name or both. They're cheap and they work. When I was new to brewing I used to make fancy labels with computer software and printer. I just don't make time for that anymore. What's inside the bottle is more important anyway.

Date: Fri, 17 Nov 89 19:40:56 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: Prodigy

Hello Rob, yes I am the Norm Hardy who tries to be active on Prodigy, but quite frankly, I am tired of wading through wine trying to find beer postings. I don't think there is much interest in homebrewing on Prodigy. This is my 3rd day on this bulletin board, and so far I like what I read. As I learn the ropes I'll be better able to send E-mail properly.

Date: Sun, 19 Nov 89 9:06:49 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: Re: First-timer wants help with light ginger-ale

) [suggestion to buy ginger-beer extract & add to light wort]

I would expect that you'd do as well or better to add grated ginger root to the end of your boil. Give it about 15 minutes, if my experience is any guide. Add cloves if you must; I don't think that the flavour would be enhanced much by them.

- --

...!bikini.cis.ufl.edu!ki4pv!tanner

or... [allegra attctc bpa gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #306, 11/20/89

Date: Mon, 20 Nov 89 08:06:37 PST
From: tcp@esl.ESL.COM (Tim Phillips)
Subject: Cranberry Beer

In an effort to brew something creative for the holiday season, I took one of Papazian's recipes that called for 10 lbs of sour cherries and substituted 6 lbs of cranberries. The yeast looked happy when I re-hydrated it, and since I had pre-chilled my bottled water I was able to get the wort, cranberries, and additional water to 68 degrees for pitching almost immediately (which I did). The problem is, the yeasties are not doing their thing. No activity.

Does anyone have any experience with cranberries? I suspect either a problem with pH (are cranberries too acidic--more so than sour cherries?), or a problem with the cranberries containing some kind of natural yeast inhibitor. Any suggestions? Everything still smells fine (!), but I need to get something going before the stray bacteria realize they have five gallons of wort all to themselves! Thanks!

-Tim Phillips

Date: 20 Nov 89 09:15:50 MST (Mon)
From: hplabs!gatech!raven!rcd (Dick Dunn)
Subject: contamination is relative

Talking about being surprised by the clip of someone pitching yeast with his bare hands...

Keep in mind that we aren't starting with sterile conditions anyway, and that the main idea is to give the yeast the upper hand in the wort. The bacteria on your hands is likely to be a small amount relative to a double-handful of yeast. That's a LOT of yeast; you can't really duplicate that relative amount of contact with the normal homebrewer-sized 12 g or 2x7 g package(s).

Also, the environment of a brewery is a lot different from the environment of your kitchen...the main microorganisms in the air will be different.

Date: Mon, 20 Nov 89 10:38:07 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: full boil

In Digest #306, ferguson writes:

>I brew 10 gallon batches all the time using extracts. You don't boil
>all the wort, just the extract and enough water to keep it soupy.

>Perhaps an all-grain brewer could do the same for large batches ---
>boil and chill a concentrated wort then dilute to desired sg in the
>fermenter.

I'm afraid you've missed one important issue in extract brewing and two for all-grain: utilization. Hop utilization is much higher for a full boil than for a partial. The same holds true for how much fermentable material you will get from your grain -- the lower the boil sg, the more fermentables you will extract.

Al.

Date: Mon, 20 Nov 89 09:50:35 PST

From: kron@Sun.COM (Kenneth Kron)

Subject: Priming timing problems ?

Background: When I prime I usually put 3/4 cups of sugar/5 gallons into some warm water and pour this directly into my fermenter. I then slosh it around some and let it sit for 20 min. then go ahead and bottle. And I have gotten very good results so far.

Problem: What I did this time (it was a rough day) was add *dry* sugar to the carboy and when I got done bottling, I noticed the quantity of sugar in the bottom of the carboy which led me to remember the step I left out. So I decided to leave the beer in the bottles and see what happened. Well what happened is, it's been a little over a week and I opened a bottle and while it had some carbonation it was pretty flat. So I don't know if should I uncap all the bottles run around and add sugar to them all or "relax and ..." (which I'm almost out of!!!) or what. I am going to save this beer (even though it was flat I could tell it had promise!) but I'm wondering what ideas the list has on this???

BTW I have a keg which will be free on Dec. 9.

Kenneth Kron

Date: Mon, 20 Nov 89 13:11:19 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Re: Belgian Beers

In HOMEBREW Digest #301, Joe asked:

"I tried a few Belgian beers recently (orval & bios)
The taste is quite different from most other beer. Looking through
CJOH I gathered that there is a special type of fermentation process...
... Is a special yeast used (of course)
and can it be cultured from the bottle?"

In HOMEBREW Digest #302, Al replied:

" ... Traditionally, Trappist Monks made Belgian Lambics and
used wild yeasts (which apparently also carried in lactobaccillus).
They didn't pitch yeast - they just left the fermentation vessels
open to the air and waited for something to float in and take hold.
I wouldn't recommend this procedure. "

And now, to add to the confusion, I'll toss in my \$0.02. It's my
understanding that Trappist Ales and Lambics are two distinct styles. The
open-air "pitching" method applies to lambics, and only seems to work in a
very small geographic area blessed with the right blend of breeze-borne wild
yeasts and bacteria. The Trappist ales are pitched using methods more like
what we're accustomed to, but with very different yeasts, resulting in the
intense spiciness most seem to either love or hate. Dave Miller in CHBoHB
gives a recipe for Trappist ale that is utterly unremarkable, except for its
recommendation of pitching with yeast cultured from a Chimay bottle. I haven't
tried this yet (give me a break! I'm not finished fooling around with stouts
& porters, then there's the IPA in the spring, and the barleywine, and ...),
but there's definitely enough sludge in the bottom of the average Chimay
bottle to make this a plausible suggestion, if the yeast hasn't died in
transit & storage. Experimenting with this could be very pleasant indeed ...

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= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 20 Nov 89 13:45:04 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: "Short" Fermentation?

In HOMEBREW Digest #306, Toufic Boubez asks:

"My batch has been fermenting for 6 days now, and was still active last night. Our heating broke down last night and the temperature in the apartment dove down to below 58 (the lowest reading my thermometer has). This went on through the night and this morning the fermentation was quiet. Should I bottle as planned this week-end, or wait for the temp. to go back up when we get our heat back and take specific gravity readings if the fermentation gets re-activated? Also, what effect will this have on the taste? Thanks."

My first batch was a tale of one panic attack after another, and I stampeded myself into many hasty (and regrettable) decisions, but still ended up with drinkable beer. One of these decisions was to bottle after less than a week in the fermenter, never above 60F and dipping below 40F each night, from the mistaken concern that autolysis was just around the corner. The recipe was for Brown Ale, and called for 3/4 cup corn sugar for priming (too much for this style), but there was probably enough unfermented sugar left in the beer to provide adequate carbonation without it! The taste was very sweet, but the bottles didn't explode.

The point! -----> Don't be in a hurry. If it's only been there 6 days, it could probably stand another week, unless your apartment is normally very warm indeed. It's a very resilient process. If you decide to wait, you might try "rousing" the yeast by rocking the fermenter back & forth (easiest and safest with a plastic carboy), which will sometimes restart fermentation. It's easy to be misled by the appearance of the ferment: recent postings in this digest have discussed bubbling long after the gravity stopped changing, and I've had the experience of racking beer I thought had stopped fermenting, only to find that it was still chugging along in the bottom 8 inches of the carboy. When in doubt, don't just do something; stand there!

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

Date: Mon, 20 Nov 89 13:24:42 PST

From: falk@Sun.COM (Ed Falk)

Subject: mead

I started my first batch of mead Saturday morning, my recipe is
4 lb Honey + water to make 1 gallon
juice of 4 oranges
2 tsp yeast nutrient
1 tsp pectin enzyme
wine yeast

Within hours, some horrible-looking matter had precipitated out of the wort; I assume that something reacted with the orange juice but I'm not sure. After about 24 hours, the precipitate had settled to the bottom of the jug and what's on top looks like I'd expected.

Does this sound normal, or have I made some horrible mistake?

-ed falk, sun microsystems

sun!falk

falk@corp.sun.com

Date: Mon, 20 Nov 89 16:37:08 EST
From: hisata!doug@gatech.edu
Subject: Re: Sanitation and water (follow-up)

I've received some excellent suggestions, both in this newsletter and via e-mail, regarding my sour, gushing beer. I had posted some rather ridiculous advice my friend Robert gave me regarding sanitation. Please remember three things: 1) Robert works in a microbiology lab where such procedures are routine; 2) I was desperate because I was tired of this repeated problem; 3) Robert is, um, more particular than most of us would be about most things.

Rergarding alternatives to dry package yeast: A pure culture is ideal. Liquid cultures sound like a good bet, but where do you get them? The "yeast" issue of "Zymurgy" indicates that, at 68 degrees, 90% of the yeast is dead in two week if sold in a foil pack, and 90% is dead in three months if stored in a plastic tube. Recommendations for reliable--and quick!-- sources? (I'd still like to try culturing my own yeast. I'd also like to grow my own barley and hops. :-) I'd also like to be independently wealthy so I wouldn't have to work for a living! :-))

The suggestion of an errant mold slipping into the equipment is an excellent one that I hadn't thought of. Indeed, here in the South, it was an awfully humid summer. We had mold growing on our books, boots, and even the painted front door. My sinuses ran heavily, even on a rainy day when all the pollen is scrubbed from the air, because mold spores were flying. So this is a very real possibility, and may explain why this has been a repeated problem for me. (And yes, I replaced my siphon hoses. I'll try ANYTHING to fix this problem.)

Thanks again to everyone for suggestions. And please pass on ideas for a better yeast culture!

Doug
UUCP: ...!gatech!hisata!doug

End of HOMEBREW Digest #307, 11/21/89

Date: Mon, 20 Nov 89 13:13:19 PST
From: sun!tc.fluke.COM!inc@hplabs.HP.COM (Gary Benson)
Subject: Spiced brews, yeast attenuation

Greetings, fellow homebrewers! It's been a while since I sent anything in, but I am still an avid reader, and was glad to see our numbers have swelled to 500! Thanks to everyone for keeping the HomeBrew Digest the high-quality mailing list it has always been. I have a few topics that I'd like to have kicked around, and then a comment or two on sanitization...

1. Spiced brews. Lots of people talk about making these for a "Christmas Ale", and usually the spices one hears mentioned are ginger, clove, and other such "aromatics". I categorize all the "pumpkin pie" spices as being in this category (my own categorization- I have never heard anyone else refer to these as a family), but somehow allspice, ginger, clove, cinnamon, cardamom seem related. Since I have tasted, brewed, or could imagine the results with these spicing adjuncts, I decided not to do my own that way. Instead, for my "Joulu Vauva Olut" (Finnish for "Christmas Baby Beer"), as an experiment, I made up a batch of my normal Baby Beer (a porter/stout style), but added a couple of cups of very strong coffee and two tablespoons of caraway seed to the boil, about the last 15 minutes.

Starting gravity was 1.050, and after a two-day languorous primary ferment and a downright somnolent week in the secondary, things seemed pretty much done, but the SG sat there at 1.025, higher than I have expected, but within the realm of reason, I guess, given that there were two cans of extract and an ounce and a half of glycerine. Besides being quite strong in flavor, this stuff tasted really nummy at bottling time. Seems to be carbonating nicely, so I can hardly wait for the holidays!

Can anyone tell me if caraway seeds have some sort of yeast downer that would account for the slow bubbling? I used re-hydrated Edme yeast, which is usually pretty vigorous for me (I ferment in the hot-water closet, 70 -75 degrees F) Also, are the SG's I mentioned reasonable for the ingredients listed?

2. Others here have mentioned higher-than-expected final gravities, and I keep remembering one poster who asked if he should just pitch some champagne yeast when he ran into that...has anyone ever done that? I used champagne yeast one time, and it was EXTREMELY hungry! It was the only yeast I used though -- I didn't want to get into two-yeast recipes, I have a hard enough time with two INGREDIENT recipes! Anyway, the champagne yeast seemed to eat everything in sight, and left a really dry (not sweet) final product. But is champagne yeast the answer to incomplete fermenting? When I called my supplier about this last batch, I was told, that that is just the normal "body", and that I should go ahead and bottle. While I do not agree that high alcohol is "what it is all about", still I wanted this batch to have some kick, but it looks like I'm going to have another great-tasting but low alcohol drink. Ideas?

3. On sanitation. Like most everybody else, I try for a middle ground a little short of absolute fanaticism...when I obtain new bottles, I soak

them in bleach water over night, then run them through the dishwasher at least twice with added bleach. Before bottling, I run them through the dishwasher again, adding about half a cup of bleach to the water after it fills. I leave them upside down until almost ready to fill them. I sanitize all my equipment by soaking 20 minutes in bleach solution (about a tablespoon per gallon), and rinse with hot water from the sink sprayer.

I have never even rinsed my bottle caps, so maybe I'm just lucky, but I've never had an infection yet. But it may be the short in-bottle time that's saved me, too. I bottle a couple of 7-ouncers for sampling at 1-week and 2-weeks to see how things are going, and they are usually going well enough that when the 1-month mark rolls around, I've already had the first six-pack. As someone else said, my beer doesn't stay around for the months and months it would take to drink at a bottle-per-week rate :-)

All the best to you, and don't forget during the upcoming holidays, to

Relax, don't worry, give thanks, and HAVE A HOMEBREW. Here's to you!

Gary Benson, inc@tc.fluke.COM

Date: Tue, 21 Nov 89 09:45:01 EST
From: bergman@m2c.org (Michael Bergman)
Subject: Re: Mead Worries

Falk writes:

I started my first batch of mead Saturday morning, my recipe is
4 lb Honey + water to make 1 gallon
juice of 4 oranges
2 tsp yeast nutrient
1 tsp pectin enzyme
wine yeast

Within hours, some horrible-looking matter had precipitated out of the wort; I assume that something reacted with the orange juice but I'm not sure. After about 24 hours, the precipitate had settled to the bottom of the jug and what's on top looks like I'd expected.

Does this sound normal, or have I made some horrible mistake?

I have no idea about the precipitate -- you don't say whether you simmered the mixture, or boiled it, or did nothing--"horrible" is insufficient description.

I frequently find that the mead must stratifies -- the honey doesn't really stay completely mixed with the water, so I get a clear, yellowish, slightly murky top 80% and a darker, brownish, not-so-clear-distinctly-murky bottom 20%. Usually most of the action is on the top, with a wine yeast, but there should be a fair amount of precipitate as time goes by.

What I am worried about (well, not worried (RDWHAHB)) is the juice of *4* oranges in *1* gallon of mead. Most of the recipes I am familiar with, for a straight mead, call for the juice of *1* orange or lemon for *5* gallons of mead. So I would say you were in the process of making a melomel (I think I have the term correct) which is to say, a wine based on a mixture of fruit juice and honey-water, rather than a mead. I don't know how much tolerance for acid the yeast has -- it may be too acidic, it may be fine. Personally, I've had fermented orange juice and I don't like it, but this shouldn't be *that* strong.

I suspect that the effect of the orange juice will be make you want to age it a little more before drinking it than otherwise. Please let us (or at least me) know how it comes out!

- --mike bergman

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Date: Tue, 21 Nov 89 11:06:14 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Priming timing problems ?

Kenneth Kron writes:

> Background: When I prime I usually put 3/4 cups of sugar/5 gallons into
> some warm water and pour this directly into my fermenter. I then slosh
> it around some and let it sit for 20 min. then go ahead and bottle. And
> I have gotten very good results so far.

I would suggest boiling the sugar in a little water to kill any nasties. I
just

add some water to a Pyrex measuring cup containing 3/4C sugar, then toss in
microwave until it boils. I then add this to the fermenter and let it hang out
while I clean my bottles, to let the sugar distribute itself.

> So I don't know if should I uncap all the bottles run around and add
> sugar to them all ...

Sounds like you're asking for contamination. I'd let it hang out.

Date: 21 Nov 89 08:50:05 PST (Tue)

From: florianb@tekred.cna.tek.com

Subject: yeast,cranberries

"Doug" sez:

Rergarding alternatives to dry package yeast: A pure culture is ideal. Liquid cultures sound like a good bet, but where do you get them? The "yeast" issue of "Zymurgy" indicates that, at 68 degrees, 90% of the yeast is dead in two week if sold in a foil pack, and 90% is dead in three months if stored in a plastic tube. Recommendations for reliable--and quick!-- sources? (I'd still like to try culturing my own yeast. I'd also like to grow my own barley and hops. :-) I'd also like to be independently"

The yeast stuff sounds like BS to me. I get Wyeast shipped from Steinbart's of Portland (takes 2-3 days to get to me by UPS). I haven't found any problems with it. They seal it in ice in a couple of bags. The ice is probably unnecessary. As for growing your own hops, well, I do it.

Then ed falk comments about mead making:

"Within hours, some horrible-looking matter had precipitated out of the wort; I assume that something reacted with the orange juice but I'm not sure. After about 24 hours, the precipitate had settled to the bottom of the jug and what's on top looks like I'd expected.

Does this sound normal, or have I made some horrible mistake?"

Did you skim the skum while boiling the honey, ed?

Then kenneth kron is worried about his priming:

:"Problem: What I did this time (it was a rough day) was add *dry* sugar to the carboy and when I got done bottling, I noticed the quantity of sugar in the bottom of the carboy which led me to remember the step I left out. So I decided to leave the beer in the bottles and see what"

One thing you could try wouldbe to pour all the bottles into a fermenter, add a cup of corn sugar, stir it up, and wait for it to ferment out. Then, bottle the beer as you normally would. The risks include contamination and oxidization. You could also wait for a month and just drink the beer a little flat.

Finally, Tim Phillips describes a nasty problem with cranberries, in that the fermentation hasn't started. I'd suggest pitching with some real zippy dry yeast such as Edme, Munton & Fison or even Red Star, if you are desperate. Be sure to hydrate the yeast first.

[Florian Bell]

Date: Tue, 21 Nov 89 10:54:08 PST

From: falk@Sun.COM (Ed Falk)

Subject: glass vs. plastic carboys

Glass carboys are expensive; is there any reason I can't use a plastic carboy (i.e. water bottle) instead? The people who sold me my glass carboy said you can't sterilize plastic, but they're in the business of selling glass so they're not unbiased.

It seems to me that a water jug that has never held anything but drinking water should be fairly clean and easy enough to soak in bleach solution.

Date: 21 November 1989 10:41:36 am
From: parcplace!pencin@Sun.COM (Russ Pencin)
Subject: Re: Yeast Starters and me...

Well, I can't stand it, I've finally got to post something! (please be kind)
RE:

>From: polstra!norm@hplabs.HP.COM (Norm Hardy)
>Lately, though, I have just been using liquid yeast, from WYeast. I am
forced
>to make a starter just to build up the amount of yeast. I would like to hear
>how other people are doing it.
>
>Thanks again to everyone for suggestions. And please pass on ideas for
>a better yeast culture!
>
>Doug
>UUCP: ...!gatech!hisata!doug

I started using WYeast about six months ago, and have tried several different approaches to getting a good fermentation going. When I started, I just followed the instructions on the package. This worked okay, but usually took 24 to 40 hours to get a great fermentation going. I now squash the pouch 3 days before I plan to brew, after two days of sitting near the back of the refrigerator (it's about 86 degrees almost constantly!) the pouch is about ready to burst. At this point I mix 2 cups of dry malt and one cup of corn sugar with 4 cups of water and boil for about 20 minutes in a quart "Cranapple" jar in my microwave. I then cool the mixture down to about 86 degrees and pour the contents of the pouch into the mixture and place a fermentation lock on top. In less than 12 hours the quart bottle of starter is frothing and carrying on nicely. At this point, I start my normal brewing process. Of the last six batches that I have followed this procedure, not one has failed to start a great fermentation in longer than 4 hours!!! Well that's my two sence werth!

Now a question that has me perplexed... Several of the posters to this forum talk about culturing yeast from commercial beers for what ever reason, and others have complained about the cost of WYeast. It seems to me that the average homebrewer has the greatest yeast farm in the world sitting in his own bottled brew! I plan to try my theory out on the next two batches, so I'll have more info at that point. I have a great steam beer with Lager yeast and a wonderful English Bitter with British Ale yeast, both are in the 4 to 5 month bottle age, and still taste crisp and clean. Has anyone else tried this?

Basically I plan to follow my starter procedure, except use the yeasties from a carefully poured bottle of my own beer...

Any comments welcome...
Russ

Date: Tue, 21 Nov 89 11:09:28 EST

From: hplabs!rutgers!dgbt.crc.dnd.ca!bnr-rsc!crick (Bill Crick)

Subject: Sanitation

The recent rash of articles on sterilization have prompted me to post some comments on my brewing experience.

Through the years, I have used various cleaning methods, starting with just plenty of hot tap water, through to boiling water, and sanitizing detergents, and chlorine bleach. I really haven't noticed a big difference I've never washed or boiled bottle caps!

I often pitch yeast the next morning. I do use a good healthy starter that has been started when I do the boil. This is especially true for ales that I want a high diacetyl content (Butterscotch flavor like Samuel Smith's)

To get this,

I boil all the water. This drives off the oxygen causing a low oxygen fermentation (I also strip the yeast out of the secondary with finings right away). Because I've boiled all the water, it takes 12 -24 hours to cool to a point where I can pitch. Beer is really resilient stuff! That's why it has been around so long!

I can't say I've ever had any contamination problems except for 3 - 4 bottles that gushed (out of about 6400) because the bottle had a bit of gick stuck in it because it slipped through QA in cleaning. Don't get carried away with sanitation, but look at what you do and try to develop a good "clean room discipline" in your actions. I'm not saying "the cleaner the better" is untrue, but temper this with common sense. There is a law of diminishing returns.

I've also noticed a lot of people that seem to be really paranoid about relaxing and letting the beer be. Don't be in a rush. I usually leave ales in secondary for 2 -6 weeks. Lager 4 - 24 weeks. I know "... Autolysis... bad...off flavors...not bubbling...started again..." I've never seen any of these problems! If you do have a bacteria problem, it will probably show up in long ferment or storage times. I try to wait at least 1 month in bottles. I also try to 'lose' a 6 pack of each beer I make for at least 8 months. I have kept some beers around for 3 years, and they are still getting better, although the rate of improvement tapers off after about a year. (except for Cherries in the Snow which is still improving after 4 years)

For labelling beers, I give ever recipe a name, and mark a two letter short form of the name on top of the caps with a marker. This is quick, and when there are 6 or 7 different beers in the fridge, short names are easier to remember than numbers, or anything else.

Note having only made about a hundred batches, everything I say may be wrong!

Bill Crick. brewius, ergo sum!

Date: Tue, 21 Nov 89 15:57 EST
From: <S_KOZA%UNHH.BITNET@mitvma.mit.edu>
Subject: Belgian Lambics?

Hi All,

I recently sampled a Cherry Lambic (It was heavenly even though there was a wood grub floating about in it) I would like to attempt to brew something of this nature and would appreciate any reports on personal attempts. Remember, unsuccessful research is as important as research that runs like a champ.

P.S. I would prefer my batch to come out sans grubby 8-)

Thanks,

Stephan M. Koza

Date: Tue, 21 Nov 89 21:59:44 EST
From: hisata!doug@gatech.edu
Subject: Re: Pitching problems

Kenneth Kron writes:

> Well what happened is, it's been a little over a week and I
> opened a bottle and while it had some carbonation it was pretty flat.
> So I don't know if should I uncap all the bottles run around and add
> sugar to them all or "relax and ..." (which I'm almost out of!!!) or
> what. I am going to save this beer (even though it was flat I could
> tell it had promise!) but I'm wondering what ideas the list has on this???

Depending on the temperature at which the beer has been stored, I would wait another week at least before doing anything. I've had beer take a couple of weeks to become fully carbonated.

If indeed you had a bunch of undissolved sugar sitting on the bottom of the carboy, then the last beer you siphoned may end up being VERY carbonated! Actually, as fine as corn sugar is, you might be surprised how much dissolved on its way down.

If, after you've let the beer sit a couple of weeks, it still isn't carbonated, you can try carefully adding about a 1/2 teaspoon of corn sugar to each bottle and then recapping. I've primed this way, using up to a teaspoon of sugar, but I don't recommend it for regular practice.

Good luck!

Doug

Date: Tue, 21 Nov 89 21:57:59 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Low-head sparging

Have any of you hop-heads out there heard of such a term? I was at a homebrewers meeting recently, complaining about the astringent, tannic taste that all my mashed beers seemed to have, and a fellow there recommended I try rigging up my lauter tun to reduce the weight of the water in the siphon. Let me try to describe (hold on tight):

I rigged up a hose from the spigot at the bottom of my outer bucket (I sparge with the small-hole bucket inside the plain bigger one approach). The hose runs about 3/4 of the way up the side of the bucket, where I installed a tee fitting. Off the tee, I put a very short length of hose extending up to the top of the bucket, sort of like a water standpipe. The other side (the "tee" side) I then use for my output. Thus the tee drains off *just below* the level of sparge water in the tun; the idea is supposed to be that you don't have the weight of the whole bucket of water on the grist. I don't know if the physics supports it, but I have now brewed two batches with this method, and they both taste much better than any of the ones I did before. I'm also getting a lot better extraction efficiency, and the sparge is going a lot quicker. But maybe it's all in my head :-)

Anyway, does anybody out there know what I'm talking about? Could it make a difference?

BTW, I am now using the yeast-handling methods espoused in the current issue of Zymurgy, and boy, what a difference in the activity level of my fermentations. Hope the brews are as exciting to drink as the carboys have been to watch.

End of HOMEBREW Digest #308, 11/22/89

Date: 22 Nov 89 09:37:12 EST (Wednesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: glass vs. plastic carboys

One of the problem with plastic carboys (and any other plastic fermentation vessel) is that it's easy to scratch. These scratches make great places for evil and nasty bacterias to hide from your sanitation methods. Glass is more difficult to scratch.

You also need to make sure that the plastic won't break down when exposed to alcohol, and leach some chemical into your brew. Plastic buckets that are intended to be used for fermentation are safe, but I don't know about plastic carboys.

/Don

Date: Wed, 22 Nov 89 09:42:32 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: extracting tannins

I believe the biggest factor governing tannin extraction during sparging is pH. As the pH goes up, more and more tannins go into solution and appear in the runnings. As the sparge water flows through the grains, less and less of the acidic mash remains and so if the sparge water pH is relatively high or a lot of sparge water is used, a point is reached where the pH of the runnings gets too high and tannins dissolve readily leading to astringent flavors.

This is one reason why some experts recommend that you stop sparging when the gravity of the runnings falls below a minimum (also of course because at such low gravity you'd need to get a whole lot of runnings for just a little more extract). More importantly from my experience, this is also why Miller recommends adjusting the sparge water to a pH of 5.7 as insurance against the pH of the runnings getting too high.

But how could a mechanical process like the liquid level maintenance gadget Brian describes affect this situation? By, as he said, boosting extraction efficiency. So less sparge water is used and the point of dilution where tannin extraction occurs is never reached.

Keep in mind that the level maintenance gadget that Brian described is a convenience (and a very nice one), but it is functionally equivalent to just manually maintaining the sparge water level near the top of the grain. In other words, if you are diligent about metering your sparge water you won't have a lot of "dry" grain weighing down and packing your filter bed and so you'll achieve the same effect.

- --Pete Soper

Date: Wed, 22 Nov 89 07:54:57 mst
From: Ted Manahan <hpldola!tedm@hplabs.HP.COM>
Subject: Dark Winter Ale Recipe

I've been reading the homebrew digest since the beginning, but before now I had never contributed. It's time to change that.

I usually prefer to make light ales. If I had the equipment (like a spare refrigerator) lagers would be my preferred style. Beck's is my holy grail. I'll probably try the wet towel method of cool fermenting this winter.

Despite my preference for light brews, I occasionally make a dark beer. I made one recently, and it is the best dark ale I've made to date. Here's the recipe:

Barrel Bottom Black Bitter

2/3 lb whole chocolate malt
1/3 lb whole crystal malt

6 lbs liquid Australian Dark Malt Extract
2 oz Oregon Perle hops

1.5 oz Cascade hops

Burton liquid ale yeast

I soaked the malt in a pot of hot (not boiling) water for an hour. At the same time, I boiled the Australian Dark with the Oregon Perle hops. After an hour, I added the Cascade hops and turned off the heat. After letting this sit for about 1/2 hour, I strained everything into my primary and added cold water to bring it to 5 gallons. The wort was still too hot, so I pitched the yeast the next morning. I used a single stage fermentation.

Note that I never boiled the liquid that the malt soaked in. Does anyone know what effect this may have on the finished brew? Barrel Bottom Black Bitter is very dark, rich and bitter, with a full head of tan foam. It could pass as a stout. The only bad part of this is that my 5 gallons is almost gone, in less than two months.

I got all my ingredients from William's Brewing. They sell two types of dark malt extract; English dark and Australian dark. The Australian is the "darker" of the two.

The yeast was my first try at using a "Yeast Bank". I froze yeast from a previous batch (my "Sort of Santa Fe Ale"), and reused it. This worked very well. I tried the same thing with some lager yeast, and it didn't come to life after being thawed. I'll keep experimenting with this method, as I don't like to spend \$3.50 on yeast for every batch.

Ted Manahan
tedm@hpldola.hp.com

Date: Wed, 22 Nov 89 09:44 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: RE: Glass vs Plastic Carboys

Ed Falk comments on glass vs. plastic carboys:

> Glass carboys are expensive; is there any reason I can't use a plastic
> carboy (i.e. water bottle) instead? The people who sold me my glass
> carboy said you can't sterilize plastic, but they're in the business of
> selling glass so they're not unbiased.

I don't think sterilizing plastic is a big problem; I'm sure the water companies find a way to sterilize/sanitize the plastic carboys before filling them with their water. I would just fill the carboy with bleach water and wait overnight.

Another issue is the plastic itself. There was some discussion on this a year or so ago, but plastic carboys MAY leach solvents when filled with acidic or alcoholic fluids. The plastic carboys here at work clearly say "Not to be filled with any other liquids. For water use only." They claim to be "NSF Approved", whatever that means.

Beer is quite different from bottled water - the acidity of beer may cause solvents to be released into the beer. I'm not sure if the plasticizers are a real problem or not. I buy the glass carboys and don't worry. Glass is inert.

Date: Wed, 22 Nov 89 08:25:22 PST
From: dsbaer@EBay.Sun.COM (David Baer)
Subject: yeast culturing

Russ:

>>It seems to me that the average homebrewer has the greatest
>>yeast farm in the world sitting in his own bottled brew!

Not only do you have yeast in your own bottles of homebrew, but there are several different commercial beers that have active yeast. Sierra Nevada Pale Ale comes to life everytime. Coopers REAL Ale, Duvel, Chimay, most of the unfiltered micro breweries beers all sport very high quality yeast. Miller says that Spaten Hefe-Weisse also has a very stable yeast that can be resuscitated (sp?).

If you use the procedure you outlined and poured the last inch of a sedimented beer into the wort instead of the Wyeast pouch, you should get the exact same results as the Wyeast. It may take a few days because the yeast is dormant, but in the end, you get similar quality yeast for the price of a beer that you get to drink.

My only question is what is the starting gravity for your starter wort? 2 cups dry malt and 1 cup corn sugar per quart of water sounds pretty syrupy. This would be the equivalent of making a 5 gallon batch with 20 cups (5 pounds?) of corn sugar and 40 cups (10 lbs?) dry malt. I am under the impression that the closer the starter is to the actual wort the yeast will be fermenting the better. I have even heard that to avoid "culture shock" the starter should be a low OG (25% less than the wort). Any comments?

Dave Baer
Sun Microsystems
dsbaer@vienna

Date: Wed, 22 Nov 89 09:24:31 -0800

From: kipps@etoile.ICS.UCI.EDU

Subject: Re: glass vs. plastic carboys

I started brewing just this summer and went to the local brew shop to get setup. At the time, they had lots of glass water bottles and food-grade buckets. I asked about plastic water bottles and was told that the plastic wasn't food-grade and would leave on off taste to the beer. I ended up buying a 5 gallon glass carboy for \$9.

Now that I'm familiar with mail order brew shops I don't visit the local place much--prices are too high. However, I went there with friend not long ago and guess what. This guy was all out of glass carboys and was trying to talk some first-time homebrewer into plastic water bottles!

Anyway, to answer your question, my guess is that a plastic water bottle will work ok. They won't take the same size rubber stopper, though. The brew shop owner had this cap that fit over the mouth of the bottle. I've seen this cap advertized in catalogues, so look around.

Now, about glass vs. plastic: I'm a bit of a snob; I prefer glass. About the expense: I've discovered a good spot for homebrew equipment at great prices. Several of the local community colleges hold weekend swap meets. I once found a guy selling 6-1/2 gallon glass carboys in foam cases for \$5, and another selling a case of 20 Grolsch (sp?) bottles for \$5. There's always several people selling 5 gallon carboys (also for \$5). Cappers, boiling pots, kegs, and grist mills show up sometimes, as well.

-Jim Kipps

Date: Wed Nov 22 10:05:40 1989

From: microsoft!neils@beaver.cs.washington.edu

Subject: Does anyone have a machine-readable recipe index?

It's getting too hard to thumb through Zymurgy and brewing texts when I want to find a recipe. Before I start making my own recipe index, does anyone have one?

thanks

neil smith

Date: Wed, 22 Nov 89 11:06:49 PST

From: falk@Sun.COM (Ed Falk)

Subject: Re: Spiced brews

>

> 1. Spiced brews...

>

> Starting gravity was 1.050, and after a two-day languorous primary ferment
> and a downright somnolent week in the secondary, things seemed pretty much
> done, but the SG sat there at 1.025, higher than I have expected, but within
> the realm of reason, I guess, given that there were two cans of extract and
> and ounce and a half of glycerine. Besides being quite strong in flavor,
> this stuff tasted really nummy at bottling time. Seems to be carbonating
> nicely, so I can hardly wait for the holidays!

That's **exactly** what happened with us. Starting SG was 1.040 and finishing was 1.020. I think either (a) the spices make a hostile environment for the yeast, or (b) the spices dissolved in the wort raised the SG. I hope it's (b), but I think it's (a) given all the malt extract that went in. I'm glad yours tasted good, ours hasn't been bottled yet.

p.s. whatever the precipitate from the mead was, it settled out and fermentation is going fine. I'll rack in a few days.

Date: Wed, 22 Nov 89 7:04:27 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: yeast starters and me...

) greatest yeast farm in the world, sitting in his own bottled brew!

Well, yes, it's true. Easier: if you do a 2-stage ferment, there will be sludge on the bottom of the carboy. That sludge is nearly pure yeast. After you rack the beer off to be bottled, save that sludge.

I am fond of the dog-bolter yeast, and re-use it this way. Works fine, and a spoon-full of it in some sterile wort gives me a great starter. In about the time it takes to brew a new batch, the stuff is going vigorously. Pitch it when the new batch is ready; my lag time is measured in minutes.

The sludge at the bottom of primary ferment contains lots of yeast, but also everything else that might have settled out of beer. You may not want to put that back into your new beer.

--

...!bikini.cis.ufl.edu!ki4pv!tanner
or... [allegro attctc bpa gatech!uflorida uunet!cdin-1]!ki4pv!tanner

End of HOMEBREW Digest #309, 11/23/89

Date: Fri, 24 Nov 89 09:48:49 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Re: yeast culturing

In HBD #309, dsbaer@EBay.Sun.COM (David Baer) wonders:
> My only question is what is the starting gravity for your starter wort?

The Fall 1987 issue of Zymurgy had a special section on yeast, with lots of information about this sort of thing. In an article on yeast culturing, Gary Bauer recommended using "half-strength wort" (SG around 1.025) as a starter. Other articles I've seen also recommend using a starter medium that is less than full strength.

For starting my Wyeast, I always use 2.5 to 3 oz. of dry light malt extract in 1 quart of water. I add one hop flower (for reasons probably based on superstition) and boil for 10 minutes. Then I put the lid on the pan, remove it from the heat, and let it cool for 30 minutes. At that point, it can be transferred to a small glass bottle and capped with a fermentation lock. I set the bottle in a sinkful of cold water until it has cooled to pitching temperature, then I pour in the Wyeast.

I normally make the starter on Thursday, and then I use it on Saturday or Sunday. It works great every time.

One great thing about using a starter with Wyeast is that it protects you from the uncertainty of how long it's going to take that foil pouch to puff up.

- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Sat, 25 Nov 89 12:22:30 EST
From: capnal@aqua.who.edu (Alan Duester)
Subject: labels for bottles

On the subject of labels:

I've been doing a good bit of research on the subject. I had originally thought of doing a Zymurgy article on labels. John Polstra suggested Avery removable labels (type S-3232, 2" X 2"). I can't find this number in my listings, so a potential warning might be in order: If these labels are not specifically designed for high temperature use in either xerographic copiers or laser printers, DON'T use them in a laser printer - you could ruin it!

The Avery number I have here for 2.75" square laser labels for 3-1/2" disks is 5196. However, there is a better product, though more expensive.

Williams & Macias produces Laser Labels for disks that are removeable, and have a glossier, burnished surface. They are more resistant to liquids, removable even after you get them wet (if you let them dry), and the plastic "ink" of xerography is not affected by bleach, even though the label will get yellowed, allowing multiple uses. They also have less of a dimensional change due to wetting, reducing the wrinkling most labels experience. The labels come 6 per 8.5" x 11" page, so you can design out to the borders of the labels. Laser printers that are dirty or full of paper dust will have real problems aligning the label sheets, though.

Williams & Macias, PO Box 19206, Spokane, WA 99219, (800) 752-4400. I order them from MacConnection for overnight delivery. (800) 622-5472. They cost \$20-22 for a pack of 216 labels (36 pages), as I recall.

I tend to make mini Christmas cards on them, and give my Restorative Stout out with customized labels as a gift (to those select friends who appreciate homebrewed stout).

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=====  
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal  
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu  
Woods Hole, MA 02543 # GENIE: A.DUESTER  
(508) 548-1400 x2474  
(508) 457-2000 auto-receptionist for touch tone phones  
=====
```

Date: Mon, 27 Nov 89 8:15:48 PST
From: Marty Albini <martya@hpsdl39>
Subject: viruses in beer?

It was a busy weekend at the Lazy Eight Ranch, but somehow some brewing got done. Unfortunately, one reason it was busy was the flu (a brief, but poignant example of the style; aggressive start, poor finish...virtually no aftertaste. Not recommended).

What I'm wondering is: will this beer harbor viruses? Will I have to drink the whole batch myself, or can I share the beer without sharing the bug?

Please, let's limit this discussion to QUALIFIED responses.

- - -

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."

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US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: Mon, 27 Nov 89 09:02:22 PST
From: CASEY%MIT.MFENET@CCC.NMFECC.GOV
Subject: ginger-ale, berries, and other weirdness

About 50% of my brewing has involved experimenting with weird flavored batches. Generally I find that the beer-flavor is pretty robust, and that minor additions are much more tolerable than you would think.

Ginger-Ale:

Strata Rose was asking about a ginger-ale recipe. This is one of my standards, as my wife isn't a real beer drinker and this keeps her happy. I think it is about halfway between beer and soda pop. I don't have the recipe in front of me, but embellishment is the key anyhow. For 5 gal, I start from about 4 lbs of light extract (usually one can of M&F plus as much spray malt as I have left over in a bag) and about one lb of honey. I also use .5 lb of crystal malt steeped while bringing the water to a boil. Go light on the hops-- about 1.5 oz Saaz boiling and .5 oz Saaz finishing. Sometimes I toss in about 1 tsp gypsum since the water is pretty soft (bottled stuff, our tap water is rancid). At the same time as the finishing hops is thrown in (end of boil, 10 min steep), I add 2-3 tbsps grated fresh ginger, and 1-2 tsp powdered cinammon. I usually ferment this with Whitbread dried yeast (for historical reasons). This is a pretty quickly maturing beer. It is drinkable in about two weeks after bottling, but still pretty harsh. Don't be discouraged if the ginger taste is too strong. After one month it really smooths out. It might be great after two, but I never have any left. (Strata - Your address looks like you are at MIT. So am I. Call me at 253-0885 - if I have any of the last batch of this stuff, I'll let you try one before you brew.)

Rasberries vs. Cranberries:

Tim Phillips was interested in cherry brew bastardized to cranberries. This sounded very familiar - I did the same thing with raspberries awhile back. I used about 6 lbs of light extract in a lightly hopped ale, then steeped 4-5 lbs of frozen raspberries after the boil. I threw the whole mess into the fermenter and used a liquid culture (Brewers Gold English?). It had no problem fermenting. I gave it a long secondary fermentation also, after siphoning off the trub and spent berries. Pretty weird tasting stuff - I'm not sure I'd repeat it (perhaps with half the berries). The raspberries have a strong sharp (acid?) taste that competes with the hops bitter, overwhelms it actually. It is getting gradually smoother after 3-4 months. Everybody who tries it loves it, but nobody asks for a second bottle. I would really hesitate to try this with cranberries. They have an even sharper taste, and I believe are much more acidic.

Christmas Brew:

For Christmas this year, I started with a seven gallon batch resembling Papazians Cherry Stout recipe. I had to use a big (and expensive) can of sour cherries for cherry wine, as fresh had long ago disappeared. After primary fermentation, I thought it was perfect for true stout drinkers, but too bitter for novices. Since I was planning on giving most away, I started three gallons of lightly hopped stout, then couldn't resist adding cinammon and peel from about 4 oranges. When it finished, and the original seven gallons were well through the secondary fermentation, I mixed and bottled. After 3-4 weeks I just tasted it, and it is remarkably good.

Date: 27 November 1989 11:03:05 am
From: parcplace!pencin@Sun.COM (Russ Pencin)
Subject: Re: HBD #309 RE: culture shock

> I have even heard that to avoid "culture shock" the starter should
> be a low OG (25% less than the wort). Any comments?

David:

Funny thing I never even thought to check the SG! The mixture doesn't seem particularly thick, and the activity from the packaged yeast is visible in about 2 hours when added. The particular combination was arrived at empirically from about 12 batches done this way, the last 5 have used these exact proportions. The corn sugar seems to give yeast a nice starting kick, and the heavy malt seems to produce extremely active fermentation in the starter bottle. This all results in a starter that "can't wait to get at the real stuff".

Russ

End of HOMEBREW Digest #311, 11/28/89

Date: Tue, 28 Nov 89 10:21:18 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: viruses in beer?

Mary Albini writes:
"will this beer harbor viruses?"

Beer is generally a very poor carrier of diseases. In "Malting and Brewing Science" by Hough, Briggs, Stevens, and Young, there is a chapter on Microbiological Contamination (Chapter 21). To quote from this chapter, "Pathogenic micro-organisms fail to grow in beer, or even survive for extended periods." The book goes on to say that there is only a narrow range of microorganisms that can survive a short time in beer, among these yeasts, a few bacteria that produce those nasty off-flavors, and some molds.

Viruses can only replicate in certain types of single cells, and its highly improbable that any virus can grow in a beer. If you're reeally worried about it though, let the batch age a little longer and let the alcohol kill off whatever might be lingering.

RDWHAHB

- --Mark Stevens
STScI, Baltimore, Maryland
stevens@ra.stsci.edu

Date: Tue, 28 Nov 89 09:42:43 MST

From: rdg@hpfcmi

Subject: Virus Beer

Full-Name: Rob Gardner

> From: Marty Albin <martya@hpsdl39>

> What I'm wondering is: will this beer harbor viruses? Will I
> have to drink the whole batch myself, or can I share the beer without
> sharing the bug?

No known pathogens can survive in a beer-strength alcohol environment.

> Please, let's limit this discussion to QUALIFIED responses.

I'll qualify that by saying that I read it someplace ;-)

Rob

Date: 28 November 1989 0900-PST (Tuesday)
From: thode@nprdc.navy.mil (Walt Thode)
Subject: List of brewpubs

I promised some time ago to compile a list of brewpubs if others would send me data on them. I apologize for taking as long as I have, but I've finally gotten the list in some kind of order.

I cannot vouch for the accuracy of very much of the information contained herein; in fact, there are likely some microbreweries and non-brewpub bars listed as well as straight brewpubs. In addition, one of the sources appeared to have been scanned in, with numerous instances of dropped or altered characters. Use the list with caution.

If you have corrections or additions, send them directly to me at thode@nprdc.navy.mil, since I am going to be forced to stop subscribing to the homebrew digest.

The following individuals (and probably others I have lost the references to) provided information that appears in the list. The commentaries sprinkled throughout the list are theirs:

Steve Cook <cook%arkle.decnnet@cheme.tn.cornell.edu>,
Jackie Brown (bitnet: brown@msukbs)
Jim Boughton (boughton@rd1632.dayton.ncr.com)
owen_d_beckley@att.com
pms@Sun.COM (Patrick Stirling)
noah@june.cs.washington.edu (Rick Noah Zucker)
Paul W. Placeway <pplaceway@BBN.COM>
John R. Mellby (jmellby@ngst11.ti.com)
John DeCarlo (jdecarlo%mdf@mitre.org)
Spencer (spencer@eecs.umich.edu)
Roy Mengot (panzer@flop2.csc.ti.com)
Mark Stroup (ms56+@andrew.cmu.edu)
Tim Weil (Tim.Weil@f419.n109.z1.FIDONET.ORG)

Here's the list...

USA

Alaska -- Douglas:

Chinook Alaskan Brewing and Bottling Co. - 1407 5th St.

California -- Arcata:

Humboldt - 856 10th Street, Arcata.

California -- Berkeley:

Triple Rock - Shattuck near University, Berkeley. "This is one of the best around. Several excellent beers; they also usually have a specialty brew available. The selection varies, but they always have at least an amber and a dark. Recommended!"

Golden Gate Brewery - Near the waterfront. "Very big place with progressively designed interior. Beer is good, but not very hearty. Pub Atmosphere."

Thousand Oaks Brewing Co. - 444 Vassar Ave. Capacity: 387 barrels.
Thousand Oaks Lager, Golden Gate Mat Liqueur, Golden Bear Dark Mat
Liquor, Cable Car Classic Lager.
Bison - 2598 Telegraph.

California -- Boonville:

Buckhorn Saloon/Anderson Valley Brewing Co. - on Highway 126 between
Hopland and Ft. Bragg, not far from Hopland). "I've only had their
beer bottled (26 oz. bottles). The pub looked nice but I didn't have
time for a beer. The beer is very good; they make a Porter, an Amber,
a light beer, and a wheat beer which I haven't tried. The others are
all excellent, especially the porter - dark and smooth, almost creamy,
yum yum! Their beer is available all over the Bay Area in bottles.
I highly recommend it."

California -- Calistoga:

Calistoga Inn - 1250 Lincoln Avenue, Calistoga.

California -- Chatsworth:

Angeles Brewing Co. - 10009 Canoga Ave.

California -- Chico:

Sherwood - 319 Main Street, Chico.
The Saxton Brewery - 11088 Midway. Capacity: 100 barrels. DuBru Ale,
Ivanhoe Ale, Lion Hearted Ale (Seasonal) Excalibur Stout.
Sierra Nevada - Well-known microbrewery in Calif., brewpub open late '89.

California -- Davis:

Back Alley - 139 G Street, Davis.

California -- Emeryville:

The Emeryville Brew Co. - The Bay Area's newest brewpub.
Emery Pub - 5800 Shellmound (is this the same place as the prior reference?)

California -- Emile (?):

Golden Pacific Brewing - 5515 Doyle St.

California -- Eureka:

Lost Coast - 617 4th Street, opening late '89.

California -- Fort Bragg:

North Coast - 444 North Main Street.

California -- Fremont:

Brewpub on the Green - 3350 Stevenson Blvd.

California -- Fresno:

Butterfield - 777 East Olive.

California -- Hayward:

Buffalo Bill's - B Street & 2nd street. Own beer plus Sierra Nevada
and others on tap Darts, pub food.

California -- Hollister:

San Andreas Brewing - at 737 San Benito St in Hollister, about 45 minutes
east of Monterey. "Their Earthquake Pale Ale had no head to speak of
but combined some nice malt and very hoppy bouquet. The Seismic ale

was very fruity and harked back to some of the Lambics. It was made using some wild NY yeasts. The earthquake porter had its taste softened a touch by the coffee and chocolate complexities brought to the roasted malts. The Kit Fox Amber had a fruity aroma, medium body, no head but was a nice hop and malt blend. Now, the Cherry Ale was a definite throwback to the Belgian styles with serious cherry in the bouquet and the taste but was an interesting addition to the four other offerings." (Not hurt seriously by quake damage, despite being near its epicenter.)

California -- Hollywood:

Gorky's II - 1716 North Cahuenga Blvd.

California -- Hopland:

Mendocino Brewery - "A very nice pub with good home brewed beer. Their beer is superb, especially draft Red Tail Ale. The original California Brew Pub. Peregrine Ale and Eye of the Hawk (seasonal) are excellent. Live music, indoor and outdoor (in a hops garden) seating and good food."

California - Larkspur:

The Marin Brew Co. - Larkspur Landing. "Very good! One of the best around. Large place, good pub food. The amber and porter are both excellent, the wheat beer was good but too light for my taste. Recommended."

California - Lebec:

Grapevine - 658 Lebec Road.

California -- Los Angeles:

John Bull Pub - 958 South Fair Oaks Ave.

(Fair Oaks south from 210, or turn left off the end of the Pasadena fwy 2 blocks to Fair Oaks right).

Gerky's Russian - 536 East 8.

Los Angeles - 1845 South Bundy in West LA (opening '89).

California -- Mammoth Lakes:

Mammoth Lakes - 170 Mountain Blvd.

California -- Modesto:

Stanislaus Brewing Co., Inc. - 3454 Shoemaker Ave. Capacity: 5,200 barrels. St. Stan's Altbier (Amber and Dark).

California -- Monterey:

Monterey Brewing - at 638 Wave St in the Cannery Row district of Monterey.

"It is a small stand-alone building and a night time rock and roll bar.

It featured a pale ale that was very hoppy. Their Amber was a wonderful brew of roasted and had a hint of caramel flavor.

Their porter was nearly opaque and the malt flavor practically separated in your mouth for easy evaluation. Wonderful!" (Not damaged by recent earthquake.)

California -- Mountain View:

Tied House - Villa St. "Yuppie to the core, too much so for my taste.

First time I went the beer was mediocre, since then it's been much better. They have a light, amber and dark all the time, and one or 2 specialty brews that vary. The light's too light for me, and the amber is pretty light too. The dark is what I would call an amber; both the

amber and dark are OK, but unmemorable."

California -- Napa:

Willetts - 902 Main Street.

California -- Nevada City:

Nevada City Brewing Co. - 75 Bost St.

California -- Oakland:

Pacific Coast - 906 Washington Street.

California -- Palo Alto:

Lancashire Tavern -

Gordon Biersch brew pub - California St (south of University a few blocks).

"It's a restaurant rather than a pub. They have a Maerzen and an Oktoberfest (not really, it's too light to be called that) both of which I liked. Pretty good food. Overall nothing special. 3 to 5 varieties of homebrew, depends on day & season."

California -- Pasadena:

Crown City - 300 South Raymond.

California -- Sacramento:

Hogshead Brewing Co. - 114 J Street.

Rubicon Brewing Co. - 2004 Capitol Avenue.

California -- San Diego:

Old Columbia - in downtown San Diego. "The first brewpub in San Diego.

It has taken the path to long-term success (I suppose) by catering to the yuppie crowd, and their market research must have worked, because the place is always crowded. The beer isn't bad, but it's a little lacking in character. A glass wall separates the dining area and brewery, where the tanks and other equipment are visible."

Mission Brewery - scheduled to open Feb. '90. "The brewmaster went through a previous incarnation in a back-alley place in Fallbrook (50 mi. north). I liked his beer there better than Old Columbia's; it had a better flavor and a bit more hops bitterness. He's currently making beer to sell in 3-4 restaurants around town. The on-site place is part of a renovation of an old (70 years ago) brewery building near Pacific Highway and Washington St. into a brewery/office/shop complex."

California -- San Francisco:

San Francisco Brewing Co. - Columbus Ave (near Broadway).

"Not bad. Nicely decorated and a good atmosphere. Not too Yuppie! The beer's pretty good but not as good as Triple Rock. They've only once had an amber, usually it's 2 lager's and a porter. The porter's pretty good."

Sea Cliff Cafe - 1801 Clement.

California -- San Jose:

Winchester Brewing Company - "They have three brews, a pale ale, an amber ale, and a stout. For \$2.50, you can get a "sampler", a small glass of each ale. Operated by a Chinese family so food is Chinese influenced. Their beers are not hearty--rather thin, but their Pale Ale is the hoppiest beer around. Their "Porter" is so thin that light can shine through it."

Biere Brasserie - 33 East San Fernando St. Capacity: 1,000 barrels.

California -- San Luis Obispo:

SLO Brewing - 1119 Garden Street.

California -- Santa Cruz:

Front Street Pub (Santa Cruz Brewing) - at 516 Front Street in Santa Cruz.

"It a nice western pub atmosphere, good bar food and Lighthouse Lager. Although it was slightly cloudy and the slightest yeast and dyacitil in the taste, I rated it a 40. The Lighthouse Amber had a perfect copper color and loses a point on body but has terrific drinkability. Their Pacific Porter was a sterling application of roasted malt. They had bottles to go." (Out of action temporarily after recent earthquake.)

Sea Bright Brewing Company - at 519 Sea Bright. This was a more modern type of a well lit bar and seemed to cater to a young crowd. I tried their sampler which included Pelican Ale, a hoppy ale with a rocky head and wonderful aftertaste. The Sea Bright Amber was unfiltered and therefore a touch cloudy and yeasty but while the hops dominated the aroma, the taste was more balanced. Their Batman's Best Bitter was crystal clear, a bit weak on body but the final rating was identical to the Amber. They also had Kangaroo Pale Ale which contains only 1.5% alcohol. It was maltier, sweet, had a slight green apple smell and taste and wasn't a great beer." (Survived recent earthquake without major damage.)

California -- Santa Monica:

City of Angels Pub/Brewery - opened in Jan. Brewing and serving Heavenly Gold, Angel Amber, City Light, and one seasonal beer.

California -- Santa Rosa:

Kelmer's Brew House - Ale, lager, stout, and sometimes porter, all good.

"This is very new place, refectory tables and darts are the atmosphere."

California -- Truckee:

Pizza Junction - 11401 Donner Pass Road.

California -- Walnut Creek:

Devil's Mountain Brewery - on N Main St. "The Devil Mountain is a 'classier' place without being snobbish and brews 6 beers at the moment. I recommend their Hexenbock Lager as perhaps one of the best lagers I have tasted, I'm not a real lager fan though. I suspect it is one of those love/hate brews as it does have an unusual taste."

California -- Woodland:

Dead Cat Alley - 666 Dead Cat Alley.

Colorado -- Boulder:

Boulder Brewing Co. - 1880 Wilderness Place?

Colorado -- Denver:

The Wynkoop Brewery - The first brew-pub in the Denver area

Colorado -- Vail:

Alpenstube - ?

Hawaii -- Wailuku:

Pacific Brewing Co. - P.O. Box 1137.

Idaho -- Caldwell:

Snake River Brewing Co. - Route 5, Box 30A.

Illinois -- Chicago:

Berghoff (restaurant and bar), 17 W. Adams - "has their own beer (brewed for them, but they are building their own brewery); good Oktoberfests. River North Brewery/Sieben Brewing Co. - the first brewpub in Chicago. Goose Island Brewery - 1800 N Clyborn (just n. of North Ave. at the corner of Willow, Sheffield, and Clyborn). "Monday nights are Lager Nights and Tuesdays are Ale Nights. The special prices are \$1.50 a pint. Usually everything is \$3.00. In addition to their regular Ale and Lager, they also have a regular Pils and two or three specialty brews that change with the seasons."

Tap and Growler - 901 W. Jackson. "This place has some good beer, but wasn't very consistent. The food was the best of the three. They also sell other brands of bottled beer."

Weinkeller - corner of Roosevelt Rd. and Ridgland Ave. in Berwyn.

"Over 500 different beers; recently they started brewing their own."

Iowa -- Amana:

Millstream Brewing Co. - P.O. Box 283.

Kansas -- Lawrence:

The Free State Brewery - In the 600 block of Massachusetts St. "The owner has been interested in beer and brewing for some time, and spent the last couple of years putting this together. Before he could do anything, he had to get Kansas laws changed! Kansas passed prohibition in the 1880s, and the breweries then in existence closed. This is the first one to open since. They make three beers: a Kolsch (a light beer for American tastes), an Ale (which is really *wonderful*), and a bock. They'll change seasonally. They also have great food and a pleasant atmosphere."

Kentucky -- ? (Northern Kentucky):

Oldenberg Brewery - Microbrewery

Louisiana -- Abita Springs:

Abita Brewing Co - P.O. Box 762.

Maryland -- Baltimore:

Sisson's Restaurant - "on East Cross Street, a few blocks from the Inner Harbor, has become the first brewpub in Maryland. Sisson's is serving golden and ambers, along with its existing list of about 60 specialty beers and a menu that features Cajun and Creole dishes and fresh seafood."

Baltimore Brewing Company - scheduled to open on Albemarle Street. "This establishment, to be owned and operated by members of Europe's Grolsch brewing family, will be a German-style restaurant and serve a lager beer."

Maryland -- Glen Burnie:

The British Brewing Co. - 6759 Baymeadow Dr.

Massachusetts -- Boston/Cambridge:

Commonwealth Brewing Company - 85 Merrimac Street; five house brewed beers (not bottled?) "I had some of their Boston Best Burton Bitter, which was drinkable, but not much more. A fair sense of the hops,

moderately bitter, but no real finish, no nose. Very cloudy, too.
After that I ordered a pint of the amber ale, which had been very good the
last time I had been there. This was a real disaster - almost as dark as

a

porter, but completely bland in taste. Bud in a can has more taste than
this stuff. Overall, a major disappointment. I'll be in no rush to
return."

Cambridge Brewing Company - on Hampshire St just outside of Kendal Square

(Note - this was written by a part-time bartender there) "The beer is
much better than it was when we first opened. Tending bar I now hear
much more of 'this is really good' than 'this is interesting'."

Jacob Wirth's - 31 Stuart and Eliot?

Wursthaus - at Harvard Square

Michigan -- Kalamazoo:

(No name available) - "You can usually get something from there on tap
at the Del Rio (on Washington and Ashley), and various other bars may
have it in bottles. Some names you may see: Bell's Beer, Great Lakes
Amber Ale, Third Coast Beer. He makes a couple of stouts (one is
called Expedition Stout, and there is a cherry stout), a Porter, some
more Ales (one is called Brown Ale or something like that) ... I know
that Partners in Wine at Kerrytown (between north 4th and 5th at
Kingsley) has them, probably the Village Corner (South University at
Forest) does too."

Minnesota -- Minnetonka:

Sherlock's Home Brewery - 1000 Red Circle Drive. "Opened early summer,
'89. Stag's Head Stout, Piper's Pride (Scottish Ale), Bishop's Bitter,
Palace Porter, Star of India (IPA), Gold Crown Lager, Queen Anne Light."

Minnesota -- St. Paul:

Summit Brewing Co. 1,514 barrels. "After installing a bottling line and
doubling production, Summit has not been able to keep up with demand.
The packaging for Great Northern Porter, a gold medal winner at GABF,
is completed, the company reports."

Montana -- Helena:

Montana Beverage Ltd. - 1439 Harris Street.

Nevada -- Virginia City:

Union Brewery - ?

New Jersey -- Vernon:

Vernon Valley Brewery - 1,500 barrels. "Vernon Valley introduced two
brands in 1987, Old World Classic Dark and Old World Classic Winter
Bock, packaged in liter bottles. The brewery is also experimenting
with formulations for a light beer and a double bock."

New York -- Albany:

The Newman Brewing Co., Inc. -

New York -- Buffalo:

Buffalo Brewpub - "This is a local pub in Williamsville (a Buffalo suburb)
selling a lot of imported beer and producing their own beer and ale to
sell
on the premises. They produce a dark Amber Ale, and a young Hardy Lager.
Supposedly they also offer good pub food."

New York -- Ithaca:

The Chapterhouse - "located on Stewart Avenue at the foot of Cornell University opened in the spring of 1989 and has been brewing 3-4 beers regularly, as well as making the extracts for very good root beers and ginger ales. On any given night, there are usually three or four beers very generally described as going from light to dark. The light is usually a superior reproduction of American Industrial "Lite", while the darker and richer beers, usually a bitter and a stout, seem well rounded and flavorful. A drawback seems to be the small size of the operation. There is little capacity to let the beer age and mellow, and we have noticed that the stout in particular is often poured 'ahead of its time', leading to a very harsh pint."

New York -- New York City:

Manhattan Brewery - "Try their Porter."

New Amsterdam Brewery -

The Peculier Pub - "is alive and well, and in new and much larger quarters on Bleecker near LaGuardia Place (between 6th and Bway). If you find yourself in NYC and are looking for a fine beer selection, try it out."

Old New York Brewing Co., Inc. - 610 W. 26th St.

North Carolina -- Manteo:

Bavaria South, Inc. (Weeping Radish Brewpub) - P. O. Box 1471

North Carolina -- Raleigh:

Greenshield's Pub & Brewery - 214 E Martin St. Opened in early July '89. Pale ale and Munich Amber.

Ohio -- Cincinnati:

Wallaby Bob's - Australian Brewpub. "Wallaby Bob's is in a mall, and might technically be a microbrewery, since they do (apparently) bottle and sell their beer at least for takeout. I have not yet sampled their wares."

Ohio -- Cleveland:

? (microbrewery?) -

Ohio -- Dayton:

Growlers Brewpub - "No taste information. In addition, Growlers is opening a brewpub in Columbus in the fall and plans on opening four more by the end of 1990 in south Dayton, Cleveland, Cincinnati and Middletown, Ohio."

Oklahoma -- Tulsa:

Duke of Kensington -

Oregon -- Corvallis:

Squirrel's Tavern - "Unquestionably one of the best taverns on the West Coast. A jewel of taverns in the San Francisco style. Features Northwest microbrews, Canadian Lagers, Henry's on tap. Features good food, good music, and real live Oregon hill people."

Old World Deli & Oregon Trail Brewing Co. - 431 SW Second. Capacity: 3,600 barrels. Oregon Trail Brown Ale, English Bitter, Porter, Stout.

Oregon -- Hillsboro:

Cornelius Pass Roadhouse - Cornelius Pass Rd., just south of Highway 26.

Capacity: 728 barrels. Terminator, Liquidator, Hammerhead, Crystal Ale, Cascade Head, Ruby Tuesday, Cascade Ale, and seasonal brews.

Oregon -- Hood River:

White Cap Pub (Hood River Brewing Co.) - 506 Columbia St. Capacity: 2,500 barrels. Hood River Full Sale Golden Ale and Chestnut Brown Ale, Porter, Stout and seasonal brews. (Bottled and draft.)

Oregon -- Lincoln City:

Lighthouse Brewpub - 4157 N. Highway 101. Capacity: 728 barrels. Terminator, Liquidator, Hammerhead, Crystal Ale, Cascade Head, Ruby Tuesday, Cascade Ale and seasonal brews.

Oregon -- Portland:

Bridgeport Brewpub - 1313 NW Marshal. Capacity: 5,000 barrels. Bridgeport Ale, Golden Ale, Stout, Emra Stout, Harvest Bitter, Spring Draft, Winter Brew, Ski Draft, Old Knucklehead Barleywine, Caledonia Ale, Rose City Ale.

Hillsdale Brewery & Public House - 1505 SW Sunset Blvd. Capacity: 728 barrels. Terminator, Liquidator, Hammerhead, Crystal, Cascade Head, Ruby Tuesday, Cascade Ale and seasonal brews.

The Brewery Public House (Portland Brewing Co.) - 1339 NW Flanders. Capacity: 2,500 barrels. Grant's Ale, Imperial Stout, Winter Ale, Portland Ale, Timberline Ale.

Widmer Brewing Co. - 1405 NW Lovejoy. Capacity: 2,000 barrels. Widmer Ale, Weizen, Festbier, Bock, Maerzen, Oktoberfest.

Oregon -- (no city given):

McMinneman Brothers Taverns - (The Greenway Pub, McMinneman's, Cornelius Pass Roadhouse). "These feature many of the Northwest brews and international brews. Good food. Watch out for their own brews, however -- just not up to the NW quality of microbrews."

Pennsylvania -- Adamstown:

Stoudt's Brewery - in Adamstown, near Lancaster, Pa. "Has been open for about two years. Stoudt's is located in a large beer hall/flea market complex. They serve a range of six or so beers, all on the good to wonderful side."

Pennsylvania -- Pittsburgh:

Pennsylvania Brewing Co. - "Just opened its brewpub on the North Side of Pittsburgh. The beer, Penn Pilsener, which has been brewed in Smithton, Pa., is good and has a dark roast barley taste for a pilsener. The Jones brewery in Smithton still will make the bottled stuff. But the Northside Brewery will make the draft stuff. They make about 5 different kinds now: A wheat beer, a dark beer, the regular stuff, a light lager, and a type called Kaiser Pils. They will be serving a full menu of light German fare (whatever that is)."

Texas -- Austin:

Maggie Mae's - Line St. Station

Texas -- Plano:

Reinheitsgebot Brewing Co. - "Reinheitsgebot has just completed plans for a 3,500-barrel upgrade. County Collin Emerald Beer was recently introduced by the company."

Vermont -- Burlington:

Vermont Pub & Brewery - "We observe that they are currently offering four varieties of brewed-on-the-premises malted beverage: Irish Burly Ale, Pub Porter, Kellerbier Lager and Rock Dunder Brown Ale."

Virgin Islands -- St. Thomas:

Island Brewing and Malting, Ltd. - P.O. Box 5310.

Virginia -- Charlottesville:

Blue Ridge Brewery -

Virginia -- Virginia Beach:

Chesapeake Bay Brewing Co. -

Washington -- Colville:

Hales Ales Ltd. - 701 N. Main St.

Washington -- Kalama:

Hart Brewing Co. - 176 First St. Capacity: 5,000 barrels. Pyramid Pale Ale, Wheaten Ale, Pacific Crest Ale, Snowcap Ale (Bottled and Draft).

Washington -- Kirkland:

Kirkland Roaster - "A very good restaurant with an outstanding bar--a gleaming copper bartop with what seemed to be over 20 handles serving microbrewed beer! Wow! And you can look through the glass windows into the Hale's Ales brewery next door. (Love their slogan--'Give 'em Hale's!')

Washington -- Monroe:

Kufnerbrau - 112 N. Lewis St. Capacity. 3,000 barrels. Kufnerbrau Old Bavarian Style Beer (Bottled and draft).

Washington -- Moort(?):

Kueiner Brewing Co. - 1770 Bronghton Drive

Washington -- Poulsbo:

The Brewery Tap Room (Kemper Brewing Co.) - 22381 Foss Rd. NE.
Capacity: 4,000 barrels. Thomas Kemper Munchener Helles, Munchener Dunkel, Bock (Bottled and draft).

Washington -- Rolling Bay:

Kemper Brewing Co. - P.O. Box 4689.

Washington -- Seattle:

The Big Time Brewery Alehouse - "On University Way (also known as the Ave), one block from campus. Very good place. Turns out that it's owned by the same guy who owns the Triple Rock Brewery in Berkeley, CA. Exact same formula. Same three beers. Same decor. Same everything. Only the name is stupider up here, and the pale ale is a little weak (probably needs to brew longer). I did not try the pale ale. The porter was a little thin tasting (although it was plenty dark). It also seemed a bit on the dry side. It was leaning towards being a stout. The amber ale was very fruity tasting and a bit sweet. Someone in our group thought it was too sweet."

Murphy's Pub - In the U district in Seattle, out west on 45th. "Great pub! They usually have all the micro brewery beers on tap and lots of english/irish beers too."

Blue Moon - "Has half a dozen ales on tap -- Hale's Celebration Porter, Hale's Special Bitter, Ballard Bitter, Red Hook ESB, Grant's IPA, Grant's Scottish, Grant's Russian Imperial Stout, and Grant's Cider... whoops! that's NINE!"

Noggins - "This is owned by the same people who run the Spinnaker in Victoria, B.C. They serve six or seven of their own brews on tap. They serve each beer at the right temperature. I have spoken to their brewmaster and he knows what he is doing. I have not tried their wheat beer, but the general consensus is that it is bad (with the exception of a female friend of mine who loves it). They have two locations (and the dark ale is slightly different at each. One is in the University District, at the SE corner of Brooklyn Ave. NE and NE 42nd Street. The other is in Westlake Center."

The Redhook Brewery - "Does have a bar on site. However, it is not a true brewpub since their beer is available on draft and in bottles elsewhere. Their address is 3400 Phinney Ave N (I believe)."

Washington -- Yakima:

The Brewery Pub (Yakima Brewing & Malting Co.) - on N. Front St.
Capacity: 7,000 barrels. Grant's Scottish Ale, Imperial Stout, Weiss Bier, India Pale Ale, Spiced Ale, Yakima Hard Cider (Bottled and draft).

CANADA

Alberta -- Calgary:

Big Rock Brewers - 6403 35th St. S.E.

Alberta -- Edmonton:

Boccalino Pasta Bistro - 10525 Jasper Ave.

British Columbia -- Comox:

Leeward Brewpub - 649 Anderton Road.

British Columbia -- Richmond:

Steveston Brewing Co. - 3131 Chatham.

British Columbia -- Vancouver:

Granville Island Brewing - 1441 Cartwright Street.
Horseshoe Brewery and Troller Pub - 6695 Nelson Ave. (W. Vancouver)

British Columbia -- Vernon:

Okanagan Spring Brewery Ltd. - P.O. Box 1660.

British Columbia -- Victoria:

The Spinnaker - "The only pub in Vince Cottone's book on Pacific Northwest microbrews to rate four stars (the maximum). (See entry for Noggins in Seattle.)"

Nova Scotia -- Halifax:

Ginger's Tavern - also called Oranite Brewery; 1268 Holla St.

Ontario -- Guelph:

Wellington County Brewery, Ltd. - 950 Woodlawn Rd. W.

Ontario -- Heidelberg:

Heidelberg Hotel (Brewpub) - P.O. Box 116.

Ontario -- Kingston:
Kingston Brewing Co. - 34 Clarence Street.

Ontario -- Lindsay:
York Tavern - 24 Kent St. W.

Ontario -- Mississauga:
Connors Brewing Co. Ltd. - 6 Owen St. W.

Ontario -- Nepeau:
Ottawa Valley Brewing Co. - 20-C Enterprise Ave.

Ontario -- Toronto:
Amsterdam Brasserie & Brewpub - 133 John St.
Upper Canada Brewing Co. - 2 Atlantic Avenue.

Ontario -- Welland:
Atlas Hotel - 35 Southworth Street North.

Prince Edward Island -- Charlottetown:
Island Brewery, Ltd. - P. O. Box 1177

Quebec -- Lennoxville:
Golden Lion - #6 College St.

=====
- --Walt Thode Internet: thode@nprdc.navy.mil
UUCP: [everywhere_else]!ucsd!nprdc!thode
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Date: Tue, 28 Nov 89 11:44:54 CST
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)
Subject: Re: Weird beer ingrediants

Jeff Casey writes:

"I'd be interested in hearing of other weirdness out there, especially the pleasant surprises."

I've tried lots of weird stuff, the only disappointment being cranberry ale (a hot topic these days). I suspect the extremely high acidity inhibited full fermentation; I bottled after the beer apparently finished, but it kept on building carbonation for the month it took to get rid of it. Even early on, it's taste did little to recommend it.

However, I have had great success with a blueberry stout, cherry ale, and my famous "Fires of Hell" stout which has ground dried Serano peppers (3) put in the boil. This tastes like a normal stout, but after 4 or 5 sips, a warm glow begins to suffuse your throat and tummy; great for winter nights.

Dark as the Night Stout

=====

8 cans blueberries (or 10 pints fresh, or ~6 lbs frozen)
.5 lbs roasted barley
.3 lbs black patent
1 lb crystal
2 3.3-lb cans John Bull dark extract (un-hopped)
1.5 oz Fuggles (boil)
bottle with .5 cup corn sugar

Crush and boil the blueberries in 1.5 gallons water for 10 minutes, then strain out. Use this water to make your standard stout. Don't worry about pectin haze, you definitely won't see it! If you've ever messed with fruit in your beer, you'll appreciate how easy this is. Give this lots of time in secondary (> 1 month), since fruit tends to keep on fermenting a long time (or add champagne yeast after initial fermentation).

W | Wayne Allen, wa@mcc.com
| MCC/CAD, 3500 West Balcones Center Dr., Austin, Tx 78759

Date: Tue, 28 Nov 89 11:38:59 PST

From: falk@Sun.COM (Ed Falk)

Subject: basic meade

I've been watching meade recipies come and go over the net and they're all "fancy" recipes -- spiced or something.

I would like to start a batch of plain ordinary mead, does anybody have a *simple*, reliable recipe? I want to brew a 5-gallon batch and have a reasonable chance that it will turn out allright.

Date: 28 Nov 1989 13:17 EST

From: rutgers!bellcore.bellcore.com!hera!afd@hplabs.HP.COM (adietz)

Subject: Digest e-mail list, NJ brewers.

A couple of things:

First, is the Homebrew Digest e-mail list available for members? I don't intend to bring up privacy issues here, just that it would be helpful to know who fellow brewers are in my region. Great for organizing local events, notifying folks about happenings, etc.

On a related note - I'm not aware of any brewing interest groups in northern NJ. Any folks in this area who would like to informally get something started can send me a mailing and we'll see what happens. Ignore this entirely if there *is* a club and I'm "out of the loop" :-). . . .

-A Dietz
Bellcore, Morristown
bellcore!hera!afd

Date: Tue, 28 Nov 89 11:42:16 -0800

From: hall@state.enet.dec.com

Subject: Digest e-mail list, NJ brewers.

Subject: "Health food store" malted barley syrup ok?

Brewfolk,

Whilst browsing through a 'health food' store in Portsmouth, NH this past weekend, I noticed that they had a large (5 gallon, maybe) plastic bucket of "100% malted barley syrup". They sell this for \$1.55/pound, if you provide your own container. That works out to be about half the price of most commercially-packaged-for-brewing malt extracts.

I'm going to try a brew made with the stuff, but figured I would solicit comments or advice from you folks first. Because it is being sold in a health food store and is labeled "100%", I have to guess that it isn't adulterated with corn syrup.

I may try using 6-7 pounds in a 5 gallon recipe, or maybe a 50/50 mix with DME (but there goes half of the price discount).

Any guesses as to whether this is a hair-brained idea, or a good one?

Now the real reason I'm posting: Due to my work station taking a Thanksgiving holiday, I missed Homebrew #s 306 - 310. Would some kind soul mail those to me please?

Cheers 'n such,

-Dan

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| Dan Hall | Email: hall@state.enet.dec.com  
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Date: Wed Nov 22 07:30:16 1989

From: decwrl!decvax!klm@hplabs.HP.COM (Kevin [My Amiga has e-mail] McBride)

Subject: Re: "Short" Fermentation?

In HOMEBREW Digest #306, Toufic Boubez asks:

>"My batch has been fermenting for 6 days now, and was still active last
>night. Our heating broke down last night and the temperature in the
>apartment dove down to below 58 (the lowest reading my thermometer
>has). This went on throught the night and this morning the fermentation
>was quiet. Should I bottle as planned this week-end, or wait for the temp.
>to go back up when we get our heat back and take specific gravity readings
>if the fermentation gets re-activated? Also, what effect will this have on
the
>taste? Thanks."

Relax. Don't worry. etc. 6 days isn't really that short. Most of my brews
have finished up in that time. In fact, there is a carboy in the corner of my
kitchen right now that contains a double batch of Dogbolter that I brewed
Sunday afternoon. It is now Wednesday morning (< 72 hrs.) The foam has
completely fallen and the cylinder airlock is burping only once every 5
seconds or so. I will probably rack this beer into 2ndary tomorrow (turkey
day).

I generally avoid taking S.G. readings except during racking operations. This
reduces the number of times that I open the fermenter and expose the beer to
the outside world. Again, I take the "Relax" approach. I'll let the beer
take it's time, because I'm in no hurry. If you're "Worried" about your beer,
then by all means take an S.G., but my guess is that it is probably finished.

But... just because a beer finishes up quickly doesn't mean that I bottle it
immediately... Relax. Don't worry. Read on.

In HOMEBREW Digest #307, Martin A. Lodahl responds:

>My first batch was a tale of one panic attack after another, and I
>stampeded myself into many hasty (and regrettable) decisions, but
>still ended up with drinkable beer. [... deleted ...]

>

>The point! -----> Don't be in a hurry. If it's only been there 6
>days, it could probably stand another week, unless your apartment
>is normally very warm indeed. [... deleted ...]

>... When in doubt, don't just do

>something; stand there!

Key Words here! Patience. Our beloved Professor Surfeit warns us that our
beer "knows" when we are worrying about it and will spoil just to spite us.
If you're mellow, your beer will be too.

Example:

Back in June I decided to experiment with a spiced ale. I made up my own
recipe in an attempt to approximate Anchor's wonderful offering last
Christmas. I figured that if it turned out well, I'd brew it again for this
Christmas. (I brew a special Christmas beer every year and give it away as

gifts to my beer drinking relatives. (BTW, homebrew makes a wonderful gift!))

Anyway, I brewed this beer to an outrageously high O.G. and stuck it in 2ndary after about 5-6 days of primary. Then I got sidetracked with the little matter of starting up my own consulting business, finding clients, etc. Not only did my brew kettle remain cold for 5 months, the 2ndary fermenter that I stuck in a corner of my basement sat there with beer in it for 5 months!

Not being a worrying sort of person and, given a confidence boost by the fact that the beer in question has an estimated 8% alcohol by volume, I decided to bottle it. Well, when I opened up the fermenter and racked the beer off the sludge, I siphoned off a mug full for tasting. Of course it was flat, but the color, clarity, and aroma were heavenly. When I added the priming sugar, I also added a fresh yeast culture figuring that the original yeast was quite useless by now.

I guess the moral of the story is: If you're careful in all other aspects of brewing, you needn't worry about how long it sits around. Truly good beer will last quite a long time. Don't rush it.

So, I will have a special Christmas Ale this year, and I don't have to do "Hurry Up!" brewing to get it. Also, when my relatives ask me how long it took to brew this ale, I can look 'em straight in the eye and say "Six months!" :-)

Mc"B"
uunet!wang!gozer!klm

Date: Tue, 28 Nov 89 17:58:58 EST
From: Andy Wilcox <andy@mosquito.cis.ufl.edu>
Subject: Re: Sanitation

>From: hplabs!rutgers!dgbt.crc.dnd.ca!bnr-rsc!crick (Bill Crick)
>The recent rash of articles on sterilization have prompted me to post
>some comments on my brewing experience.
>
>Through the years, I have used various cleaning methods, starting with
>just plenty of hot tap water, through to boiling water, and sanitizing
>detergents, and chlorine bleach. I really haven't noticed a big difference
>I've never washed or boiled bottle caps!

Perhaps it was a classic case of the novice finding a good solution to an old pain-in-the-butt, but, here's my story. A little more than a year ago, my major prof. quipped something about making beer. It was something I always wanted to try, so naturally I was interested. He offered to help me brew my first batch. Brewing was much simpler than I thought it was going to be!

However, two weeks later, we got to bottling. We had no clean bottles, but lots of 2-years-in-the-garage bottles. Staring at the grunge in ALL of them, it looked like alot of work! I casually mentioned that we should "just put these in the dishwasher, and alternate detergent, bleach, and plain water" to clean them out. My brewing instructor had never thought of it. Turns out, it works great. In the improved version, I route all water to the bottom sprayer only, increasing the pressure up toward the bottles. Recently I came across some of the most terrible looking bud bottles I have ever seen. 60-80% were spotless (and I mean really spotless, inside and out) after the first pass. A quick brush for the others, back in the next load (while I RAHAHB), and they too were clean.

The cycle I've settled on is:

hot water/detergent: 5 min (gets out most of the crud)
hot water/detergent: 20 min (gets out the rest of the crud)
hot water/bleach: 5 min (sanitation)
hot water: 5 min (wash out bleach)
hot water: 5 min (final rinse)

I usually leave my hot water heater on 130 to conserve energy, but I crank it up to 160 for full sanitation. Your mileage may vary.

I've washed about 50 cases now, and have had great success. In fact, 100%. No sour beer at all. Best part is, I paid only \$25 for a 10 year old Hotpoint!

Andy Wilcox
(andy@ufl.edu)

End of HOMEBREW Digest #312, 11/29/89

Date: Wed, 29 Nov 89 08:12:10 est
From: msharp@hawk.ulowell.edu (Mike Sharp)
Subject: A basic mead recepie

Well, someone asked for a "simple" mead recepie.
This one was my first. Its every got beginner's directions.

MEAD

(for the first timer)

1 Notes

This recipe is a composite of two recipes from the 16th century cookbook, "The Closet of Sir Kenelme Digbie, Opened". One recipe calls for oranges and orange peel; the other calls for lemons and rosemary. My particular variation uses the lemons and rosemary, but this is mostly a matter of personal preference. Other variations use star anise or raisins instead of citrus fruit.

You can get the ale yeast at New England Winemaking Supply in Framingham (on Route 9); they will do mail order if your purchase exceeds \$25, but the yeast costs less than \$1 a packet. As with baking yeast, don't try to stockpile the stuff. Keep it in the refrigerator until you're ready to use it.

The winemaking store also carries spare bottle caps and bottle cappers. The best capper to get is the one that looks like a corkscrew; it costs about \$9, but is MUCH easier to use than the cheaper kinds.

Make sure your champagne bottles are AMERICAN bottles; European ones don't fit the bottle caps. Nearly every novice brewer finds this out that hard way. If you don't have 24 champagne bottles, Grolsch beer bottles (the ones with the ceramic tops) work just fine. You don't have to cap them, either.

If you intend to transport your mead, make sure you keep it cold at all times. The stuff has a nasty habit of exploding if it gets too warm.

2 Equipment Needed

- o 5-gallon enamelware canning kettle with lid (DO *NOT* USE METAL)
- o measuring cup (preferably Pyrex)
- o funnel (plastic or glass; NOT METAL)
- o 12" square of loosely woven muslin
- o 3 small plates
- o 24 American champagne bottles

- o dishwasher detergent
- o paper towels

- o potato peeler or sharp knife

3 Ingredients

- o 9 pounds of honey (generic is okay)

- o 5 gallons of water (use bottled water if your tap water doesn't taste good)
- o 2 oranges or lemons (or 3)

- o 2 cinnamon sticks
- o 1 T whole allspice

- o 1 T whole cloves
- o 1 T ginger root, peeled and sliced (or 3)

- o 1 T rosemary (optional)
- o 1 packet of top fermenting beer or ale yeast

4 Step One - Brewing

1. Set the kettle on top of the stove and put four gallons of water in it. Turn the stove on high; it will take a while to come to a boil. Put in the honey, then add more water until the level is about an inch from the rim of the kettle. Let boil.

2. Once you have the liquid started, peel and slice the ginger. Wash the oranges or lemons and remove any blemishes from the skins. Use the potato peeler or knife to peel the fruit; get all the coloured part of the peel and none of the white part. Save the peel.

3. Once you have removed all the coloured part of the peel, section the fruit and remove the seeds and membranes and save the fruit pulp in a bowl.

4. As the water boils, a light brown foam will rise to the top. This is beeswax that was dissolved in the honey. Skim it off periodically. When the foam becomes thick and dark brown, skim it one last time and add the ginger root. Cook for 15 minutes.

5. Next, add the allspice, cloves, cinnamon and peel. Cook for 10 more minutes.

6. Turn off the heat. Add the fruit pulp (and rosemary, if you're using it), then cover the kettle.

5 Step Two - Primary Fermentation

1. Let the honey-water mixture (called the MUST) cool to about 85 degrees F (usually overnight).
2. In the morning, open the package of yeast and sprinkle it on

top of the must. Let it sit for about 10 minutes.

3. Sterilize the slotted spoon by pouring boiling water over it. Use the spoon to stir the yeast into the must.
4. Put the cover back on the kettle and wait about three days. The must will be ready for bottling when it begins to smell like alcohol. This usually takes three days at 70-80 degrees F; it might take a little longer at lower temperatures (maybe about a week).

6 Step Three - Preparing the Bottles

The bottles should be as close to sterile as possible when you use them; therefore, don't perform this step until you're ready to bottle the must. You might want to wear rubber gloves for this step; the soap solution can be fairly caustic. Try not to splash yourself with it as you work.

1. Fill your bathtub with the hottest water possible. Add 1 cup of dishwasher detergent, then add the 24 champagne bottles. Let them soak 1-2 hours.
2. Remove the bottles from the bathtub. Place them all in the dishwasher. DO NOT ADD SOAP TO THE WASHER. Run the bottles through a complete wash cycle.
3. If you do not have a dishwasher, rinse each bottle out three times with very hot tap water and use as soon as possible.
4. Inspect each bottle before using to make sure that it is absolutely clean. The bottling process will use 16-20 bottles; it's always useful to have extras just in case.

7 Step Four - Filling the Bottles

Give yourself a lot of room and about two hours for your first bottling operation. It's generally a good idea for you to cover your work area with a large Turkish towel or a few layers of paper towels.

1. Pour boiling water over the following; the slotted spoon, the measuring cup, the funnel, the muslin, the plates, the capper, and the bottle caps.
2. Wash your hands in the hottest water you can stand.
3. Place the muslin square in the funnel, and place the funnel in the measuring cup. These go on one of the plates. Place the plate near you on the work surface.
4. Place the bottle capper and the strainer with the bottle caps on another plate.
5. Use the slotted spoon to skim all the fruit pulp and spices off the top of the must.
6. Take your first bottle and inspect it for dirt. Place it next to the kettle in the bottling area.
7. Poke the muslin with your finger so the cloth forms a hollow inside the funnel. Place the funnel inside the bottle.

8. Use the measuring cup to dip into the must, then pour the must into the funnel. Let the liquid filter through. Keep adding must to the funnel until the liquid level in the bottle is about an inch from the top.
9. Remove the funnel and place it back onto the plate inside the measuring cup. Wipe the mouth of the bottle with a clean paper towel.
10. Handle the bottle caps by their edges only. Place one on top of the bottle, then clamp it down with the bottle capper. Turn the bottle about 90 degrees and clamp again.
11. Move the bottle to a clean, dry place out of the line of traffic.
12. Repeat this procedure until all of the bottles are filled.

8 Step Five - Secondary Fermentation

1. Allow the bottles to ferment another three days. When the yeast cap inside each bottle starts to break up and sink, the fermentation is complete.
2. Put the bottles into the refrigerator and age at least a week (preferably two).
3. Open the bottles VERY SLOWLY.

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My addition hints --

These things really can explode if you let them get warm.

I had one blow up on July 30, 1989 at 4:30 AM & I'm still finding pieces of the bottle. The last piece was found a few days ago ~10/30/89. However, the kitchen does smell ****WONDERFULL**** when this happens so not to worry. (once there in your fridge you don't have to worry)

Use bottles with paper labels. (For my first batch I used Labatts bottles w/those #\$\$%^ foil labels)

Open *******VERY******* slowly. This recipe makes some ****HIGHLY**** carbonated stuff. If you open it too quickly you'll get a spectacular mead volcano similar to what you'd get after shaking a champagne bottle for 5 minutes. (no sh*t!) Don't bother trying to pour it into a glass. All you'll get is 5-6" of head & 1/2 inch of liquid. You might want to let it ferment a little longer to avoid this problem -- I kind of like it this way.

--Mike Sharp

Date: Wed, 29 Nov 89 09:24:04 EST
From: eplx7!ward@uunet.UU.NET (Rick Ward)
Subject: Brewpubs in PA

Great list Walt! Here are a couple more in PA:

Samuel Adams Brewhouse - Philadelphia - 1516 Sampson St.
This one opened sometime around 11/20 and I haven't had a chance to
visit it yet. I think they have a restaurant and bar.

Dock Street Brewpub - Philadelphia - 2 Logan Place
Scheduled to open sometime in January.

Pennsylvania did not allow brewpubs until this summer. There should be
more coming. Stoudts, by the way, is a microbrewery. They make some
great beer, but I still think their wheat beer (winner of wheat beer
category at GABF) tastes like Anbesol. Too bad their golden lager got
lost somewhere between PA and CO, THAT beer was a contender.

Rick

P.S. I feel sorry for you non-Pennsylvanians out there that can't get
Yuengling's Chesterfield Porter (\$10/case).

Date: Wed, 29 Nov 89 09:13:07 CST
From: jmellby@ngstl1.csc.ti.com (Avoid the XMas rush - Get depressed now)
Subject: Barley Wine Yeast? and Celebration Ale

Well, sad news from Texas, but first a request -- I plan to start some Barley Wine and I have been getting mixed signals about what yeast to use. Some say that ordinary yeasts cannot survive the high-alcohol content of a Barley Wine. What yeasts you people use? Ordinary ale yeast? Champagne yeast? Has anyone tried a mixture of ale and champagne yeast?

The bad news is that the local distributors have decided not to order any Sierra Nevada Celebration Ale this winter. In fact, the only place in Texas it is available is in Houston, and they only have 140 cases. What a sad state of affairs.

Surviving the American Dream
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* "I carry my adornments on my soul. *
* I do not dress up like a popinjay; *
* But inwardly, I keep my daintiness. *
* I do not bear with me, by any chance, *
* An insult not yet washed away -- a conscience *
* Yellow with unpurged bile -- an honor frayed *
* To rags, a set of scruples badly worn. *
* I go caparisoned in gems unseen, *
* Trailing white plumes of freedom, garlanded *
* With my good name -- no figure of a man, *
* But a soul clothed in shining armor, hung *
* With deeds for decorations, twirling -- thus -- *
* A bristling wit, and swinging at my side *
* Courage, and on the stones of this old town *
* Making the sharp truth ring, like golden spurs! *
* -- Cyrano de Bergerac (Rostand) *

Date: Wed, 29 Nov 89 10:27:54 est

From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

Subject: Missing Issue #311 (November 28) -- could someone send it to me?

Thanks much.

Date: Wed Nov 29 07:59:42 1989
From: microsoft!jamesb@uunet.uu.net
Subject: Sam Smith Oatmeal Stout

Does anyone out there know of a recipe which will emulate with reasonable accuracy the Oatmeal Stout made by Samuel Smith?? Myself and the Mrs. were quite impressed with this sample and would like to try our own.

Another item concerning Yeasts...

With all the different varieties of yeast available, German, British, etc how do I know where to start and what will go best with whatever?? I was reading a Vegetarian Mag the other day, an article touting the wonderful benefits of Brewers yeast in your diet. The article mentioned a brewers yeast available at health food stores which is cultured without the characteristic malts and grains and thus tastes "Good".

My question is..... Will this work to build a better brew?
Having no so called characteristic to style, what flavor or style if you will, would this yeast impart to a beer?

I think that I will have to track some of this down and do a side by side comparison brew.

I will mail the results naturally.

Jim Broglio
Microsoft

Date: Wed, 29 Nov 89 11:37:54 EST

From: hisata!doug@gatech.edu

Subject: Buckwheat Brew?

The other day, my wife brought home a bag of toasted buckwheat groats for me to gring for buckwheat pancakes (yum!). The aroma of the toasted groats has filled the kitchen and I'm wondering... maybe just a pound or so in a light- or medium-bodied ale...? Since there's been discussion in the Digest of weird addition to a brew, has anyone tried this?

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-----  
| Doug Allison                | Semper ubi          |  
| UUCP:[...]!gatech!hisata!doug | Sub ubi            |  
|                               |                     |  
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Date: Wed, 29 Nov 89 08:46:54 PST

From: falk@Sun.COM (Ed Falk)

Subject: Spiced Ale

> Example:

>

> Back in June I decided to experiment with a spiced ale. I made up my own
> recipe in an attempt to approximate Anchor's wonderful offering last
> Christmas. I figured that if it turned out well, I'd brew it again for
> this Christmas. (I brew a special Christmas beer every year and give it
> away as gifts to my beer drinking relatives. (BTW, homebrew makes a
> wonderful gift!))

Wait! What was the recipe?

Date: Wed, 29 Nov 89 09:08:10 -0800

From: kipps@etoile.ICS.UCI.EDU

Subject: Re: List of brewpubs

Brewpub Update: Sorry to report that The City of Angels (Santa Monica, CA) is no longer in business :-(If anyone's interested, I hear the new owners, Border Grill, are going to sell the brewing equipment ;-)

-Jim Kipps

Date: Wed, 29 Nov 89 10:50:21 EST
From: ferguson%X102C@HARRIS-ATD.COM (ferguson ct 71078)
Subject: Re: glass vs. plastic carboys

kipps@etoile.ICS.UCI.EDU writes...

>I started brewing just this summer and went to the local brew shop to get
>setup. At the time, they had lots of glass water bottles and food-grade
>buckets. I asked about plastic water bottles and was told that the
>plastic wasn't food-grade and would leave an off taste to the beer. I
>ended up buying a 5 gallon glass carboy for \$9.

... stuff about homebrew shop deleted...

>Now, about glass vs. plastic: I'm a bit of a snob; I prefer glass. About
>the expense: I've discovered a good spot for homebrew equipment at great
>prices. Several of the local community colleges hold weekend swap meets.
>I once found a guy selling 6-1/2 gallon glass carboys in foam cases for
>\$5, and another selling a case of 20 Grolsch (sp?) bottles for \$5.
>There's always several people selling 5 gallon carboys (also for \$5).
>Cappers, boiling pots, kegs, and grist mills show up sometimes, as well.

I got my glass carboys from the office where I worked. The deposit
for a glass carboy with a nice heavy cardboard carrying box was \$6.00.
I liberated four bottles and boxes and paid our secretary the deposit
who then paid the water delivery person. This was in Minneapolis and
the price is probably representative of other locations. I called the
water company at the time and although they weren't willing to sell me
bottles they would sell me a full bottle of spring water for about
\$8.00 or \$10.00 (don't remember exactly but it was CHEAP!) deposit
included.

If you are having trouble finding inexpensive glass carboys, I urge
you to call your local water supply company -- you may be surprised by
the prices.

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Date: 29 Nov 89 10:39:18 PST (Wednesday)

From: crawford.WBST129@Xerox.COM

Subject: Lauter-Tun advice

I haven't had very good luck with my lauter-tun and would like to know if anyone has any ideas for a better lauter-tun than what I'm using, or maybe it's my technique and not the hardware that is the problem. In any case my degree of extract has been very bad (less than 70%).

I am using two plastic buckets, one inside the other, with the bottom of the inside bucket full of holes and a spout added to the outside bucket. I fill the buckets with 170 degree water until the level is above the bottom of the inner bucket and then add my grain. As I start drawing off the liquid I recycle it to the top of the tun until it runs clear. I never let the level of the liquid fall below the level of the grain. When I've collected about 5 gallons or so (for a five gallon batch) I stop the flow. I don't let the tun run dry. Am I losing too much extract in the false bottom by not letting the tun run dry? Or is my spout too far up from the bottom of the outside bucket?

Any advice for improving my hardware or technique would be appreciated.

Greg

Date: Wed Nov 29 00:23:31 1989

From: microsoft!richsa@beaver.cs.washington.edu

Subject: Too much priming sugar

Has anyone ever put a lot of priming sugar into their brew before bottling? Has anyone ever really put a lot of priming sugar into their brew before bottling?? Has anyone ever put twice as much priming sugar than the recipe calls for?? I did. I thought I was being so cool by making a half batch... all the other ingredients were added at 50%!!

I know the outcome of this seems quite obvious but I thought I would through this to the alias so people could poke fun and maybe someone could toss some words of encouragement my way.

Thanks,
Rich

Date: Wed, 29 Nov 89 15:47:03 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Teaching a homebrewing class

My roommate is getting an opportunity to teach a homebrewing class in a local school system's adult education program, possibly the January quarter, more likely the March one. We've sent out for the AHA materials regarding structuring classes, starting clubs, etc., but I figured I'd do some independent research on the subject.

For those of you on the list who have either attended a beginner's class or taught one:

How was the class structured? (number of weeks, length of classes, did everyone brew their own batch, did you split into small teams, did the instructor just let you watch them brew (presumably to repeat the process at home)

What kind of classroom materials were used? (did everyone just use a standard book like Papazian, etc., or did the instructor have some sort of handouts/workbook)

Was beer-tasting allowed at the class site (this can be a problem at say, a public school)?

Was there an easy way to kill the time one must wait for conditioning and for bottled beer to mature?

Assuming that people got to make their own beer, did everyone have to get their own supplies and equipment independently (instructor hands out a list of things to get and list of suppliers, says 'go to it',) or did the instructor make arrangements with a club or shop, or did the instructor make a buy of equipment and supplies for the class and include the cost in the course?

How knowledgeable and experienced were the instructors? Were special pieces of equipment such as wort chillers, etc. used? Any special instructional materials such as videotapes? Any field trips to local brewpubs, etc?

What beer styles were covered?

What particular parts of the class did you like, and what would you have done differently?

I guess this is a rather long list, and not a particularly easy bunch of questions. The ultimate test of any course is whether it provides an enjoyable enough introduction to the hobby that the students continue brewing. For those of you who have used the AHA guides to classes, etc, are there any parts of the material you absolutely disagree with?

You may want to answer via E-mail, and I will summarize my findings here (provided people are interested -- I know there are those who are very experienced in this on the list, and I suspect there are a few like me who have been kicking around the idea of having classes...) I learned without the

benefit of a class, and with a fairly outdated book (Reese's Better Beer and How to Brew It), and brewed in a vacuum for over a year before having access to other homebrewers (and their beer). This is not the best way to learn the hobby, and I would expect any decent class to get one past those hurdles.

Mike Meyer
Hughes Aircraft Co., EDSG
El Segundo, CA meyer@tcville.HAC.COM

End of HOMEBREW Digest #313, 11/30/89

Date: 30 Nov 89 09:02:17 EST (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Brewers Yeast

>I was reading a Vegetarian Mag the other day, an article touting
>the wonderful benefits of Brewers yeast in your diet. The
>article mentioned a brewers yeast available at health food stores
>which is cultured without the characteristic malts and grains and
>thus tastes "Good".

>My question is..... Will this work to build a better brew?

>Having no so called characteristic to style, what flavor or

>style if you will, would this yeast impart to a beer?

The brewers yeast that people use as a dietary supplement is usually dead, so you can't use it to make beer with. It comes in both tablet and powdered form, and is usually processed yeast sludge from a brewery (yep - it's the same as the stuff that settles to the bottom of your primary fermenter). The brewers yeast that the vegetarian magazine referred to is cultured specifically for use as a dietary supplement, rather than to brew beer, using something other than malted barley as the source of food for the yeast.

/Don

Date: Thu, 30 Nov 89 09:59:02 EST
From: bbuck@East.Sun.COM (Bruce Buck - Sun ECD Hardware)
Subject: Re: DG Yuengling Co. of Pottsville, PA

Rick Ward writes:

P.S. I feel sorry for you non-Pennsylvanians out there that can't get
Yuengling's Chesterfield Porter(\$10/case).

It thought it was Lord Chesterfield Ale. The Porter was simply called
Yuengling Porter. Both of which are available in New England (albeit not
widely).

Also, do they still put the porter out in those upscale green bottles? I
kind of liked the short stubby brown ones. Also, how come Pennsylvania makes
you buy by the case only?

Date: Thu, 30 Nov 89 09:00 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Brewer's Yeast

Jim Broglio (microsoft!jamesb@uunet.uu.net) asks about yeasts:

> With all the different varieties of yeast available, German, British, etc
> how do I know where to start and what will go best with whatever??

For style lagers, use lager yeast. I prefer Wyeast liquid yeasts. Their pilsener (#2007) ferments dry and is good for pilsener style beers. Wyeast bavarian (#2208??) in non-attenuative - it is good for sweeter styles like Oktoberfests and bock beers. I know of no real good dry lager yeast, although I have used Whitbread LAGER yeast with good success.

For ales, use ale yeast. Again, my favorite is Wyeast. Their American ale (#1056) is Sierra Nevada. Need I say more? I've had bad luck with Red Star, but Edme has worked for me.

> I was reading a Vegetarian Mag the other day, an article touting the
> wonderful benefits of Brewers yeast in your diet. The article mentioned a
> brewers yeast available at health food stores which is cultured without the
> characteristic malts and grains and thus tastes "Good". I think that I will
> have to track some of this down and do a side by side comparison brew.

I read somewhere that "Brewer's Yeast", available from health food stores is DEAD. It is apparently killed when drying it. Even dead, it has lots of vitamins and minerals. Good luck fermenting!

The recent special issue of Zymurgy is all about Yeast. There is lots of good information in it.

Mike Fertsch

Date: Thu, 30 Nov 89 10:22:18 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Yuengling's Chesterfield Porter

Rick Ward writes:

> P.S. I feel sorry for you non-Pennsylvanians out there that can't get
> Yuengling's Chesterfield Porter(\$10/case).

Yeah, excellent, porter. (Yuengling claims to be Amerika's oldest brewery).

Too bad it rose from \$7/case (here in DC) in dumpy bottles to \$12/case (in DC) in the new yuppy bottles (longer necks with foil).

I used to drink prodigious quantities of this fine beer but have cut back severely because of the 71% price hike; I really object to this marketing ploy, and doubt seriously that the beer inside costs more to make.

Date: Thu, 30 Nov 89 11:09:17 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: List of brewpubs

Walt Thode writes:

> If you have corrections or additions, send them directly to me at
> thode@nprdc.navy.mil, since I am going to be forced to stop subscribing
> to the homebrew digest.

Thanks much! looks like it must have been quite a lot of work; I appreciate the effort. A couple of things:

> Maryland -- Baltimore:
> Sisson's Restaurant - "on East Cross Street, a few blocks from the Inner
> Harbor, has become the first brewpub in Maryland. Sisson's is serving
> golden and amberales, along with its existing list of about 60 specialty
> beers and a menu that features Cajun and Creole dishes and fresh
> seafood."

I visited there Nov 89 after reading this posting. I was **not** impressed by the beer -- certainly not enough to drive the 40 minutes it took to get there. The beer was *`wimpy'*, lacking in any substantial body, and not real tasty. Their porter was the best of the three they had, the others being a pilsner (I think), and an amber ale. At least it had some taste, but again, a Bud had more body. Almost no hop or malt aromas either (per style). I hope they eventually get their act together and do a reasonable beer with guts and spirit.

> Maryland -- Glen Burnie:
> The British Brewing Co. - 6759 Baymeadow Dr.

Until ~Nov 89, only sold to a chain of bars, now available in bottles, at least in Annapolis, MD; name is Oxford Class. English style ale, low carbonation, nice amber color. Precious little malt/hop aroma. I didn't find it had a lot of taste, and not much body. While drinking it, I kept thinking of tap water. I describe it as *`wimpy'*, but a friend of mine enjoys it quite a bit (he says there's lots-o-hops). The brewer is from England, and he keeps increasing the amount of carbonation from what is typical in England to what can keep Americans pacified. He also seems to be tweaking the recipe in each batch, as subsequent tastings have been different. I'd recommend drinking this beer at cellar temperature, although the label suggests drinking it cold (Americanism?).

> Virginia -- Virginia Beach:
> Chesapeake Bay Brewing Co. -

That company went under, and re-formed under the name Virginia Brewing Company. It's brewmeister, Wolfgang Roth, was educated in German beer institutes and produces a **fantastic** pair of brews -- Gold Cup Pilsner and Virginia Native Doppelbock. The pilsner is about as from from Urquell as you can imagine -- nice sharp hop bite, lots of body; a well balanced but but by no means delicate brew. Virginia Native is a heavy thirst-quenching

brew with (again) lots of body, and a screaming hop bite and aroma. One of the 'wettest' beers I have ever tasted. Both -- until ~August 89 -- were only available at a certain chain of DC area bars; Gold Cup is now available in bottles (around DC at least). I also got a keg of Gold Cup (wonderful, but pricey), and I hear I can get Virginia Native in kegs too. I've also heard that a modified Native will be available in bottles as a Christmastime beer -- name unknown. This stuff has guts and spirit like the Grants beers I had in Seattle, but is much better balanced, and has higher consistency, batch-to-batch.

District of Columbia -- Old Heurick Brewing Company

Headquarters in DC, but currently contract brewed somewhere in PA I think Gary Heurick is a 3rd generation brewer. His grandfather had a brewery in

DC at the site of the current Kennedy Center megalith (what a waste!). Not

surprisingly, the operation went under some time after Prohibition.

Gary's

trying to bring it back, and pushing the DC's-own-beer concept. Not bad

beer, either, ``Old Heurick''. Based on his grandfather's recipe, the taste

and color are somewhat akin to Bass -- full-bodied, though not heavy, and a

decent malt/hop aroma. Well carbonated. A good brew, but not stunning.

Date: Thu, 30 Nov 89 11:02:37 CST
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)
Subject: Sad news from Texas?

John Mellby writes:

"Has anyone tried a mixture of ale and champagne yeast (for barley wine)?"

Yes, works great. Use ale yeast first, and after initial ferment, add champagne yeast.

"In fact, the only place in Texas (Sierra Nevada Celebration Ale) is available is in Houston, and they only have 140 cases."

Rover's Restraunt and Pub in Austin managed to lay in some SNCA; just find a friendly bar and promise to drink all they order from Houston (that's how I did it).

Walt's brewpub list mentioned Maggy May's in Austin, but it's just a bar with a fair selection of imports. Rover's (Austin and Houston) has the largest selection in Texas (> 200).

wayne

(ps. great quote, John!)

Date: Thu, 30 Nov 89 09:30:44 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Brewers Yeast (was: Sam Smith Oatmeal Stout)

In HBD #313, jamesb@microsoft (Jim Broglio) writes:
> I was reading a Vegetarian Mag the other day, an article touting
> the wonderful benefits of Brewers yeast in your diet. The
> article mentioned a brewers yeast available at health food stores
> which is cultured without the characteristic malts and grains and
> thus tastes "Good".
> My question is..... Will this work to build a better brew?

It most likely won't build a brew of any sort whatsoever. The books I have read all say that the "brewers yeast" which is sold as a food product is deactivated (i.e., dead) and thus will not ferment anything.

> With all the different varieties of yeast available, German, British, etc
> how do I know where to start and what will go best with whatever??

The first distinction to consider, which I assume you already know about, is the difference between ale yeasts and lager yeasts. Once you get past that, it gets a lot more subtle. Still, there are some good sources of information. Wyeast publishes a two- or three-page leaflet with a paragraph of description about each of the yeasts that they supply. Many homebrew supply shops have this and will give you a copy if you ask for it. (Jim, I know that the Cellar in Seattle has this.) Also, check out the latest issue of Zymurgy -- the 1989 "special" issue. The entire issue is about yeast, and there is at least one article describing the characteristics of the different yeast strains available to homebrewers. If you don't subscribe to Zymurgy, you can buy it at the better homebrew supply shops.

Joining your local homebrew club is a great way to learn about yeasts quickly, because you can taste a lot of brews and ask which yeast was used in each case. After enough of this, your brain will begin to form associations between flavors and yeast strains.

Finally, don't worry about it too much. The most important thing is to avoid the really bad yeast brands. (The 3 worst brands are Red Star, Red Star, and Red Star, in that order ;-)

- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Thu, 30 Nov 89 13:49:52 EST

From: boubez@bass.rutgers.edu

Subject: Looking for a certain taste and texture

As I have already stated in previous mailings, I am a newcomer to homebrewing. For my next batch, I'm looking for a certain flavour, taste, texture, I don't know the right words, but I'll try to explain and see what the more experienced homebrewers have to say. To use engineering terms, here are the final product specifications:

Dark beer, not bitter, but kinda sweet (not too sweet), smooth, creamy with a strong head. Sort-of between Tartan and Guinness draft (more powerful and creamier than Tartan, but not as strong as Guinness)... Completely confused? I hope not, and I hope you can help me. Thanks.

toufic

Toufic Boubez
boubez@caip.rutgers.edu

Date: Thu, 30 Nov 89 10:56:58 PDT
From: John Streich <streich@milton.u.washington.edu>
Subject: Re: Homebrew Digest #313 (November 30, 1989)

I taught a class at our experimental college for several years here in Seattle. I inclose the following info.

I included a list of books with the provision that most of them are not very good. (Probably not true anymore, but was at that time.)

Arrange a discount with your local brew supply stores for class members. Usually they are very glad to co-operate, though the discount usually only

By far the most successful method was to have them start their own brew after starting one in class together.
brewries. (Rainier or Olympia.) They were both glad to arrange an actual meewit.

We did simple brews using extract and grain for flavoring rather than malting our own. (Though I did not substitute sugar for malt as in the simple recipes available at that time.) This is good for a beginning class but I see no reason to continue into malting.

We are lucky in this area to have just over the mountains a major hop growing area and usually took a tour over there with a talk by one of the more knowledgeable growers. (More popular than it sounds.)

We were not allowed to brew or sample on campus.

All I can think of for now. Hope these inexperienced tips help. E-mail me if you wish more info.

John

Date: 30 Nov 89 13:20:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Crystal

Anyone out there ever used an oven to make crystal malt? Is there a standard procedure concerning temperatures and times for gauging the actual color that would eventually be derived from the roasted malt (i.e. the Lovibond scale)?

I've talked with the owners of the two New Mexico microbreweries. The brewery in Albuquerque (producer of Michael's Golden Ale) is expecting to open a brewpub in '90. Mike Levis of Santa Fe Brewing Co. in Galisteo (s. of Santa Fe) is negotiating with a couple of restaurants in Santa Fe for a site for a brewpub. Mike says to expect a brewpub next year which will be sporting their pale ale as well as an amber and a stout.

I've tried Michael's Golden Ale and Santa Fe Pale Ale back to back. I barely made it past the first sip of Michael's before pouring the rest of it down the drain. SF Pale Ale was soothing and creamy with a hint of hop bitterness.

If all negotiations work out for Mike Levis, SF Pale Ale will be available in California, Arizona and Colorado. He is trying to get Black Mountain Brewery in Arizona and Boulder Brewery in Colorado to brew his recipe.

- -- Guy

Date: Thu, 30 Nov 89 10:28:46 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Re: Lauter-Tun advice

In HBD #313, crawford.WBST129@Xerox.COM writes:

> I haven't had very good luck with my lauter-tun and would like to know if
> anyone has any ideas for a better lauter-tun than what I'm using, or maybe
> it's my technique and not the hardware that is the problem...

It sounds like you're using the hardware and technique described in Papazian's book. That's what I do too, and over the last 15 mashes I have found a few refinements that make it work a lot better for me than it did at first.

(1) In his book, Papazian expresses a lot of concern about stuck runoff, and much of his technique seems directed toward avoiding this potential problem. In my experience stuck runoff has never been a problem, and I think Papazian's method sacrifices a lot of extract potential in trying to avoid it.

> I fill the buckets with 170 degree water until the level is above the
> bottom of the inner bucket and then add my grain.

Don't do that. Forget what Papzian says. Just pour the entire contents of the mash tun directly into the lauter tun. You won't get a stuck runoff, trust me. By filling with water up to the false bottom, you're just diluting your runoff with a bunch of water which is not going to contribute to your extract. (OK, sure you're recycling the runoff, but still all this extra water is not going to be as effective as it should be.)

(2) In addition to the perforated false bottom, I always use a grain bag. This is a nylon bag with a mesh bottom, and it fits into your lauter tun and rests on the false bottom. The mesh helps to keep kernels of grain from clogging up the perforations, and thus further alleviates any lingering worries about stuck runoff. Ask your homebrew supplier for one, they're cheap. Some people just lay a layer of cheese cloth over the false bottom. That should work ok, too.

(3) The nested bucket type of lauter tun can (depending on the shape of your buckets) have much too much space below the false bottom. Ideally, you want the false bottom to be just above the exit spigot. The spigot, in turn, should be just high enough to be above most of the sediment which is going to collect in the bottom. (Mine is about 1" above the bottom, and I wish it were lower.) Remember, liquid that is not in contact with the grains is not contributing to your extract.

I solved this problem by sawing off the top of my inner bucket, leaving just the perforated bottom plus a couple inches of the bucket wall. I then sawed a few V-shaped notches in the wall, and a U-shaped notch to fit around the spigot. This new improved false bottom fits (upside-down) into the outer bucket and is supported around the sides by the notched walls of the former inner bucket. It works much better

than the old nested bucket did.

It's a good idea to tie a short loop of string through a couple of the perforations in the center, so you'll have a handle to pull the false bottom back out of the bucket when you're finished.

(4) I'm glad you're recycling the first extract. That's definitely a Good Thing not only for extract efficiency but also for clarity. You should recycle until the runoff is very clear. For me, that takes at least two gallons of recycling.

(5) Make sure your sparge water and your grains in the lauter tun are warm enough. Wrap a towel or something around the lauter tun to insulate it. Keep the sparge water at the right temperature (168 degrees) and check it frequently. If the temperature gets too cold, your extract efficiency will suffer. Don't let it get too hot, either, or you'll get astringent flavors.

(6) The runoff from the lauter tun should be just a trickle. It should take at least 10-12 minutes to collect a gallon. If you're sparging faster than that, you're losing extract efficiency.

(7) Stop adding sparge water after you've collected about 5 gallons, then let the rest of the liquids drain off of the grain. You'll probably get another 1.5 gallons or so.

The basic idea is to avoid adding unnecessary water, and to keep as much of the necessary water as possible in contact with the grains.

I hope these tips help. Happy sparging!

- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Thu, 30 Nov 89 8:59:40 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Yeast Ramblings

HBD 313 was a delightfully rich issue. In it, John Mellby asked about the viability of ale yeast as opposed to Champagne yeast in the high-alcohol environment of barleywine. I wish I could give a definitive answer (my barleywine is, at present, merely a collection of ingredients waiting their turn in the brewkettle), but general observations will have to do: Wine yeasts (including Champagne) seem to have a higher alcohol tolerance than ale yeasts, and will continue to attenuate sugars long after ale yeast has called it quits. It would be an interesting experiment to split a batch of wort and pitch half with each kind; I'd be willing to bet the Champagne yeast half would be higher in alcohol, and the ale yeast half would be sweeter. I'll be using Champagne yeast next week when I brew my barleywine. And by the way, that's ONE HELL of a .signature file ;^)

In the same issue, Jim Broglio asked:

"With all the different varieties of yeast available ... how do I know where to start and what will go best with whatever??"

Opinion: start with a rather general-purpose yeast, and STAY WITH IT through several batches where other variables are changed. Changing everything at once (i.e., different yeast with an entirely new recipe) will cut down on what you learn from a batch. Perhaps the best approach is to vary only one thing (such as the yeast, keeping the recipe, process, and conditions the same as a previous batch) and see how the beer changes. If you're brewing ales, I've had good luck with Edme (properly rehydrated, of course!).

" ... brewers yeast available at health food stores Will this work to build a better brew?"

Probably not. Since they make a point of its not being cultured on the characteristic grains, it was probably also not cultured for brewing excellence. In fact, since it's probably in a dry-powder form, it might not even be viable at all, and if it is viable, will probably have a very high spontaneous mutation rate. Biological contamination (of a non-pathogenic, but beer-spoiling sort) could also be a problem.

"I think that I will have to track some of this down and do a side by side comparison brew."

Super. Who knows? It just might work ... After all, who would ever imagine that Belgian lambics would be drinkable, considering how they're "pitched"?

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= If it's good for ancient Druids, runnin' nekkid through the wuids, =

= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 30 Nov 89 10:12:07 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Lauter Tun

In HOMEBREW Digest #313, Greg notes:

"I haven't had very good luck with my lauter-tun ...
I am using two plastic buckets ..."

I'd like to know a little more. How much space is there between the bottoms of the inner and outer buckets? How high above the bottom of the outer bucket is the tap mounted? What size are the holes, and how far apart are they? What's the pH of the sparge water?

Your process sounds just like mine, with the exception that since discarding the colander-and-mesh system I used to use, I've followed Miller's temperature and pH recommendations. My tun is a bit different. I mounted a drum-tap about 0.5" above the bottom of a 7-gallon plastic wastebasket, then used the cut-off bottom 1.5" of a 4-gallon plastic soap pail as a false bottom, with 0.25" holes drilled on 0.5" centers. I line it with a jelly-maker's straining bag for use. Tilting the tun slightly leaves only about a cupful of wort left below the spigot, which is plenty of room for the fines but minimizes the loss of the high-gravity first runnings. Miller claims in CHoHB that the lesser quantity of underlet required by this close-set false bottom increases efficiency, but I don't quite see how.

Perhaps someone can set me straight on this, but I've always suspected that mashing procedure has more to do with extract efficiency than sparging procedure. If insoluble starches remain unconverted, sparging will never extract them.

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Date: Thu, 30 Nov 89 19:42:33 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: BrewPubs

The list of N.American brewpubs (#169) was great. I thought I might add a comment or two about two in Seattle, WA.

Pacific Brewing Co. - located in Pioneer Square, the "old-town" of Seattle, this class H restaurant is owned and operated by the same people who started Manhattten Brewing and Commonwealth Brewing in Boston. Richard Wrigley is the owner. Pacific Brewing Co. produces 6 ales, all served on tap. Each comes in its own distinct glass, sized from 10 oz to 15 oz. The prices are \$2.75 each. The beer is not very distinctive, and in many cases, the beer is "off". A regular order of fish-and-chips costs \$9.50. No wonder business has not been booming there. Our brewing club, the Brews Brothers, toured there this week and found Mr. Wrigley to be very informative. This is the first brew-pub we have toured that has not offered any samples. We had only 9 people there.

Big Time Brewery - consistently makes quality beers. Their every Friday opening of a Cask-conditioned beer is a popular event. Brewer Ed Tringali is doing a top-notch job. The prices are good: \$1.75 a pint, and \$2.25 a pint for the specialty beers. Quality control is high.

Date: Thu, 30 Nov 89 17:00:06 EST
From: hplabs!rutgers!dgbt.crc.dnd.ca!bnr-rsc!crick (Bill Crick)
Subject: ginger beer

DISCLAIMER: THIS STUFF IS DANGEROUS! DO NOT MAKE IT!

Now that I've got that disclaimer out of the way, someone asked for a ginger beer recipe. Here is one I've been making for many years. It is very carbonated, and quite refreshing. Also because it has a limited shelf life (after which it explodes), it prompts lots of impromptu "ginger beer parties" were I call several friends to say "I'm setting off a dozen Ginger Beer tomorrow afternoon. Wanna come?"

By the way. does anyone have a SG to final bottle pressure table that one could use to tame this recipe? I'd like to limit the pressure to about 90PSI which is what I believe the champagne bottles are made for. I assume it will have to include temperature.

NOTE: READ ALL THE WARNINGS, and DON'T MAKE THIS STUFF!

Nathan's Ginger Beer

Add following to primary fermenter

1/2 lb fresh ginger peeled, and grated.
1 lemon. peel grated, juice squeezed, remainder sliced.
5 tsps. cream of tarter (see spice section a grocery store)
5 cups white sugar
2 canadian gallons of boiling water = $2 \times 6/5 = 2.4$ US Gal.

Add a lager yeast starter when cooled to < 80deg F, and cover.
let ferment for 3-7 days, and bottle in Champagne bottles.
Wire down plastic corks.

Leave in warm for 1 week, and then move to cool area.
Chill and test open 1 bottle each week, until they start to scare you, then put all bottles in fridge, and drink them within 2 weeks.

WARNINGS:*****

USE ONLY REAL CHAPAGNE BOTTLES! SPARKLING WINE, BEER BOTTLES WILL EXPLODE!

IF LEFT OUT OF FRIDGE FOR MORE THAN 4 WEEKS, BOTTLES WILL EXPLODE

DO NOT LEAVE IN FRIDGE MORE THAN 4 WEEKS, AFTER THEY START TO SCARE YOU, OR YOU RISK EXPLOSIONS INSIDE FRIDGE!

SET OFF OUTSIDE! CORKS GO 60 - 70'. BE CAREFUL WHERE YOU AIM! CUT THE WIRE CAGES WITH WIRE CUTTERS, DON'T TRY TO UNTWIST THEM. THEY USUALLY GO OFF

THE INSTANT YOU CUT THE WIRE. IF YOU HAVE A HANGFIRE, BE VERY CAUTIOUS.
DON'T GO INSIDE WITH IT. AIM STRAIGHT UP IF YOU EVER WANT TO SEE THE CORK
AGAIN!

DO NOT LET THESE SIT AROUND TOO LONG! SET THEM ALL OFF WITHIN 6 WEEKS OF
MAKING THEM! I'M NOT KIDDING!!!!

Have big glasses ready when you open them.

DISCLAIMER: THIS STUFF IS DANGEROUS! DO NOT MAKE IT! ;-)

Bill Crick Brewius, Ergo Sum!

Date: Thu, 30 Nov 89 20:39:42 EST
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>
Subject: Re: "Short" Fermentation?

With people surprised that it takes less than a week to finish primary fermentation, I think it's time for everyone to be reminded to relax.

Around here, it takes about a day from when I pitch the yeast until foam-fall (end of primary fermentation: that foamy head falls back into the beer). Brew one night, rack into secondary the second morning. (We don't need no steenking lager around here!-)

Time in secondary is scientifically calibrated. The beer stays in secondary until the time is exactly right: I'm in town, I'm not too busy, I'm not too tired, and I remember to do it. It is important not to bottle while you're out of town or when you forget to do it. Anywhere from a week to a month; allow longer in the fall and winter.

- - -

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

End of HOMEBREW Digest #314, 12/01/89

Date: Fri, 01 Dec 89 11:11:23 -0800
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Too much priming sugar

I've never put in that much priming sugar before, but it seems to me you have three options:

- 1) pack up your bottles tight and cross your fingers.
- 2) put the bottles in the fridge; this will at least slow the yeast down a bit.
- 3) drink it quickly or have some friends over for a lot of homebrew

- -Jim Kipps

- - - - -

Date: Fri, 1 Dec 89 8:54:19 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Porter, Perhaps?

In HOMEBREW Digest #314, Toufic Boubez observes:
" ... For my next batch, I'm looking for a certain
flavour, taste, texture, ...
Dark beer, not bitter, but kinda sweet (not too sweet), smooth,
creamy with a strong head. Sort-of between Tartan and Guinness
draft ..."

A porter, perhaps? May I suggest:

Martin's PORTER

Being a recipe for porter in the traditional English style, almost.

INGREDIENTS:

3 lbs 2-row pale lager malt
10 oz black patent malt
8 oz wheat malt
4 lbs Scottish light malt extract
12 AAU Northern Brewer hops (bittering)
1 oz Fuggles hops (finishing)
3 tsp yeast energizer
Edme ale yeast
1 tsp gelatin (finings)
0.5 cup corn sugar (priming)

PROCESS:

Mash-In: 3 min in 6 qts water @ 122F (strike heat: 126F)
Mash pH: 5.0-5.5
Protein Rest: 30 min @ 131F
Starch Conversion: 60 min @ 150-141F (longer is better)
Mash-Out: 5 min @ 168F
Sparge: 2 gal @ 168-160F
Boil: 60 minutes. Add extract, energizer,
and bittering hops at start. Add finishing
hops 10 minutes before the end. Force-cool
and bring volume to 5 gallons. Pitch.

If the result doesn't have enough "body", you might try substituting
unmalted barley for the wheat malt, and extend the starch conversion
rest to 2 hours. Since you specify "not bitter", you'll also want
to cut the bittering hops back to 8 AAU or so.

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Date: 1 Dec 89 16:38:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Micro update

I was talking with a gentleman from Tijeras, NM (couple miles east of Albuquerque) who is in the process of obtaining equipment for what he plans to call the Manzano Mountain Brewery. The beers he will produce will have the Class Axe label. Not sure which styles he will produce, but probably at least one will be an ale. Steve, the owner/brewmeister, likes to add a touch of wheat malt to his beers. Usually, the quantity of wheat malt is not sufficient to classify his beers as weizen. Steve is a member of a rock group with the same name as his label and uses his gigs as a vehicle for test marketing his product. Right now he can only give his beer away, but later when he's got his license and the remainder of his equipment that will be the end of the free ride. Steve said he plans to let the local beer club sample his test batches. I'm not sure I like being a guinea pig so I hope he at least tries some first.

=== Guy

- - - - -

Date: 1 Dec 89 17:45:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Denver trip

Hello, everyone!

I've returned from my Denver vacation, and should like to share some thoughts on some of the brews I got to drink there.

First, another round of thanks to those who sent me info on the Denver area; it certainly came in handy! I got to the Old Chicago (Paulaner Salvator on tap!! HEAVEN!!), the Boulder Brewing Company (see below), and to Liquormart (overwhelming!), but not to the Wynkoop. But then, that leaves something for next time! :-)

It was my joy to finally get my hands on some Old Peculier, which I enjoyed enormously. And also some Sierra Nevada brand brews, as well as Sam Adams lagar (very good!).

In Denver it was of course no problem to get my hands on a six-pack of Coor's Winterfest beer, their special holiday brew. To my mind, it's far and away the best Coors product I've ever encountered. A lager, Winterfest had considerably more body and taste than other Coors brews. It also struck me as more highly hopped, especially as regards finishing hops. Overall, it had a really crisp taste, and a nice finish that didn't linger overlong. Winterfest went *very* well with meals.

My trip to the Boulder Brewing Co. was a bit of a mixed bag. Unbeknownst to my friend and myself, during the winter there is only one tour a day, at 11 AM. So, touring the brewery was out. But, the tasting room was both open, and deserted-- our good fortune, because it really gave us to chat with a few people who work there (and who were extremely nice, and helpful, even giving us directions to Liquormart).

Which led to our *real* stroke of luck: we got our hands on a brand-new Boulder product, not yet really on the market; their new stout! They opened some for us to taste, commenting that they had recently changed to new bottles, and their filling machines had been bottling the new stout during the adjustment period. As a result, they had lots of over- and underfilled bottles. Thus, we were able to buy a six-pack for \$3.00!

The stout itself is totally unlike any other that I, personally, have ever encountered. It seemed slightly lighter on the traditional "burnt" flavor from Black Patent; instead it was literally the "nuttiest" beer I've ever tasted. And I don't just mean "nutty"-- I mean it was *****!!!NUTTY!!!***** There is honestly no other word I can think of to use! My companion had precisely the same reaction. Also, the stout was very well hopped. Overall, I found it very different, and thoroughly enjoyable. However, I feel I should also say that I'm very certain that it will not be to everyone's taste.

Other highlights: Lindeman's Lambic Kriek and Framboise. While I enjoyed both, the Kriek had a really wierd finish to it. I think that this was partly

due to the "sour" side of the sour cherries used, but mostly due to the wild yeast; it was that kind of taste. The Framboise was sheer heaven!

I had one other stroke of good fortune: I was able to get some Chimay Grande Reserve (i.e., "White Label") Trappist ale! I have wanted to taste this stuff for *years!* And it didn't disappoint me in the least! Absolutely the richest ale I've ever tasted, and one of the most complex in character. It's strong finish makes it an excellent dessert beer-- in that I concur with Michael Jackson.

As can no doubt be discerned, I tippled my way through an excellent vacation! And, in case anyone is wondering: the weather was absolutely gorgeous, and *warm*! It didn't turn cold until last Saturday, and there was no snow (even in the high country) until Sunday.

My thanks again to those who advised me!

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

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BITNET: CRF@IFASGNV

End of HOMEBREW Digest #315, 12/04/89

Date: Mon, 04 Dec 89 08:41:26 -0800

From: kasicki@jato.Jpl.Nasa.Gov (Charles Kasicki)

Subject: Wheat Beer Extraction Rate

This weekend I brewed my first wheat beer with mixed results. The extraction rate seems very low considering the amount of grains. I mashed five pounds of Klages two row, one pound of crystal and five pounds of malted wheat. The mash

was an infusion mash that started at 153 degrees F. After one and a half hours

the mash was at 151 degrees F. and passed the iodine test as usual. The sparge

was at 170 degrees F. and through a filter bed of about one foot. Initial runoff was very cloudy and was recycled until the sparge ran clear. Total sparge time was about an hour. The original specific gravity after the boil, ab

and cooling was only 1.041. This seems low for the use of eleven pounds of grain and is low compared to my other non wheat beer mashes. Any suggestions?

Thanx

Charles Kasicki

Jet Propulsion Laboratory

Date: Sun, 3 Dec 89 14:43:02 est

From: Elaine - 'the maniac with the string' <estokes@lucy.wellesley.edu>

Subject: bubbles and vapor locks

I am brewing my first batch of mead, and it seems to have developed an obnoxious habit in the last week. There is a sort of suds at the top which I am told is normal, I was also told I left plenty of space at the top of the carboy. Nonetheless, the bubbles have been creeping all the way up and into the lock. I was told if this happens I should change the water. So far no problem, but I have had to do this every day for a few days now. I don't want to have to open the lock too often, I have popped the reachable bubbles when I cleaned the lock, but they are growing back quicker and quicker. The recipe I used is 10 lbs of honey, about 4 - 4 1/2 gallons of water, and rather a lot of spices. The mead has been fermenting for about three weeks now. I am not worried (or at least I won't let my mead know if I am), but does any one have any suggestions?

Liz Stokes
estokes@lucy.wellesley.edu
estokes@wellco.bitnet

Date: 4 Dec 89 11:30:00 MDT

From: "2645 RUTH, GUY R." <grruth@sandia.gov>

Subject: Clubs

Is anyone aware of a homebrew club in or around the Gulf Port, Mississippi area?

Date: Mon, 4 Dec 89 11:48:08 EST
From: tim@Think.COM
Subject: Cold temperature cloudiness

So I have had a rather strange problem appear with my most recent batch of brew - a pale ale.

I was leaving town and so bottled this beer perhaps a little early, after 9 days in the primary with a SG around 1019. I primed it with some corn sugar in the usual manner (boiled with 2cups of water, mixed into the beer after syphoning it into another carboy).

I always use one large clear glass bottle so I can see if the beer is clearing, and sure enough after 6-7 days it became nice and clear, about the color of Bass. So I put a couple in the fridge to try.

When I went to take them out in a few hours they were very cloudy, so I assumed I shook them up somehow and replaced them in the fridge with some clear ones that I put in very carefully. A few hours later I was shocked to see these cloudy too.

In fact, every time I cool any of these beers they become cloudy. Now all the chemistry buffs are thinking - ah, a precipitate! That's probably what it is, but what is it and why does it come out of solution at cold temp's? Or is the yeast somehow getting stirred up by two hours of sitting in at 45 degrees (not what I consider worth waking up for)? Most importantly how do I avoid this problem in the future? The beer tastes pretty good, but a little yeasty still.

Tim Harris

End of HOMEBREW Digest #316, 12/05/89

Date: Tue, 5 Dec 89 07:16:21 pst
From: jrs21 - John Simpson (x2068) <jrs21%CAS.BITNET@CORNELLC.cit.cornell.edu>
Subject: Not worrying, just curious...

I'm a novice brewer, just getting ready to bottle my second batch, and have a few questions.

My first batch was pure extract, one 4 lb. can of MountMellick Hopped Brown Ale kit. It seemed to take an unusually long time (3 weeks) to ferment (single stage, glass carboy), but I didn't check the S.G. so it may have been done sooner. For the first week and a half after it was very malty and under hopped (a friend described it as "beer soda"). This is not a problem, I like malt. The second week and a half was even better, light malt character with a good hop flavor. Unfortunately, it now tastes like brown seltzer water :-(. No malt, no hops, nothing. I understand continued slow fermentation, but why did the hops disappear too? How can I avoid this in the future? (Grains, malto-dextrin, etc?) I used the dry ale yeast contained in the kit. If I can find a way to keep it from going bland on me I'll be using the same extract with some light malt added as the basis for a Gingered Ale, because (in it's early life) this brew had a nice, spicy flavor of it's own.

My second batch was a bit more adventurous, Papazian's Elbro Nerkt (sp?) with a few minor substitutions -- all Cascade hops and Chocolate malt instead of Black Patent. Anyone know the story behind Elbro? I used a kitchen strainer to hold the grain as I steeped it and the hops as I boiled them, but it let quite a bit through. Is there a practical way to filter the wort as it's going into the carboy, or should I switch to two stage fermentation? Also, I used Wyeast (#1338 European) and after the foam fell I was left with a 1 inch thick cap of yeast/foam. It will not settle. I even shook it gently to break it up and it came back. Any suggestions? Also, is there any way to add body after the ferment in complete?

Does anyone have a table of the characters of different types of hops?

Has anyone else noticed that used Bud/Bud Light bottles tend to have more/grungier crud in them than other brands?

What kind of luck have people had with Papazian's Stout recipes? Esp. Toad Spit Stout and the one (name?) that's supposed to be like Sheaf's.

People in the midwest should check out:

The Winemaker's Shop Open: Mon., Wed., Fri, & Sat.
(Nina Hawranick)
3377 N. High Street
Columbus, Ohio 43202
(614) 263-1744

They also do mail order. Great advice, reasonable prices, fresh supplies, owners willing to taste beginner's homebrew and talk for an hour or so in the afternoon. May not be around much longer, too many Bud men in this town. Disclaimer: I'm just a satisfied customer.

Thanks for your patience, advice and suggestions,

John

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*****
"The church is near, but the roads are icy...
...the tavern is far, but I will walk carefully."
                                - a Ukrainian proverb
jrs21%CAS.BITNET@CORNELLC.cit.cornell.edu (until Dec. 15)
simpson$j%dayton.bitnet@CORNELLC.cit.cornell.edu (receiving only)
*****
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Date: Tue, 5 Dec 89 7:44:11 PST
From: Marty Albini <martya@hpsdl39>

Subject: stuck fermentation (again) and help with contaminated fermentation lock

I seem to be having very bad luck with Edme ale yeast. A few weeks ago I had a fermentation get stuck, and had to repitch to get it going again. Well, it's happened again, only this time repitching didn't even work.

The beer is a stout, OG 1.068, and it has only gotten down to about 1.039 after a week. There are about ten pounds of John Bull light extract in the five gallons, so I expect it to wind up in the low twenties, if not lower. The funny thing is, this ferment started out faster and more vigorous than I've ever seen (a bubble a second after a couple hours) and the krausen (~2" worth) fell after one day.

My only guess so far is that the temperature in the closet I brew in may have dropped into the low 60s at night, and this seems to knock the yeast out at least semi-permanently. Does anyone know if Edme normally behaves this way? Is there a threshold temperature at which it konks out? Could it be some thing else (pH, neutrino density, the political climate)?

I should probably add that throughout this process, I was relaxed, did not worry, and consumed several homebrews.

> From: Elaine - 'the maniac with the string' <estokes@lucy.wellesley.edu>
> Subject: bubbles and vapor locks
>
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> an obnoxious habit in the last week. There is a sort of suds at the top which
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> lock. I was told if this happens I should change the water. So far no
> problem,
> but I have had to do this every day for a few days now. I don't want to have
> to open the thing too often, I have popped the reachable bubbles when I
> cleaned the lock, but they are growing back quicker and quicker.

I have a suggestion that might help (it works for me, anyway). Remove the fermentation lock, clean it, and refill with vodka. Now, even if it gets contaminated with krausen, nothing will grow in it, and it's guaranteed to be food-grade! 8<:^) There's also no problem if it gets sucked back into the fermenter, as there would be with a bleach solution or sulphite.

- --

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."
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1899 USA

Date: Tue, 5 Dec 89 09:08:58 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
Subject: Cold temperature cloudiness

>
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> clearing, and sure enough after 6-7 days it became nice and clear, about
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> degrees (not what I consider worth waking up for)? Most importantly how do
> I avoid this problem in the future? The beer tastes pretty good, but
> a little yeasty still.

>
>
> Tim Harris
>
>

I believe this is what is known as "protein haze" or "chill haze", an often-observed phenomenon when the proteins haven't been completely precipitated out after the boil. Known causes include not boiling the batch long enough for the proteins to "cook" (usually 30 - 45 minutes). You can tell when this has happened by watching the wort during the boil. After a while you will notice a flocculance in the wort which is the cooked protein. This is called the "hot break". Another, similar cause can be an insufficient "cold break". The flocculated proteins precipitate out better if the wort is cooled rapidly after the boil than if it is allowed to slowly cool over a period of hours.

Suggestions:

1. Boil for a full hour.
2. Cool the wort with a wort chiller
3. Add 1/2 tsp Irish Moss during the last 1/2 hour of the boil, if you like. It helps precipitate proteins.
4. Don't worry about it: the chill haze doesn't affect the flavor of your beer.

- --Doug

=====
Douglas Roberts |
Los Alamos National Laboratory | I can resist anything
Box 1663, MS F-602 | except temptation.

Los Alamos, New Mexico 87545 | ...
(505) 667-4569 | Oscar Wilde
dzrr@lanl.gov |

=====

Date: Tue, 5 Dec 89 10:54:50 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: Some successes, a failure.

Just thought I'd update you all on the last three batches I've made. One was a moderate success, one a fully-fledged resounding success, and a contaminated batch that had to be tossed.

The moderate success was the batch made with 6# light unhopped syrup, 1# honey, and the whole hops mailed from Czechoslovakia by relatives of a Czeck friend of mine. Unfortunately, the hops were not fresh and had lost most of their character. I ended up boiling 1 oz of cascade pellets and adding the filtered extract to the secondary. The result was a slightly cloudy (because of the late hop addition), drinkable lighter beer that goes well with food.

The resounding success was my modified version of Papazain's mash Silver Dollar Porter recipe that I posted a month or so ago. Not to sound unduly modest or anything, but this is the best beer I've ever made, and the best porter I've ever tasted. There is some detectable level of pride of craftsmanship in my evaluation, but

DAMN THAT'S GOOD BEER!

The failure was a mash batch that somehow got contaminated in the secondary. It became cloudy and developed a bad off flavor & odor. I had to toss it.

Tonight, I'm going to make a Holiday Ale from the following recipe:

7 1/2# Klages
1 1/2# Crystal (90)
1/4# Chocolate
1/4# Black Patent
1/2# dextrin power (I don't have any Cara pils at the moment)
1 tsp each of cardomon, cinnamon, and ginger powders
Grated rind of four oranges
1 1/2 oz Chinook - Boil
1 oz Willamette - Finishing
14 Grams of dry Whitbread yeast which I'll rehydrate first.

Date: Tue, 5 Dec 89 11:06:09 PST

From: falk@Sun.COM (Ed Falk)

Subject: Re: Homebrew Digest #316 (December 05, 1989)

> I always use one large clear glass bottle so I can see if the beer is
> clearing, and sure enough after 6-7 days it became nice and clear, about
> the color of Bass. So I put a couple in the fridge to try.
>
> When I went to take them out in a few hours they were very cloudy, so I
> assumed I shook them up somehow and replaced them in the fridge with some
> clear ones that I put in very carefully. A few hours later I was shocked
> to see these cloudy too.
>

It's called "chill haze". It's caused (I think) by insufficient boiling
of the wort. It's proteins precipitating out of solution. If you leave
it in the refrigerator for a few weeks it will clear again. I know because
our first batch had it pretty bad. I think our second batch is ok and
our third batch just got bottled so I don't know yet.

Date: Tue, 5 Dec 89 15:08:57 EST
From: olson@antares.cs.Virginia.EDU
Subject: dreaded chill haze

Tim Harris writes:

>If fact, every time I cool any of these beers they become cloudy. Now all
>the chemistry buffs are thinking - ah, a precipitate! That's probably what
>it is, but what is it and why does it come out of solution at cold temp's?
>Or is the yeast somehow getting stirred up by two hours of sitting in at 45
>degrees (not what I consider worth waking up for)? Most importantly how do
>I avoid this problem in the future? The beer tastes pretty good, but
>a little yeasty still.

Tim, you are suffering from the Dreaded Chill Haze. There is some discussion in *The Complete Joy of Home Brewing*, to my recollection going like this: the wort contains a variety of things besides sugars and starches, notably tannin (from the grain husks) and proteins. At low temps the tannin bonds weakly to the protein and comes out of solution, creating a haze. (don't shoot me, chemists! I'm just a dumb brewer!) Now my understanding is that this has no effect on the flavor at all, unless you have a LOT of tannin. TCJoHB's unhelpful advice is "If the haze bothers you, try drinking from an opaque mug". But I like to see the color of my brew; presumably you do that by controlling either the protein or the tannin. To do the former, I believe you have to mash -- right, experts? Or maybe be more careful about excluding trub after the boil. To control tannin, you should at least be careful not to boil any grain -- put it into the wort cold, and strain it out when the wort finally reaches a boil. There's nothing us extract brewers can do about the tannins in the extract, though. Finally, you can do what I do: cheat! A couple of hours (12?) before bottling, stir in a tablespoon of Polyclar, which is basically pulverized plastic. This adsorbs tannins and sinks to the bottom. Works great for me, and also gives me that warm glow that comes from being politically incorrect... :-)

- --Tom Olson (olson@virginia.edu)

By the way, would some kind soul send me the current price and address for subscribing to *Zymurgy*? The back of my TCJoHB says \$17, bet that's wrong... Thanks!

Date: Tue, 5 Dec 89 16:06:53 EST
From: boubez@bass.rutgers.edu
Subject: Re: Cold temperature cloudiness

Quoting Papazian's book:

"Chill haze is a result of a combining reaction between proteins and tannins. At room temperature it is soluble and remains invisible. At cooler temperatures it is no longer soluble and precipitate as a haze."

He goes on to say that if it bothers you, drink from an opaque container :-). More seriously, you can control it by using Papain (an enzyme extracted from papaya skins), Polyclar, a plastic powder, or activated silica gel. I'm sure any homebrew shop will have something to help. Good luck.

toufic

Toufic Boubez
boubez@caip.rutgers.edu

Date: 05 Dec 89 17:43:59 PST (Tue)
From: florianb@tekred.cna.tek.com
Subject: Re: cloudy at low temps

In Digest #316 Tim Harris inquires about cloudiness which sets in at frige temps.

I understand that this is called "chill haze" and is due to the presence of unprecipitated proteins in the beer. Additives such as Irish moss during the last five minutes of boil, or polyclar or gelatin at bottling or during transfer to the secondary can help to clear up the problem.

I've found that certain ingredients cause a chill haze that is nearly impossible to get rid of. For example, the Steinbart's syrup extracts, crystal malt (on occasion), wheat malt, and certain brands of extract syrup all have caused bodacious chill hazes for me at times. Case in point is a recent pilsner I made using 1/2 # of 40 L crystal (to be ornery) during the mash (the rest two-row). I have decided long ago that clear beer is an artificial requirement invented by wierdos during and after World War II, who mainly were interested in trying to culture a market who they believed to be composed mainly of women. They some how had the idea that women like lighter, clearer beer. Where they came up with that is beyond me, and it was probably an insult anyway to catagorize women like that.

I don't care if my beer is clear any more than if cream, gravy, hamburgers, wood, books, or this computer are clear. What does clear do anyway? I think in this hobby, self satisfaction is all I'm after. If I dont get any awards for cloudy beer, it won't break my heart.

Incidentally, I have made pale ales that were as clear as a crystal, but they didn't taste any better.

Cheers! Florian Bell [On my way home to drink some cloudy beer.]

End of HOMEBREW Digest #317, 12/06/89

Date: Wed, 06 Dec 89 08:56:22 EST

From: Mark.Leone@F.GP.CS.CMU.EDU

Subject: Inane pelletized hops question.

Here's a rather inane question: is it normal for pelletized hops to disintegrate completely during the boil? So far I haven't noticed any excessive bitterness or unpleasant flavors due to this... (I do strain the wort going into the primary).

Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

Date: Wed, 6 Dec 89 09:09:17 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)
Subject: Follow-up to my Holiday Ale recipe

Well, I brewed the spiced holiday ale last night, and during the process I made a couple of recipe changes:

1. I switched the 1 1/2 oz of Chinook for Nugget hops, another high alpha acid (~11) hops. I've never tried Nugget & was curious.
2. I bought some light molasses on the way home from work for eventually priming this batch (I've never used molasses for priming, & I'm curious how it will taste)
3. I Added a small slice of my thumb (no, I wasn't curious, just clumsy when grating the orange peel). I don't think anybody will notice...
4. The molasses tasted so good I added 1/2 cup to the boil.

During the boil, the cardomon, cinnamon, & ginger, combined with the orange peel & malt to make the house smell really good, kind of like beer fruit cake. I ended up with a start S.G. of 1.045, a little lower than I expected, probably because I was running late & hurried the sparge somewhat. After smelling & tasting the wort, I think I've identified one of the secret ingredients in Anchor Steam's Christmas Ale: cardomon. I'm guessing they use ~1/4 - 1/2 tsp per five gallon batch equivalent.

- --Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505) 667-4569      |Oscar Wilde
dzzr@lanl.gov       |
=====
```

Date: Wed, 6 Dec 89 10:16:53 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: Re: Cold temperature cloudiness

>If fact, every time I cool any of these beers they become cloudy.

What you've got, Tim, is chill haze, which is caused by tannins reacting with proteins. You've got two ways to attack this problem: 1) reduce the tannins, and 2) reduce the proteins. You can reduce tannins by avoiding boiling the grains (the tannins are in the husks). I used to boil my crystal malt and got very cloudy beers (when chilled), but when I switched to simply steeping them in the cold liquor while I bring the liquor up to almost boiling temp, the chill haze went away. You can reduce the proteins by using finings like Irish Moss. A solid cold break, I believe, will also cause the proteins to precipitate out (but don't quote me on this). Darryl Richman has described his method of using an immersion wort chiller to cool the wort in the brewpot and then stirring up the wort to create a "pile" of trub in the center of the brewpot. He then siphons from the side of the brewpot and leaves a good portion of the trub in the brewpot. (I hope I got this right, Darryl.)
Al.

P.S. If you can't get rid of the chill haze, try serving in frosted mugs -- that way you can't see the haze ;-).

Date: Wed, 6 Dec 89 08:56 PST
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>
Subject: maple syrup stout recipe

Date: Fri, 06 Oct 89 09:29:01 -0700
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Maple syrup beer

A friend just made up a maple syrup stout. He used 6 lbs. of Australian Dark Extract (syrup), 1 1/2 oz boiling hops (bullion), and 3/4 cup of Maple syrup. He just bottled, so I don't know how it'll turn out, but he said that the bottling taste showed a lot of promise :-).

-Jim Kipps

>
>A friend just made up a maple syrup stout. He used 6 lbs. of Australian
>Dark Extract (syrup), 1 1/2 oz boiling hops (bullion), and 3/4 cup of
>Maple syrup. He just bottled, so I don't know how it'll turn out, but
>he said that the bottling taste showed a lot of promise :-).
>
>-Jim Kipps

From: DELPHI::IN%"kipps@etoile.ICS.UCI.EDU" 1-NOV-1989 10:15

Rob-

The maple syrup stout turned out quite nicely, but I think the recipe can be improved somewhat. The recipe used 1 1/2 oz of Bullion hops for boiling, no aromatics. The wort was boiled for an hour. It was primed with 3/4 cup corn sugar, aged three weeks, and made in a single stage fermentation. Don't have any specific gravity readings.

While my friend who made this brew claims its the best beer he's ever tasted, I think there's room for improvement. The maple syrup gave the stout a nice smooth flavor, but it did not assert itself at all, i.e., you couldn't taste the maple. The recipe used only 3/4 cup of syrup. I would raise this to 1 1/2 cups. I would also keep back 1 1/2 qts of wort (two champagne bottles) for keursening (sp?) and not prime with the corn sugar. I would also rack it, but it's not necessary.

-Jim

PS I don't know what kind of equipment you have, but here's a tip if you'd like to do a two stage. Instead of buying a second fermentor at your local homebrew shop, check out the weekend swap meets in your area. You can normally find 5 gallon glass carboys for \$5. You can also find ceramic cap bottles (50 cents or less is a good price) and other odd brewing stuff.

Also, if you're just getting started again, you might like to check out some mail order brew shops. The one my friends and I use is William's Brewing; call (415) 895-2739 for a catalog. They have their own product line plus equipment. Good prices and free shipping

on the West Coast.

Date: Wed, 6-Dec-89 07:50:38 PST
From: portal!cup.portal.com!dbell@hplabs.HP.COM
Subject: Missing Issues

Could some kind soul please help complete my archives by emailing me the following issues? My mail server lost part of one, and all of some others! I need HBDigests #294, 295, 296, and 315.

Thanks!

Dave dbell@cup.portal.com

Date: Wed, 6 Dec 89 10:12:26 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Stuck, with Edme

In HOMEBREW Digest #317, Marty Albini said:

" I seem to be having very bad luck with Edme ale yeast. A few weeks ago I had a fermentation get stuck, and had to repitch to get it going again. Well, it's happened again, only this time repitching didn't even work There are about ten pounds of John Bull light extract in the five gallons ..."

AHA! I suspect that new yeast will not help. I've only had this happen in batches where the wort was mostly extract, with very little grain, and restarted fermentation by adding a yeast nutrient mixture, like SuperFerment. Yeast cannot live by maltose alone ...

As little as 3 lbs. of pale lager malt in the grist seems enough to give the yeasties 100% of their MDR of whatever the Hell's in that nutrient mixture.

- Martin

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

Date: Wed, 06 Dec 89 16:12:48 EST

From: Mark.Leone@F.GP.CS.CMU.EDU

Subject: Head retention

What are the factors influencing head retention? I'm aware that:

- Oils, dirt, and soap (in bottle or serving glass) decrease the head
- Unfermentables can increase the head
- Guinness uses nitrogen to improve head stability and add a certain tang.

(Please correct me if I'm wrong on these.) So how do the following affect head retention (if at all)?

- Hop variety (boil vs. finishing, whole vs. pelletized).
- Hopping techniques (ie, finishing vs. dry-hopping).
- Yeast variety.
- The various grains: wheat, rice, crystal malt, roasted barley, etc.
- Type of malt extract (light vs dark).

Any suggestions on easy ways to improve head retention?

=====
Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

Date: Wed, 06 Dec 89 17:16:50 EST
From: Andy Wilcox <andy@stout.cis.ufl.edu>
Subject: BlackBerry Stout

> From: John Simpson <jrs21%CAS.BITNET@CORNELLC.cit.cornell.edu>
> Subject: Not worrying, just curious...
>
> What kind of luck have people had with Papazian's Stout
> recipes? Esp. Toad Spit Stout and the one (name?) that's
> supposed to be like Sheaf's.

I believe Toad Spit Stout is supposed to taste like Guinness, less the sour aftertaste. At anyrate... Try this recipe, the "best I've ever made."

Follow the Toad Spit Stout recipe, more or less (substitute dark malt and hops when locality necessitates)

At the end of the boil, remove from heat, add 5 # of crushed (or frozen and thawed) blackberries.

Let the wort sit for 20 minutes.

Cool and proceed as usual. This is one of the rare brews that I use a secondary fermenter for. Typically, I get about 5-8 inches of goop in the bottom of my carbuoy during the primary fermentation! But, this is no reason to worry, as this is a *damn* good beer. It ages quickly, and (IMO) declines with age > 4 months. So drink it quick. My beer drinking friends can smell this beer come of age... Getting rid of it is no problem.

Andy Wilcox
(andy@ufl.edu)

Date: Fri, 1 Dec 89 11:35:33 PST

From: rutgers!context.mentor.com!keng@hplabs.HP.COM (Ken Giles @ Context x453)

Subject: Terminology: attenuation

In HOMEBREW Digest #314, Martin A. Lodahl writes:

"...observations will have to do: Wine yeasts (including Champagne) seem to have a higher alcohol tolerance than ale yeasts, and will continue to attenuate sugars long after ale yeast has called it quits. It would be an interesting experiment to split a batch of..."

I just want to make sure I'm using the proper terminology. I thought that 'attenuation' referred to the amount of starch-to-sugar conversion. If not, what is the proper term?

kg.

Date: 06 Dec 89 09:10:06 PST (Wed)
From: florianb@tekred.cna.tek.com
Subject: Re: Stuck Edme yeast

Marty Albin, in #317 sez:

> I seem to be having very bad luck with Edme ale yeast. A few
> weeks ago I had a fermentation get stuck, and had to repitch to get it
> going again. Well, it's happened again, only this time repitching
> didn't even work.

> My only guess so far is that the temperature in the closet I
> brew in may have dropped into the low 60s at night, and this seems to
> knock the yeast out at least semi-permanently. Does anyone know if
> Edme normally behaves this way? Is there a threshold temperature at
> which it konks out? Could it be some thing else (pH, nuetrino density,
> the political climate)?

Yes, it's the political climate. I've said for years it's the
Republicans what don' let my brew ferment out.

I'd suspect the temperature. This happened to me also using Edme and
Wyeast's Irish ale yeast just after winter came to central Oregon a few
weeks ago.

Try moving the brew to a more warm location. It worked for me.

Florian

End of HOMEBREW Digest #318, 12/07/89

Date: Tue Dec 5 21:25:06 1989
From: hpfcla!hpda!uunet!ingr!b11!conk!steve
Subject: boiling caps, and a recipe for a holiday ale

Well, I had intended to reply to a message a long time ago on this, but my feed has been flaked out. Much to my surprise, when I get reconnected after a month, the topic is still under discussion. Re: boiling bottle caps. Call me strange (many do), but the first time I ever read that you should boil your caps, I reasoned that it was not only to sanitize them, but also to soften the seals, so as to make a better seal on the bottle. Now, I don't think that any commercial bottlers do this, but it still seems like a good idea. I boil mine, then leave them in the hot water until I use them.

And now, to hopefully make this useful to someone, here is a recipe for my Holiday Ale, which turned out VERY well. It has just a hint of the Allspice, more in the aroma than the flavor, and is quite sweet tasting. There is a slight bitter hops aftertaste, but I think that if it were any less bitter, the sweetness would be overpowering. This beer will bring color to your cheeks. The spice could be omitted with no great loss.

Blow Me Away Holiday Ale (In memory of those who were blown away Nov. 15th)

6 lb William's Weizenmalt syrup (60% wheat)
2 lb dark DME
2.75 lb Buckwheat Honey
1 lb crushed crystal malt
.25 lb crushed chocolate malt

2.5 oz Cascade 60 minutes
1.5 oz Hallertaur 3.6% 60 minutes
.75 oz Hallertaur 3.6% 1 minute

4 tsp whole allspice simmered in water about 3 minutes, allspice removed, water added to primary.

Steep grains in 2 gal water while heating to boil. Remove grains. Add extracts and honey. Boil 1 hour, add 1 tsp irish moss at 30 minutes.

Initial Gravity 1.090
Final Gravity 1.025

Bottle with 2/3 cup corn sugar bulk prime.

Steve Conklin ...!uunet!ingr!b11!conk!steve

Date: 7 Dec 89 08:39:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Missing digest 315

I believe the computer was in yo-yo mode when digest 315 was distributed.
Would someone send me a copy?

- -- Guy

Date: 7 Dec 89 08:47:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: re: inane pelletized hop question

Mark Leone writes:

"Here's a rather inane question: is it normal for pelletized hops to disintegrate completely during the boil? So far I haven't noticed any excessive bitterness or unpleasant flavors due to this... (I do strain the wort going into the primary)."

I often wondered if pelletized hops stayed whole in the boil. In fact, I used to smash them prior to addition to the wort. I was told that they instantly dissolve in hot wort so since then I don't about them worry anymore.

- -- Guy

Date: Thu, 07 Dec 89 11:05:54 EST
From: Mark.Leone@F.GP.CS.CMU.EDU
Subject: Orlando (FL) brewpubs

Are there any brewpubs or microbreweries of note in the Orlando area?
(None were listed in the recent brewpub list).

=====
Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

Date: Thu, 7 Dec 89 11:13:40 CST
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)
Subject: Stuck Fermentation and Bottle cleaning

Martin Lodahl suggested that Marty Albin's stuck fermentation was due to exclusive use of extract, and that the solution is to add yeast nutrients. My understanding is that extract has all the minerals, etc. of the original wort used to make the extract. I suggest that Marty's 10 lbs of extract creates a rather high-alcohol environment which could shut down some strains (different yeast strains have varying tolerance to this). I've done good all-extract brews of ~10 lb with Muntona (sp) and Red-star (maybe I'm just lucky?). If in doubt, add champagne yeast after initial ferment. Temperature changes, too, can freak out the little buggers.

I found a labor-saving way of washing bottles which need brush-scrubbing (if only for peace of mind). Clip the end off your bottle brush and stick the stem in the chuck of your favorite power drill (make sure you leave enough stem to put the brush to the bottom of a bottle while in the chuck). Put a case of bottles on the floor, and spray a shot of cleaner in each one (409 works great). Then, insert the brush in each bottle, and zing until you're no longer worried. I use a bottle sprayer to rinse and the high-temp dish washer to finish off my anxieties.

—
W | Wayne Allen, wa@mcc.com
| MCC/CAD, 3500 West Balcones Center Dr., Austin, Tx 78759
| "You actually DRINK that????!!" - my mom

(ps. what is cordomon?)

Date: Thu, 7 Dec 89 10:17:39 MST
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National
Laboratory)

Subject: There's something in there driving them crazy

The yeasties, of coarse. I heard my wife shout from the kitchen this morning, "There's beer EVERYWHERE!" My holiday ale, which I'd pitched the evening of the 5th had blown the lid off the primary. This is one of those heavy-duty food-grade white plastic primary buckets with a heavy-duty snap-on plastic lid. You have to push fairly hard to get it on. You also, obviously, have to push fairly hard to get it off. There was beer everywhere, mostly the foamy cap stuff. Apparently, the head rose higher than it ever has before, filling and completely clogging the air lock. I've had the head overflow into the airlock before, but never like this. I performed an emergency transfer to a secondary and connected a blow-off hose instead of another air lock. I have never seen such an active fermentation as this batch is exhibiting: it is really blowing.

I sure hope it didn't get contaminated: the blow-off beer is delicious. I may be lucky, as the explosion appears to have occurred only about an hour before we discovered it.

- --Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569       |Oscar Wilde
dzrr@lanl.gov        |
=====
```

Date: Thu, 07 Dec 89 17:02:43 EST
From: Mark.Leone@F.GP.CS.CMU.EDU
Subject: Briess extracts

Does anyone recommend or dis-recommend Briess extracts? Apparently they are available in large quantities (58 lb pails) for *cheap* prices (\$72, from Green Acres).

Would such a large quantity be a bad idea for the occasional brewer (ie, 10-15 gals/month)? Is spoilage or contamination a problem?

=====
Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

Date: Thu, 7 Dec 89 16:48 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Re: Terminology

Ken Giles asks:

> I just want to make sure I'm using the proper terminology. I thought that
> 'attenuation' referred to the amount of starch-to-sugar conversion. If not,
> what is the proper term?

My short definitions of sometimes confusing terms:

attenuation - the degree that sugars are eaten by yeast. Related to the
initial versus final gravity of the beer. Attenuative yeasts result in
a lower FG and result in less sweet beers.

conversion - the degree that enzymes change soluble starches into sugars.
This happens during mashing. The masher wants to avoid non-converted
starches.

modification - related to the amount of enzymes generated during malting.
Malting involves germinating the barley plant, which consumes starch and
generates enzymes. Fully modified grain has lots of enzymes but less
starch.

Date: Thu, 7 Dec 89 22:14:48 EST
From: capnal@aqua.who.edu (Alan Duester)
Subject: Sam Adams' Winter Lager

Tonight I bought a case of the just-released Sam Adams Winter Lager. Nice beer, clean & crisp with more hopping overall, (both bitter and flower), and a slight aftertaste that lingers around the back edges of the tongue. Since I'm snarfing down Sushi crackers at the same time, maybe they have something to do with that aftertaste...

Not incredibly different than the regular Adams brew, but don't expect the malty richness that was present in the Double Bock they released this past spring. Slightly more carbonation than the normal brew.

I'm not very good at describing beer flavors, but I think it's safe to say that if you like the regular and want more hops, you won't go wrong buying a case of this.

=====
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543 # GENIE: A.DUESTER
(508) 548-1400 x2474
(508) 457-2000 auto-receptionist for touch tone phones
=====

End of HOMEBREW Digest #319, 12/08/89

Date: 8 Dec 89 00:39:28

From: postmaster <postmaster.DUNG_BEETLE@gateway.qm.apple.com>

Subject: jerry godes :Unknown QM use

Mail*Link*

jerry godes :Unknown QM use

Received: by gateway.qm.apple.com; 8 Dec 89 00:24:42

Received: from apple.com by goofy.apple.com (5.51/25-eef)

id AA03229; Fri, 8 Dec 89 00:21:39 PST

for jerry_godes.glasnost@gateway.qm.apple.com

Received: from hpfcpl.sde.hp.com by apple.com (5.59/25-eef)

id AA01578; Fri, 8 Dec 89 00:21:22 PST

for jerryg@goofy.apple.com

Received: from hpfccla.hp.com by hpfcpl.sde.hp.com with SMTP

(15.11/15.5+IOS 3.12) id AA18715; Fri, 8 Dec 89 01:19:51 mst

Received: from hpfcmr.HP.COM by hpfccla.HP.COM; Fri, 8 Dec 89 01:18:13 mst

Received: by hpfcmr.HP.COM; Fri, 8 Dec 89 01:00:02 mst

Date: Fri, 8 Dec 89 01:00:02 mst
Message-Id: <8912080800.AA01222@hpfcmr.HP.COM>
Subject: jerry godes :Unknown QM use
Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Precedence: bulk
Subject: Homebrew Digest #319 (December 08, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #319

Fri 08 December 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

boiling caps, and a recipe for a holiday ale (hpda!uunet!ingr!b11!conk!
steve)
Missing digest 315 ("2645 RUTH, GUY R.")
re: inane pelletized hop question ("2645 RUTH, GUY R.")
Orlando (FL) brewpubs (Mark.Leone)
Stuck Fermentation and Bottle cleaning (Wayne Allen)
There's something in there driving them crazy (Doug Roberts @ Los Alamos
National Laboratory)
Briess extracts (Mark.Leone)
Re: Terminology (Mike Fertsch)
Sam Adams' Winter Lager (Alan Duester)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Tue Dec 5 21:25:06 1989
From: hpfccla!hpda!uunet!ingr!b11!conk!steve
Subject: boiling caps, and a recipe for a holiday ale

Well, I had intended to reply to a message a long time ago on this, but my feed has been flaked out. Much to my surprise, when I get reconnected after a month, the topic is still under discussion. Re: boiling bottle caps. Call me strange (many do), but the first time I ever read that you should boil your caps, I reasoned that it was not only to sanitize them, but also to soften the seals, so as to make a better seal on the bottle. Now, I don't think that any commercial bottlers do this, but it still seems like a good idea. I boil mine, then leave them in the hot water until I use them.

And now, to hopefully make this useful to someone, here is a recipe for my Holiday Ale, which turned out VERY well. It has just a hint of the Allspice, more in the aroma than the flavor, and is quite sweet tasting. There is a slight bitter hops aftertaste, but I think that if it were any less bitter, the sweetness would be overpowering. This beer will bring color to your cheeks. The spice could be omitted with no great loss.

Blow Me Away Holiday Ale (In memory of those who were blown away Nov. 15th)

6 lb William's Weizenmalt syrup (60% wheat)
2 lb dark DME
2.75 lb Buckwheat Honey
1 lb crushed crystal malt
.25 lb crushed chocolate malt

2.5 oz Cascade 60 minutes
1.5 oz Hallertaur 3.6% 60 minutes
.75 oz Hallertaur 3.6% 1 minute

4 tsp whole allspice simmered in water about 3 minutes, allspice removed, water added to primary.

Steep grains in 2 gal water while heating to boil. Remove grains. Add extracts and honey. Boil 1 hour, add 1 tsp irish moss at 30 minutes.

Initial Gravity 1.090
Final Gravity 1.025

Bottle with 2/3 cup corn sugar bulk prime.

Steve Conklin ...!uunet!ingr!b11!conk!steve

- - - - -

Date: 7 Dec 89 08:39:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Missing digest 315

I believe the computer was in yo-yo mode when digest 315 was distributed.
Would someone send me a copy?

- -- Guy

Date: 7 Dec 89 08:47:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: re: inane pelletized hop question

Mark Leone writes:

"Here's a rather inane question: is it normal for pelletized hops to disintegrate completely during the boil? So far I haven't noticed any excessive bitterness or unpleasant flavors due to this... (I do strain the wort going into the primary)."

I often wondered if pelletized hops stayed whole in the boil. In fact, I used to smash them prior to addition to the wort. I was told that they instantly dissolve in hot wort so since then I don't about them worry anymore.

- -- Guy

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Date: Thu, 07 Dec 89 11:05:54 EST
From: Mark.Leone@F.GP.CS.CMU.EDU
Subject: Orlando (FL) brewpubs

Are there any brewpubs or microbreweries of note in the Orlando area?
(None were listed in the recent brewpub list).

=====
Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

- -----

Date: Thu, 7 Dec 89 11:13:40 CST
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)
Subject: Stuck Fermentation and Bottle cleaning

Martin Lodahl suggested that Marty Albin's stuck fermentation was due to exclusive use of extract, and that the solution is to add yeast nutrients. My understanding is that extract has all the minerals, etc. of the original wort used to make the extract. I suggest that Marty's 10 lbs of extract creates a rather high-alcohol environment which could shut down some strains (different yeast strains have varying tolerance to this). I've done good all-extract brews of ~10 lb with Muntona (sp) and Red-star (maybe I'm just lucky?). If in doubt, add champagne yeast after initial ferment. Temperature changes, too, can freak out the little buggers.

I found a labor-saving way of washing bottles which need brush-scrubbing (if only for peace of mind). Clip the end off your bottle brush and stick the stem in the chuck of your favorite power drill (make sure you leave enough stem to put the brush to the bottom of a bottle while in the chuck). Put a case of bottles on the floor, and spray a shot of cleaner in each one (409 works great). Then, insert the brush in each bottle, and zing until you're no longer worried. I use a bottle sprayer to rinse and the high-temp dish washer to finish off my anxieties.

W | Wayne Allen, wa@mcc.com
| MCC/CAD, 3500 West Balcones Center Dr., Austin, Tx 78759
| "You actually DRINK that????!!" - my mom

(ps. what is cordomon?)

Date: Thu, 7 Dec 89 10:17:39 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: There's something in there driving them crazy

The yeasties, of coarse. I heard my wife shout from the kitchen this morning, "There's beer EVERYWHERE!" My holiday ale, which I'd pitched the evening of the 5th had blown the lid off the primary. This is one of those heavy-duty food-grade white plastic primary buckets with a heavy-duty snap-on plastic lid. You have to push fairly hard to get it on. You also, obviously, have to push fairly hard to get it off. There was beer everywhere, mostly the foamy cap stuff. Apparently, the head rose higher than it ever has before, filling and completely clogging the air lock. I've had the head overflow into the airlock before, but never like this. I performed an emergency transfer to a secondary and connected a blow-off hose instead of another air lock. I have never seen such an active fermentation as this batch is exhibiting: it is really blowing.

I sure hope it didn't get contaminated: the blow-off beer is delicious. I may be lucky, as the explosion appears to have occurred only about an hour before we discovered it.

- --Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-602   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569       |Oscar Wilde
dzzr@lanl.gov        |
=====
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Date: Thu, 07 Dec 89 17:02:43 EST
From: Mark.Leone@F.GP.CS.CMU.EDU
Subject: Briess extracts

Does anyone recommend or dis-recommend Briess extracts? Apparently they are available in large quantities (58 lb pails) for *cheap* prices (\$72, from Green Acres).

Would such a large quantity be a bad idea for the occasional brewer (ie, 10-15 gals/month)? Is spoilage or contamination a problem?

=====
Mark R. Leone <mleone@cs.cmu.edu>
School of Computer Science, Carnegie Mellon University
Pittsburgh, PA 15213

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Date: Thu, 7 Dec 89 16:48 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Re: Terminology

Ken Giles asks:

> I just want to make sure I'm using the proper terminology. I thought that
> 'attenuation' referred to the amount of starch-to-sugar conversion. If not,
> what is the proper term?

My short definitions of sometimes confusing terms:

attenuation - the degree that sugars are eaten by yeast. Related to the
initial versus final gravity of the beer. Attenuative yeasts result in
a lower FG and result in less sweet beers.

conversion - the degree that enzymes change soluble starches into sugars.
This happens during mashing. The masher wants to avoid non-converted
starches.

modification - related to the amount of enzymes generated during malting.
Malting involves germinating the barley plant, which consumes starch and
generates enzymes. Fully modified grain has lots of enzymes but less
starch.

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Date: Thu, 7 Dec 89 22:14:48 EST
From: capnal@aqua.who.edu (Alan Duester)
Subject: Sam Adams' Winter Lager

Tonight I bought a case of the just-released Sam Adams Winter Lager. Nice beer, clean & crisp with more hopping overall, (both bitter and flower), and a slight aftertaste that lingers around the back edges of the tongue. Since I'm snarfing down Sushi crackers at the same time, maybe they have something to do with that aftertaste...

Not incredibly different than the regular Adams brew, but don't expect the malty richness that was present in the Double Bock they released this past spring. Slightly more carbonation than the normal brew.

I'm not very good at describing beer flavors, but I think it's safe to say that if you like the regular and want more hops, you won't go wrong buying a case of this.

=====
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543 # GENIE: A.DUESTER
(508) 548-1400 x2474
(508) 457-2000 auto-receptionist for touch tone phones
=====

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End of HOMEBREW Digest #319, 12/08/89

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Date: Fri Dec 8 06:54:33 1989
From: microsoft!jamesb@uunet.uu.net
Subject: In search of...

an Oatmeal Stout which will emulate a Samual Smith Oatmeal Stout.
Does anyone know of a recipe which would accomplish such a task??
Thanx
Jim Broglio

Date: Fri, 8 Dec 89 08:54:48 -0800
From: Stacy Waters <stacy@ms.washington.edu>
Subject: Newsletter request

I'd like to subscribe to the homebrewers newsletter.

Thanks,
Stacy Waters
stacy@ms.washington.edu

Date: Fri, 8 Dec 89 11:45:45 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Warm lager fermentations

Here's one I really haven't seen discussed much: what does it hurt, exactly, to allow a "steam" type fermentation of a lager beer, i.e. to have the fermentation take place at higher-than-lagering temperatures.

It surely can't be that the yeast doesn't "like" this kind of temperature; all the batches I've unfortunately had to allow to ferment warm have completed their fermentations successfully and have tasted pretty good.

I just wonder what's wrong with it, and can't really recall having seen it discussed much.

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

Date: Thu, 7 Dec 89 08:37 PST

From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>

Subject: Sorry about yesterdays message, this is the right maple syrup stout

Sorry folks!!! I sent the Maple Syrup Stout message yesterday! It was a combination of messages that I had filed away, and accidentally sent instead of the whole recipe and short explanations. Sorry!!! This is what I meant to send!

Following is a recipe for a Maple Syrup Stout.

Jim Kipps is the originator, from an oct. 6, 1989 posting.
(THANK JIM!!!!!! :-))

6 lbs. Australian Dark Extract (syrup)
1.5 oz. boiling hops (bullion)
12 oz. Maple Syrup
3/4 cup corn sugar (priming)

I used six ounces of maple syrup for the boil. I added the other six ounces for the last five minutes of the boil, kinda like an "aromatic". Total boil time was one hour.

I bottled on nov. 8, and just got back from Hawaii, so my first taste was after about four weeks in the bottle.

This is a VERY good beer. I don't typically drink stouts, but I really like this one. I have only tried drinking three stouts before. I absolutely didn't like "Guinness Stout", but I do like "Youngs Oatmeal Stout" and "Rubicon Stout"(Rubicon Brewery in Sacramento,Ca.). I think the Maple Syrup Stout is better than the forementioned stouts.

It is very smooth going down, and has sweet but mellow maple flavored aftertaste. Thats not a very good description for a beer that tastes as great as this does, but I have a hard time describing what I'm tasting! I will very definetely brew this again, and quite soon too!

I'd like to thank Jim again for the recipe, and for some off the net assistance with getting the recipe right. Thanks Jim!!!

Robert Nielsen

robertn%fm1@sc.intel.com

Date: Fri, 8 Dec 89 09:30:42 PST
From: rutgers!context.mentor.com!keng@hplabs.HP.COM (Ken Giles @ Context)
Subject: Re: Orlando (FL) brewpubs

Mark R. Leone asks:

"Are there any brewpubs or microbreweries of note in the Orlando area?"

Yes, there is a brewpub in Winter Park. It has been open about a year and a half, now. I don't remember its name but I remember it being something as simple as "Winter Park Brewing" or "The Orlando Brewery" or somesuch. When I last drank there, (about a year ago), they had two lagers which were very good but also fairly indistinctive. That is, indistinctive in the microbrew sense. They're definitely way ahead of the drab American Pilsners that the industrial giants spew out. Also, at that time, the brewpub was just ramping up production and was rapidly selling out every batch.

This summer, my friend (who lives close to the brewpub) reported that the place was constantly filled with yuppies, drinking Bud Lite, and crowding out the true beer enthusiasts. He talked with the brewer who said that they now sell more domestic beer than their own. Apparently the place has become some kind of trendy hangout. If the leads to believe the place is big on atmosphere, forget it. It's really sparse (or was). Of course, that's a form of atmosphere itself, I suppose. Anyway, don't let this stop you from trying their beers.

If you want directions for getting there, send me email.

P.S. Thanks to Mike Fertsch for the terminology definitions.

kg.

Date: Mon, 11 Dec 89 10:07:52 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: florida brewpubs

In homebrew digest #319, Mark Leone asked for info on Florida brewpubs--especially in Orlando area. Recently, several brewpubs have opened in Florida; among them:

Winter Park Brewing
330 Fairbanks Ave.
Winter Park, FL (Orlando)

McGuire's Irish Pub
Pensacola, FL

Mill Bakery Eatery & Brewery
6791 Newberry Rd.
Gainesville, FL
(904) 338-0100

Mill Bakery Eatery & Brewery
Tallahassee, FL
(904) 386-2867

Zum Alten Fritz
1840 N.E. 4th Ave.
Miami, FL
(305) 374-7610

Lee Nicholson's Tampa Brewpub
10330 N. Dale Mabry Hwy.
Tampa, FL
(813) 264-6669

Date: Mon, 11 Dec 89 10:08:24 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: christmas holiday brews

In homebrew digest #319, Al Duester described "Samuel Adams Winter Lager".

Every year I try to sample as many of these holiday beers as I can because they are almost always denser and more robust than the breweries' regular offerings. This year I've sampled the following brews (ordered according to my personal preference):

Anchor's "Our Special Ale"
Sierra Nevada Celebration Ale
Young's Winter Warmer
Samuel Adams Winter Lager
Samichlaus
Aass

Anybody know of other holiday beers that I should keep my eyes open for?

End of HOMEBREW Digest #321, 12/12/89

Date: Tue, 12 Dec 89 08:40:38 mst
From: Michael Berry <mcb@hpgrbd>
Subject: Fermenting apple cider?

I am seeing lots of apple cider on the store shelves and was wondering if it is possible to make some of the "hard" variety from what I see. My thought would be to add some pre-started yeast to the gallon jug and "let her rip." The brand I had my eyes on had "no sugar added" but seems to taste quite sweet.

Any advice before I begin my experiment?

Michael Berry ARPA:mcb%hpgrla@hplabs.HP.COM UUCP:hplabs!hpgrla!mcb

Date: Tue, 12 Dec 89 10:34:08 CST

From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)

Subject: christmas holiday brews

I got to try Young's winter warmer last night, and could not even decide if I liked it; some sort of bizarre taste would not identify itself. Anyone know what it is? I also tried the oatmeal stout and porter, which were both disappointing. The Anchor or Sierra Nevada stouts and porters are MUCH better. Were my taste buds taking a siesta? I'd heard this was pretty good stuff...

wa

(ps. the SN Celebration Ale got me in the holiday spirit!)

Date: Tue, 12 Dec 89 10:39:48 pst
From: jrs21 - John Simpson (jrs21@cas.bitnet)
<jrs21%CAS.BITNET@CORNELLC.cit.cornell.edu>
Subject: What, me worry? Well... maybe.

First, I'd like to thank everyone for the advice and encouragement I received regarding Elbro Nerkte and Papazian's stouts. I didn't get a chance to respond to everyone who sent me email, this is my last week at work (I'm a co-op) and they've been keeping me pretty busy. If only they'd relax, not worry...

My batch of Elbro was bottled about a week ago, and the results are less than awe inspiring. The biggest problem is a nasty astringent/woody aftertaste. I followed the rules and did not boil the grains, but I see two possible culprits:

- 1) The strainer I was steeping them in was fairly coarse, and about a tablespoon's worth of grain filtered through. A lot of this went into the primary. (I used single stage.)
- 2) I raised the heat slowly, so the grain probably spent 5-10 minutes between 170 and 212 F.

Will the taste improve much with age? It's already gone from an overpowering taste/aftertaste to a very annoying aftertaste.

I plan to steep my next grains in a separate pot and monitor the temperature. How long is needed to extract the flavors and characters without risking tannins?

Also, these beers have the 'old faithful' feature if opened anywhere near room temperature (I discovered this while wearing a white dress shirt :-() but when served ice cold they don't have enough carbonation. This could be due to variation between bottles and/or their age (~1 week). The level of carbonation is actually pretty good for the first 15 minutes or so, but it goes flat quickly. I thought I had kept things sanitary, and I can't taste any infection, but it could be being overpowered by the tannins.

And now question about body. It doesn't have any. This is partly my fault, because (as an experiment) I didn't add the 4 tsp. (listed as optional) of gypsum. What sort of character/body do gypsum and malto-dextrin add to beer? I like my beer thick and sweet, but I don't want to over do it the first time I use them.

Miscellaneous questions:

I used Wyeast #1338. Would it be safe to try to use the sediment from one of these bottles as a starter for my next batch?

My father travels to Germany fairly often and I'm trying to convince him to bring me back some fresh German beers. Would the bottles survive a transatlantic flight in an unpressurized cargo hold? Will I have to settle for a few bottles brought back in a carry on? Will he have to declare them and pay duty? Any recommended brands?

Are there any homebrewer's clubs or brewpubs in the Dayton, Ohio area? I'm going back to school there in a few weeks. Anything in Cincinatti?

Are there any brands of extract that use artificial flavors and/or colors? What about preservatives?

Thanks for putting up with (yet another) novice's questions. This may be the last you hear from me for a while, because at Univ. of Dayton we students aren't allowed to use bitnet (I'm working on it). Thanks, Rob (and the rest of you), for a great digest.

john

jrs21%CAS.BITNET@CORNELLC.cit.cornell.edu (Until Dec. 15)

simpson\$j%dayton.bitnet@CORNELLC.cit.cornell.edu (receiving only)

Date: Tue, 12 Dec 89 17:46:29 EST
From: rice@zip.eecs.umich.edu (Brian Rice)
Subject: Re: Homebrew Digest #321 (December 12, 1989)

Date: Tue, 12 Dec 89 11:49:32 PST
From: kron@Sun.COM (Kenneth Kron)
Subject: Homebrew supply store in Palo Alto

I'm looking for a homebrew supply store in the Palo Alto area. Anybody know of one??

kk

Date: 12 Dec 89 10:16:16 PST (Tue)
From: florianb@tekred.cna.tek.com
Subject: fest beers

In # 321, Mark Stevens says:

>Every year I try to sample as many of these holiday beers
>as I can because they are almost always denser and more
>robust than the breweries' regular offerings. This year

and asks about possibilities. My personal favorite is Widmer's Festbeer
(could be Winterfest or something like that), at \$6 per large bottle.
The cost is just too much for beer, though. I made my own version this
year, which I prefer, and it cost much less per bottle.

If anyone is interested in the recipe, I could bring it in.

Florian Bell

End of HOMEBREW Digest #322, 12/13/89

Date: Wed, 13 Dec 89 10:34:06 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Fermenting apple cider?

Michael Berry writes:

> I am seeing lots of apple cider on the store shelves and was wondering if
> it is possible to make some of the "hard" variety from what I see.

I have good luck just letting it hang out in the fridge for a couple weeks. The plastic gallon jug puffs up, and I know it's time -- carbonated and alcoholic, like thick champagne. I'd imagine using a glass jug (without a fermentation lock) would be a bad idea.

> My thought would be to add some pre-started yeast to the gallon jug and
> "let her rip." The brand I had my eyes on had "no sugar added" but seems
> to taste quite sweet.

The natural beasties in the cider I get do the work-- I get it from a farmers' market, and assume they don't pasturize or chemicalize it. `Professional strength' yeast would probably be more reliable...

Date: Wed, 13 Dec 89 9:28:33 MST
From: Tom Hotchkiss <trh@hpestrh>
Subject: Old Faithful, revisited

John Simpson writes:

> Also, these beers have the 'old faithful' feature if opened
> anywhere near room temperature (I discovered this while
> wearing a white dress shirt :- () but when served ice cold
> they don't have enough carbonation. This could be due to
> variation between bottles and/or their age (~1 week). The

The 'old faithful' effect that I witnessed in one of my batches is quite a bit different from the one you describe. At this point, I am thoroughly convinced that my problem was due to an infection of some sort. Anyway, the beer started out just like any other batch, it was mildly carbonated (the way I like it), and tasted good except for a slight "off flavor." The 'old faithful' effect didn't begin to show at all for over a month, at which time I noticed that I was getting more head than before. This slowly got worse, and after something like 4 to 6 months it was nearly impossible to pour a beer due to all the foam. This occurred in chilled bottles. Once I accepted the fact that the beer was bad, I opened the remaining warm bottles (the ones that hadn't blown up), and this was like diffusing tiny time bombs! Beer shot up more than 8 feet from the bottles when I opened them!

Even at this point, the off flavor wasn't all that strong. I also don't know how to describe it accurately but I'll try. It tasted kind of "antisepticy," or "plasticity." At first I thought it was too much hop bite, but then realized the flavor was slightly different than a strong hop bite. So, I guess the best way to sum it up is "like a strong hop bite with a hint of plastic." I don't know if this flavor is due to the infection, but I do know that it isn't due to my equipment. I have used the same equipment for many batches, and I haven't tasted this flavor in any other batch.

Now that I've finished, I realize that I haven't addressed your problem. I guess if you have an infection, it's acted much faster than the one I experienced.

T. Hotchkiss
trh@hpestrh.hplabs.hp.com

Date: Wed, 13 Dec 89 09:04:14 EST
From: Andrew Hudson <abh0@gte.com>
Subject: a caveat for spiced hard cider

I tried to brew a batch of spiced hard cider recently and ran up against a difficulty. I asked my local homebrew supplier for a recipe and recieved one that looked interesting. The essence of it was to add a substantial amount of sugar and spices to the cider. Sharp acidic cider is preferred for brewing. If clear cider is desired you add some anti-oxydation agents really early in the game. Then you add spices: sliced ginger, raisins, cinnamon, cloves, orange peels. The recipe did not suggest sterilizing any of the ingredients but I boiled the sugar well and threw in the spices for the last 2 minutes. You then add the spice mixture to the cider and let sit for a day before pitching with champagne yeast. Here is where my problem began. I pitched once and got a few bubbles. I pitched again two days later after no further activity. I then started the yeast in a cup of sterilized corn sugar solution before pitching. No activity! I can only surmise that something in the spices has inhibited yeast growth leaving me with three gallons of sickly sweet spiced cider. It is possible that boiling the spices which was not in the recipe was a nono. Any suggestions?

- Andrew Hudson

Date: Wed, 13 Dec 89 12:56:45 EST
From: Andy Wilcox <andy@mosquito.cis.ufl.edu>
Subject: Stainless Steel ?

Every year I try to buy *myself* a nice christmas present. This way, I get exactly what I want without worrying (-:

So, I've been thinking about two thing I'd like to change with my brewing processes. 1) Try some all or part grain beers. 2) Get a stainless steel boiling vessel, and pitch (uh, recycle) my cheapo aluminum one. It occurs to me that one needs a large pot to mash in. How big? 5 Gallon pots (if this is what I need) are quite expensive at "the mall". Any pointers on where I could mail-order one, or find one cheap?

Thanks!

Andy

Date: Wed, 13 Dec 89 10:55:47 PST
From: yerga@cory.Berkeley.EDU (Chris Yerga)
Subject: Winter Brews

There's nothing like the excitement of visiting all the local beer stores in search of exciting holiday brews...put's the excitement back into Christmas for me!

I've managed to try these so far (Berkeley area):

Anchor's Special Ale '89 - Was this disappointing or what? The body was surprisingly thin. The flavor was promising, but too watery.

Sierra Nevada Celebration - Good stuff! I should have bought a case of this instead of the Anchor.

Sam Adams Winter Lager - I love the hop character of the normal Sam Adams. This combines that with a sweeter malty body. No dopplebock, this, but an appropriate extension of Sam Adams for the winter. Love it!

Sun Valley Holiday Ale - This is a challenging brew. There are a lot of flavors offering themselves in the palate, but unfortunately they aren't balanced at all with the extremely bitter hop aftertaste. Mind you, I'm a huge hop fan -- I drink Anchor Liberty like it's Michelob Dry -- but the fabulous hop taste in the palate becomes quite bitter in the finish. An interesting brew well worth the price of admission, however!

I also purchased an Aass Winter (alias Jule Ol?) that I'm saving for after finals.

I'm extremely interested in any other holiday brews available in the San Francisco bay area. Also, it sounds like you New Englander's have a fantastic variety of regional holiday brews. I'd love to chat about these or trade offerings through the mail.

=====
Chris Yerga "Give me Liberty or give me Steam."
yerga@cory.berkeley.edu
=====

Date: 13 Dec 89 15:57:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: re: digest 322

Michael Berry write about fermenting apple cider:

North of Albuquerque around Cochiti is the Dixon Apple Orchard. Each year they sell gallon jugs of cider. The cider is not filtered so it contains wild yeasts. The owners of the orchard recommend that the cider be kept chilled, otherwise it will ferment. Actually, I have found that it ferments in the refrigerator. Anyway, one year I decided to leave the jug out in the open with an airlock attached. After about a month, I racked it into a couple of bottles and then racked it again after a couple of months. I tried the hard cider after 6 months and wasn't terribly impressed. Some of my friends told me that it probably needed more sugar or that I should have thrown some raisins into the jug to ferment along with the cider. I've never pursued making hard cider since. Besides, I like beer better.

I have a friend who's living in Maryland who plans to bring some hard cider from that area when he comes for a visit next month. I'll let you know what I think of it.

=====

John Simpson writes about tannins being leached from his grains:

I've read that tannins are leached from the grain husks if the temperature of a mash is allowed to beyond 178 F. Looks like that falls within the range you mentioned.

Tannins in wine will mellow with time, but usually that takes on the order of years. I don't think you want to wait that long. Your beer probably won't last that long either.

In the special zymurgy issue on yeast it talks about reclaiming yeast from naturally conditioned bottles. Get a copy. It's good reading.

<< Guy >>

Date: 13 Dec 89 14:41:36 PST (Wed)
From: Bryan Hilterbrand <bryanh@dadla.wr.tek.com>
Subject: S.G. and other novice questions

I just bottled my third batch of brew ("Nutcracker Stout" -- it's Russian Imperial Stout brewed around Christmas...), and I have a few questions:

I used 7 lbs. amber malt extract, 3 lbs. dry amber malt extract, 1 lb. 80L crystal, 1/4 lb. black patent, and 1/4 lb. roasted barley (and other various ingredients which don't affect S.G. much). The recipe was (more-or-less) taken from that chart in Papazian's book that shows some of the different styles of beers and ales. The grain was taken to boiling in 1 1/2 gallons water, then the extract was added to the grain water (after taking out the grain). I boiled the wort for fifty minutes, sparged the wort into a carboy, then let the wort cool overnight.

The next day there was a thick layer of goo on the bottom (which I expected), and I took an S.G. reading and pitched the yeast. Papazian showed the starting S.G. for this style to be 1.070 to 1.090, but the S.G. of my brew came out to about 1.043. Should I have taken the S.G. reading while all that goo was still suspended or what? I expected the S.G. to be somewhere around 1.055 to 1.060 (at least!).

I have tested my hydrometer a little bit, and it shows water to have an S.G. of about 1.002. I tasted the brew when I bottled it, and it tasted quite alcoholic. Does anyone have some bright ideas about what's going on? Does anyone trust what their hydrometer tells them? Are there some good tests that I can run my hydrometer through to make sure it is accurate? I've heard people complain that Papazian's numbers are high, but this seems a bit extreme.

As a little aside: I didn't put any spices into this brew -- does anyone have suggestions for what spices would be good in this type of a brew?

One last question: I've gotten sort of a "molasses" taste in this and the previous batches of brew. The other batch was a "bock" that I used lager yeast and fermented in my refrigerator for a month (total) in the primary and secondary. What's causing this taste? The person at the local homebrew store (Steinbart's) said that it's caused by scorching the sugars in the wort and that I should stir more when I'm cooking the wort.

Bryan Hilterbrand

P.S. Could some kind soul send my HB digest numbers 294, 295, 315 and 320?

INTERNET: bryanh@dadla.WR.TEK.COM --or-- dadla!bryanh@tektronix.TEK.COM
CSNET: @RELAY.CS.NET:bryanh@dadla.WR.TEK.COM
UUCP: uunet!tektronix.tek.com!dadla.WR.TEK.COM!bryanh

Date: Wed, 13 Dec 89 18:09:09 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: German beers on duty

Currently, you are allowed to bring one liter of alcohol (any %) duty free when return returning from Europe. Any amount above that is scheduled for duty expenses. I think the actual amount is small, and it would be worth it to try to bring mo more beer if possible. Remember though, German beer in the bottle is only a little better than what we get here in the bottle. To experience German excellence, you must have inone on tap, preferably IN Germany. The stuff we get here is usually always pasteurized.

Date: Wed, 13 Dec 89 09:33:51 PST
From: falk@Sun.COM (Ed Falk)
Subject: Re: Homebrew Digest #322 (December 13, 1989)

> Date: Tue, 12 Dec 89 11:49:32 PST
> From: kron@Sun.COM (Kenneth Kron)
> Subject: Homebrew supply store in Palo Alto
>
> I'm looking for a homebrew supply store in the Palo Alto area. Anybody know
> of one??

Here are the ones I've visited:

The Fermentation Settlement in Saratoga are friendly and reasonably well supplied. They're a little pricey but they have "california malt" extract for \$10/6lb.

Beer Makers of America on 4th st. in San Jose is run by a real surley guy, but they have the best selection and prices on this side of the peninsula. You need to know what you want before you go in, because the guy is no help at all.

There's a mail order place called "Williams Brewing Supplies" in San Leandro which I've heard many good things about.

There's also a retail store in San Leandro (can't remember the name) on Marine that's as big as all the other retail outlets I've visited put together. They teach classes in the store and have a wine expert in on Wed. to critique your homebrew wine if you like.

End of HOMEBREW Digest #323, 12/14/89

Date: Thu, 14 Dec 89 8:55:23 EST
From: Paul Bigelow <bigelow@hppad>
Subject: Fermenting apple cider?
Full-Name: Paul Bigelow

Chris Shenton writes:

> I have good luck just letting it hang out in the fridge for a couple weeks.
...
> The natural beasties in the cider I get do the work -- I get it from a

Back in my school days, after a trip to the farmers market, we would just leave our jugs in the basement with the caps on loosely. About 1 in 5 would turn to cider vinegar. I imagine adding some champagne yeast would be a safer bet. The new plastic bottles sound better. Keeping the cap on would provide better carbonation, and you wouldn't have to worry about glass shrapnel.

Guy Ruth writes:

> I tried the hard cider after 6 months and wasn't terribly impressed.

Using the low-tech "hang-out" method I always found the cider tasted best after one or two weeks. It has just a little kick, some carbonation, and still a lot of natural sugar. After all the natural sugar is fermented out, you might as well be drinking a good wine instead.

Paul Bigelow bigelow@hppad.hp.com

Date: Thu, 14 Dec 89 9:05:43 EST
From: Paul Bigelow <bigelow@hppad>
Subject: S.G. and other novice questions
Full-Name: Paul Bigelow

Bryan Hilterbrand writes:

> Papazian showed the starting S.G. for this style to be 1.070 to 1.090,
> but the S.G. of my brew came out to about 1.043.

I had exactly this problem last weekend while brewing "Super Stout" from the Reese book "Better Beer and How to Brew It". Starting S.G. should have been above 1.050, but it was 1.027, below the expected finishing point of 1.030.

The problem was fixed quite simply with a spoon and a quick stir. Turns out the sparge water was sitting on top of the wort in the carboy and it just needed a little encouragement to mix in.

Paul Bigelow bigelow@hppad.hp.com

Date: 14 Dec 89 09:13:31 EST (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: a caveat for spiced hard cider

>I can only

>surmise that something in the spices has inhibited yeast growth

>leaving me with three gallons of sickly sweet spiced cider.

I've never tried to make spiced cider, though as I have reported in past issues of this digest I have successfully made hard cider and cyser (cider fortified with honey before fermentation). My advice is to insure that the cider you were using did not contain preservatives. Also make sure that the pH of the cider/sugar/spice solution is within the range of the yeast that you are using (champagne yeast likes the pH to be the same as grape juice - I forget the exact figure). Lack of nutrients, and fermentation temperature, may also be factors.

If you want to experiment, try waiting until fermentation is well under way before you add the spices.

/Don

Date: Thu, 14 Dec 89 9:26:56 EST
From: Gregg Gibson (CCL-F) <ggibson@PICA.ARMY.MIL>
Subject: Re: Homebrew Digest #323 (December 14, 1989)

I would like to know if anyone knows of any good supply stores in the Northern New Jersey/New York area. I have been looking for awhile and have come up empty. Thanks!

Gregg Gibson

Date: Thu, 14 Dec 89 07:34:28 -0800
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Subject: Stainless Steel ?

While on vacation this summer my wife and I passed through Williamsburg, Virginia. We were surprised to find that besides being full of colonial whatnot, Williamsburg is home to some zillion or so factory outlits, one of which sells Revere Ware. This shop had stainless steel 5 Gallon copper-bottom pots (with lids) for about \$58. Even if UPS charges \$15 for shipping that's still the best price I know; perhaps you can even find a Revere outlit closer to home.

-Jim Kipps

Date: Thu, 14 Dec 89 8:38:30 MST

From: Rick Myers <hpctdpe!rcm>

Subject: First Batch!

Full-Name: Rick Myers

Hello all - here's my first submission!
Last week I brewed my first batch, an amber lager using hopped malt extract (John Bull). I wanted to keep everything simple the first run so I could get familiar with the entire process. Last night (Wednesday) I bottled. I bought a 'starter kit' from the local homebrew shop here in Colorado Springs (Stoppel and Associates). Their recipe used 1 1/4 cups of priming sugar. I have a book by Byron Burch of Great Fermentations in Santa Rosa, CA and it states to never use more than 3/4 cup of priming sugar - comments? Also, I live east of town (out on the prairie) and I have very hard, alkaline, well water. The water in Colorado Springs is quite soft, so my starter kit came with 'water salts' which is mostly gypsum according to the label. Is anyone in a similar situation? Should I not use the gypsum if I use my well water? I used well water this first batch, I think I will use city water for my planned second batch (a light pilsner).

- - -

=====>*<=====

Rick Myers
Hewlett-Packard
Colorado Telecommunications Division
5070 Centennial Blvd.
Colorado Springs, CO 80919
(719) 531-4416
rcm@hpctdpe.HP.COM

=====>*<=====

Date: Thu, 14 Dec 89 11:10:20 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Barley (I wanna get into all-grain, et al)

My local homebrew supply store closed down recently, and I'm looking for a good mailorder place. Sent out 50 requests for catalogs, and have gotten about 30 replies. A couple of good-looking places, and one odd one -- Stew's Brew. Anyone know about it? All he sells is malted barley, only one kind, and doesn't say what it is, except that it's grown in the American ``Beer Belt''. The price, however, is a whopping \$0.55/lb. I'm tempted to try it for my first go at all-grain, as his flier had boat-loads of helpful time- and money-saving tips (he seems to know what he's doing).

Odd question -- flames and jeers appreciated: a co-worker says his family produces malting (`ing', not `ed') barley, and it sells for \$3 a bushel (about 48 Lbs). At that price, I'd be interested to know how much of a pain malting my own would be... Any thoughts?

I'm also looking for free advice -- do's and don't's -- appropriate for a first-time all-grainer. Are the electric mash tun's all their cracked up to be? will someone explain why they justify spending \$100 plus expenses to install a 240V circuit? (I assume a 120V would have too few BTUs). How do I avoid the expense of a grain mill? any plans on building one?

Andy Wilcox <andy@mosquito.cis.ufl.edu> writes about Stainless Steel:
> 5 Gallon pots (if this is what I need) are quite expensive ...

Yeah, and I hear that you need at least an 8 gallon pot for all-graining. Any suggestions? Are the enameled canning pots tolerable? or highly inferior?

P.S.: Anyone ever grown their own hops? How?

Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code
735
UUCP: ...!uunet!asylum.gsfc.nasa.gov!chris Greenbelt, MD
20771
SPAN: PITCH::CHRIS (DECNET) 301-286-
6093

Date: 14 Dec 89 10:58:00 MDT

From: "2645 RUTH, GUY R." <grruth@sandia.gov>

Subject: Stainless pots

Andy Wilcox was wondering about stainless steel boiling vessel:

If you can settle for ceramic on steel, I found a place in Indiana that sells
a
33 qt pot for \$29. The address is

General Housewares Corp
PO Box 4066
Terre Haute, IN 47804 ph: (812) 232-1000

part #: 6209

Date: 14 Dec 89 14:48:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: HBD 315

Considering the number of requests I'm getting from people who didn't receive HBD 315 would you consider retransmitting it again?

Guy

Date: 14 Dec 89 05:16:23 PST (Thu)

From: florianb@tekred.cna.tek.com

Subject: Winter ale recipe

I received several requests for my holiday ale recipe, so it is posted below. It is a brown ale, not too bitter, very aromatic, not too strong.

Ing's: 5# light domestic dry extract
3# 2-row
1/2# 40 L crystal
2 oz roast barley
4 oz wheat malt
2 oz dextrine malt
2 oz cascade 5.2
1/2 oz tettnanger 4.9
1/2 oz perle 7.2
1/2 oz kent goldings 5.2
1 tsp Irish moss
wyeast Irish liquid yeast

I used Papazain's method of partial mashing, except used 2 gal of sparge water. I obtained 18 pints of sparge and added two pints of water to the boil, along with the dry extract (incidentally, I mashed all the grains together.) I boiled for 60 minutes. The hop schedule was 1 oz cascade, 1/4 oz perle, and 1/4 oz tettnanger at 40 minutes. 1/2 oz cascade, 1/4 oz perle and 1/4 oz tettnanger at 30 minutes. 1/2 oz cascade, 1/2 oz kent goldings in a hop bag at 3 minutes, and transferred the hop bag to the primary which remained during the primary fermentation.

OG=1.060, FG=1.012. 3 days in primary, 9 days in secondary. Twelve days in the bottle was sufficient. I much prefer it over the Widmer Festbier, after which it was patterned. It's also a lot cheaper. I call this one "Boonesburger Winterale."

Florian Bell, Boonesborough, Oregon.

Date: Thu, 14 Dec 89 16:47:03 EST
From: eplrx7!slug!ward@uunet.UU.NET (Rick Ward)
Subject: Samuel Adams Brewpub / Wynkoop Brewpub

Two weekends ago, I embarked on a beer weekend. Friday night I went into Philadelphia and found the newly opened Samuel Adams Brewpub. To be honest, I was less than impressed. The location is too small, and the beer is nondistinct. They serve a gold, amber and porter, all of which taste remarkably similar. The gold was amber and tasted a lot like Samuel Adams Lager. The amber was a darker shade of amber and tasted much like the gold with a bit more body. The porter was black(of course) and tasted like the amber with some toasted barley added. There really wasn't much variation. Another factor that contributed to my distress was that the place was literally overflowing with lawyers and other yuppie scum.

The next morning I flew to Denver for the express purpose of trying some of the beers that I have been reading about on the net. My first stop was the Coors brewery where I took their tour and sampled their various offerings. The tour was pretty neat although I kept wondering why the brewery couldn't turn out a better product considering all the great equipment they had. The best part of the tour(for me) was the section where they malted barley. Coors claims that they are the only major brewery in the US to malt their own barley. One item of note was that Coors just dropped their Herman Josef "premium beer" line because they claim that the bottom has fallen out of the premium beer market! If this is true, a lot of microbreweries could be in trouble.

My next stop was at a liquor store where I bought six packs of Pete's Wicked Ale, Sierra Nevada Pale Ale, Telluride and both Aass products. Thanks for the reccomendations! I especially like Pete's and SNPA.

That night I went to the Wynkoop brewery which has been open for a little over a year. What a difference one night made! The brewpub is built in a huge warehouse and offered seven completely distinct brews. The "Brew Czar" is Russell Schehrer, the winner of the Homebrewer of the Year award in 1985. My favorite brews were the E.S.B., the Barleywine and the Chili Beer! The chili beer tasted like a lager with an aftertaste that was distinctly jalapeno(although not overpowering). The E.S.B. was a delicious ale and the Barleywine was heaven. BTW, I'm accepting all recipes for Barleywines :).

On Sunday I went to Old Chicago and sampled the holiday brews from Anchor Steam, Sierra Nevada and the Boulder brewery. All three were great and nicely spiced. My favorite was the Boulder Christmas Stout.

Sorry about the length, folks. Cheers!

Rick

End of HOMEBREW Digest #324, 12/15/89

Date: Mon, 18 Dec 89 01:00:03 mst
Message-Id: <8912180800.AA25465@hpfcmr.HP.COM>

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Precedence: bulk
Subject: Homebrew Digest #325 (December 18, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #325

Mon 18 December 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Barleywines (Wayne Allen)
Re: Rick Meyers, Homebrew Digest #324 (December 15, 1989) (Mark Freeman)
S.G. and other novice questions (Tom Hotchkiss)
Rodney Morris ("2645 RUTH, GUY R.")
Re: First Batch! (boubez)
Re: First Batch! (boubez)
Pete's Wicked Ale (Ken Giles @ Context x453)
cider (cwilson)
Homebrew store in P.A. (Kenneth Kron)
here's a repost of all of #315 (rdg)
Re: Too much priming sugar (kipps)
Porter, Perhaps? (Martin A. Lodahl)
Micro update ("2645 RUTH, GUY R.")
Denver trip ("FEINSTEIN")
Holiday blowup & North East Holiday Beer (Jim Conroy)
Re: brewpubs, yuppies, and the bottom of the premium market (florianb)
Various replies (Bill Crick)
Kettles (Martin A. Lodahl)
Boston Beer Society Xmas Beer Ranking (Chuck Cox)
New spring malting barley (Mike Northam ext 2651)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Fri, 15 Dec 89 10:48:55 CST
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)
Subject: Barleywines

Rick Ward writes: "BTW, I'm accepting all recipes for Barleywines." Ok.

Marigold Ale

=====

9.9 lbs (3 cans) light Munton & Fisson un-hopped extract
2.5 lbs Marigold honey (very light)
3 oz Fuggles pellets (boil)
1 oz Bullion pellets (boil)
1 oz Fuggles pellets (finish)
1 pk Muntona ale yeast
1 pk champagne yeast

Add champagne yeast after initial fermentation. Wait > 1 year after bottling (obviously the hard part, but I managed). It's even better now at 2.5 years! This simple beer is the best I've ever made IMHO.

wayne allen

Date: Fri, 15 Dec 89 08:59 PST
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>
Subject: Re: Rick Meyers, Homebrew Digest #324 (December 15, 1989)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Thu, 14 Dec 89 8:38:30 MST
From: Rick Myers <hpctdpe!rcm>
Subject: First Batch!
Full-Name: Rick Myers

Hello all - here's my first submission!
Last week I brewed my first batch,
Congratulations!

an amber lager using hopped malt
extract (John Bull). I wanted to keep everything simple the first
run so I could get familiar with the entire process. Last night
(Wednesday) I bottled. I bought a 'starter kit' from the local homebrew
shop here in Colorado Springs (Stoppel and Associates). Their recipe
used 1 1/4 cups of priming sugar. I have a book by Byron Burch of
Great Fermentations in Santa Rosa, CA and it states to never use more
than 3/4 cup of priming sugar - comments?

It depends upon the volume of fluid in your batch. For a five
gallon batch, I use about 1/2 cup malt sugar for priming. (have
never tried corn sugar or other) I find that for strong batches
(more than 6 lbs of sugar to begin with) there is usually enough
sugar left over after fermentation to make 1/2 cup sufficient.
In my most recent batch I used only 3 lbs of light malt extract
and no grain adjuncts to make a very light pale ale. I bottled
it about a month ago and it is still only lightly carbonated, so
I wonder if I should have upped the amount of priming sugar to
3/4 cup. Otherwise, 1/2 cup has always been plenty for me.

Also, I live east of town
(out on the prairie) and I have very hard, alkaline, well water. The
water in Colorado Springs is quite soft, so my starter kit came with
'water salts' which is mostly gypsum according to the label. Is anyone
in a similar situation? Should I not use the gypsum if I use my well
water? I used well water this first batch, I think I will use city
water for my planned second batch (a light pilsner).

I have always used bottled Arrowhead drinking water in 2 1/2
gallon bottles. Arrowhead claims their water is spring water
from the Lake Arrowhead source in the local San Bernardino
mountains. I use the 2 1/2 gallon bottles because the water in

one gallon bottles tends to have a plastic taste. I used gypsum on my first batch (an ale) to get an English "Bass" type beer. I haven't used it since, and prefer not to.

- - -

=====>*<=====

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(719) 531-4416
rcm@hpctdpe.HP.COM

=====>*<=====

Date: Fri, 15 Dec 89 10:11:04 MST
From: Tom Hotchkiss <trh@hpestrh>
Subject: S.G. and other novice questions

Bryan Hilterbrand writes:

> Papazian showed the starting S.G. for this style to be 1.070 to 1090
> but the S.G. of my brew came out to about 1.043.

Well... If I remember correctly the recipe you mentioned included 7# of Pale Malt. When you described your procedure, you said that you steeped the grains in water while bringing it to a boil. Steeping the grains works just fine for specialty grains (i.e. Crystal Malt, Black Malt, etc...), but doesn't work for Pale Malt. Steeping simply extracts body, flavor, and color, but really won't extract much sugar. In order to achieve the target SG, you need to *mash* the Pale Malt in order to convert the starches to sugar.

If you mashed the Pale Malt properly then I misunderstood your description. My limited experience tells me that the single most important factor in extract efficiency is proper sparging (assuming you use a reasonable mash procedure). Building a proper lauter tun and having a tremendous amount of patience when sparging will significantly increase your extract efficiency.

Tom Hotchkiss
trh@hpestrh.hplabs.hp.com

Date: 15 Dec 89 11:46:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Rodney Morris

Does anyone have Rodney Morris' address at College Station. He appeared in Zymurgy's 1988 special edition. I'm interested in getting complete plans for his RIMS.

Date: Fri, 15 Dec 89 13:26:08 EST

From: boubez@bass.rutgers.edu

Subject: Re: First Batch!

> Their recipe

>used 1 1/4 cups of priming sugar. I have a book by Byron Burch of
>Great Fermentations in Santa Rosa, CA and it states to never use more
>than 3/4 cup of priming sugar - comments?

I remember I had EXACTLY the same thoughts for my first batch!
I had put 1 1/4 cups, as it said on the package, and later realised
(to my horror) that Papazian's book said to NEVER use more than
3/4 cups. However, I sould've realxed, not worried, and had a
homebrew (I didn't have any yet), since the first batch came out
beautifully without any problems. So, relax, don't worry... :-)

toufic

Toufic Boubez

boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

Date: Fri, 15 Dec 89 13:26:36 EST
From: boubez@bass.rutgers.edu
Subject: Re: First Batch!

Rick Myers writes:

> Their recipe
> used 1 1/4 cups of priming sugar. I have a book by Byron Burch of
> Great Fermentations in Santa Rosa, CA and it states to never use more
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toufic

Toufic Boubez
boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

Date: Fri, 15 Dec 89 09:05:21 PST

From: hplabs!rutgers!context.mentor.com!keng (Ken Giles @ Context x453)

Subject: Pete's Wicked Ale

I don't find PWA to be "wicked" at all. What I do find it to be is too sweet.

I

know at least one other person who agrees with me on this. Does anybody care to

comment? I'd especially like to hear from anyone who judges beer. Great barley flavor, but I think it could be better balanced with some more hops.

Also, Pete's lost some credibility with me when I saw that they have another beer called "Pacific Dry". Anybody try this, yet? One of our local brewpubs, Portland Brewing Co., has also jumped on this "dry" marketing-hype bandwagon. Their Oregon Dry appeared at about the same time that their Honey Beer disappeared. It was a dry beer, so I wonder...

kg.

Date: Fri, 15 Dec 89 11:08:37 PST

From: cwilson@cs.uoregon.edu

Subject: cider

In Homebrew Digest #322 Michael Berry <mcb@hpgrbd> writes

>I am seeing lots of apple cider on the store shelves and was wondering if
>it is possible to make some of the "hard" variety from what I see. My
>thought would be to add some pre-started yeast to the gallon jug and
>"let her rip." The brand I had my eyes on had "no sugar added" but seems
>to taste quite sweet.

I have tried this with a gallon jug from Safeway, and it fermented out fine. I used Red Star champagne yeast, after sanitizing the juice with sulfer dioxide and adding yeast nutrient. The thing is, well, it's bland. Not at all like the great stuff from Normandy one can buy in France for \$2 a liter. I think the problem is that one needs a mix of tart and sweet apples. Jug apple juice here is primarily from just sweet apples. I had found some juice with a great tart flavor , but it would not take a fermentation. There must have been some anti-oxidant or preservative which supressed the yeast.

Since I can't get tart juice, I may experiment by making the same cider but adding some crushed raspberries or blackberries. It will probably look like sin (purple beer?), but I think the berry/apple combination would be nice. Has anyone else tried this?

Chris Wilson
cwilson@cs.uoregon.edu

Date: Fri, 15 Dec 89 11:30:10 PST
From: kron@Sun.COM (Kenneth Kron)
Subject: Homebrew store in P.A.

First thanks to everyone who responded.
Second there isn't a HB store in Palo Alto but there is one in Menlo Park
according to

The ``Golden Beer'' State: Part 2: San Francisco Bay Area

The ``Golden Beer'' State
A Guide To California's Beer Hot Spots

which was published here some time ago (but I was dumb enough not to save)
anyway the store is

Menlo Park

S Beltramos
1540 El Camino Real

(the S means retail store) which I will be visiting soon (expect a trip
report).

Also special thanks to Mark R. Leone who did save the index and sent it to me.

kk

Date: Fri, 15 Dec 89 14:09:00 MST
From: rdg@hpfcmi
Subject: here's a repost of all of #315
Full-Name: Rob Gardner

HOME BREW Digest #315

Mon 04 December 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Re: Too much priming sugar (kipps)
Porter, Perhaps? (Martin A. Lodahl)
Micro update ("2645 RUTH, GUY R.")
Denver trip ("FEINSTEIN")

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Fri, 01 Dec 89 11:11:23 -0800
From: kipps@etoile.ICS.UCI.EDU
Subject: Re: Too much priming sugar

I've never put in that much priming sugar before, but it seems to me you have three options:

- 1) pack up your bottles tight and cross your fingers.
- 2) put the bottles in the fridge; this will at least slow the yeast down a bit.
- 3) drink it quickly or have some friends over for a lot of homebrew

- -Jim Kipps

- - - - -

Date: Fri, 1 Dec 89 8:54:19 PST
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>
Subject: Porter, Perhaps?

In HOMEBREW Digest #314, Toufic Boubez observes:
" ... For my next batch, I'm looking for a certain
flavour, taste, texture, ...
Dark beer, not bitter, but kinda sweet (not too sweet), smooth,
creamy with a strong head. Sort-of between Tartan and Guinness
draft ..."

A porter, perhaps? May I suggest:

Martin's PORTER

Being a recipe for porter in the traditional English style, almost.

INGREDIENTS:

3 lbs 2-row pale lager malt
10 oz black patent malt
8 oz wheat malt
4 lbs Scottish light malt extract
12 AAU Northern Brewer hops (bittering)
1 oz Fuggles hops (finishing)
3 tsp yeast energizer
Edme ale yeast
1 tsp gelatin (finings)
0.5 cup corn sugar (priming)

PROCESS:

Mash-In: 3 min in 6 qts water @ 122F (strike heat: 126F)
Mash pH: 5.0-5.5
Protein Rest: 30 min @ 131F
Starch Conversion: 60 min @ 150-141F (longer is better)
Mash-Out: 5 min @ 168F
Sparge: 2 gal @ 168-160F
Boil: 60 minutes. Add extract, energizer,
and bittering hops at start. Add finishing
hops 10 minutes before the end. Force-cool
and bring volume to 5 gallons. Pitch.

If the result doesn't have enough "body", you might try substituting
unmalted barley for the wheat malt, and extend the starch conversion
rest to 2 hours. Since you specify "not bitter", you'll also want
to cut the bittering hops back to 8 AAU or so.

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

Date: 1 Dec 89 16:38:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: Micro update

I was talking with a gentleman from Tijeras, NM (couple miles east of Albuquerque) who is in the process of obtaining equipment for what he plans to call the Manzano Mountain Brewery. The beers he will produce will have the Class Axe label. Not sure which styles he will produce, but probably at least one will be an ale. Steve, the owner/brewmeister, likes to add a touch of wheat malt to his beers. Usually, the quantity of wheat malt is not sufficient to classify his beers as weizen. Steve is a member of a rock group with the same name as his label and uses his gigs as a vehicle for test marketing his product. Right now he can only give his beer away, but later when he's got his license and the remainder of his equipment that will be the end of the free ride. Steve said he plans to let the local beer club sample his test batches. I'm not sure I like being a guinea pig so I hope he at least tries some first.

=== Guy

- - - - -

Date: 1 Dec 89 17:45:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Denver trip

Hello, everyone!

I've returned from my Denver vacation, and should like to share some thoughts on some of the brews I got to drink there.

First, another round of thanks to those who sent me info on the Denver area; it certainly came in handy! I got to the Old Chicago (Paulaner Salvator on tap!! HEAVEN!!), the Boulder Brewing Company (see below), and to Liquormart (overwhelming!), but not to the Wynkoop. But then, that leaves something for next time! :-)

It was my joy to finally get my hands on some Old Peculier, which I enjoyed enormously. And also some Sierra Nevada brand brews, as well as Sam Adams lagar (very good!).

In Denver it was of course no problem to get my hands on a six-pack of Coor's Winterfest beer, their special holiday brew. To my mind, it's far and away the best Coors product I've ever encountered. A lager, Winterfest had considerably more body and taste than other Coors brews. It also struck me as more highly hopped, especially as regards finishing hops. Overall, it had a really crisp taste, and a nice finish that didn't linger overlong. Winterfest went *very* well with meals.

My trip to the Boulder Brewing Co. was a bit of a mixed bag. Unbeknownst to my friend and myself, during the winter there is only one tour a day, at 11 AM. So, touring the brewery was out. But, the tasting room was both open, and deserted-- our good fortune, because it really gave us to chat with a few people who work there (and who were extremely nice, and helpful, even giving us directions to Liquormart).

Which led to our *real* stroke of luck: we got our hands on a brand-new Boulder product, not yet really on the market; their new stout! They opened some for us to taste, commenting that they had recently changed to new bottles, and their filling machines had been bottling the new stout during the adjustment period. As a result, they had lots of over- and underfilled bottles. Thus, we were able to buy a six-pack for \$3.00!

The stout itself is totally unlike any other that I, personally, have ever encountered. It seemed slightly lighter on the traditional "burnt" flavor from Black Patent; instead it was literally the "nuttiest" beer I've ever tasted. And I don't just mean "nutty"-- I mean it was *****!!!NUTTY!!!***** There is honestly no other word I can think of to use! My companion had precisely the same reaction. Also, the stout was very well hopped. Overall, I found it very different, and thoroughly enjoyable. However, I feel I should also say that I'm very certain that it will not be to everyone's taste.

Other highlights: Lindeman's Lambic Kriek and Framboise. While I enjoyed both, the Kriek had a really wierd finish to it. I think that this was partly

due to the "sour" side of the sour cherries used, but mostly due to the wild yeast; it was that kind of taste. The Framboise was sheer heaven!

I had one other stroke of good fortune: I was able to get some Chimay Grande Reserve (i.e., "White Label") Trappist ale! I have wanted to taste this stuff for *years!* And it didn't disappoint me in the least! Absolutely the richest ale I've ever tasted, and one of the most complex in character. It's strong finish makes it an excellent dessert beer-- in that I concur with Michael Jackson.

As can no doubt be discerned, I tippled my way through an excellent vacation! And, in case anyone is wondering: the weather was absolutely gorgeous, and *warm*! It didn't turn cold until last Saturday, and there was no snow (even in the high country) until Sunday.

My thanks again to those who advised me!

Yours in Carbonation,

Cher Feinstein
Univ. of Fla.
Gainesville, FL

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BITNET: CRF@IFASGNV

End of HOMEBREW Digest #315, 12/04/89

Date: Fri, 15 Dec 89 16:27:17 ECT
From: Jim Conroy <AS2JXC%BINGVMA.BITNET@CORNELLC.cit.cornell.edu>
Subject: Holiday blowup & North East Holiday Beer

Why doesn't anyone warn us about these dangerous things! I have just started my attempt for a spiced holiday brew, and as others have noted BOOM instant mess.

It goes something like this
2 lbs Crystal Malt (steep)
6 lbs Amber dried malt extract
Fuggles & Bullion (sp?) hops apx 2 oz 60 min
Saaz hops apx 1.5 last 15 min
Fresh Grated ginger Root apx 3 oz last 15 min
stick cinaman last 15 min
1 pkg Edme Ale yeast

After a day trip at work small children reportly "spilled" the beer (a 3 year tip a 5gal glass coboy, right) further investigations found a nice mark and fibrous material on the celing. With only 1.5 quarts lost and a wife good enough to replace the blow tube I'm back in business.

There sure have been a rash of these lately, I don't think there was a full moon on Wed.

Next for all the people who can't get things like SN and have been fooled into Coors Yuk...er WinterFest I have found a good one. I don't want the NY'ers to laugh but try F.X. Matt Seasons Best. It is a very good flavorful Amber beer available at Christmas time (no spices in this one) I can get it for \$8 +tax+dep, and no it doesn't taste like Matts.

Happy Holidays and cheers.

Jim Conroy SUNY Binghamton AS2JXC@BINGVMA.BITNET

Date: 15 Dec 89 11:02:24 PST (Fri)

From: florianb@tekred.cna.tek.com

Subject: Re: brewpubs, yuppies, and the bottom of the premium market

In #324, Rick Ward commented:

>the amber with some toasted barley added. There really wasn't much
>variation. Another factor that contributed to my distress was that the
>place was literally overflowing with lawyers and other yuppie scum.

about a brewpub in Philadelphia. The same holds true for a brewpub here in Bend, Oregon. Not only are the brews boring and irritating to the stomach, they are heralded as "true ales," with names beckoning one to fixate on the recreational entrancements of the area. For example, "Bachelor Bitter," after Mt. Bachelor; "Black Butte Porter;" "Cascade Golden Ale," etc, etc (I'm soooo embarased!). Lots of snob appeal and little to back it up. The place catches a crowd from the slopes on weekend afternoons and generally gives me the feeling I should vote Republican and buy a new foreign two-seater and invest in a retirement account and drink something which doesn't leave an aftertaste in my mouth. I think it's the same all over. The real good stuff in life generally passes the public right by. There exist those who capitalize on good ideas, distort them, and influence a number of people to buy into them. And it really, really works! Thank goodness for the brewpubs that serve a superior product!

He also adds:

>brewery in the US to malt their own barley. One item of note was that
>Coors just dropped their Herman Josef "premium beer" line because they
>claim that the bottom has fallen out of the premium beer market! If this
>is true, a lot of microbreweries could be in trouble.

I don't consider anything brewed by Coors as premium. What they are likely referring to is that those who would drink sorry beer won't buy their "premium" beer and those who would drink really good beer won't buy their "premium" beer either. It's not surprising.

Florian "the opinionated and happy to have the opportunity to escape from the lures of those who try to influence me" Bell.

Date: Fri, 15 Dec 89 13:08:35 EST
From: hplabs!rutgers!dgbt.crc.dnd.ca!bnr-rsc!crick (Bill Crick)
Subject: Various replies

Just my 3 cents on some recent subjects:

Priming Sugar: I used to always use 2 cups per 5 Cdn gallons.
This creates a lot of carbonation. I've cut this
back to 1 1/2 cups for lagers, 3/4 cup for ales.

Low SG readings. If you didn't boil the whole batch, then it probably
didn't get well mixed in the primary. I've seen inversions
with bottom half hot, (boiled wort) and top half cold (water
added) last for over 24hrs with no mixing. This yields
very low SG readings.

Stainless steel: EXPENSIVE! Try a 3 Gallon enamelled "canning" pot.
They are quite cheap and work fine.

Burned beer: A hint -> turn off the heat before you add extract. Stir well
until you are sure it is dissolved. Turn heat back on.
Voila! No scorching!

Beer from Germany: In Canada you are allowed 7litres of beer.
Two friends brought back 28 different 0.5 litre
cans and bottles. No explosions in cargo bay.
NO difference to taste in Germany. NB: many
of these beers (especially Wiezens) had yeast sediment,
and were out of the same bottles the beer gardens were
serving.

Cider: A lot of grocery store ciders contain a preservative (potassium
Sorbate?) and won't ferment.
I tried fermenting one without a preservative. It was very dry, and
acidic. It was awful! The wife who is a food scientist looked at me
like an idiot and said "of course it tastes acidic. You removed all
the sugar that was masking the acid, and left the acid. Silly!"
Does anyone out there know how to make cider?

Coors: Don't knock the quality. For the style, it is an excellent example.
Its just that the style sucks! Beer like that is hard to make!
Try to make a light color,taste 3% lager. there is nothing to hide
behind.
If you make a mistake it flashes on and off in big bright red letters.

Bill Crick -> Brewius, ergo sum!

Date: Fri, 15 Dec 89 11:41:43 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: Kettles

In HOMEBREW Digest #324, Chris Shenton asks:

" ... Are the electric mash tun's all their cracked up to be? will someone explain why they justify spending \$100 plus expenses to install a 240V circuit?"

I've wondered this myself. I just don't find stove-top temperature control to be that difficult. For the rests, I place my kettle in an insulated box (made of environmentally-insensitive CFC-based foam) I got from a friend in the restaurant supply business -- these boxes are large, light, and well-insulated, and are customarily used to ship frozen specialty poultry products. Every 30 minutes during the rests I put the kettle back on the stove and boost it back to optimum temperature, stirring constantly. Temperature drop is usually about 2 to 3 degrees, which is not significant. I don't plan to buy an electric kettle.

"Yeah, and I hear that you need at least an 8 gallon pot for all-graining. Any suggestions? Are the enameled canning pots tolerable? or highly inferior?"

You'll never hear me knocking enameled steel kettles. I use a 21-qt for mashing and a 33-qt for boiling. We've had the mash kettle for many years and it's had the enamel knocked off of a few spots, but that's never caused me a problem. The boiler is rather new. They heat well, are easy to clean, and are MUCH cheaper than stainless kettles of equivalent size.

- Martin

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

Date: Fri, 15 Dec 89 16:33:49 EST
From: chuck%bose@uunet.UU.NET (Chuck Cox)
Subject: Boston Beer Society Xmas Beer Ranking

Results of the 3rd annual Boston Beer Society Xmas Beer Tasting...

For the last three years we have held a blind xmas beer tasting to determine what the best vintages are currently, and what will be good in the future.

We actually performed three separate tastings; old Anchor Xmas ales, new (spiced) Anchor Xmas ales, and Sierra Nevada Celebration ales.

The beers in order of preference (from best to worst):

Old Anchor Xmas Ales:

(we added a ringer - a bottle of '81 Ballantine IPA, because we felt that the old IPA was similar to the old Anchor Xmas Ale and wanted to see how it would fare in a blind comparison)

81 IPA
81 Anchor
82 & 84 Anchor (tie)
85 & 86 Anchor (tie)
83 Anchor

Sierra Nevada Celebration Ales:

89
88
87
86

New Anchor Xmas Ales:

(None of us like the wassail ales as much as the older xmas ales, so we separated them)

89
88
87

Conclusions:

The Anchor wassail & Sierra Nevada Celebration Ales are best consumed fresh, and do not improve with age.

Generally speaking, the older Anchor Xmas Ales continue to improve with age. The '83 sample came from a suspect source, so that may account for it's ranking. The old Ballantine IPA is definitely comparable to the old Anchor ales.

The Boston Beer Society is a small group of beer judges who travel

extensively and share their beer cellars on an infrequent and informal basis. If you would like to be a guest at one of our meetings and have some interesting or unusual beer to share, let me know.

- Chuck Cox - america's fastest beer judge -

End of HOMEBREW Digest #325, 12/18/89

Date: Tue, 19 Dec 89 01:00:03 mst
Message-Id: <8912190800.AA12530@hpfcmr.HP.COM>

Reply-To: homebrew%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request%hpfcmr@hplabs.hp.com
Precedence: bulk
Subject: Homebrew Digest #326 (December 19, 1989)
Apparently-To: realhomebrew@hpfcmr.hp.com

HOME BREW Digest #326

Tue 19 December 1989

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Homebrew Digest #325 (December 18, 1989) (Michael Bergman)
Sarsaparilla (Mark Freeman)
Taking homebrew into Canada, Slow starting yeast (boubez)
Kettles and dangerous carboys ("Lance "I Don't Exist" Smith")
predicting FG (Marty Albini)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Mon, 18 Dec 89 10:12:17 EST
From: bergman@m2c.org (Michael Bergman)
Subject: Homebrew Digest #325 (December 18, 1989)

Chris Wilson (cwilson@cs.uoregon.edu) writes:

...I think the problem is that one needs a mix of tart and sweet apples. Jug apple juice here is primarily from just sweet apples. I had found some juice with a great tart flavor, but it would not take a fermentation. There must have been some anti-oxidant or preservative which suppressed the yeast.

Since I can't get tart juice, I may experiment by making the same cider but adding some crushed raspberries or blackberries. It will probably look like sin (purple beer?), but I think the berry/apple combination would be nice. Has anyone else tried this?

Out here (massachusetts) there is quite a variety of flavor in the available ciders. Even within a particular brand, there will be a difference through the season. Out of season, most of what's available settles down to one brand, I presume that they are the only company that bothers with the expense (whatever that expense may be). I find their cider to be good in season, but the out-of-season stuff is not so tasty. But I digress.

What caught me attention recently was that at the very beginning of the season, all the cider available was extremely tart. So next year, you might try with the earliest cider you can get your hands on. The other thing to mention is that some orchards just use one variety of apples for their cider, whereas properly to make good cider you need a blend, to balance tannin, tartness, sweetness. Of the local orchards, only one (of at least a half dozen) seems to really do this right. Most of the rest are on the "too sweet" side. So sample a few more before giving up.

Some preservatives (sulphur based ones) can be gotten rid of by allowing the cider to "breathe" for a few hours. Of course, that also risks some sort of infection...

Date: Mon, 18 Dec 89 08:49 PST

From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>

Subject: Sarsaparilla

I'm looking for a recipe for making root beer. Does anyone have one, and is it fermentable? Also, any hints about where to get ingredients for it?

- Mark

Date: Mon, 18 Dec 89 14:25:34 EST

From: boubez@bass.rutgers.edu

Subject: Taking homebrew into Canada, Slow starting yeast

I remember seeing this question a little while ago, but I don't remember what transpired, so here it is again. I'm going home to Montreal this week for the holidays, and I'd like to take some of my homebrew with me for my mom to sample. What are the rules and regulations in effect? Do they differ from the regular beer rules (1 case)? Thanks.

On another topic, I started my latest batch this week-end, and instead of "pitching" the yeast, this time I decided to "start" it first in a cup of warm water. Well, it's been two days, and still no sign of life... What could be the cause? And what are the usual causes of slow- or not- starting yeast?

toufic

Toufic Boubez

boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

Date: Mon, 18 Dec 89 19:30:20 CDT

From: "Lance "I Don't Exist" Smith" <lsmith@umn-cs.cs.umn.edu>

Subject: Kettles and dangerous carboys

A few comments on two "recent" topics.

Brew Kettles: I presently use the standard enamel-steel canning kettle, but have been looking to move up to stainless. A store in the local mall (one of the dales for you Prairie Home Companion fans) has 5-gal stainless kettles on sale for about \$35. It's fairly lightweight stainless, but it follows the standard cylinder with flat top design. I think the store is called "Letchers" or some such thing in case they're a chain. So is that a good deal?

Dangerous Carboys: Earlier this year I made an Imperial stout based on Charlie P's Armenian Stout recipe (Spring 87 I think). The recipe is based around 6.6 lbs M&F Old Ale and 3.3lb Pale Extract. So I pitched the yeast before going to bed. Not much was happening when I left for school the next day. Ah, but when I came home I was greeted by the snorts of a bubble-lock spitting foam. I cleaned up another stopper and made up a quick blow-off tube arrangement. Then not thinking I pulled out the previous stopper. Whoooooosh. Brown stuff every where. Good thing I was wearing my safety glasses. Do you know what a fast moving hop could have done to my eyesight? So be careful, when you're releasing any pressure in a carboy.

Cheers and all that,

Lance Smith (lsmith@umn-cs.cs.umn.edu)

Date: Mon, 18 Dec 89 21:01:50 PST
From: Marty Albini <hplabs!hpsdl39!martya>
Subject: predicting FG

A few issues back I commented on some beer of mine that was taking too long to ferment out. The question was raised: how do you know when it's finished? How low the gravity will get? My usual method is to look there at the end of the recipe where it says "FG=" and use the author's experience.

But what if it's a new recipe, or one without such a handy guide?

Burch (Brewing_Quality_Beers) gives a formula for computing FG from the OG, which works surprisingly well considering its simplicity. In short:

Projected FG= $1+(OG-1)/4$

Obviously the unfermentables should have some impact on this, and a stout with several pounds of black grains should finish somewhat higher than an all-malt beer with the same OG. I've tried correcting for this with various tables, but the formula seems to work best as-is, at least with the last couple entries in my brew log.

This bothers me. I'm not worried, mind you, but it seems like there ought to be a better prediction method; one that takes into account things like the yeast's attenuativity (what a word! Did I make that up or what?), unfermentables, and whatever else there is that matters.

Why not just RDWHAH? If you stop too early and prime while the beer is still too sweet, you get little glass grenades. I've never experienced this delightful occurrence, and never want to.

This seems to be a topic of broad interest; if somebody has a reliable prediction method, please post!

Merry Xmas!

--

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."

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End of HOMEBREW Digest #326, 12/19/89

Date: Mon, 18 Dec 89 14:59 PST
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>
Subject: need substitue for nonexistant malt

Hello out there in beer net land! I have a couple of questions which may prove to be unanswerable, concerning an old family brewing recipe. Any help y'all might come up with would be deeply appreciated!

My grandfather used to homebrew and sell beer in the late 1920's and early 1930's. He told me his recipe, and I'd like to try it, but I don't know what malt or yeast I should use.

My first problem is that he used Pabst Blue Ribbon malt. It is my understanding that that malt has not been available for the last ten years or so. Is this true? If Pabst is not available, does anyone know of a malt which is similar? I realize it is difficult to compare any malt to something that hasn't been around for ten years, but it's worth a try!

As for yeast, I'm not sure what would be proper to use. His 12 gallon recipe used about 5 pounds of corn sugar, and 3 pounds of white sugar. What kind of yeast would work in these conditions?

If I can find a usable malt, I'll be making 5 gallon batches.

Thanx in advance for any and all information, and have a real nice day!!!

Robert Nielsen

robertn%fm1@sc.intel.com

Date: Tuesday, 19 Dec 1989 08:49:37 EST
From: ml4051@mwvm.mit.edu (John DeCarlo)
Subject: Various replies

>Date: Mon, 18 Dec 89 14:25:34 EST
>From: boubez@bass.rutgers.edu
>Subject: Taking homebrew into Canada, Slow starting yeast
>
>I remember seeing this question a little while ago, but I don't
>remember what transpired, so here it is again. I'm going home
>to Montreal this week for the holidays, and I'd like to take
>some of my homebrew with me for my mom to sample. What are the
>rules and regulations in effect? Do they differ from the
>regular beer rules (1 case)? Thanks.

Well, I took some homebrew with me on a recent trip to Ottawa. I just told the guy I had two six packs of beer with me--didn't say anything about homebrew, so I don't know if they have special rules that I violated.

>On another topic, I started my latest batch this week-end, and
>instead of "pitching" the yeast, this time I decided to "start"
>it first in a cup of warm water. Well, it's been two days, and
>still no sign of life...

I am unclear as to what happened here. When I rehydrate dried yeast, it goes into roughly 100 degree Fahrenheit water. Within a few minutes, you see some activity as the yeast comes to life. I have heard that if you smell anything untoward at this point, throw the yeast away and try another packet, though it hasn't happened to me. Then you can pitch this into the wort at the proper temperature.

So, if you didn't see any activity in the warm water, you wouldn't be very likely to see anything in the wort, IMHO.

>Date: Mon, 18 Dec 89 19:30:20 CDT
>From: "Lance "I Don't Exist" Smith" <lsmith@umn-cs.cs.umn.edu>
>Subject: Kettles and dangerous carboys

>Brew Kettles: I presently use the standard enamel-steel canning
>kettle, but have been looking to move up to stainless. A store
>in the local mall (one of the dealers for you Prairie Home
>Companion fans) has 5-gal stainless kettles on sale for about
>\$35. It's fairly lightweight stainless, but it follows the
>standard cylinder with flat top design. I think the store is
>called "Letchers" or some such thing in case they're a chain.
>So is that a good deal?

It sounds like a *great* deal to me. I got a recent homebrewing catalog that listed a 23 quart (5 3/4 gallons) stainless steel kettle for \$135 on sale. Personally, I would prefer a >5 gal

kettle so that there is room to put in 5 gallons and boil it.

>From: Marty Albin <hplabs!hpsdl39!martya>

>Subject: predicting FG

>

> A few issues back I commented on some beer of mine that
>was taking too long to ferment out. The question was raised:
>how do you know when it's finished? How low the gravity will
>get? My usual method is to look there at the end of the recipe
>where it says "FG=" and use the author's experience.

The only method I have ever used is when the SG doesn't change
for three days. Doesn't matter if it is still bubbling or
whatever. After all, there are so many factors
involved--temperature, yeast, ingredients, etc.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)

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

Fidonet: 1:109/131

Date: Tue, 19 Dec 89 08:36:16 EST

From: albano@APOLLO.HP.COM

Subject: Yeast starters, how are they made ?

I have been using Wyeast liquid yeast for a while now (about 5 batches) and have had good result. I have noticed that fermentation is slow in starting, 24 to 36 hours. Recently I read in Zumurgy about the possibility of bacterial infection due to the slow start of fermentation. A recommended way to speed up fermentation is through the use of yeast starters. Can anyone share with me some information as to how to create a yeast starter and the best ways to use them ?

Dan Albano

Date: Tue, 19 Dec 89 08:32:50 mst
From: Michael Berry <mcb@hpgrbd>
Subject: UPDATE: Hard Cider Effort

A brief update re my attempt to make hard cider. I boiled almost 4 gallons of "Tree-Top" cider (it says it is made from concentrate) with a teaspoon of crushed cloves and 1t of cinnamon (sp?). Most of the hints that I got from this newsletter (thanks to one and all!) implied to add about a pound of dextrose (cane) sugar to get the SG to 1.080. Well, I added about that much (a LOT!) and sure enough the SG went to 1.090!!! Well, that is a potential alcohol of ~12% if it does indeed get to 1.0 so...

I also used pre-started champagne yeast. It took off overnight and is still going strong some 5 days later. I'll rack it before Xmas.

Q: I am considering adding ~1 lb of malto-dexterines to add mouth weight and sweetness before bottling as I have heard this stuff can come out quite dry. Any comments on this "brave" experiment? I would like to retain some of the cider'y attributes.

Michael Berry ARPA:mcb%hpgrla@hplabs.HP.COM UUCP:hplabs!hpgrla!mcb

Date: Tue, 19 Dec 89 11:14:29 EST
From: olson@antares.cs.Virginia.EDU
Subject: Steel kettles

Lance "He Doesn't Exist" Smith writes:

>have been looking to move up to stainless. A store in the local mall (one
>of the dales for you Prairie Home Companion fans) has 5-gal stainless
>kettles on sale for about \$35. It's fairly lightweight stainless, but
>it follows the standard cylinder with flat top design. I think the
>store is called "Letchers" or some such thing in case they're a chain.
>So is that a good deal?

That's LechMERE, boy, LechMERE. You wanna get yersef sued? :-)

I use a 4-gal that I bought there(*) two years ago -- seems to me I paid
a lot less, like \$16 or \$20. Works just fine for my 2-gallon extract
boils. The quality is fine, though it is light as you say and does show
hot spots -- extract poured in with the fire on high sometimes scorches a
bit. Cleans up nicely though. As these mass market chains go, L. seems
to be pretty good. Now if only they'd stock a 28-quart version...

As to price, \$35 seems high, though as I remember the price did rise very
fast with increasing size. But it *was* a while ago that I bought.

- --Tom Olson

(*) There being the store in Rochester, NY.

Date: Tue, 19 Dec 89 07:48:22 PST
From: tcp@esl.ESL.COM (Tim Phillips)
Subject: Cranbeery Ale update

I wanted to give you an update on my cranberry beer that I brewed earlier this month. I posted a question of what to do after primary fermentation had not begun after three days. I combined advice from a number of people and re-pitched the yeast--only this time I used champagne yeast. I figured perhaps the what-nots in cranberries had moved the brew out of the ale yeast comfort zone, and maybe champagne yeast had a better chance.

Well, sure enough, fermentation took off and everything went fine from there on. I wanted to leave the stuff in the secondary longer and also have more time to age in the bottles, but alas, the Christmas season is upon us. So we opened the first bottles last Friday.

IT'S DRINKABLE! I was so happy! Not to say that this is anywhere near being the best beer that I have ever had, but the beautiful red color and mixture of cranberry, champagne, and beer tastes (in that order) together make wonderful conversation pieces. A perfect treat for the holidays.

In case you're interested, here is a record of my procedure. This reflects what actually took place, so make your own mods as required:

- 1) Use Papazian's Cherries in the Snow recipe, substituting 6 lbs of cranberries for the 10 lbs of sour cherries. (Have fun crushing all those cranberries! They squirt and bounce all over the place! Get friends to help...)
- 2) Use chilled water to dilute, bringing temperature right to 68F (I got lucky), and immediately pitch with rehydrated ale yeast. Promptly forget what the OG was. Oh, well.
- 3) Wait three days for nothing to happen.
- 4) Panic (in a relaxed way, of course): post question to HBD, then add champagne yeast (dry, since you're panicked).
- 5) Relax a day later as fermentation takes off.
- 6) Wait five days, then skim off cranberries with a sanitized strainer. Put siphon tube **inside** your hops bag, then into the primary, and transfer to the secondary (this works **great** at keeping out unwanted gook from the bottom of the primary).
- 7) Bottle after a week in the secondary, using 3/4 cup corn sugar. Promptly forget what FG was. Oh, well.
- 8) Unveil your cranbeery ale two weeks later. Enjoy! (Best served well-chilled to the open-minded.)

Like I said, time in the secondary and in the bottles should probably be longer. The beer is actually showing some signs of clearing, but looks like it would take at least a couple of months. The cranberry taste is quite dominating: I might try just 2 or 3 lbs in the future and shoot for more of a hint rather than a blast.

Thanks for all your help, guys!

Timothy Phillips
tcp@esl.ESL.COM

Date: Tue, 19 Dec 89 11:12 CST

From: "Sushi's fine -- as long as it's properly cooked."

Subject: Glass grenades (sounds like a terrorist weapon)

Dear Homebrewers:

In the last digest, someone asked about finding sarsaparilla. Try looking in a "Natural Foods" or Health food store. I don't think it is sold for human consumption.

If one bottles too soon, one gets glass grenades. What happens if one bottles too late?

- Ted

- ---

"All roads lead to Amber" -- Random

ptgarvin@ardvark.uconn.edu / ptgarvin@uconn.UUCP | Eris loves you!

in the Society: Padraig Cosfhota o Ulad / Barony of Namron, Ansteorra

Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

Date: Tue, 19 Dec 89 10:19:20 PST

From: falk@Sun.COM (Ed Falk)

Subject: Re: Homebrew Digest #326 (December 19, 1989)

>

> On another topic, I started my latest batch this week-end, and instead
> of "pitching" the yeast, this time I decided to "start" it first in a cup
> of warm water. Well, it's been two days, and still no sign of life... What
> could be the cause? And what are the usual causes of slow- or not- starting
> yeast?

Man, I had that problem in spades. I'm trying to make mead (I'm using Karen Norteman's recipe derived from Kenelme Digbie) and managed to get some real mead yeast from the Fermentation Settlement. The people at the store warned me that it would take a long time to get started and they weren't kidding. I pitched on Friday morning (temp. 95f) and had no activity by Tuesday so I figured I'd pitched too hot and killed the yeast. I went back to the store and bought two more packets. The people at the store told me they got complaints about the stuff all the time, but had enough customers who wanted it to justify keeping it on the shelves.

Anyway, I pitched again and a week later, there's **still** no activity. Two days ago, I made up a starter bottle with the remaining packet and it only just started showing activity this morning. Fooey. I've waited too long and I'm afraid the must is going to get infected. I'm going to pitch it with champagne yeast and be done with it.

Date: Tue, 19 Dec 89 10:29:58 -0800

From: UNLV Student ACM Chapter <acm@uns-helios.nevada.edu>

Subject: garlic recipes

howdy, howdy,

i would like to know if anybody out there has any recipes
that include garlic. i have looked in the papazian book
but he only mentions garlic, that i could see.

thanks for any information that may show up.
chris sinanian.

Date: Tue, 19 Dec 89 16:59:26 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: Yet more discussion of glass vs. plastic carboys

There's been quite a bit of speculation lately about the relative merits of plastic and glass carboys. While glass carboys are heavier and can break, there does seem to be some evidence that they will produce a better beer.

Are there any numbers or facts to back up that assertion? Well, maybe. Take a look at the statistical breakdown of entries and winners in the AHA homebrewing competition. (They appear on page 64 of the special yeast issue of "Zymurgy" magazine, which many of you undoubtedly have access to).

Of all the entries submitted, 77% were fermented in glass, 20% in plastic, and 3% in steel. However, when you look at the breakdown of winners the benefit of glass starts to become clear. 88% of all winning entries were fermented in glass, 6% in steel, and 6% in plastic. This might indicate that the plastic is inferior, either because of leaching, because plastic is more likely to harbor bacterial infections, or because of the permeability of the material.

Of course it could also be that experienced brewers just tend to favor glass, and that the statistical difference is caused more by differences in experience than in material differences. :*)

Comments?

- ---Mark Stevens
stevens@ra.stsci.edu

End of HOMEBREW Digest #327, 12/20/89

Date: Wed, 20 Dec 89 10:43:24 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Yet more discussion of glass vs. plastic carboys

(Mark Stevens) writes:

> There's been quite a bit of speculation lately about the relative merits
> of plastic and glass carboys. While glass carboys are heavier and can
> break, there does seem to be some evidence that they will produce a
> better beer.
>
> Of course it could also be that experienced brewers just tend to favor
> glass, and that the statistical difference is caused more by differences
> in experience than in material differences. :*)

I'm using plastic for primary (~3 days), glass for secondary. I'm a bit
leery of going all-glass, as a couple of my super-heavy (OG > 1.060)
batches have blown the lid off my primary; it's a tight fit getting the lid
on, so pressure must be intense. I now hook up a blow-off tube -- rather
than a fermentation lock -- for the primary, and I've *still* gotten
blow-up. The beers have (fortunately) ended up tasting fine, so I don't
think it's wild yeast partying-down...

With this kind of pressure, I'd worry about glass shrapnel from a carboy
primary. Any thoughts? Ideas why heavy brews blow up? Thanks.

Date: Wed, 20 Dec 89 10:08:19 mst
From: att!iwtio!korz@hplabs.HP.COM
Subject: bottling time

>If one bottles too soon, one gets glass grenades. What happens if one
>bottles too late?
>
>- Ted

Ted--

The only risk of bottling too late is yeast autolysis (the cell walls of the dead yeast begin to break down). Your beer will always have dead and dormant yeast in it, but the idea is to reduce the amount of dead yeast. I use two stage fermentation because I never know when I will get around to bottling. I keep the (green) ALE in the primary till the kraeusen falls + 1 day (~3-4 days), then in the secondary till the beer clears (no longer looks like chocolate milk) or until I'm good and ready (whichever comes last) (~1 - 2 weeks), and then in bottles for 10 days to two weeks before taste-testing. Please note this is for ALES - lagers would require refridgeration, which I am mot set up to do at this time so I don't have a method yet.

Al.

Date: Wed, 20 Dec 89 11:47:07 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

Subject: bottling time

I'd really love to do an Oatmeal Stout, a la Sam Smith's. I tried once and failed miserably. I'm currently using extract + specialty grains, and tried to do a mini-mash on the Oatmeal. Loser!

Anyone have any recipes? Is this possible for an extractor? I'm planning on taking the all-grain plunge (yech -- what a mess! :-)) and an Oatmeal Stout would be just the motivation I need.

TIA!

Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code
735
UUCP: ...!uunet!asylum.gsfc.nasa.gov!chris Greenbelt, MD
20771
SPAN: PITCH::CHRIS (DECNET) 301-286-
6093

Date: Wed, 20 Dec 1989 21:00:29 PST
From: Todd Koumrian <todd@NISC.SRI.COM>
Subject: Re: Homebrew Digest #312 (November 29, 1989)

Please add me to your subscription list. The mailbox to use
is todd@nisc.sri.com. Thanks!

Todd

End of HOMEBREW Digest #328, 12/21/89

Date: Thu, 21 Dec 89 08:58:24 EST
From: perley@glacier.crd.ge.com (Donald P Perley)
Subject: Oatmeal mash

>I'd really love to do an Oatmeal Stout, a la Sam Smith's. I tried once and
>failed miserably. I'm currently using extract + specialty grains, and tried
>to do a mini-mash on the Oatmeal. Loser!
>
>Anyone have any recipes? Is this possible for an extractor?

You weren't mashing the oatmeal by itself, were you? You need the diastase enzyme from malt to convert the starch to fermentable sugar. The easiest way without going full mash would be to mash it with Edme DMS (diastatic malt extract). Regular malt extract doesn't have what you need.

-don perley

Date: 21 Dec 89 08:58:00 MDT
From: "2645 RUTH, GUY R." <grruth@sandia.gov>
Subject: re: Glass carboy blow up

Chris Shenton writes:

> With this kind of pressure, I'd worry about glass shrapnel from a carboy
> primary. Any thoughts? Ideas why heavy brews blow up? Thanks.

I used a glass carboy with a blow off tube connected to an airlock ONCE.
Unfortunately, the tube got clogged so the pressure built up enough to blow
the
airlock out completely. In the process my wife and I got to scrape gunk off
the ceiling for about an hour.

Unless you clamp the stopper, or whatever you're using, down so tight that it
won't budge, I wouldn't worry about the carboy exploding

>> Guy <<

Date: Thu, 21 Dec 89 13:42:54 EST
From: eplx7!ward@uunet.UU.NET (Rick Ward)
Subject: Stainless Steel Pots

I got my 5 gallon stainless steel pot at Strawbridge and Clothiers(a snooty department store) for \$25. It is made by Metro and is light stainless steel. The only problem with it is that the bolts holding on the handles are made of aluminum which will corrode if left wet. I think the store the gentleman referred to a couple of digests ago is call Lechters(a kitchen supply chain). I believe Lechters also sells Metro stainless steel stuff. BTW, thanks for the tip on getting carboys from water supply companies for the deposit fee. Because of that savings, I was able to justify a couple more carboys and now have three batches of beer going. One question: does anyone know where I could find Grolsch bottles fairly cheaply? I don't like drinking the stuff and none of the bars in my area serve enough of it to keep me supplied.

Rick

Date: Thu, 21 Dec 89 11:39:27 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Stainless Steel Kettles

With all the discussion about where to find reasonably-priced stainless steel kettles, I'm surprised nobody has mentioned Rapids yet. The following is taken from page 134 of their 1989 catalog:

STAINLESS STEEL STOCK POTS
Ideal for all types of cooking and storage. Heavy guage stainless steel. Flat covers permit stacking.

Quarts	Pot	Lid
-----	---	---
20	\$59.00	\$14.75
24	\$60.00	\$18.00
40	\$80.00	\$21.25

To contact them:

Rapids, Inc.
1011 2nd Ave. SW
P.O. Box 396
Cedar Rapids, IA 52406

(800) 553-7906 (You can phone and they'll mail you a catalog.)

I've never seen these pots and so I cannot comment on their quality.

One other thing: If you think you'll ever be making all-grain brews, a 5- or 6-gallon kettle is not really going to be large enough. You ought to go ahead and spring for one that's plenty big. The incremental cost isn't that much. My kettle is 40-quart (10 gallon), and it is not too big in any sense. I.e., I am still fully capable of getting it to boil over all too often :-(. Remember, for a 5-gallon batch of beer you are going to be starting the boil with 6.5 to 7 gallons of wort.

- John Polstra jdp@polstra.UUCP
Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
Seattle, WA (206) 932-6482

Date: Thu, 21 Dec 89 12:46:33 -0800
From: hall@state.enet.dec.com (Dan Hall 21-Dec-1989 1545)
Subject: re: need substitute for nonexistent malt

In HOMEBREW Digest #327, Robert Nielsen asks:

>Date: Mon, 18 Dec 89 14:59 PST
>From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>
>Subject: need substitute for nonexistent malt

>My first problem is that he used Pabst Blue Ribbon malt. It is my
>understanding that that malt has not been available for the last
>ten years or so. Is this true? If Pabst is not available, does
>anyone know of a malt which is similar? I realize it is difficult

According to my brewing supplier (Nancy Callahan at Jasper's Home Brew Supply, Litchfield, NH), Blue Ribbon Malt is now known as Premier Malt. She says that it is sold mostly to old men these days. She doesn't seem to care for its flavor. She gets \$6.60/2.2 lb can for it, but I've seen it in large supermarkets for as low as \$4.55. It is usually located among the molasses and baking supplies.

-Dan

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////////////////////////////////////  
/  
| Dan Hall | Email: hall@state.enet.dec.com  
|  
| Digital Equipment Corp. | -or- hall%state.dec@decwrl.dec.com  
|  
| Merrimack, NH | -or- ...!decwrl!state.dec.com!hall  
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Date: Thu, 21 Dec 89 16:20 EST

From: ROSS@mscf.med.upenn.edu

Subject: Cider

Date sent: 21-DEC-1989 16:07:56

I have some experience making cider and one of these actually won 1st place in last years Mid Atlantic Regional Homebrew Competition.

Things to think about. Just like brewing good beer, it helps to have a good reference book to start with. You should have something like "The Complete Joy of Homebrewing" equivalent in the cider world. So after ordering a good book on making cider, I made my first batch.

The book made a big deal about selecting the right apples and pressing them, but as an extract homebrewer, this didn't appeal to me. So for my first batch I ordered a can of apple concentrate from a winemaking store. The final result was excellent. If I remember correctly, there are a number of things that differ from beer making due to the chemical differences between a beer wort and apple cider.

-Whatever cider you start with, it should be free of preservatives, otherwise nothing will ferment.

-It is HIGHLY recommended to use add some good yeast rather than depending on nature to supply it.

-Before adding the yeast, sulfite the juice to kill off unwanted bacteria.

-I've tasted plenty of cider that has "naturally fermented" and it tastes awful, usually like vinegar. Actually there is a path of fermentation used to make apple vinegar. This is not desirable if your goal is to make a hard cider.

-Cider doesn't have the greatest nutrients to support yeast. Therefore I think it is recommended to add some yeast nutrients. Also, a number of other additives are called for, usually some acids to adjust the pH to something that the yeast prefer.

-Also, cider does not have as much sugar as you would imagine. Large amounts of honey were added to start at a decent gravity.

Final result: Excellent, and quite strong, gets better with age.

Excellent cold and also a knockout (literally) when served as a warm mulled cider with the addition of spices and rum.

-Read a good book and it should have all of this info and more.

As a second batch I used some Red Cheek apple juice instead of the winemakers concentrate. Not nearly as good. It almost tasted like Berliner Weisse and I wound up drinking it with raspberry syrup.

Note: in the second batch, I didn't add any honey.

Good luck!

--- Andy Ross ---

Date: Thu, 21 Dec 89 19:35:16 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: Yeast Starters

Concerning the making of a yeast starter, I was forced to learn how last year when one of my ales, an IPA, went quite bad due to a VERY slow starting yeast. I didn't realize how bad it was until the fellow brewers bestowed a -2 score (out of 0-35 pts) in the club IPA judging. I was shamed into improving....

So, here is what I do. After getting the Wyeast package to be all puffy and seemingly ready to explode, I boil 1.5 cups of extract powder with maybe .1 oz of hop cones for 30 minutes. Oh, I start with 64 oz of water, which eventually boils to 25-32 oz. After 30 minutes the hops are strained out, and the wort is boiled for 10 more minutes. Then the wort is cooled (Lid on) in the sink with a water bath until the temperature gets to somewhere under 80f. The wort is carefully poured into a large sterile bottle and the yeast package contents are poured in. An airlock completes the task. After 1-3 days (at 65-70f) the starter is ready to pitch. It seems best to pitch when the starter is at it's peak fermenting rage. But actually, I have refrigerated the starters after they have just about fermented out and later used them on beers I made 2-3 weeks later. Seems okay.

Now, once you have the starter going and working in your carboy, why don't you plan to collect the yeast off the bottom when racking? It sure makes a good starter for the next batch.

Norm in Seattle

Date: Thu, 21 Dec 89 11:03:31 EST
From: etnibsd!vsh@uunet.UU.NET (Steve Harris)
Subject: Kettles and store names (re: Digest #327)

olson@antares.cs.Virginia.EDU writes:
>Lance "He Doesn't Exist" Smith writes:
>
>>have been looking to move up to stainless. A store in the local mall (one
>>of the dales for you Prairie Home Companion fans) has 5-gal stainless
>>kettles on sale for about \$35. It's fairly lightweight stainless, but
>>it follows the standard cylinder with flat top design. I think the
>>store is called "Letchers" or some such thing in case they're a chain.
>>So is that a good deal?
>
>That's LechMERE, boy, LechMERE. You wanna get yersef sued? :-)
>

Sorry, Letchers (sp?), probably is correct. Here in the Boston area,
there are two chains:

Lechmere (pronounced LEECH-meer), normally a mall "anchor",
carries major appliances, TVs, stereos, kitchen stuff, etc.; I
doubt you could find a 5-gallon stainless kettle for \$35 at
Lechmere.

Letchers(sp?), a small, kitchen gadgets store often found in
2nd tier malls (with Sears, e.g., as anchor), with lots of
Fairgrove (i.e., cheap) gadgets.

If you shop carefully, you can get decent stuff at Letchers, but much
of it is trash (IMHO). Lechmere is a high-quality operation, but with
competitive prices.

I bought a Revere-ware 3.5 gallon stockpot for ~\$50 (as I recall), on
sale at Lechmere 6 months ago. You probably can do as well with all
the Xmas sales (and post-Xmas sales). As for the "lightweight"
5-gallon stainless at Letchers, well, "you pays your money, you takes
your chances!"

Relax, don't worry, have a homebrew digest!

Steve Harris - Eaton Corp. - Beverly, MA - uunet!etnibsd!vsh

End of HOMEBREW Digest #329, 12/22/89

Date: Fri, 22 Dec 89 09:47:55 EST
From: bergman@m2c.org (Michael Bergman)
Subject: **Stainless Steel brewing vessels**

I had been keeping my mouth shut, on the assumption that I didn't have anything to add to the discussion, but have come to the conclusion that that is not necessarily the case.

In the Boston area, for commercial grade cooking utensils, including 5 and 10 gallon heavy duty stainless steel pots, the place to go is Chinatown. There are two or three restaurant suppliers there. One of them is named Seidman's, I have forgotten the name of the other but it is on Harrison St. A 5 gallon pot costs, as best I recall, between \$70 and \$90 dollars (I think \$90). If you are considering a Revere-ware 3.5 gallon pot for \$50, such as Mr. Harris describes, you should definitely look into this. Most Revere ware comes into the category "light weight" as compared to restaurant quality stuff.

Most major cities have similar places. Look under "Restaurant Supplies" in the yellow pags.

Note that some of the other suggestions that have been made represent a better price/gallon ratio -- for lighter weight equipment. This is a perfectly reasonable trade-off.

Also check the auction pages of your local paper for restaurants going out of business.

- --mike bergman

Massachusetts Microelectronics Center
75 North Drive, Westborough, MA 01581, USA +1 (508) 870-0312
UUCP: (...harvard)!m2c!bergman INTERNET: bergman@m2c.org

Date: Fri, 22 Dec 89 07:13:01 PST

From: peg@Rational.COM

Subject: Stainless Steel Pots (& Rapids)

I bought a 24 qt. stainless steel pot from Rapids a couple of months ago. The prices in their 89 catalog are no longer correct: the 24 qt. pot had gone up to \$65.00 when I bought mine. I don't remember the prices of any of the other sizes.

These pots are of much heavier steel (20 gauge, I think) than the cheapo stainless steel pots I've seen elsewhere. The handles seem to be well attached.

I saw a 20 qt. pot at Service Merchandise for \$30-\$40, but it was much thinner.

Note that the pots from Rapids are stainless steel only, and the bottom is no thicker than the sides. I got some burning on the bottom (in the shape of the coils on my electric range), but I didn't use the trick of turning off the burners while dissolving extract. Pots such as Revereware, with a copper-laminated bottom, or Wearever, with an aluminum-laminated bottom, will be much better than this, but prices for these are quite a bit higher.

Date: Fri, 22 Dec 89 10:08:41 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

Subject: Glass carboy blow up

> I used a glass carboy with a blow off tube connected to an airlock ONCE.
> Unfortunately, the tube got clogged so the pressure built up enough to blow
the
> airlock out completely. In the process my wife and I got to scrape gunk off
> the ceiling for about an hour.

I didn't think I was alone in having had this experience!

Happy Holidays.

- --Doug

Date: Fri, 22 Dec 89 9:58:42 PST
From: Marty Albin <martya@hpsdl39>
Subject: exploding glass carboys

The recent discussion about glass carboys has prompted me to issue a Paranoid Safety Alert.

Glass is brittle; this means when it is in tension (as a pressure vessel is) its fracture strength is unpredictable. Not necessarily low, but unpredictable.

For this reason, using a glass carboy for a primary fermenter would scare the bejeezus out of me. In primary fermentation, pressures rise rapidly (probably too rapidly for any available leak paths to deal with) should the vent plug. The energy stored in the compressed CO2 in the headspace is truly amazing--and potentially lethal.

Charlie Papazian, a nuclear physicist and experienced homebrewer, recommends using carboys with little headspace and a LARGE diameter vent tube to blow the krausen out, thus reducing fusel oil content and mysterious (and unexplained) "off flavors." I have tried this method, with no detectable benefits.

According to Byron Burch, at last count, Charlie had blown up two carboys.

Don't mess with it.

--

Marty Albin

"The above opinions were created by a trained professional. Do not attempt to duplicate these thought processes at home."

phone : (619) 592-4177

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Internet : martya%hp-sdd@hp-sde.sde.hp.com (or @nosc.mil, @ucsd.edu)

CSNET : martya%hp-sdd@hplabs.csnet

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: Fri, 22 Dec 89 14:38:12 EST
From: bagend!slammer!brad@gatech.edu

Subject: exploding glass carboys

Subject: Need help with strong sour/bitter aftertaste

I've brewed four batches so far. Batch #3 is a honey lager and still fermenting. Batch 1 was the John Bull English Ale kit (unfortunately with #2 of corn sugar, I know better now.) Batch #2 was Papazian's Cushlomagree Stout. Batch #3 was Papazian's Rocky Raccoon Crystal Honey Lager (with Paul Arauner KG Bavarian Lager Yeast.) Batch #4 was Colonel John's "County Laois Pale Ale" (Zymurgy Vol 12 #5 page 54) with an extra #1/2 of toasted malted barley for flavor. I used the yeast with the Montmellick kit. The John Bull Ale, the stout, and the Pale (just now) have all been bottled. The problem I have has so far manifested itself in the two Ales (haven't tried the stout yet.) The beer tastes great as long as it is in your mouth, but after swallowing it quickly develops a strong sour/bitter aftertaste that lingers quite a while. The question I have is: Is this just a sign that it needs to age? It's only been a week since I bottled the John Bull kit and the Pale was just bottled an hour ago. I would like to think this will go away in a few weeks (couldn't wait to try it!) Has anybody out there any advice or similar experiences? I have no idea if this is a "yeast bite", an ester, a wild yeast, or what. All I know is it's awful (but less noticable if it's cold.) Please make me feel better and tell me it's common and will go away in a few weeks!

Thanks,
Brad Isley
[world]!gatech!bagend!slammer!brad

Date: Fri, 22 Dec 89 22:06:21 -0500
From: ingr!b11!wiley!wiley@uunet.uu.net
Subject: Blowoff (glass vs. plastic)

Chris Shenton <chris@asylum.gsfc.nasa.gov> writes:
> I'm using plastic for primary (~3 days), glass for secondary. I'm a bit
> leery of going all-glass, as a couple of my super-heavy (OG > 1.060)
> batches have blown the lid off my primary; it's a tight fit getting the lid
> on, so pressure must be intense. I now hook up a blow-off tube -- rather
> than a fermentation lock -- for the primary, and I've *still* gotten
> blow-up. The beers have (fortunately) ended up tasting fine, so I don't
> think it's wild yeast partying-down...
>
> With this kind of pressure, I'd worry about glass shrapnel from a carboy
> primary. Any thoughts? Ideas why heavy brews blow up? Thanks.

Some other members of the club and I have switched to 1.5 inch diameter
blow off tube. It's just the perfect size to fit into the neck of a
carboy plus you can clean it with a bottle brush. I have had great
success using it thus far even with copious quantities of blow off.
Further, I've never even heard of anyone getting one clogged. The
tubing is available from:

Alternative Beverage
627-A Minuet Lane
Charlotte, NC 28217
1-800-365-2739 (except NC)

As for glass vs. plastic, I've had many fewer infection problems
after switching to all glass. I know that plastic primaries are
convenient, but wild things have the best chance at your brew before
your carefully selected bugs have had a chance to start. Thus, it
would seem that glass primaries are more important than glass secondaries.

dave wiley
uunet!ingr!b11!wiley!wiley

Date: Sun, 24 Dec 89 01:10:10 EST

From: Rob McDonald <hplabs!rutgers!maccs.dcss.mcmaster.ca!rob>

Subject: Brewing Facilities

I have recently started homebrewing, and am definitely hooked. I am going to convert a corner of my basement into a brewing kitchen this winter. I have a large sink and several countertops from an old laboratory. If you were building a brewing area what would you include? Those of you who have done this already, what would you do differently? Please email me directly and I will post a summary of responses in a couple of weeks if there is interest.
....rob

EMAIL: rob@maccs.dcss.mcmaster.ca ARCHAIC: Stelco Technical Services Ltd.
 ...!utzoo!utgpu!maccs!rob 1375 Kerns Rd., Burlington
 ...!uunet!mnetor!maccs!rob Ontario, Canada, L7P 3H8
Don't blame the school or my employer, the opinions expressed are my own.

Date: Sun, 24 Dec 89 16:01:58 EST
From: Rob McDonald <hplabs!rutgers!maccs.dcss.mcmaster.ca!rob>
Subject: Too Much Foam

I recently made a batch of "Kwoffit Export Homebrew Bitters" which was by far the best homebrew I have tried yet. Even though it is not a heavy brew, I was interested in trying to make something similar, but lighter tasting, as many of my friends prefer very light beers. I decided to experiment. I made up the same kit, with more water, six gallons instead of five. I used enough extra corn sugar to bring the SG up to 1.040, (this was the original SG when going by the real directions). It took a little bit longer than the first batch to ferment. It is now about five weeks old. Having nothing else on hand I decided to give it a try. I transferred it from the carboy to a keg and put it under pressure to carbonate about five days ago @ 35 psi. The last batch was done in a similar manner. When I tapped off a glass of the last batch, I had to tap very slowly to avoid getting a glass of foam. This batch seems to be impossible to tap. All I get is foam. Can anybody suggest where I might have gone wrong? Any suggestions would be appreciated.

....rob

P.S. The little bit I managed to get suggests that it will taste at least a bit like I intended, but it's young yet.

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>
ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

End of HOMEBREW Digest #330, 12/25/89

Date: Mon, 25 Dec 89 22:57:10 MST
From: dzzr%beta@LANL.GOV (Douglas J Roberts)
Subject: Too Much Foam

> Having nothing else on hand I decided to give it a
> try. I transferred it from the carboy to a keg and put it under
> pressure to carbonate about five days ago @ 35 psi. The last
> batch was done in a similar manner. When I tapped off a glass of
> the last batch, I had to tap very slowly to avoid getting a glass
> of foam. This batch seems to be impossible to tap. All I get is
> foam. Can anybody suggest where I might have gone wrong? Any
> suggestions would be appreciated.

I do believe you ran the pressure up about 3.5 times too high. All you really want to have on a Cornelius-type keg is ~10 psi. Go much higher, and it'll be foam city every time.

- --Doug

End of HOMEBREW Digest #331, 12/26/89

Date: Tue, 26 Dec 89 10:11:25 PST
From: polstra!jdp@hplabs.HP.COM (John Polstra)
Subject: Wyeast Problems?

If any of you used Wyeast #2206 (Bavarian Lager) recently and had infection problems, please contact me. I believe that a packet I used recently (December 1989 date code) was bad, but I would like more evidence.

It was a very serious bacterial infection which produced a strong sulphery oder, much like 2-tube epoxy glue. (Yuck!)

Luckily, I noticed the infection in the yeast starter *before* I pitched it into my hard-won wort, so I was able to keep from ruining my brew.

- John Polstra jdp@polstra.UUCP
 Polstra & Co., Inc. ...[uunet,sun]!practic!polstra!jdp
 Seattle, WA (206) 932-6482

Date: Tue, 26 Dec 89 10:38:14 est
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: The Beer Hunter

[Disclaimer: I don't have cable TeeVee, so flame me if this is old news :-]

Saw a couple of episodes of something called ``The Beer Hunter''. Narrated by Michael Jackson, it's much like his book, The World Guide to Beer. Excellent program, informative, humourous, and picturesque.

My mole gave me a edit-preview video, and says he expects it to air on the Discover Channel in about three weeks. Watch for it!

Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code
735
UUCP: ...!uunet!asylum.gsfc.nasa.gov!chris Greenbelt, MD
20771
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6093

End of HOMEBREW Digest #332, 12/27/89

Date: Wed, 27 Dec 89 10:37:46 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Re: The Beer Hunter

I got word about this Michael Jackson program also but have no access to schedules. If somebody out there has a Discovery channel schedule for January it would be really handy if they would post the dates and times for these programs. Thanks.

Pete Soper +1 919 481 3730
internet: soper@encore.com uucp: [bu-cs,decvax,gould]!encore!soper
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Wed, 27 Dec 89 10:45:18 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

Subject: Glass carboys

Marty Albini says don't use glass carboys for primary fermentation.

I've never used anything else, and I've never had any problems at all. The carboy is a 25-liter acid bottle with a standard water-filled fermentation lock. There is plenty of room between the top of the foam and the lock, and nothing has ever clogged it. I use Sierra Nevada yeast taken from two bottles three days before pitching. This yeast in this quantity has never demonstrated the problems I have read in the digest; it never has more than two inches of foam.

So I think Marty's advice should be modified a little: if your fermentations are explosive, don't use glass. Otherwise it's ok.

I just got back from Christmas in New Jersey, where I drank a lager called Bunker Hill, brewed by 'The Lion, Inc., Wilkes-Barre'. Does anyone know about this beer or the brewery? I'd never heard of it, and I thought the hoppiness was just right.

Suurb

Date: Wed, 27 Dec 89 19:31:07 PST
From: polstra!norm@hplabs.HP.COM (Norm Hardy)
Subject: Glass fermenters

This talk of not using glass because of explosion possibilities is amazing. Let me describe how I do it. I use a 7 gal glass carboy for the primary and fill it to 5.5 gal at the most. An airlock is sufficient, and the foam rarely gets up to the top. Then I rack into a 5 gal secondary full up and allow the beer to condition. NO PROBLEMS! The blow-off tube is not used, it's not needed. The resulting beers are fine.

Norm in Seattle

End of HOMEBREW Digest #333, 12/28/89

Date: Thu, 28 Dec 89 09:17:36 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: Lion, Inc.

In Homebrew Digest #333, Dave Suurballe writes:
> ...I drank a lager called Bunker Hill, brewed by the Lion, Inc., of
> Wilkes-Barre. Does anyone know about the beer or the brewery?

There was a very interesting article about the Lion brewery in the October 1989 issue of "All About Beer" magazine. The article was written by James Robertson, author of "The Connoisseur's Guide to Beer." Some of the highlights of the article:

- * The brewery was opened as the Luzerne Brewery in 1906, it competed directly with Stegmaier and three other larger local breweries. Although Stegmaier was *MUCH* larger than the Lion, it encountered financial difficulties in the 1960's, was ravaged by a flood in 1972, and subsequently sold to the Lion.
- * Lion's strongpoint is that it produces good beers and sells them at lower prices than major industrial brewers. Some of the beers sell for as little as \$5/case in Pennsylvania.
- * Lion has recently started diversifying products a bit, introducing a malt cooler (like wine cooler) called Calvin Cooler.
- * Lion has gone after contract-brewing business. Currently have contracts to brew Hope Lager, Manhattan Gold, Jersey Lager, Stoudt's, and Winterfest Ale--all excellent products.
- * The Lion is family owned.

Robertson then provided flavor profiles of the Lion's major brands, among them: Gibbons, Stegmaier, Steg Light, Bartels, Liebotschaner Cream Ale, Lionshead Pilsner, Esslinger, Crystal, Stegmaier Porter, Trupert Pilsner, (and some of the contract beers).

If you're interested in regional breweries, this is a very good article, it is on page 14 of the October 1989 issue of "All About Beer" magazine.

Cheers,
- --Mark Stevens
stevens@ra.stsci.edu

Date: Thu, 28 Dec 89 09:41:43 EST
From: iws@rayssdb.ssd.ray.com (Ihor W. Slabicky)
Subject: The Lion Brewery

I just got back from Christmas in New Jersey, where I drank a lager called Bunker Hill, brewed by 'The Lion, Inc., Wilkes-Barre'. Does anyone know about this beer or the brewery? I'd never heard of it, and I thought the hoppiness was just right.

I haven't had the opportunity to try Bunker Hill ;-(, but The Lion is a brewery in Wilkes Barre that does a lot of contract brewing. One brew that they make is all the Hope Lager, Red Rooster Ale, Christmas Ale, etc... for the Hope Brewery in Providence, RI. They do a good job of contract brewing, as Hope has done well in various judgings and is doing well locally.

The Lion also brews its own brands - like Bartel's - which are not as good the contract brews. I tried a Bartel's recently and found it to be rather weak in flavor - but I remember Bartel's from about 15 years ago as having a stronger yeast/malt taste.

Ihor

Date: Thu, 28 Dec 89 11:09:50 EST
From: shoeless joe <DTG@umd2.umd.edu>
Subject: CO2 keg system

I've been interested in implementing a CO2 keg system, rather than going through the tediousness of bottling. I'm soliciting advice from ANYBODY out there who has experience with these things. I'm particularly interested in the following:

1. How difficult is it for a complete incompetent (like myself-- who isn't worrying, by the way...) to implement one of these systems?
2. How EXPENSIVE is it to implement one of these systems, and what should I expect to pay for each component of the system?
3. Are there any tricks or suggestions that I should be aware of? For example, is it practical--financially or in terms of keeping my beer drinkable--to buy extra containers (cannisters?) and then switch the tap to whatever beer I feel like drinking that evening?

Also, while I have everybody's attention--and I know that this has been discussed previously in the Digest--I'm interested in growing hops in my back yard. Any ideas as to where to get hop plants? When should they be harvested? How does one go about processing the flowers such that they can be added to the wort? Do all varieties grow equally well in all climates? And, again, how much do they cost? Finally, how many plants would be sufficient to supply the flowers needed for somebody like myself, who brews 15-20 batches a year?

Thanks in advance for everybody who responds!

Date: Thu, 28 Dec 89 14:13:25 EST
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Blue Ribbon

In HOMEBREW Digest #327, robert nielsen asks:

>My first problem is that he used Pabst Blue Ribbon malt. It is my
>understanding that that malt has not been available for the last
>ten years or so. Is this true? If Pabst is not available, does
>anyone know of a malt which is similar? I realize it is difficult
>to compare any malt to something that hasn't been around for ten
>years, but it's worth a try!

Premier carries on the fine tradition of Blue Ribbon Malt. Not
recommended.

>As for yeast, I'm not sure what would be proper to use.
>His 12 gallon recipe used about 5 pounds of corn sugar, and 3 pounds
>of white sugar. What kind of yeast would work in these conditions?

Beer yeast.

Seriously, don't do it. Get yourself a good modern malt. Back in those
days necessity was the mother of intervention, and they did things which
no one with reasonable tastebuds would consider.

aem

Date: Thu, 28 Dec 89 14:13:50 EST
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: garlic recipes

In HOMEBREW Digest #327, chris sinanian asks:
>Subject: garlic recipes

i would like to know if anybody out there has any recipes
that include garlic. i have looked in the papazian book
but he only mentions garlic, that i could see.

1 can Pilsner Lager malt extract
4 heads of garlic, cleaned and crushed
6 cups dextrose

1. Bring to a boil 2 gallons of water
2. add dextrose
3. stir in malt extract
4. add garlic
5. boil 16 minutes or so
6. remove from heat
7. Now make a decision: super-garlic beer or regular garlic beer.
8. For regular garlic beer, strain out garlic.
9. add wort to fermenter and fill with water to five gallons
10. when temperature is appropriate, add yeast
11. if making super-garlic beer, rack into secondary fermenter
straining out the garlic.

aem

Date: 28 Dec 89 14:20 -0600

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

Subject: Chill Haze

Hi all. I recently made a beer based on Dave Line's Theakston's Bitter recipe which seems to have chill haze. I found this rather strange since this recipe contains only pale malt, flaked maize, and molasses. The only causes of chill haze I am aware of are:

- 1) Protein rest too short (Not applicable here, since this is an english ale).
- 2) Bad hot or cold break (Don't think this is it either -- Probably the best hot break I've had).

Does anyone know of other reasons for chill haze? Any suggestions of what might have gone wrong? I'm suspicious that they gave me lager malt instead of ale malt (wouldn't be the first time they've made a mistake like that...)

Thanks for any help,
Mike

Date: Thu, 28 Dec 89 13:30:44 -0800
From: kipps@etoile.ICS.UCI.EDU
Subject: recycling sparge water

I'm going to be mashing again in a few weeks and I have a question. I've noticed several references in the recent past to "recycling sparge water until it runs clear." Now my experience in the past has been that the sparge water comes out cloudy and after recycling it's still cloudy. I've always assumed this was OK, thinking cloudy water in--cloudy water out. Will it really get clear if I recycle enough? or is my idea of clear a little cloudy?

-Jim Kipps

Date: 28 Dec 89 14:14:41 PST (Thu)
From: florianb@tekred.cna.tek.com
Subject: sour/bitter aftertastes in stouts

In #330, Brad Isley commented about sour/bitter aftertastes in several stouts he made from various published recipes. May I offer some help.

From the description of the tastes, it isn't clear what they are due to. However, the presence of bitter aftertaste is common when using strongly bittering hops or large amounts of hops having alpha content of 5 or so. The presence of sourness is unacceptable and predictable. It can be avoided by not using cane sugar, molasses, brown sugar, or corn sugar in excess of the 3/4 cup used for priming.

In brewing with recipes for stouts calling for any of the above ingredients, I have always produced a beer with wierd aftertastes. Conversely, when I have brewed without them, my stouts have always been good. I have demonstrated that it is possible to brew stouts with such smoothness that it is impossible to take a drink of one without saying "Ahh!" afterward, even (and preferrably) consumed at room temperature.

In summary, I recommend brewing with only barley grain or extract, and use fresh hops and a good, preferrably liquid, yeast.

Florian

PS. Almost forgot. I never, ever use any extract except plain, light dried extract or light syrup. I don't trust the dark extracts to not have cane sugar ingredients or to not be excessively carmelized.

Date: Thu, 28 Dec 89 16:45:55 CST
From: jlf@earth.cray.com (John Freeman)
Subject: Stew's Brew and some free advice

>
> Date: Thu, 14 Dec 89 11:10:20 est
> From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
> Subject: Barley (I wanna get into all-grain, et al)
>
> My local homebrew supply store closed down recently, and I'm looking for a
> good mailorder place. Sent out 50 requests for catalogs, and have gotten
> about 30 replies. A couple of good-looking places, and one odd one --
> Stew's Brew. Anyone know about it? All he sells is malted barley, only one
> kind, and doesn't say what it is, except that it's grown in the American
> ``Beer Belt''. The price, however, is a whopping \$0.55/lb. I'm tempted to
> try it for my first go at all-grain, as his flier had boat-loads of helpful
> time- and money-saving tips (he seems to know what he's doing).
>

I ordered a 32 pound bag of malt from Stew's Brew. It came promptly via UPS with a free stirring paddle and helpful instructions. I've used it all up and am about to order another. I recommend Stew's Brew for anyone mashing their own beer. It is good malt cheap.

> I'm also looking for free advice -- do's and don't's -- appropriate for a
> first-time all-grainer. Are the electric mash tun's all their cracked up to
> be? will someone explain why they justify spending \$100 plus expenses to
> install a 240V circuit? (I assume a 120V would have too few BTUs). How do I
> avoid the expense of a grain mill? any plans on building one?
>

I mash in a styrofoam cooler with excellent results. I add enough hot water to get the mash to 155F and leave it for 90 minutes. It cools off to about 145F by then. I suppose it's even simpler with an electric mash tun, but \$100.00...

As for a grain mill, buy one. I have a Corona mill and I love it. It also works beautifully for grinding coffee beans each morning. I've used coffee mills for cracking malt in the past, they just don't do the job.

My biggest free advice is 'rehydrate quality yeast before pitching'. I use Edme Ale Yeast with good success.

Lots of people have written about needing 8 gallon brew kettles. I have a 5 gallon stainless steel stock pot, bought from a restaurant supplier locally (\$60.00). Due to the sizes of my other equipment, like plastic pails, I end up making 3 gallon batches of mash beer, using 4 pounds of malt each time. I'm quite happy with this. Production exceeds consumption as it is now.

Date: Thu, 28 Dec 89 17:36:35 CDT
From: "Lance "Mr. Yuck" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Glass Fermentors and Orange Extract

I'm not sure how to comment about using glass carboys for primary fermentation.

I use a 7-gallon carboy and usually the krausen (?) stays within bounds. However, if you're making bigger batches or using 10+ lbs of extract I would be cautious. Even air locks can get clogged up and as I mentioned before, I had an Imperial Stout that managed to spit foam. I've seen the larger tubes, but depending on the carboy and tube you use the closure might not be as secure as when you use a rubber stopper and lock or blow off tube.

I noted that some of the AHA competitors used stainless for fermentation. Does anyone out there have such a set up? I'm guessing these are specialized systems, like the barrel system advertised recently in Zymurgy.

A question: Has anyone ever used bottled orange extract in a Xmas beer? I came across the stuff in the spice section when I was looking for some cloves. It appears to be mainly alcohol with orange extract added. Comes in 1 oz bottles. I thought this might be a cleaner way to add orange flavor to beer, but it's difficult to judge how much you should add. Maybe I'll write a letter to the Professor.

Regarding my earlier post about cheap stainless: Th name of the store is Lechters not Letchers. I'm still not sure if I'll get a kettle from them or not. The pots were fairly lightweight. BTW, I saw a 20 gallon (!) kettle while doing Xmas shopping. Yikes! I could almost make some of Ron Page's recipes with a pot that size.

Date: Thu Dec 28 15:23:31 1989
From: microsoft!jamesb@uunet.uu.net
Subject: Oatmeal Stout

Well I mailed for a recipe to emulate a Samuel Smith Oatmeal Stout.
No body had one, I guess.
This is what I finally came up with after mucho comparisonof mucho notes.
Broglia's Quaker Stout

6# Dry Amber Malt
1# Crystal Malt
.5# Roasted Barley
1# Quaker Oats
1oz. Eroica Hops (Boiling)
1oz. Kent Goldings (Finishing)
2pks. EDME dry yeast

In two gallons of cold water. Add, Crystal, Barley and Oatmeal. Steap
until water comes to boil. Sparge with about 1 gallon of hot water.
Add Dry Amber Malt. Bring to boil, add Eroica Hops, boil 45 minutes.
Last 5 minutes of boil add Kent Goldings.
I cooled the wort from a boil to 75 degrees in about 15 minutes,
I then transfered to primary, pitched the yeast, had a homebrew, and waited,
patiently.....

The starting SG was recorded with a beer meter, since traded for a
real SG meter, estimated alcohol % of 6%.
I bottled on 12/11.

Results:

Well, something happened to the carbonation stage, as it is very
lightly carbonated.

That I can live with.

Taste test.....

Needs more hops, somewhat sweet initial taste, with a hint of coffee?

Could be a little more bitter. Smooth aftertaste. Not bad I think.

The weekend of the 13th I will be attending a meeting with the local
beer club, I will save a bottle for their perusal and report the
"Professional" results.

Overall though I give t a thumbs up!!

Jim Broglia
Microsoft

Date: Thu Dec 28 11:32:09 1989
From: ingr!b11!conk!steve@uunet.uu.net
Subject: Stinky Wyeast Bavarian Lager Yeast

John Polstra writes:

>Subject: Wyeast Problems?
>
>If any of you used Wyeast #2206 (Bavarian Lager) recently and had
>infection problems, please contact me. I believe that a packet I used
>recently (December 1989 date code) was bad, but I would like more
>evidence.
>
>It was a very serious bacterial infection which produced a strong
>sulphery odor, much like 2-tube epoxy glue. (Yuck!)
>
>Luckily, I noticed the infection in the yeast starter *before* I
>pitched it into my hard-won wort, so I was able to keep from ruining
>my brew.

My experience using this yeast at warmer temperatures is that it always stinks while fermenting, but that the beer does not retain any of the sulfur aroma. This is pretty typical for a number of strains of lager yeast, and the mechanisms are documented in brewing literature (This is a nice way of saying "I can't remember exactly where I read it. I think it was either in the all-grain special issue of Zymurgy, or more probably, in 'Brewing Lager Beer' By Greg Noonan").

Steve Conklin - uunet!ingr!b11!conk!steve

Date: Thu, 28 Dec 89 20:58:26 -0600
From: Enders <enders@plains.NoDak.edu>
Subject: Questions (boy, do I have Questions)

Greetings all!

I'm going to hit you with the most common (probably) question asked by those of us homebrew fanatics who reside in the middle of nowhere:

Who is (are) a good mail-order supplier???

It's hard to expand your brewing experience if all you have to work with is grocery store variety hopped malt extract :-) (and only one brand at that!). Addresses, catalog/price list availability, general experiences in dealing with these folks, etc. would be greatly appreciated.

On another note, what are some good sources for lab cultures (yeast)? esp. if different from above.

Also, how does one get a subscription to "Zymurgy" magazine? Like I said, I'm living in a relative vacuum as far as sources/obscure information goes. So, any & all info would be greatly appreciated!

Now, from the commonplace to the more interesting. I want to construct a counterflow wort chiller, but the issue of cleaning/subsequent sterility does bother me. What are *your* experiences with this device. It appears that the counterflow device is a good bit more efficient than an immersion type cooler, and infinitely better than plunging your fermenter down into a bathtub full of cold water. Comments?

Well, enough for the group to ponder over for now. Thanks again in advance for any & all help!

Todd Enders
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End of HOMEBREW Digest #334, 12/29/89

Date: Mon, 16 Jan 89 07:43:24 mst
From: Jason Goldman <hp-1sd!jdg>
Subject: cidery smell & plastic vs. glass
Full-Name: Jason Goldman

Well, I started my second batch this weekend. As an experiment, I decided to try starting my yeast the night before. I boiled 1/3 gallon of water with some malt extract and some sucrose. When everything cooled, I put the mini-wort into a gallon milk jug and pitched my (dry) yeast. I put an airlock on the jug and was pleased to see some bubbles within a couple of hours. The next morning, when I was getting ready to pitch my starter, I noticed a sort of off smell along with the strong yeasty smell. I think that this is the cidery effect that has been discussed here. I decide to pitch the starter in despite this smell and my beer is boiling nicely. I haven't noticed any off smell, so I think it was diluted enough.

Next debate question:

Glass carboys vs. plastic tanks. I bought my first kit from Williams and I got their 'system'. This includes 2 plastic 6 gallon containers (each with a spigot), a lid (with an airlock hole) and an airlock. For my second batch, I borrowed a friend's glass carboy and siphon pump. The Williams kit does not require a siphon due to the spigots. I played with the siphon pump before I started my beer and I decided that this was not as nice as the spigots. I haven't even gotten to the point of siphoning my beer into the priming tank for bottling and I think that I prefer the plastic.

I think that if I were using a secondary fermentation step, I would probably use glass. Also, I know that plastic can get scratched and hold bacteria, but if the tank gets scratched, it is easy enough to make another one.

Comments?

Jason
hp-1sd!jdg

Date: Mon, 16 Jan 89 09:17 EST
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Errata

Greetings:

I have a series of questions that have come up over the weekend.

1) I currently use those large (~7 gallon) plastic lidded buckets as primary fermenters. While they are generally adequate, the lids are damnably hard to remove and install without shaking the brew around a lot. Is there anything more -- um -- professional that is available that maintains a good seal through, perhaps, a more precise manner?

2) My understanding of the use of gelatine as a fining agent is that it works in a purely mechanical fashion to remove the yeast from the liquid. Just how complete is this removal? Essentially, what I'm interested in is if I'm going to have any problem bottle conditioning my beer if I add gelatine 24 hours prior to racking them.

3) (Big question) I've recently become interested in trying my own mashing. Up until this point I've been making beer from various combinations of extract and adjuncts that already have undergone starch conversion. My local brew supplies store claims that "it's not worth the trouble...the beer kits are much better these days"...even if he's being truthful, I'd still like to try it. My two questions on this topic are:

a) What equipment should I buy? What's mandatory, what's nice to have, and what's a total waste of money?

b) What is the relative cost of, say, pale malt versus canned malte extract and DME? My supplier charges about 8 dollars for a can of low-brow extract (3.3-3.5 pounds) and the same 8 dollars for 4 pounds of DME. He doesn't stock quantities of unconverted malt.

4) I'm trying to track down a recipe for Oatmeal stout....I understand that there was one published in a back issue of Zymurgy that I haven't been able to track down...If someone has this recipe and would be willing to either post it or mail it to me I would be eternally grateful.

5) (Finally)...just a word of note/warning...I just finished bottling a batch last night (that's not the warning). I used two cases of empty Sam Smith bottles because they seemed rugged and looked attractive. I notice, however, one minor flaw with these bottles. The mechanical hand

capper I have doesn't fit the neck of the bottle correctly. Specifically, the metal yoke that is designed to clamp all the way around the bottle doesn't make it. As a result, when you apply pressure to seal the cap, you are also attempting to constrict the neck of the bottle. I managed to crush the neck of a bottle this way. The glass just completely pulverized and left me extract glass dust from my capper. I discovered that if you apply a small amount of pressure and then reposition the capper down slightly (after the cap has partially seated) for the final oomph...it seems to reduce the risk notably.

-long windedly your,

Andy Newman

Date: Mon, 16 Jan 89 09:57:48 mst
From: Dave Hollenbeck <dbh@hpesdbh>

Subject: Not about sugar

Not that the sugar stories aren't interesting, but how about some discussion about mashing?

I've seen it said that the specialty grains (dark and crystal) don't need to be added during mashing - they can wait until the boil. I've also seen it said that the dark grains contribute to a proper pH level during the mash. Does anyone have any facts to share on this subject?

My habit has been to always include all the grains during the mash, partly because I figured it was better for the wort, and partly because I don't want to waste volume in my boiling kettle for grain.

I'd also be interested in hearing about time/temperature profiles that people think are good or bad.

Happy brewing,
Dave ("Relax? I can't get any more relaxed!") Hollenbeck

Date: Mon, 16 Jan 89 11:52:41 MST
From: rdg@hpfcmi
Subject: Fish bladders, seaweed, etc
Full-Name: Rob Gardner

There have been several mentions of finings (gelatin, etc) lately, so I thought I'd add my highly opinionated opinions.

The process called fining is a good one to experiment with, but I think you'll find that you can make very clear beers without it. You should also know that gelatin is made from ground-up dead animals, so your vegetarian friends might not want to drink your beer ;-). Other fining agents include egg white, fish bladder extract, dirt, and mashed up seaweed. I wonder who first got the idea that these things would improve their beer! In all seriousness though, I would consider any fining agent to violate the "all-malt" creed, and its use is only to correct faults, and not to be put into your all-malt homebrew. How would you feel about adding some chemicals to your beer to improve head retention? Well, there are heading compounds you can buy and add to your beer, but I would classify them with fining agents, since they are not needed in an all-malt brew, only in worts with high sigar contents or other additives.

Rob

End of HOMEBREW Digest

Date: 17 Jan 89 08:28:00 EDT
From: JBAUER@BAT.Bates.EDU

an added note on adding gelatin before bottling. If you run your batch through a piece of cheese cloth it will strain out a good amount of what the gelatin has attracted as well as other particals still in suspension.

Does someone have an address for getting more info about the Zymurgy journal. Our local brew supplies folks just sell the stuff.

Date: 17 Jan 89 08:56:00 EST

From: "V70NPT::LENO" <lenu%v70npt.decnet@nusc.ARPA>

Subject: Black Currant beer

I was at the Commonwealth Brewery in Boston this weekend and ordered what they called a Black and Gold. I expected their version of a black and tan. What I got was a rich amber ale with black currant as a flavoring. I was told that it wasn't verry popular. I fell inb love with it. Has anyone used black currant in beer before. Any recipes? They serve only there own beer and have about a dozen different types. I would recomend their in house beers, I can't verify the quality of their bottled beers.

Scott

"Let no man thirst for lack of real ale"
-Commonwealth Brewing Co.

Date: Tue, 17 Jan 89 09:53:40 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: mashing

Does anyone have a good procedure for calibrating a thermometer around the 150 degree mark?

Also, has anyone seen a source of Hydrion number 433 PH test papers? These span the range of 4.8 to 6.7.

--Pete Soper

Date: Tue, 17 Jan 89 08:49 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: English Beer Bottles

Andy Newman <NEWMAN@Venus.YCC.Yale.Edu> observes:

> ... I just finished
> bottling a batch last night (that's not the warning). I
> used two cases of empty Sam Smith bottles because they
> seemed rugged and looked attractive. I notice, however,
> one minor flaw with these bottles. The mechanical hand
> capper I have doesn't fit the neck of the bottle correctly.

I've had problems with other British beer bottles. I like the look and shape of Youngs bottles. They're short, with very broad shoulders, but have a smaller crown than American and Continental bottles. I believe all British bottles have a smaller crown.

I use a double-lever capper. On most American bottles, I need to push the handles down approximately 2/3 to seal the cap. On bottles from the UK, I need to push the handles all the way down, and I still don't think I am getting a good seal. (I haven't noticed lack of carbonation in these bottles, so I guess I worry too much.)

The moral of the story is that all crown bottles are not the same; expect variations from style to style. All bottles can be chipped by cappers if you are not careful.

Mike Fertsch

Date: Tue, 17 Jan 89 09:10:57 mst
From: Dave Hollenbeck <dbh@hpesdbh>
Subject: Re: To mash or not to mash

>
> My local brew supplies
> store claims that "it's not worth the trouble...the beer

If you're satisfied with the results you're getting from cans, he's right. If you want ultimate control over your brew, mashing is for you. In fact, going all out with a step mash on the stove adds about 3-4 hours to the brewing day, and it's not difficult, just tedious.

> a) What equipment should I buy? What's mandatory,
> what's nice to have, and what's a total waste of
> money?

I've gotten by with only a nylon grain bag in addition to the standard extract brewing equipment. Of course, you need at least one vessel (plastic bucket) with a spigot on it. There are a few ways to support the grain bag, one of the more obvious being drill many holes in the bottom of another bucket and stack them.

> b) What is the relative cost of, say, pale malt
> versus canned malte extract and DME? My supplier

I haven't really shopped around, but around here you can get grain for about a dollar a pound. It takes about 7 or 8 pounds to make a batch when the mash is reasonably efficient.

> He doesn't stock quantities of
> unconverted malt.

Find another supplier.

Date: Tue, 17 Jan 89 11:07:20 EST
From: Donald P Perley <steinmetz!perley@uunet.UU.NET>
Subject: replacement for plastic primaries

Andy Newman writes:

+ 1) I currently use those large (~7 gallon) plastic lidded
+ buckets as primary fermenters. While they are generally
+ adequate, the lids are damnably hard to remove and install
+ without shaking the brew around a lot. Is there anything
+ more -- um -- professional that is available that maintains
+ a good seal through, perhaps, a more precise manner?

Many people use glass carboys for primary fermentation with a blow off
tube. If you want to stay with the bucket format there is a company
called "Utensco" (sp?) that makes all manner of stainless steel
implements, including various sized buckets with clamp on sealing lids.
A 7 gallon one with the lid drilled for a fermentation lock should
do nicely, and you could probably use it for boiling as well (if you
get into mashing, it is nice to be able to boil a full 5 gallons).

Their phone number is 516-883-7300. I've never bought anything from them.
They mostly make commercial restaurant stuff, but hopefully they will do
small orders.

-don perley

Date: Tue, 17 Jan 89 07:17:12 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: digest of 1/16/89, mashing

Andy Newman <NEWMAN@Venus.YCC.Yale.Edu> writes:

"3) (Big question) I've recently become interested in trying
"my own mashing. Up until this point I've been making beer
"from various combinations of extract and adjuncts that already
"have undergone starch conversion. My local brew supplies
"store claims that "it's not worth the trouble...the beer
"kits are much better these days"...even if he's being
"truthful, I'd still like to try it. My two questions on
"this topic are:

Good for you. It IS more trouble than working from extract, and you'll
have to find or build a couple of pieces. It takes substantially more
time to brew. But the materials are a whole lot cheaper.

"a) What equipment should I buy? What's mandatory,
"what's nice to have, and what's a total waste of
"money?

You have to have a boiling pot big enough to boil the full volume of
your beer + 20% (headroom and evaporation) at least; the more the
better. I have an 8 gallon pot that works well for 5 gallon batches.
You need to buy or build a lauter tun. The one shown in Charlie
Papazian's Complete Joy should work real well: it is 2 plastic
buckets, one fitting most of the way inside the other. The inside
bucket's bottom is drilled with zillions of little holes. There is a
tap at the bottom of the outer one. The one I use is a 10 gallon
bucket with a tap at the bottom. I have a round piece of sheet metal
that has been drilled with tiny holes and the outside covered with a
rubber ring so it doesn't scratch the plastic. There are a variety of
other designs as well. If you don't have one, you'll need a wort
chiller. (I used to cool my 5 gallon batches in the sink for about an
hour; I never lost a batch, but I worried a lot.)

"b) What is the relative cost of, say, pale malt
"versus canned malte extract and DME? My supplier
"charges about 8 dollars for a can of low-brow
"extract (3.3-3.5 pounds) and the same 8 dollars for
"4 pounds of DME. He doesn't stock quantities of
"unconverted malt.

My local shop charges \$1/lb. for 2 row malt. 2 row is probably the easiest
and lightest colored malt to work with. Maltose Falcons members get 20%
discount on meeting day. We have bought it from the maltster as a coop
and the price was more like .30/lb., but we have to come up with a 500lb
min. order. As a masher, you can expect to recover about 27-32 specific
gravity points per gallon of water per lb. of malt. In other words, each
pound you put into 5 gallons returns about 6 specific gravity points.
If you are getting 1.055 out of two cans of malt, it'll take roughly 9
pounds of malt ot equal that. Depending what price you can get, that is

at most half the cost. Great Fermentations in Santa Rosa and The Home Brewery in San Bernardino both do mail order, *crushed* grain at reasonable prices. (You must crush the grain properly, and a rolling pin, coffee mill, or blender is not going to work.)

Dave Hollenbeck <dbh@hpesdbh> writes:

"I've seen it said that the specialty grains (dark and crystal) don't need "to be added during mashing - they can wait until the boil.

This is true to a certain extent. The reasons vary with the grain being used. For example, crystal malts have already been mashed for you by the maltster, which is why they are sweet when you get them. There are no starches or enzymes left in them. Black malts such as chocolate, black patent, and roast barley, haven't got any starches, sugars, or enzymes left. So they don't need the starch to sugar conversion that is the main purpose of mashing.

But boiling isn't the best treatment for grains, because with the higher temperature, other chemistry starts to leak out, such as tanins and oils.

"I've also

"seen it said that the dark grains contribute to a proper pH level during "the mash. Does anyone have any facts to share on this subject?

If your water is alkaline because of carbonates, your mash may not get acidic enough for the enzymes to do their jobs. This is the problem early Munich brewers faced. But darkly roasted malts are acidic on their own and can eat up the buffering power of the carbonate water. This is why Dunkel is the daily beer of Munich.

Hardness, per se, hasn't got much to do with it. It just so happens that that is how brewers used to determine what kind of water they had, and it is (apparently) easier to explain it this way. What is important is the acidity of the mash--it should be in the low 5s, or else the enzymes don't perform well. Brewers have resorted to all kinds of tricks to get there, and dark malt is just one of them.

"I'd also be interested in hearing about time/temperature profiles that "people think are good or bad.

Good or bad for what purpose?

--Darryl Richman

Date: Tue, 17 Jan 89 11:14:01 MST

From: rdg@hpfcmi

Subject: more on finings

Full-Name: Rob Gardner

> 2) My understanding of the use of gelatine as a fining agent
> is that it works in a purely mechanical fashion to remove the
> yeast from the liquid. Just how complete is this removal?
> Essentially, what I'm interested in is if I'm going to have
> any problem bottle conditioning my beer if I add gelatine 24
> hours prior to racking them.

My understanding is that the fining process is more a "chemical" one than mechanical. In particular, haze and particulates are attracted to the finings, which have an electrically opposite charge, then the finings settle out. Also, most sources I have seen recommend adding finings much firther in advance than 1 day. Byron Burch recommends at least 10 days for settling finings. Also, the finings are usually meant to remove stuff that causes hazy beer, like proteins, etc. They will not remove all your yeast, so relax.

Rob

Date: 17 Jan 89 08:38:37 PST (Tue)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: All grains, trouble, etc

In yesterday's posting, Andy Newman asks several questions,

My local brew supplies

store claims that "it's not worth the trouble...the beer
kits are much better these days"...even if he's being

...

The local brew shop is full of balogne (spell?). Nothing matches the flavor and body of freshly mashed grain. However, as an almost-as-good substitute, some brew suppliers sell bulk extract from Great Britain. Steinbart's of Portland, OR sells excellent bulk extract (light, amber, dark) in 7# jars for about \$7. With this much extract, one can do double malting, and obtain a brew nearly as good as fresh mashed. If anyone is interested, Steinbart's ships UPS to anywhere in North America, and the prices are reasonable. I can post an address if there is sufficient interest. They have a fairly extensive mail-order catalog.

Andy also asks:

- a) What equipment should I buy? What's mandatory, what's nice to have, and what's a total waste of money?

Here, I suggest getting a copy of Charlie Papazain's book "The Complete Joy of Home Brewing," which you can order from a bookstore. The next question:

- b) What is the relative cost of, say, pale malt versus canned malte extract and DME? My supplier charges about 8 dollars for a can of low-brow extract (3.3-3.5 pounds) and the same 8 dollars for 4 pounds of DME. He doesn't stock quantities of unconverted malt.

Here again, the Steinbart extract can be competitive with fresh grain malt. To repeat my former comment, try Steinbart's for a more complete offering of products.

Finally, Dave Hollenbeck asks about adding specialty grain during the mash or during boil.

Because crystal and roast malt don't undergo starch conversion, they can wait for the boil, and be removed just prior to full boil. Their contribution will not be compromised.

[Comments are welcome, and all disclaimers apply.] Happy brewing.

florianb@tekred.tek.com

Date: Tue, 17 Jan 89 11:24:53 PST

From: dsbaer@Sun.COM (David Baer)

Subject: Mashing

I just mashed a batch of Muchener this weekend and thought I'd share some of my techniques.

First the equipment I find necessary:

- 1) The obvious spoon, scale, hydrometer, floating thermometer, primary, secondary, and large boiling pot. I use a 33qt monster pot that takes about 45 minutes to boil on my electric stove.
- 2) I also use a 20 liter water cooler/dispenser to sparge. I have modified the spigot so that it has a valve that regulates the flow of liquid and doesn't require any hands once it is set. I have a stainless steel colander as the false bottom.

I have used a couple of different processes:

- 1) I heat up water to 180 degrees F (1.25 qts/lb of grain) and put it in the 20 liter cooler. I then very thoroughly stir in the grain, and let it sit for 1 hour. This is called single-temperature infusion mashing and requires modified grains like American Klages. The ideal temperature for the mash would be between 150 and 158. I find 180 gets me at the higher end of the temperature range. Adding a little water to adjust temperature is the best way to get exactly where you want to be. The higher the temperature the more dextrinous the wort (it will have more body and sweetness) the lower the temperature, the more fermentable sugar produced. At any temperature in this range, complete sugar conversion should take place within 1 to 1.5 hours. I test the conversion with Iodine and if alls well, I commence the sparge. I add 4-5 gallons of hot (170 degree) water to the cooler, very slowly and carefully. It usually takes a good hour to sparge. I collect the run off in the monster pot and begin my boil. From here there is little difference between mashing and extract brewing, you boil, you add hops, you add, yeast, you age, you bottle, you drink.

- 2) The other process is step mashing and is done on the stove top. I add 1.25 quarts of water/lb of grain, to my monster pot and heat to 100 degrees F. I add the grain and stir it up real good. Then I heat it up (on med) stirring constantly until it reaches about 125 degrees F. I let it sit about 30 min. This is the protien rest. Again I heat up the mash stirring constantly. This time to the conversion temperature- between 150 and

158. I like to transfer to my 20 liter cooler at this time and let it sit for 1 hour, but you could leave it on the stove as long as you maintain the 150-158 range. Then I follow the same testing and sparging procedure as for infusion mashing.

This is a very general outline but it basically works for me. I have made several successful batches using both methods. I really feel like a homemade kind of guy watching the sparge run clear. I also truly think mashing makes better beer. I think the ultimate control and the variables challenge me and keep me brewing better and better beer. For a good discussion of mashing "The Complete Joy of Homebrewing" by Papazian is a quality text, also "Grains into Beer" by Scotty Morgan outlines the single temperature mash very clearly. Books are helpful, but hands-on experience will teach you best.

Good luck to all you potential mashers,
and hope this simple outline serves to
motivate you to brew a great beer.

Dave Baer

Date: Tue, 17 Jan 89 13:54:47 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: ?????

I have a couple disertations here about my opinions on glass fermenters and ways to handle the fermenters to deal with slurry stir up. The second disertation has to do with the various questions asked about mashing and include comments on what I think are needed for a mashing experience, comments on boiling grains, and a final remark on time/temperature profiles. Sorry to be so long winded but maybe thats becoming my trade mark.

Fermenters:

I use glass instead of plastic because I am paranoid about the potential for scratching the plastic and ending up with a bad batch because some nasty bacteria liked the scratch. I don't like glass because of its weight, ease of breakage, and extreme sensitivity to temperatures. The good things about glass is that I think its a lot easier to clean and of course more resistant to scratches.

To answer Andy's question about not stirring up yeast when he tries to siphon the beer out, first I would say relax and not to worry about it to much. I use the blow tube siphon starting technique with my glass carbouys. I usually just set on a high enough surface toward the end of the ferment and then just siphon out without having to move anything. I noticed an add in Zymurgy for a fermenting system that appears to stand upside down. It has an air inlet (doubles as a blow off during fermentation) and a drain in the 2 hole stopper for the carbouy. I liked the idea so much that I made one for my carbouys but I haven't had a chance to really use it yet. Anyway, I like these methods but I'm not sure how you would adapt them to your tight sealing plastic fermenter.

Mashing:

If you want to do mashing you had better have a supplier that will grind grain for you or you better have access to a grain mill. It isn't bad to grind up to 3# of grain to flavor a malt extract brew but it would be a real mess to grind enough grain for a 5 gallon all-grain brew with a bottle or rolling pin.

You will also need to have a method for getting your grain out of the mash. You could try putting all the grain in a bag but I would bet that you will run into problems when you use lots of grain. The lauter-tun in JOHB is cheap and simple to make and it works great for me. I have also noticed sparging bags at Semplex and they might also work well.

If you don't have one allready, you will want a thermometer so that you can watch the mashing temp. This may not be absolutly necessary since you could always brew using the addition of boiling water (again, go study JOHB, it gives some good basics).

Other things that are nice but not necessary might be some iodine

to tell if starch conversion is complete, a hydrometer to watch the mashing as well as measure the final beer alcohol content, and some 10 gallon garbage bags to get rid of the grain when your done with it.

As far as the questions about adding specialty grains during the boil instead of the mash, I have never heard the storry about them adjusting the pH level but it would be nice to hear from anybody else that has heard this. The bad news is that I don't think you really want to add grain to boiling water. Grain conversion will stop at about 170F and if you boil the grain what you will end up with is a grainy taste with no conversion of the starches. Some may argue that there is little conversion to be done on some of the more highly roasted grains but I would still preach staying away from tossing them in during the boil.

I second Dave's query about time/temperature profiles. I have tried a number of methods and lots of times I ended up with a starch conversion that wasn't complete. The best success that I have ever had was with a tripple decoction mash that I hoped would simulate the PU mashing curves (there was an article in New Brewer awhile back that had a graph of it). The mash started at a really low temp (maybe as low as 90F) ans slowly worked up in three jumps. I got complete conversion and a good light bodied beer that was high in alcohol. I'll have to look at the notes tonight to get the exact conversion times. The big problem with this one was the time it took to do.

Jeff

Date: Tue, 17 Jan 89 13:58:45 EST

From: rogerl@Think.COM

Subject: primary fermentors, first time mashing etcetera

Andy Newman writes: Subject: Errata >1) I currently use those large (~7 gallon) plastic lidded >buckets as primary fermentors. While they are generally >adequate, the lids are damnably hard to remove and install >without shaking the brew around a lot... I agree they aren't the easiest to use. This is the same one I have. If you have ever tried to open joint compound buckets, the technique for opening these primary fermentors is the same. This does not cause the bucket to jiggle around too much. Put the bucket on the floor or other comfortable working height which is solid. Place the palms of your hands on the lid with your fingers over the edge. Keep the hands next to each other. Hook your finger tips under the lid as best you can. And pry a small section of the lid off by pulling up with the fingers while pushing down with the palms. Move around the lid about 6" repeat the pry. Repeat the pry/move until the lid peels off easily.

There are more expensive plastic fermentors with screw lids. There are glass carboys. The carboy options seems to be the most popular option. Blow off tubes are easy to install, they double as secondary fermentors, etcetera etcetera etcetera. There are the old soda fountain cans, referred to as 'cornielus' (spelling?) cans. The 1988 special edition of Zumurgy has a discussion about using these hummers. The cornielus can looks like a real interesting option if you don't have to pay big bucks for the cans.

>3) (Big question) I've recently become interested in trying >my own mashing....My local brew supplies store claims that "it's not >worth the trouble...

>From what I've experienced it is worth the trouble. That is why I tried this for the first time myself this past weekend.

>a) What equipment should I buy?

I didn't buy a thing. Since I was using only a couple of pounds of grain I mashed in a 2 gal. stock pot. I created a lauter-tun with a linen towel, sterilized in bleach, and a large colander. Sparge water was heated in a canning kettle, that we have for canning of all things. Wort chilling was done in a sink of ice water. I know I lacked the tincture of iodine, to test for conversion, so I didn't worry and gave it a go anyway. The product of the mashing was sweet and it has seemed to improve the wort (at least at this stage) nicely. TCJOHB has a section on trying partial grain brewing. This is where I got my guidelines from.

>b) What is the relative cost...

>From what I can determine from the catalogs I get, there is a price advantage to all grain brewing. The delta difference varies dependent on what you buy, how much you use and the completeness of your mashing process. My calculations seem to say you can save from nothing to over half by using all grain. But then when you get into it this far you are also increasing the equipment costs, so the break even point

changes yet again. The advice I was given was to let your personal taste and interest level determine whether or not to go to grains not the wallet.

>4) I'm trying to track down a recipe for Oatmeal stout...
Count me in to!

Next:

Rob Gardner writes:

>The process called fining is a good one to experiment with, but I
>think you'll find that you can make very clear beers without it.
CAN'T AGREE MORE! I haven't used finings yet and even the lighter
beers are clear. Keep the siphon hose out of the sediment and try
chilling before bottling.

>You should also know that gelatin is made from ground-up dead animals, so
>your vegetarian friends might not want to drink your beer ;-)
>Other
>fining agents include egg white, fish bladder extract, dirt, and
>mashed up seaweed. I wonder who first got the idea that these things
>could improve their beer!....

It must have been a frustrated wizard or a drop out from the 'Merlin
School of Magic'. He probably tried eye of nuit, ear of bat and
scorpion toes with no success. (Thank goodness)

All seriousness aside.

Roger (over) Locniskar

Date: Tue, 17 Jan 89 13:30:31 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Request Help on fixing beer

I brewed a batch of Bock beer two weekends ago. It is currently lagering at about 40 to 45 degrees F. After primary fermentation was complete, and I racked it into secondary, I took a sample for a hydrometer reading and taste testing.

I goofed. I went way overboard with the dark grains. The beer is extremely dry and has a strong roasted flavor. It actually overpoweres the hops somewhat. I used a total of about 3 oz. of Hallertauer.

What I'm thinking of doing is adding a little bit of unfermentable sugar to my priming krausen to sweeten the beer slightly and add a touch more body. Also, boil in some more hops when I cook the wort that I will use as my krausen. (Yes, I am experimenting with krausening. I will post results in a few brewings.)

Ok, so how much (or little) Dextrin powder do I want to add to 5 gallons to keep this beer from being too bitter?

Anybody ever done this before? I'm open to suggestions. I won't be bottling this for about 3 weeks or so, so send those replies!

Kevin McBride
McBeer Brewery
..!ima!wang7!gozer!klm

Date: Tue, 17 Jan 89 17:40:03 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: pale malt

Andy Newman <NEWMAN@Venus.YCC.Yale.Edu> writes:
> b) What is the relative cost of, say, pale malt

A 50 pound bag of 6 row pale malt costs me \$33.08 with tax at my
local shop.

--Pete Soper

Date: Tue, 17 Jan 89 17:59:20 est
From: fwb@demon.siemens.com (Frederic W. Brehm)
Subject: temperature/time, brew shop, San Diego visit

My brother-in-law (Thanks, Steve) sent me the ingredients for a batch of beer as a Christmas present. He sent two cans of extract, one of "Best Bitter" and another malt (sorry, I forgot the brand names), a package of hops, a package of Edme yeast, and some miscellaneous supplies and books. I have tracked down all the rest of the supplies and will brew my first batch this weekend. I still need a bottle capper and there is no listing for homebrew or wine making in the local telephone books, so my first question is:

Can anyone recommend a good brew shop somewhere in the Philadelphia/New York area? There must be one around here somewhere! My dad's wine shop is in near Harrisburg, but that's a little too far for casual visits.

The location in my basement where I plan to put the beer to ferment varies between 60 and 62 degrees. This is at the lower end of the temperature range for an ale (according to TCJoHB). My next question is

At this temperature, is it likely to take closer to three weeks than to two weeks before it is ready to bottle? I realize that fermentation times vary, but what is the expected time?

I am counting on three weeks because I will be in San Diego from January 29 through February 6. My mother will be taking care of my kids (what a great Grandma!) but I don't think she's interested in bottling my beer.

So, since I will be in San Diego for a few days of work, and a few days of vacation with my wife and without the kids, my next question is (can you guess)

Are there any interesting brewpubs or local brews to try while we are in San Diego?

Thanks for your patience.

Fred

--

Frederic W. Brehm Siemens Corporate Research Princeton, NJ
fwb@demon.siemens.com -or- ...!princeton!siemens!demon!fwb

Date: Tue, 17 Jan 89 18:22:04 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: closed fermentation vs. open

I've been thinking about trying a closed fermentation on my next batch of beer, but I have a few questions about it.

>From my understanding, one boils their wort normally, then strains the wort directly (via sanitized strainer and funnel) into a carboy containing 2 or 3 gallons of (Question 1: cold or room temperature) water. They then seal it with a sanitized stopper until the wort is at pitching temperature (a process which can be helped along by using cold water in the carboy, provided the thermal shock won't screw it up). When the wort is at pitching temperature, and the yeast starter ready enough, the yeast is added to the carboy, and a stopper with blowoff hose added (This blowoff hose can have its other end submerged in a pail of water, to minimize outside air contact until the positive pressure is attained, right?). Once the bulk of icky stuff is blown off, a regular fermentation lock replaces the blowoff hose.

More questions:

2) What causes thermal shock and how can I be absolutely sure to avoid it -- I have this abnormal fear of my carboy breaking and spewing 5 gallons of sticky wort all over the kitchen floor.

3) What is the best way of monitoring the temperature of the wort in the closed carboy before pitching, or should I just start my yeast starter, let it work overnight, pitch it the next morning , and not worry?

4) Should I siphon into another sanitized carboy after two or three days, or would the increased risk of infection from the siphoning process negate any gain? Is it a better idea to rack into another carboy after a week instead?

5) Assuming that my existing sanitation procedures are adequate, will using the blowoff/ closed fermenter gain me anything besides gross tubing and more carboy cleanup?

[it just so happens that I am having some infection problems, but I haven't been able to pin down the source, except to say that my last batch exhibited symptoms in EVERY bottle (i.e. not a bottle sanitation problem), and that the procedures I use for wort cooling, pitching, etc. haven't given me serious problems in the past. (minor problems, yes, but not since I gave up Sodium Metabisulfate as a sanitizer, and started using bleach) My hoses have recently been replaced, and I only have a few small scratches in my plastic fermenter. Can't remember offhand what brand of yeast I was using, but intend to look it up.]

6) Since the blowoff hose doesn't touch the beer, I can use one of my older retired hoses, right? (Or can the blowoff hose back-up into the carboy?)

So many questions, eh? I know, it looks like I have this phobia or something, but I'm just interested in picking the brains of the list, especially those who have used both methods and either experienced or not experienced a quantum leap in the quality of their beer. It seems that it can take a lot of the

worry out of my beermaking, provided my pitching procedure and or yeast isn't the culprit.

BTW, has anybody ever experienced a bacterial infection that made their beer slightly psychoactive? I had this one batch that was a lobotomy-in-a-bottle (or more accurately, half-a-bottle), and the alcohol content was not the culprit (3.6%). In the interest of science :-), my roommate has been trying to reculture the yeast from the remaining bottles... If he succeeds, someone will have to make it illegal.

Another BTW, I forgot to tell you how my batch of Toad Spit Stout came out. It's really good stuff -- in my book, the recipe yields a drink very, very similar to Guinness, only missing the slight bite that we all know comes from Guinness adding the 3% pasteurized sour beer. (Betcha I could duplicate that at home, too...) Good recipe, and far simpler than the 'Super Stout' recipe from M.R. Reese's 'Better Beer and How To Brew It.' That recipe, which we dubbed 'Vicious', yields something that is much more like a porter, as it uses black patent malt rather than roasted barley. It also yielded about an inch of trub and sediment at the bottom of each bottle. Incredible sludge, and I could go for a glass right now...

...think I will, in fact. See ya.

Mike Meyer
meyer@tcville.HAC.COM

End of HOMEBREW Digest

Date: Wed, 18 Jan 89 10:13:14 EST
From: weinberg@duvel.ias.edu (Martin Weinberg)
Subject: Homebrew shops in the Princeton area

Frederic W. Brehm writes:

> Can anyone recommend a good brew shop somewhere in the
> Philadelphia/New York area? There must be one around here
> somewhere!

I also live (and brew) in Princeton. Although I order most of my supplies by mail from Hennessy Homebrew in Troy, NY, there is a shop in Hillsborough called Wine Hobby U.S.A. They do not have a wide variety of supplies but they have everything you need to start.

Their address is:

Plaza 401 Route 206 South
South Somerville, NJ
201-874-4141

It is about a 20 min. drive from Princeton. Maybe some folks out there know of another shop?

Date: Wed, 18 Jan 89 10:18:37 EST

From: roger1@Think.COM

Subject: Steinbart's Catalog

florianb%tekred.cna.tek.com@RELAY.CS.NET write:

Steinbart's of Portland, OR sells excellent bulk extract (light,
amber, dark) in 7# jars for about \$7. ... I can post an address if
there is sufficient interest.

Please DO!

Roger Lochniskar

Date: 18 Jan 89 13:22:00 PST

From: "VAX865::HABERMAND" <haberland%vax865.decnet@afrrpl-vax.ARPA>

Subject: Sake and other things

I'd like to thank everyone for answers to my question about a Sake recipe. I already had the one forwarded by Cher from David Herron since I belong to the same Medieval Society. (That's where I got my start in brewing.) I thought it was interesting but since it did not get the fermentable sugars from the rice, it was not my idea of Sake. I visited the Sake brewery in Berkeley and got some information on the process. I walked up the street (I couldn't drive after the Sake tasting) and went to the local brew shop and purchased some koji. That's as far as I got. Re the comments about saliva turning starch into sugar, the ancient Japanese made "virgin" sake which came from rice chewed by virgins and spit into a vat for fermentation. I think that I will take Rob's suggestion and send away for the book he mentioned.

I have only used brown sugar and corn sugar in my brews so far and haven't noticed any cidery taste. When I used the corn sugar for priming, I just added it to the fermentation vessel before bottling. I think that I might heat it up with some beer next time after reading the discussions in this digest. The brown sugar was added with the malt in the boil.

I made one batch by mashing my own and was pleasantly surprised. I was able to get 1.065 starting S.G. without having to add any malt or sugar. I used a single step mash, keeping the temperature at about 152 deg. F. I put the stuff in a large plastic ice chest to sparge it. The ice chest has a spout on the bottom for drainage so it was perfect. The ending S.G. was 1.014 resulting in a slightly alcoholic tasting beer. After 6 months it still tasted a bit on the alcoholic side. Now, 3 years later, it has lost the alcohol flavor and now tastes like I overdid the hops which I think I did.

I like Anchor Steam and Sierra Nevada a lot, so I have mostly been using their bottles for my brew. I also have quite a few Grolsch bottles (from rich friends) and some English bottles. I have even tried the larger Japanese bottles. I haven't had any problems capping any of the bottles.

Since I haven't made a brew in a while, I decided to go with DME with dark crystal grain as an adjunct when I went by the brew shop this weekend. I got all jazzed about brewing again after joining this group. I think I might even join the Maltose Falcons.

And now for another question:

Up until now, I have always used the cheap dried yeast for my beer. When I bought the stuff for my latest brew, I decided to get the more expensive liquid ale yeast. How do I save this yeast so that I can use it again? How long will it last, and how many times can I use it?

Thanks,

David

Date: 18 Jan 89 13:15:32 PST (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Psychoactive brew?

In yesterday's posting, Mike Meyer asks:

BTW, has anybody ever experienced a bacterial infection that made their beer slightly psychoactive? I had this one batch that was a lobotomy-in-a-bottle ??????

What? I've heard of ergot infections, but this is weird! Are you sure you finished this batch with hops? Were you the only one near the fermenter at all times? Anybody else have comments?

Date: Wed, 18 Jan 89 14:25:49 PST

From: hplabs!csun!fedeva! wrd3156

Subject: Where are the English pint bottles?

A couple of digests back, someone mentioned bottling in English pint bottles. Where does one [find,buy] such a bottle? They sound an ideal size; but then I will have to get bigger mugs. Oh well...

bill daniels

federal express, memphis, tn

[hplabs!csun,gatech!emcard,mit-eddie!premise]!fedeva! wrd3156

Date: Wed, 18 Jan 89 16:43:46 PST

From: pixar!wilker@Sun.COM (Tom Wilker-'your obedient slave!')

Subject: Where are the English pint bottles?

Greetings from the Homebrewers at Pixar!

I've been scanning through the discussion of minimizing sedimentation in the bottle and would like to share my opinion on the subject.

Sediments consist of various unfermentables and dormant yeast cells. If you are brewing all-grain batches, the amount of unfermentables which settle out of solution will always be higher than typical extract brews. Usually these settle in the primary and secondary, but on an early batch of mine, I even had some show up in the bottle. The solution I've used very successfully since has been 1/2 tsp of Irish Moss during the last half hour of the boil. The effect of

the Moss is home-chemistry at its best; within 5 minutes, precipitates form and will drop to the bottom of the primary. So much for the unfermentables! My solution to the yeast cell sediment problem is simply mechanical. I find that if you take particular care in the racking process, and allow plenty of time for the yeast to settle while in the secondary, you will have no real problem with sediments. I feel it is worth while to top up the batch with a bit of pre-boiled water rather than risk sucking up any of the sediment trying to get that last little bit! I also leave the brew under lock for at least 4 weeks to allow maximum time for sedimentation. Aging in the bottle for at least 3 weeks helps to develop a stable thin sediment which allows a nice clean pour.

I agree with the idea of cooling the secondary to maximize sedimentation, my back steps stay a nice consistent 40 F all through the winter and I've noted that my brews seem to settle out much faster. I'm surprised that 12-24 hours chilled would produce much of an effect at all, but I'll definitely give it a try when spring arrives!

Now, on to something different!

I've noticed that with all-grain brews I've had very little luck in duplicating

the body or alcohol content of a typical extract brew. I've tried Infusion mashes and Upward Infusion mashes and have found that the Upward Infusion yields a more alcoholic brew with no perceptable effect to the body. But even using this technique, I've been unable to match extract brews.

I think there is a lot to be said for the control of wort concentration you get from brewing with extracts. I find that the more whole grain I use, the more sparge water I need to extract the wort. My last all-grain was 10 lbs of Klages and a lb of Crystal and it took 6 gallons of water to sparge (6 gals is the limit for my brewpot, I'm sure I could have gotten more). The brew, while definitely very drinkable, didn't have the thickness I wished to get out of the

batch. I'd love to know how much grain goes into a can of extract...I'm sure its quite a lot!

The most recent edition of the digest, particularly the snippets from Darryl, Newman, and Dsbaer, have me psyched to continue the effort! I've decided that the volume of my Lauter Tun (3 gals) is way too wimpy for the amounts of grain I now mash, so I'm going to break down and build a bigger one. The water cooler

version seems to be the best idea to me...any problems with this

configuration?

Finally, thanks to you contributors for the great information! Keep it coming!

--

Tom Wilker...![ucbvax,sun]!pixar!wilker

Date: Thu, 19 Jan 89 00:14:00 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Fermentors

To add my \$.02 worth to the discussion...

I picked up a 7 gallon carboy from my supplier. I use this as my primary fermentor, and make sure to never fill it past 6 gallons. It usually ends up at around 5.5 gallons.

After primary is done, I rack the beer into a 5 gallon carboy and fill it all the way up into the neck. Because there was some extra in the primary I didn't have to worry about sucking up sludge while getting the secondary completely filled.

The 7 gallon carboy works out quite well. I don't trust Papazian's method of using a blow-off tube ever since reading Byron Burch's book and hearing of somebody I work with having a carboy explode on him. I just put a fermentation lock on and I relax and don't worry because I've left plenty of 'breathing room.'

Don't forget... not worrying is very important. Your beer knows.
If you worry it will very likely turn on you.

Kevin McBride
McBeer Brewery
..!ima!wang7!gozer!klm

Date: Thu, 19 Jan 89 00:14:12 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Psychoactive beer?

Hey Mike! Where can I get some of this stuff? 1/2 :-)

Seriously though, it's more likely that a mold is causing that effect rather than a bacterium. After all, I seem to recall that LSD is refined from ergot mold, which grows naturally on certain grains.

ergot mold in pure form, though, is more likely to make you ill before it gets you off. Kinda like near beer.

Good luck and let me know if fdkjhfdhdhfiuydr98734r987erkjhfkjhv34ryug
Oops, sorry, started hallucinating there.... :-)

Kevin McBride
McBeer Brewery
..!ima!wang7!gozer!klm

End of HOMEBREW Digest

Date: Thu, 19 Jan 89 10:15:31 EST
From: olson@cs.rochester.edu
Subject: Finings etc. (in defense of)

A lot of postings have come down on finings lately:

>From: uiucdcs!rayssdb.RAY.COM!iws@hplabs.HP.COM (Ihor W. Slabicky)
>Subject: the all-malt vs. finings

...

> From: rdg@hpfcmi
> Subject: Fish bladders, seaweed, etc
> Full-Name: Rob Gardner

> The process called fining is a good one to experiment with, but I
> think you'll find that you can make very clear beers without it.

> ...

> In all seriousness though, I would consider
> any fining agent to violate the "all-malt" creed, and its use is only
> to correct faults, and not to be put into your all-malt homebrew.

> I agree with Rob's posting and am surprised to see finings mentioned here.
> I thought that all malt meant just that (and implied the Reinheitsgebot (sp?)
> purity). How much of the gelatin (or other finings) stay in the brew even
> after it percipitates all the yeast? How do the big boys over in Germany
> or even the microbrewers here in USA do it? I'd think you'd want to keep
> that stuff out of your brew.

>

All-malt brewing is the ideal for most of us, but let's not forget
that other great dictum of homebrewing:

"Relax...Don't worry..." (you know the rest!)

Putting finings in your beer may not be necessary, but there's nothing
immoral about it. For that matter, adding cherries, ginger, blackcurrants,
et cetera to your wort violates the Rheinheitsgebot in a big way. (To say
nothing of chocolate, garlic, hot peppers, or chicken! Yes, it's
been done -- see Papazian's book.) But I wouldn't want to tell anybody that
they aren't allowed to use these ingredients if they want to.

(I'm sure the Rob and Ihor can relax, not worry, etc. with the best of them,
and didn't mean to sound authoritarian. Just wanted to remind everybody that
rules were made to be broken.)

I find that all of my beers except the latest batch clear nicely after a
few weeks, but early batches showed a lot of chill haze. My understanding
is that you can't avoid chill haze unless you a) mash your own and b)
know how to control your mash so as to get rid of the tannin/protein
combination that produces the haze. For my last five batches I've used
polyclar according to Papazian's directions and had no chill haze at
all. (Polyclar is powdered plastic (how impure can you get?). It is
supposed to adsorb tannin molecules and settle out, leaving nothing to
bond to the remaining proteins when the beer is chilled.)

Speaking of additives: The latest batch is an IPA-style ale made loosely after the CJoHB 'Pallalia' recipe. At 3 weeks it is still undercarbonated and cloudy, but the flavor and aroma are lovely. I was floored at bottling time to find a good-sized wolf spider living in the outer chamber of the one-piece fermentation lock. I carefully set the lock on the back steps to give the guy a chance to escape, but the bugger stayed in the lock for 5 days! Eventually I picked it up to see if he was dead, and he woke up, slithered down the tube and staggered off into the bushes. Some headache I bet he had. The question is, did he flavor the beer? If so, can I persuade him to come back for the next batch?

regards,

--Tom Olson (olson@cs.rochester.edu)

Date: Thu, 19 Jan 89 09:02:03 MST

From: hpfcla!hpcea!hplabs!utah-cs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: Blow-off method

Full-Name:

I've been using the blow-off method in the primary fermenter (where the fermenter is filled within an inch of the top of the carboy and a tube is used to eject the krauesen from the fermenter - be sure to submerge the tube into a half-filled-with-water gallon jug to act as an airlock) for a year now and have had only one explosion. The problem was that the blow-off tube had gotten clogged. I remedied the problem by switching to a 1/2" tube instead of a 3/8" tube and by cleaning the blowoff tube more thoroughly after use. Someone on the homebrew digest list had suggested cleaning it with a wad of cloth and a wire (like cleaning a rifle) and it works very well. Since I've made the changes, I have had no problems with clogging.

I feel that using the blow-off method makes for a much "cleaner" tasting beer. If you smell the gunk that collects in the blow-off container you definately will realize that you don't want to drink that stuff. I have noticed that the exact same smell that is in the blow-off container is "missing" in the finished product - which I welcome. The krauesen contains fusel oils that allegedly contribute to hangovers. I can honestly say I've never had a hangover from my own beer - but then again, my beer is so rich that I can't drink more than four or five at a sitting ;-)

Al.

Date: Thu, 19 Jan 89 14:09:02 CST
From: pmk@bedlam.cray.com (Peter Klausler)
Subject: Crushing Grain

Is there a cheap way to crush grain prior to mashing? Rolling pins and such aren't effective (and a lot of work), but my local supplier wants \$45 for a real grain mill, and that seems a little extravagant. I'd be interested in hearing about other crushing methods (if any) that use apparatus I may already own or cheaply acquire.

Date: 19 Jan 89 15:30:20 EDT
From: BB13093%pbn33.prime.com@RELAY.CS.NET
Subject: Bubbles

Greetings to the Home Brewers!

A question for you - How do you increase the 'bubbliness' of your brew? I prefer to drink more carbonated things. I tried yeast nutrient in my mead, and the results were PUTRID. There was wonderful carbonation, but the stuff tasted like p**s, and I had to pour the whole gallon down the drain holding my nose.

Also, I just put up a gallon of cider with two cups raw honey and Red Star California Champagne yeast. It's bubbling mightily. Cross your fingers for me.

How does one get a subscription to Zymurgy? It sounds like the last word in good recipes.

"May your bottles never break." - Michael Tighe

- Nicolette Bonhomme, Boston, Mass.
bb13093%pbn33@en-c06.prime.com

Date: 19 Jan 89 09:46:31 PST (Thu)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Steinbart's Address

The address for Steinbart's is:

F. H. Steinbart Co.
602 SE Salmon
Portland, OR 97214
503-232-8793

Steinbart's is one of the oldest brew supply stores in the USA, dating back to before the prohibition. Their prices are reasonable, and their service is prompt. Their catalog is available by phone or writing. I highly recommend them.

[Opinions expressed herein are provided independent of Steinbart's or my own employer.]

Date: Thu, 19 Jan 89 20:39:15 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Can Dried Yeast Freeze?

Here's one to chew on, especially the micro-bio types:

Have you ever had packets of dry yeast freeze, and if so, did it hurt the viability of the yeast? My roommate started a batch the other night using Red Star Lager Yeast, (the 'improved', 'faster-starting' strain they supposedly switched to) and had one HELL of a time getting it to go, where usually, we can get our yeast starters bubbling merrily away in far less than an hour -- he ended up adding a packet of Kitzinger dry lager yeast to the 2 pkts of Red Star, and pitching the still-sluggish mess a day later.

(I might add that this turn of events has provided me with a guinea pig on the closed-vs-open fermentation question, as I convinced him that a closed fermentation was the only way to ensure the sterility of his wort until his yeast could take... Still hoping for some war stories, however...)

His hypothesis, one I am somewhat dubious about, is that our refrigerator, which sometimes freezes, has damaged the packets of yeast that we have been storing for the last 4 or 5 months. The decreased amount of viable cells would therefore account for the problem. I see his point, though I haven't any additional data until I try my next batch. Doesn't the drying process reduce the amount of water in the yeast cell enough to prevent a freezing temperature from rupturing the cell walls? (I do recall a microbiology type or two on the list these days...)

Or might the yeast just be too old, regardless of storage temperature? We've stored yeast for longer at room temperature and had no trouble with viability.

Mike Meyer
meyer@tcville.HAC.COM

Date: Thu, 19 Jan 89 21:10:57 EST

From: hplabs!rutgers!vu-vlsi.villanova.edu!nlp (Nick Pine)

Subject: Psychoactive beer

Well, if you substitute another green leafy substance for the hops (I won't go into detail here) in a fairly strongly flavored (eg stout) brew with more than the normal amount of intended alcohol, it makes for "numbness in a bottle," a curious variation on the normal art...

End of HOMEBREW Digest

Date: Fri, 20 Jan 89 10:42:25 EST
From: rogerl@Think.COM
Subject: Zymugry Subscription Address

Nicolette Bonhomme asks:

>How does one get a subscription to Zymurgy? It sounds like the last
>word in good recipes.

Write:

American Homebrewers Assoc.
P.O.Box 287
Boulder, CO 80306-0287

or call:
(303)477-0816

Happy Reading!
Roger Lochniskar

Date: Fri, 20 Jan 89 09:53 EST

From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>

Subject: Big Brewer Blowoff??

I agree with the thinking of many with regard to the blowoff method of fermentation. The foam and resins which cover the top of the primary ferment are FOUL! Separating it from beer has to be good. Blowoff seems to be the only way of getting the crud off the beer without contaimitating the fermenting beer.

What do the big brewers do? I don't recall A-B using hoses and scaled-up gallon jugs to collect their blowoff. Presumably, they use a closed fermentation system, with the resins falling back into the wort. In spite of this, the big national brands have none of the fusel alcohols or other tastes often associated with the krausen foam. The national brands are so bland that any problems associated with unseparated resins would be immediately obvious in the taste.

I must conclude that either a) the unseparated krausen foam does NOT detract from the taste or the beer, or b) there are other ways of separating the wort from the bitter resins. Any comments?

Mike Fertsch

Date: Fri, 20 Jan 89 15:12:47 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Crushing Grain

A blender can probably do an adequate job. The only problem (that I know of) is that "wheatberries" (that's what they call them) are hard enough to scratch the inside of your glass blender jar. So you probably want to have a dedicated wheat-crushing jar. Assuming that you already have a blender, a new container should be \$10 - \$20. Or you can haunt the flea markets and yard sales and easily pick up a complete blender for \$1 - \$15. I don't know for sure that this method will crush your wheat sufficiently -- I am not a beer brewer and don't know what your requirements are. The price on the grain mill is typical, by the way, your local supplier isn't trying to screw you.

You could also try an electric coffee grinder, although I would imagine that the quantities you are interested in would probably make that inefficient.

--mike bergman

Date: Fri, 20 Jan 89 16:37:59 EST
From: "Anthony M. Giannone" <giannone@ccm.bbn.com>
Subject: Seattle brewpubs?

Folks,

Does anyone know of any brew-pubs in the Seattle, Wa. area? It looks like I'm going to spend a couple of weeks out there on business.

thanks in advance,
tony g (Townsend, Ma) email: giannone@bbn.com

p.s. If not a brewpub how about a favorite watering hole? Or is it wortering hole?

Date: Fri, 20 Jan 89 16:44:36 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Re: Psychoactive beer

>Well, if you substitute another green leafy substance for the hops (I won't
go
>into detail here) in a fairly strongly flavored (eg stout) brew with more
than
>the normal amount of intended alcohol, it makes for "numbness in a bottle," a
>curious variation on the normal art...

I was wondering about this. Since hops are somewhat related to other green
leafy substances, I'm sure that at some time somebody had tried it. I've
just never heard anybody talk about it before. (I can't imagine why! :-)

Does it need to be a real heavy beer like stout to balance the fairly
strong flavor and aroma of the vegetation?

I think it would be interesting to try this. Strictly for scientific
purposes, you understand.

Date: Fri, 20 Jan 89 15:13:41 MST

From: rdg@hpfcmi

Subject: two copies?

Full-Name: Rob Gardner

Many people have told me that they are getting two copies of every digest. This is just to let you all know that I am looking into the problem.

Rob

Date: Fri, 20 Jan 89 17:44:44 mst
From: Gary Trujillo <garyt@hpfccsp>

Subject: two copies?

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Blow-off method experiment (Gary Trujillo)

Subject: Blow-off method experiment

In response to Algis R Korzonas:

> with-water gallon jug to act as an airlock) for a year now
> and have had only one explosion. The problem was that the
> blow-off tube had gotten clogged. I remedied the problem by

In four batches where I used the blow-off method I haven't encountered any clogging problems. (I don't recall the size of tubing used.) All my brews have been malt extract and liquid yeast. Is it possible this is a significant variable in the exploding carboy phenomenon?

> I feel that using the blow-off method makes for a much "cleaner"
> tasting beer. If you smell the gunk that collects in the
> blow-off container you definately will realize that you don't
> want to drink that stuff. I have noticed that the exact same
> smell that is in the blow-off container is "missing" in the
> finished product - which I welcome. The krauesen contains fusel oils

I have experimented with this belief. My finding was that there is definitely a difference in the flavor of beers fermented using the blow-off method and the air-lock method. While I agree that the blow-off by-product is rather repulsive the flavor imparted to the beer gave it its unique character. If I recall correctly, fellow brewers could only determine that there was a difference, but not that either was good or bad.

The experiment was conducted on a lager using two 1-gallon jugs. The beer was racked after 4-6 weeks of initial fermentation to jugs with airlocks. Thus, the gunk sat in the airlock sample for the 4-6 week period.

Gary Trujillo
HP, Ft. Collins, CO

Date: Fri, 20 Jan 89 13:49:13 pst
From: mcgp1!jgo@hplabs.HP.COM (John Opalko)
Subject: Beginner bottle question

Greetings, friends,

I've decided to take the plunge and start brewing my own. The nice man at my friendly, neighborhood homebrew supply house informed me that the twist-off beer bottles (not screw cap) that I had been emptying and saving all these months are useless. He said that even though the bottles take a crown cap and will seal properly, the glass is thinner than regular bottles and I may end up with dozens of little, tiny time bombs.

Is this true? Not that I have any reason to doubt him; just hoping. Are soft drink bottles acceptable? I've got zillions of sarsaparilla bottles that aren't twist-off. Nice dark brown glass, too.

Please set my mind at ease, 'cause I don't want to start my first batch 'til I'm done worrying. :-)

Thanks,

John Opalko

uunet!pilchuck!thebes!mcgp1!jgo

Date: Thu, 19 Jan 89 10:01:21 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: mashing control and beer body

In the January 18th digest, Tom Winkler discusses his experiences with mashing. His difficulty is maintaining the body of his beer. He doesn't say what his technique is, but I do several things to obtain and keep a rich body, when I want it. The saccharification range of most malts is in the range of 148-158F. At the lower end, beta amylase is active, and at the upper end alpha amylase is busy. Beta amylase is an inefficient converter of starch to sugar, but it only produces maltose, which is what the yeast like. Alpha amylase cuts starch at more arbitrary points. After a few minutes at 158, beta amylase denatures and becomes inactive. Similarly, alpha amylase quits above about 168.

To get high body, you must mash low; to get thinner body, mash high.

By mashing at 150 or 152 until you get a negative from your iodine test, you are letting the beta amylase convert as much as it can and keeping the alpha amylase working slowly. This will result in lots of long chain sugars being left over.

By mashing at 156-158, you have the alpha amylase working at full speed, cutting things down to size while the beta is still active. Even when the beta eventually flicks it in, the alpha is still floating around cutting up any sugar chains it bumps into, making lots of little fragments. Although yeast can't take these short chain sugars in through their cell wall, they do excrete enzymes that can cut them down further.

The enzymes are very quick-acting in these ranges. It is surprising just how fast a negative iodine test can come up when things go well. (My most recent batch of bitter came up negative after we reached our proposed sacch. temperature--immediately after. I was so amazed that I thought my iodine must be contaminated and tested it on some corn starch to be sure!)

After you have mashed to the point you want to quit, you must stop all enzyme action. By raising the mash to 170 or so for 10 or 15 minutes, you are denaturing any enzymes left and you don't have to worry about falling back into saccharification range while sparging. If you don't do this and you fall back, you are giving the enzymes another go at breaking things down and you'll lose body.

--Darryl Richman
(The Falcon's Nest homebrewer's BBS 818 349 5891)

Date: 20 Jan 89 09:06:35 PST (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: cider

In yesterday's digest, BB13093%pbn33.prime.com@RELAY.CS.NET commented:

[I just put up a gallon of cider with two cups raw honey and Red Star California Champagne yeast. It's bubbling mightily. Cross your fingers for me.]

It's going to be great! I use one gallon pure apple juice, and boil for ten minutes with 2 lbs corn sugar. Then I add 1 tsp citric acid and 1/4 tsp ascorbic acid. I ferment it for two days in a gallon container sealed with plastic wrap (Using Red Star champagne yeast), then rack it to my 1 gal carboy with airlock attached. During this secondary fermentation, I rack it an additional two times to remove spent yeast, each time adding 1/4 tsp ascorbic acid to prevent oxidation. After the sg drops to 1.000, I bottle it in Grolsch bottles. Periodically, I check for over pressure during the aging. I have found that about 4 weeks in the secondary and 4 weeks in the bottle produce a delicious, semi-dry champagne-like flavor. No headaches, either. I can't make enough of this to satisfy my wife and friends!

Variations

include addition of cherries, strawberries, etc to the boil cycle, and boil somewhat longer. Cheers!

End of HOMEBREW Digest

Date: Mon, 23 Jan 89 16:31:00 EST

From: "Anthony M. Giannone" <giannone@ccm.bbn.com>

Subject: THANKS (Seattle info)

Thanks to all who responded to my request for info on Seattle
brewpubs. It looks like this business trip isn't going to be
so boring after all.

tony g (Townsend, Ma)
giannone@bbn.com

Date: Mon, 23 Jan 89 14:54 EST
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Papain and Demerara Sugar

Greetings:

Two notes/queries for the week:

1) My last batch of bitter had a disturbing chill haze in it. Presumably this had to do with excess tannins in the fermenting wort (so I'm told). Over the weekend when I was in the brew store I picked up a packet of Burton water salts. I normally use my own mix of Epsom and Gypsum salts that I buy in bulk. What attracted me to this little 40 cent packet was the fact that they listed Papain as an ingredient and stated that it discouraged chill haze. If memory serves me correctly, papain is the enzyme used to remove protein deposits from soft contact lenses. Any know (or wish to guess) it's action in fermenting beer?

2) Dave Line's book The Big Book of Brewing has many recipes that call for Demerara sugar. Since I'd never been able to find this stuff at the supermarket, I ignorantly assumed it to be merely a British name for some other common household sugar. Today I saw a (roughly) one pound bag at the market selling for (gasp!!) 4.75 cents. It was next to the 69 cent bags of brown sugar. Does anyone know what this outrageously priced stuff is? Why is it so expensive and what is a useful substitute for making the beers listed in Dave Line's book?

Cheers,

Andy Newman

Date: 22 Jan 89 19:35:39 MST (Sun)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: Zymurgy phone # correction

Just happened to notice this--Roger Locniskar said Zymurgy [AHA] is at:
> (303)477-0816

That should be 447-0816

^

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965

Date: Sun, 22 Jan 89 16:12:01 MST
From: stcvax!rlr@hplabs.HP.COM (Roger Rose)
Subject: RE: Big Brewer Blowoff

> ...
>
> I agree with the thinking of many with regard to the blowoff method of
> fermentation. ...
> What do the big brewers do? ...
>
> I must conclude that either a) the unseparated krausen foam does NOT detract
> from the taste or the beer, or b) there are other ways of separating the
> wort from the bitter resins. Any comments?
>
> Mike Fertsch

My understanding is that a number of the centrifuge the beer before
bottling.

-roger

Date: Mon, 23 Jan 89 18:28:08 EST

From: a.e.mossberg <aem@ibiza.miami.edu>

Subject: Re: Psychoactive Beers (Oh Mary, Mary Jane! Come and have a beer with me!)

|I was wondering about this. Since hops are somewhat related to other green
|leafy substances, I'm sure that at some time somebody had tried it. I've
|just never heard anybody talk about it before. (I can't imagine why! :-)

|Does it need to be a real heavy beer like stout to balance the fairly
|strong flavor and aroma of the vegetation?

|I think it would be interesting to try this. Strictly for scientific
|purposes, you understand.

I have seen recipes for such beers in copies of articles from High Times
and some biker magazine. If you're actually interested, I'll try to get
copies of them.

aem

Date: Mon, 23 Jan 89 21:15:23 -0500
From: hpfcla!hplabs!amdahl!uunet!ingr!gja!gja
Subject: Crushing grains, blow-off and cherries
Full-Name:

First some quick responses to some recently discussed topics:

1. Grain crushing

I too have had the unpleasant experience of using a rolling pin or other tedious method for crushing grain. Without a grain mill the easiest method I have encountered is using a blender. BUT WAIT there is a better way!!! Some of the suppliers of fine brew supplies such as Alternative Beverage out of North Carolina (1-800-356-BREW) will crush the grain for you for an additional 15 cents per pound. This may not be the way to go if you are a die hard masher but if you mash infrequently and prefer not to purchase a grain mill it seems to be convenient and affordable. (If you estimate a grain mill to be \$45.00 you would have to purchase and CRUSH 300 pounds of grain before the savings are realized.)

2. Blow-off Method

I am also an advocate of the Blow-off method. I use a hose that is slightly larger than the diameter of the mouth of a carboy (I believe approx 1.25"). One end of course being inserted into the mouth of the carboy and the other inserted into a pot of water. Not only does this size tube reduce drastically the possibilities of any type of clogging but this it is very easy to clean. I have even used a bottle brush to clean it out. Alternative Beverages is who sold me on the idea and I have lived happily ever after.

Finally I have a question about brewing beer with fruit namely cherries. I have recently brewed a Cherry Bock using about 7.5 lbs. of pitted sour cherries. I steeped the cherries after boiling and hopping the wort and poured the wort and all into the primary. I did not remove the cherries until the beer was moved into the secondary. My question is for those how have brewed with cherries before (or heard through the cherry vine). Have you brewed with different types of cherries such as dark sweet, etc. and what are your impressions of the results as well as any comments on comparisons of having used different types.

Gerry Attilio uunet!ingr!b17c!gja!gja
205-772-1510 b17c!gja!gja@ingr.com

End of HOMEBREW Digest

Date: Mon, 23 Jan 89 11:08:23 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: blow-off tubes, mashing temps

I've been sitting by watching the conversations on blow-off tubes and I thought it was finally time to throw in my two cents. I am a firm believer in the blow off tube method. I think it is the only way to go when doing a single stage fermenter which is what I almost always do. If your using a double stage fermentation then I would think that you might be able to remove the wort from the oils before they start to get absorbed back into the beer.

I have never really had any headaches with the blow off method. I always take a look at the fermenter on my way to the shower in the morning and the one time things looked like they were stopping up I simply fixed it. One of the guys I brew with regularly had a problem where his blow-off tube blew off his fermenter but nothing nasty happened. A possible solution for those concerned with carbouys blowing up might be to use a canadian air lock. You can take the top off it and attach a hose around the outside. I think this works better then trying to smash a tube into a one-hole stopper.

> What do the big brewers do? I don't recall A-B using hoses and scaled-up
> gallon jugs to collect their blowoff. Presumably, they use a closed
> fermentation system, with the resins falling back into the wort.

At Summit brewing they use a blow-off method. I would imagine that others might be using a two stage fermentation process and could remove the beer from the oils. Yet another concept is that some of these oils are intended to be in their beers? I seem to get worse hangovers from commercial beer then my beer and maybe it is because more oils are in the beer? Comments anyone?

> To get high body, you must mash low; to get thinner body, mash high.

Are you sure about this? I don't have a good memory and my books are at home but I thought it was exactly opposite this. As I remember it the lower temps cause the chains to get busted apart and the higher temps cause the cains to be eaten from the ends. The longer the chains the more body. I used to mash at higher temps and often had problems getting the iodine to change. When I did a tripple decotion mash (starting as low as 90F) I got complete conversion and a very light body brew. I'll have to check my brewing books at home to see if I'm all wet and if Darryl was right.

Sorry John, if I were you I wouldn't use the screw top bottles. They are a lot thinner and it would be a severe bummer if you started blowing up bottles. As far as soft drink bottles there was an article in Zymurgy awhile back that talked about using PET bottles. I could look it up if your interested.

As far as Seattle, I don't know of any brewpubs but there is the Independent Ale Brewery (Redhook) which might be nice.

Jeff Miller (jmiller@eta.com)

Date: Mon, 23 Jan 89 10:27:44 EST

From: olson@cs.rochester.edu

Subject: re: beginner bottle question

John Opalko writes:

>I've decided to take the plunge and start brewing my own. The nice man at my
>friendly, neighborhood homebrew supply house informed me that the twist-
>off beer bottles (not screw cap) that I had been emptying and saving all
these

>months are useless. He said that even though the bottles take a crown cap
>and will seal properly, the glass is thinner than regular bottles and I
>may end up with dozens of little, tiny time bombs.

>

>Is this true? Not that I have any reason to doubt him; just hoping. Are
>soft drink bottles acceptable? I've got zillions of sarsaparilla bottles
>that aren't twist-off. Nice dark brown glass, too.

An uninformed opinion, mind you - I haven't tried it. But I suspect that
the nice man is right. I bottle in a mixture of old Beck's and Molson
bottles. The Beck's are built like trucks, and look to be about as
robust as the classic longnecks. The Molson bottles are a lot thinner,
and I used to worry about them until I found out how bad that was for my
beer. In any case, none of them have ever gone boom.

The problem I'd guess is not so much the gas pressure as the strain of
being capped. Look closely at the rim of a twist-off bottle. No substance
to it at all. When you cap, you grab the poor baby by the neck in a pair
of steel jaws, then pull up on the neck and push down on the head hard enough
to bend the metal of the cap. My old capper (tall, has a spring and three
fingers that hook under the rim of the bottle, requires constant adjustment
and is generally a pain) used to bite the heads off one or two molson bottles
during every bottling session. If you bottle in twist-offs, you might
bite the heads off; if you're unlucky, you might weaken the rims enough
that the gas pressure does the rest. BTW, I now use a low-profile,
non-adjustable capper that seems to leave the Molson bottles alone.

Your sarsaparilla bottles sound just fine. As I said, my experience with
lightly built molson bottles (I've used a few Anchors as well, they
too are rather flimsy-looking) suggests that anything with a non-twistoff
rim will do fine.

Just to be on the safe side, you might want to do what I do: after bottling,
put the bottles in case boxes and put the cases into a plastic lawn 'n' leaf
bag. My theory is that if the worst happens, most of the broken glass
will be contained by the bag, and maybe I'll have a little less mopping
up to do...

As Nicolette says somebody says, "May your bottles never break!"

--Tom O

Date: Sat, 21 Jan 89 20:52:05 EST
From: palladin@moore.seas.upenn.edu (Joseph Palladino)
Subject: Pale Ale Problems

Dear Brewing Public:

I made my first batch of ale with:
3.3 lbs John Bull English Ale Extract (hopped)
3.3 lbs. Light malt extract
pelleted aroma hops (unknown amount and type)
It was fantastic.

I decided to get fancier:
1/2 lb crystal malt
6.6 lbs Amber malt extract
1.5 oz Cascades boiling
0.5 oz Cascades finishing

It tasted wimpy, not enough hops and had poor head.
After 3 months aging it is still wimpy and now there is
a head but it dies fast.

I tried Papazian's recipe for Palalia Pale Ale:

1 lb crystal malt
1/2 lb toasted malted barley
6.6 lbs. Amber malt extract
3 oz Cascades boiling
1 oz Cascades finishing

The specific gravity was lower than the recipe specified
i.e. 1.033, but I just switched to a carboy and I don't
think I mixed adequately. After one week it is cloudy and
yeasty, as expected at this time, but it seems almost too
hoppy, i.e. the hops predominate.

The bottom line is: my first batch using a kit entirely was
better than my "experiments". Any suggestions or recipes for
pale ale? I'm after something like Whitbread or Bass ale with
more body. How about changing hop types and/or amounts?
Will this current batch improve much with age?
Thank you for your support.

Signed,

Poor Pale in Philadelphia

Date: Tue, 24 Jan 89 08:03:57 CST
From: pmk@bedlam.cray.com (Peter Klausler)
Subject: A mill-ion thanks

... to those who wrote me re: crushing grains. After a humorous (in retrospect!) attempt with a blender, I drove up to Semplex and bought the Corona mill. Works great, couldn't be happier; first mash attempt is now busily fermenting.

(I've rationalized the \$49 cost in a frugal, neurotic Minnesota Scandanavian way by noticing that the mill should also be useful for grinding bread flour, crushing nuts, and other making-big-things-much-much-smaller activities.)

Date: Tue, 24 Jan 89 09:48:51 EST

From: roger1@Think.COM

Subject: Blow Off, Grain Crushing Comments & a Lager Question

First Thanks to Dick Dunn for catching my typing error. (so much for my proof reading skills)

Re: Blow Off - I use this when I want to ensure a smoother finished product. I too have noticed that there is a difference between using it and not. The difference is neither good nor bad, as was mentioned by Gary Trujillo. The end product is just different. And I haven't notice a hang over difference either. (more controlled studies are needed here) About the mechanism for blow off the 1/2" hose mentioned by Aljis Korzonas is definitely a prudent measure. The 1988 Special issue of Zymurgy has an article about how to modify one of those orange plastic carboy caps to accommodate the larger hose. These wonderful caps will also prevent your carboy from making a mess of themselves. They don't fit so tight that internal pressure can't force them off. I'd rather have the top come off than have the floor washed with an IPA. These caps have other virtues which are beyond the scope of this discussion. Also all this about putting the end of the hose in water may be a bit of overkill. A guy by the name of Pasteur, first name Lou, a few years back proved that bacteria can't make its way up and around a bend in a tube. So to be safe I start the primary with a fermentation lock until the microbeasties get going. When I know there's a steady output of gas I swap over to the hose. The hose just hangs down into a bucket. When things calm down I usually rack into the secondary, lock it and have a brew. So far I've not had a problem. Maybe I worry to little, but things seem to be OK so far. Comments?

Re: Grain Crushing - I'm an occasional masher, and find the pre-crushed method to be the handiest for me. I've tried the blender routine a couple of time but found the grain got too crushed, no matter how short I zizzed it for. I've been led to believe that to fine a crush is not good either. Is there a "correct" level of crushing? Can it only be accomplished by a grain mill? All the Books say this is so. What does experience say?

First Time Lagering Questions - I started a batch using the Ireks Malt extract and Brewer's Choice liquid yeast et cetera. I started the yeast per directions, built the wort, pitched it and trundled primary et al down cellar. I checked it this morning and found the water in the lock all on the wrong side. My guess is that this is due to continued cooling. Should I worry about infection? I suspect some additional air has gotten into the fermenter. Anyone with experience lagering have advice? I'm not really worried about it, just curious. I mean really, it's only one batch.

Date: Tue, 24 Jan 89 09:32:14 PST
From: dsbaer@Sun.COM (David Baer)
Subject: RE: Big Brewer Blowoff

In this quarters AMERICAN BREWER magazine there is a discussion of open and closed fermentation (which is somewhat equivalent to open vs blow-off to the homebrewer) and there is no clean answer. The British commercial breweries often use open fermentation and then x-fer to conditioning tanks or secondary fermentors after three or four days. In my opinion, either method is viable for producing very high quality beers. Depending on what the goals are (very clean tasting brews, or slightly yeasty, smoky ales) you should pick the fermentation method that will achieve the desired results.

Dave Baer

Date: Tue, 24 Jan 89 12:21:30 EST

From: hpfcla!hpwala!hp-pcd!cmcl2!harvard!prism.TMC.COM!atj (Alex Jenkins)

Subject: Hello, Methods, and Brewing Notes

Full-Name:

Hello fellow zymurgists! Please excuse the length of this mail ... so here goes anyway: I have been brewing beer for about three years. I would like to share a few of my methods with the readers, because although I would not necessarily recommend them, they do work well for me. The ales and lagers I have produced are excellent, I think. The use of grains for mashing gives the end result much more character than any all-extract brew, in general. (However, my former roommate, a chemist, brews beers at the next higher order of magnitude of quality from mine. He and I brewed our first batches together. He now regularly saves yeast cultures for reuse.) I attribute the success of my brews to mashing, and common sense.

I generally use five pounds (usually eight) to ten pounds of whole grain. It is cracked in the \$15.00 coffee grinder. Three decent grinds, or six shots, whatever makes it look like there are a lot of husks left but definitely some powder. I am talking about Pale Malt of course. I do lightly crack the adjunct malted grains because I like to have the grist uniform when I pour in the liquor. Therefore all the grain is cracked and scooped around in a four gallon plastic bucket. Meanwhile, 2.5 gallons of spring water are being brought to exactly 175 degrees F (the liquor). The grist is put in a nylon grain bag sitting in the 4 gallon kettle. The liquor is poured into the bag, wooden spoon mixing and pushing out the air bubbles. Initial heat is measured with the candy thermometer. A pH reading is taken, and perhaps some ascorbic acid is added to adjust it down (I bet that raises one response). The temp. is always 150 deg., pH varies. I do feel that the adjuncts contribute to this, because recent experiments with lighter brews (fewer adjunct grains) had higher initial pH. Mashing proceeds from 1.25 to 2 hours at 130 deg. to 155 deg. in the kettle on a gas range. I have done it the oven set at low also. (Just the facts Ma'am.)

Then we get to sparging. At least one gallon is heated to 175 deg. The grain bag is removed from the wort, letting drip for a while. It's placed down in a plastic bucket with the lid of the bucket holding it up from the bottom. The hot water is poured slowly over the grain bag from a small pitcher. This effectively strains out a very dark and sweet wort. The sparged wort is added back to the kettle, and set to a rolling boil. The spent grain is dumped on the compost heap for the garden.

As the wort is heating up to a boil, any sugar or malt extract is stirred in with the wooden spatula. Careful watching, it breaks and you can turn it down a bit.

Boiling. It boils for at least fifteen or twenty minutes before adding any hops. My recipes are always made up on the day of brewing, guided by the recipe I made up when I bought the ingredients.

Sterilizing. Before brewing you spend two hours sterilizing all your equipment, the kitchen surfaces, the top of the washing machine where you place buckets, and other random items. Equipment to sterilize: two five gallon plastic buckets with lids, two four gallon stainless steel kettles, a grain bag, two pitchers, wooden spoon and spatula, thermometer, quart saucepan, sieve, large funnel, 8 oz. coffee mug, maybe a plate to place things on, and the hydrometer and fish tank thermometer. The sterilizing solution is made of a bathtub three quarters full with warm water and a few glugs of household bleach. Everything that can fit is placed in the tub to soak for an hour or two. Everything is rinsed numerous times, with hot tap water (but, use cold foa the hydrometer and fish-tank thermometer). Usually the carboy is put in the tub after everything else is removed for rinsing. It is good to have the bathtub clear by the end of the boil.

Cooling the wort. The kettle removed from the stove, and covered wort is placed in the tub that is half-filled with cold water. The wort is cool within a half-hour.

The yeast starter: one half quart is taken from the wort after it is boiling (all sugars have been added), but before any hops are added. When it cools, pitch the yeast. By the time the wort is finally cool, it is usually quite active, and ready to add to the carboy.

The cooled wort is added to the carboy with the yeast starter, and probably a half ounce of hops pellets for aromatics (dry-hopping). For these mostly-grain batches, I have not needed the blow-by-tube most of the time. I can usually tell if it will be necessary.

Usually a month goes by before bottling. I'll send mail about bottling in the future. I love the digest format of `homebrew', and will feel free to be verbose this time. In fact, I thought I would end with a couple of "recipes" that I recently took down. I will basically summarize the notes from brews I made last fall. (All water is Poland Springs.)

(#27) day one: Halloween Stout

The liquor: 2.5 gal. H2O @ 170 deg. The grist: 5 lb. Pale Malt, 1 lb Crystal Malt, 1 lb. Chocolate Malt.

Mixed the above: 154 deg., pH 5.2. Maintained at 140 to 150 deg. for 1.5 hours. Ending pH 4.8. Added 3.3 lb John Bull Unhopped Dark to the wort. Sparged the grain, brought the wort to a boil, extracted some for the yeast.

Boiled the wort: 20 min., added 1 oz. Clusters hops pellets

20 min., 1 oz. Hallertau loose hops buds,

10 min., 1 tablespoon Irish Moss

added an extra .5 gal. boiling spring water

another 20 min., I added 0.5 oz. Willamette hops pellets

for aromatics, and boiled another 15 minutes.

Set wort to cool, added it to the carboy with 3 gal. water, the yeast starter, (and because that was not very impressive at the time) another packet of the Red Star Ale Yeast. Specific gravity: 1.044

Set the six gallon carboy with the beer in the cool basement with a blow-by.

day 2: replaced tube with bubbler, there was no need for the blow-by.

day 29, bottled, s.g. 1.014.

(#28) day one: Ale

2.75 gal. H2O @ 170 deg, 5 lb. Pale Malt, 1 lb. Crystal Malt. 1 tsp. Gypsum

Initial heat: 155 deg., pH 5.0. Maintained at 120 to 153 deg. 2 hours.

ending pH 5.2 Sparged, added to the wort with: 4 lb. (minus two cups reserved for priming two batches), and 1.3 lb. light brown sugar. Extracted 1 qt. for the yeast starter.

Boiled: 30 min., added 1 oz. Willamette (Fuggles) hops pellets.

15 min., 1.5 oz. loose Hallertau hops

15 min., 1 T. Irish Moss

30 min. more boiling and strained the wort.

Sparged the hops with boiling water.

Added 1 oz. Clusters hops pellets for dry-hops to the cooling wort.

Added wort to the carboy, with yeast starter (Red Star Ale) mixture, and 3.5 gal. water. Set with an airlock; s.g. is 1.048.

Notice I screwed up the hops. Clusters are for bittering, and Fuggles are aromatics in general. So much for guessing! It should be interesting.

day 23, bottled. 1 cup light DME for priming, s.g. 1.011 @ 61 deg. F. Almost 5% alcohol [$(48 - 11) / 7.46 = 4.95$]

(#29) B. W. Lager

grist: 7 lb. cracked lager malt grain. liquor: 2.5 gal. spring water at 170 deg. Initial heat 150 deg., pH 5.9. added 1 T. gypsum, 2500 mg ascorbic acid --> pH 5.3. Maintained porridge at 130-150 for two hours. pH 5.0.

sparged. 5 lb. Amber Unhopped DME added to wort as it neared boiling.

Extracted 1 qt. wort, cooled and added 1 packet Red Star Lager yeast.

Boiled the wort: 30 min., added 2 oz. loose Talisman hops

20 min., Irish Moss

10 min., 0.5 oz. loose Hallertau hops

20 min., strained wort, sparged.

The yeast is doin' great! While cooling, I added to the wort 1 oz. Willamette hops pellets for aromatics. 64 deg. F, s.g. 1.029 (adjusts to 29.3)

day 30, bottlin' s.g. before priming 20 @ 55 deg. pretty high still.

50 bottles: 5 pints, 4 20-25 oz., 41 12 oz. brown bottles.

comments: it tastes great. low alcohol content (by the measurements anyway, I can't notice the difference). Nice amber lager.

(#30) Lager

2.5 gal. water at 170 deg. added to 7 lb. cracked Lager grain.

initial heat 155 deg., pH 5.3 after adding 1250 mg ascorbic acid.

2 hours at 130 - 150 hours, ending pH seemed higher than starting.

Added sparge output, and 3.3 lb. light unhopped John Bull M.E. and brought to a rolling boil. (took some for the yeast).

Boiled: 20 min., added 1.5 oz. Northern Brewer hops pellets

20 min., 1 oz. loose Talisman hops

and the Irish Moss

Set to cool and added 1 oz. Willamette hops pellets.

Added yeast starter, and 1.5 gal. water to 5 gal. carboy.

s.g 46 @ 74 deg. F.

The higher gravity seems to reflect a more effective mashing than the previous lager.

day 2: disaster narrowly averted, bubbler almost completely clogged. replaced with the blow-by tube.

day 25, bottled s.g. 18 @ 59 deg.

Fairly amber, not too sweet, a certain dryness in the aftertaste.

(#31) Twelfth Lager

10 lb. Lager grain, 4000 mg ascorbic acid, 3 gal. H2O @ 170 deg.

initial heat 155, pH 5.5, mashed for 2.25 hours. Sparged.

Boiled: 0 min., 1 lb. light unhopped DME

and 9 oz. Chinese Yellow Lump sugar

20 min., 1 oz. Talisman hops (loose in a hops bag)

15 min., 1 oz. German Hallertau hops pellets

10 min., Irish Moss

30 min., removed, strained, sparged hops.

Dry-hopped with 1 oz. Cascades hops pellets. s.g. 43 at 62 deg.

next day: beer is going well, with about 1 inch layer of foam.

No need for the blow-by most likely.

day 35, bottled s.g. 10 @ 55 deg. Slightly hazy,

very light colored. I have not brewed a beer of this color in over two

years. I once tried the recipe for Foster's Lager from Dave Line's

Brewing Beers Like Those You Buy. It was certainly as light as

the Foster's, but I had a problem with low initial gravity. It was

not nearly as malty as Foster's. My roommate at the time called it

a hops martini. The above lager (#31) will not be lacking in that

area I have a feeling. (I always wait three weeks for lagers to

condition. Two more to go. Stouts, on the other hand, like to be

sampled every day starting two days after bottling. What an amazing

array of flavors, as it changes every day for the first two weeks.

Better save some. :-) That's all for now!

--

Alex T. Jenkins

Mirror Systems, Cambridge Massachusetts

atj@mirror.TMC.COM

Cassius: You love me not.

Brutus: I do not like your faults.

Cassius: A friendly eye could never see such faults.

"Julius Caesar" IV,3

Date: Tue, 24 Jan 89 15:18:08 PST

From: sco!arthure@ucsc.UCSC.EDU

Subject: papain

Papain is indeed an enzyme which helps break down proteins. Its action in fermenting beer is just that, to break down the proteins that would otherwise combine with tannins to produce chill haze.

Note, however, that boiling an enzyme will denature it, rendering it useless. Since you presumably put the water salts in before you brew, the papain will have no effect, unless it is able to act during the mash phase. I would suppose it would be more effective to add it to the cooling wort before pitching.

-arthur

Date: Tue, 24 Jan 89 11:43:09 EST

From: Robert Bjornson <bjornson-robert@YALE.ARPA>

Subject: Extract Pilsner, or What to do when 4 is to little, 8 too much?

I'm a fairly new brewer (on my seventh batch or so). I'm getting ready to try my hand at a Pilsner while the weather is still cold here. I have two cans of Edme Pilsner style malt extract, and would like some advice. Clearly, one can (4LB) alone is not enough. The cans have directions specifying 2.5 LB corn sugar, but I have a preference for beer with more oomph than that's likely to give me. I'm wondering if I should just use both cans. That would give me a SG of maybe 1.065, which is much higher than any pilsner SG in any of my books (in fact, it's about doppelbock strength!) I *could* use 3LB or so of light dry malt, but I don't have any. The other idea I had was to brew the beer at 1.065, but then when I bottled, add extra boiled and cooled water, maybe a gallon or so, to bring it down a bit. I also wondered if anyone had any experience freezing malt extract -- that way, I could use 1.5 cans, and freeze the rest for another time.

This problem seems to come up a lot when I brew with the larger cans of extract. Two 3LB cans work great, but the 4 or 4.4LB cans are a pain.

Rob

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End of HOMEBREW Digest

Date: Wed, 25 Jan 89 11:34 EST

From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>

Subject: JUST SAY NO to twist-off bottles

The strength of the bottle crown and cap are only part of the exploding bottle problem. The strength of the bottle itself is also critical. I use only thick walled returnable bar bottles for my brew. During a heat stroke last summer, I had a few bottles explode. Curiously, the caps and crowns didn't break; instead, the bottoms of the bottles blew out. I hate to think how many I would have lost if I had used thin walled bottles.

I would recommend staying clear of throw-away twist-top bottles. The bottles have much thinner walls than returnable ones, and a brewer is just asking for problems. I have no experience with twist-off caps, but they have to be worse than standard crowns. Given a choice, use only returnable bottles with standard crowns.

A friend of mine uses Grolsch bottles. It seems that the rubber gasket acts like a relief valve to protect the bottles. During the heat stroke he noticed that his bottles were hissing around the gaskets, releasing excess gas. After the weather improved, the bottles sealed again. He drank his beer, while I mopped mine up! Maybe I'll switch to Grolsch bottles for this summer's brewing!

mike fertsch

Date: Wed, 25 Jan 89 12:08:01 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: bottles and breakage

I've always been afraid to even attempt using screw-top bottles. I use a bench capper, BTW.

Here's a list of the types of bottles we've used at Bitchen Breweries over the last year. We've only had two explosions in over 1000 bottles. One was a Moosehead bottle, which in retrospect seem a little wimpy anyway -- we don't use them anymore, even though the cause of the explosion was probably inadequate mixing of the (dry, unboiled) priming sugar. (this was an early batch) The other one was a Guinness bottle, one of my Toad Spit Stout bottles, and I don't know why it blew, but suspect that the bottle was simply weak around the capping rim, from the pattern of the breakage.

Heinekin (a bit wimpy for my tastes)
Moosehead (wimpy)
Steinlager (They work, but seem wimpy)
Christian Morelein (when they were plain longnecks, they've switched to twistoff)
Samuel Adams (also good longnecks)
Coors, Bud, Lite (returnables)
Corona (I use these sparingly, to monitor color and clarity)
Becks (old ones are sturdier, new ones slightly shorter)
St. Pauli Girl (same as New Becks)
Anchor Steam (pretty shape)
San Miguel (a bit light)
Amstel Light
Guinness
Molson
Dos Equis (amber -- these are strong, but the glue is a bitch)
Carlsberg (good giveaway bottles)
Large Kirin and Sapporo (for when you can only drink one...)
Big Becks (21.x ounces, and built like a Buick)
Non-returnable 'longnecks' (A bit short, and not as strong, but okay)

I think we've used various and sundry others, but these are the ones we've used in any quantity. If someone offered me 10 cases of empty clean Mooseheads, I probably would use them without worry, but I don't seek them out.

I've gotten bottles from friends, from waitresses, from dumpsters, from the side of the road, and from beer I drink. We try to keep the majority of our bottles as either Longnecks or Becks, so as to keep from having to constantly readjust the capper, but the odd bottles are good for giveaway beer where you just know the recipient isn't going to save them for reuse.

We always remove the labels, though I've seen those who don't. I think it looks much better, lets you see the inside of your bottle when cleaning, and doesn't give bad beasties a place to hide. Anyone think it is unnecessary?

|Just to be on the safe side, you might want to do what I do: after bottling,
|put the bottles in case boxes and put the cases into a plastic lawn 'n' leaf
|bag. My theory is that if the worst happens, most of the broken glass
|will be contained by the bag, and maybe I'll have a little less mopping
|up to do..

We do this too, and it has served us well. The worst part of the explosion
thing isn't the spilled beer as much as the glass shards.

My bottle question is: has anyone ever used 2-liter plastic twistoff
bottles (or one-liter) with any luck?

Mike Meyer
meyer@tcville.HAC.COM

Date: Wed, 25 Jan 89 09:17:49 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: mashing temps and beer body

Jeff Miller <jmiller@unix.eta.com> writes:

"> To get high body, you must mash low; to get thinner body, mash high.

"

"Are you sure about this? I don't have a good memory and my books are at home but I thought it was exactly opposite this.

This is what happens when you get off into the subject and aren't feeling well enough to go back and edit properly. This statement needs to be qualified

in that it is MY EXPERIENCE using MY BREWING SETUP AND TECHNIQUES. I'll tell you right now that Dave Line and Greg Noonan will say exactly the opposite, but I have my reasons for this:

First of all, my mashes are much shorter than any book I've read. Noonan goes on for a minimum of 3 hours (and up to 9!) with his decoctions. Line recommends letting the thing sit over night! I can't remember spending more than an hour in the saccharification range, and usually it's more like 30-45 minutes. I almost always get a negative iodine reaction at about the 15 minute point or before. Counting a protein rest and a mash off, my mashes generally go for about 2 hours.

Next, I use the step mash technique. I can make step raises very quickly as well. So I'm not adding any water to raise temperatures, and Noonan will tell you that thick mashes are more efficient. I mash in with about 1 quart per pound of malt, which is a very stiff mash, and I add about a cup per pound when I raise to saccharification range. Perhaps this is why my mashes go so quickly.

Also, it is a chemistry rule of thumb that reactions proceed at twice the speed for every 10C the temperature goes up. So mashing at a higher temperature (e.g., 158F) runs considerably faster than at a lower one (e.g., 148F). And since, as I mentioned, I'm going to step again after saccharification to about 170F, I'm going to go through the high end anyway. So my technique brings me through the complete temperature range regardless of the emphasis of my mash.

So the difference here is that if my emphasis is at the low end of the range, I'll get some maltose production, but mostly I'll have long chains of sugar left over at the negative iodine point because alpha amylase hasn't been too busy. Even at 148F beta amylase is going to denature after a while, so as I proceed to raise the temperature for mash off, the alpha amylase will have a brief opportunity to bust more long chains into shorter chains, but I'm not going to get much more maltose.

If I'm going for a thinner bodied beer, I'll raise directly to the high end of the range, where alpha and beta will be extremely active. Beta will be coming apart as well, but it is protected to some extent by the thick mash. While the beta is still available, however, the alpha is making a tremendous number of sugar chain fragments available for

conversion to maltose. The result is a wort with very few long chain dextrins left, a great deal of very short chain sugars, and a good dose of maltose.

It is very important to understand what a brewer does, how this affects the techniques employed and the results obtained. My short mashes are a positive feature in that it shortens the brewing day a bit; I'm not losing efficiency of my mash as a result (from what I read in Zymurgy, the 1.030-1.032 I usually get from a pound of malt in a gallon of water is very good); and I have produced winning beers as a result. I might have to take a second look at my technique if I wanted to make a very thin beer, such as an American Premium or Japanese lager, but I haven't tackled those.

I hope I have explained my surprising results to the satisfaction of those interested without completely boring those who aren't. If you still have questions, try mailing to me. I promise to respond to inquiries.

--Darryl Richman
(The Falcon's Nest homebrewer's BBS sysop 818 349 5891)

Date: 25 Jan 89 13:09:00 PST
From: "MR. DAVID HABERMAN" <habermand@afrrpl-vax.ARPA>
Subject: Zymurgy Back Issue Question

I recently started brewing again after lapse of a couple years. When I went to the local home brew shop, I picked up the Winter 1988 Zymurgy issue. I decided to join AHA and also sent away for some of the back issues:

1985 Special - All Grain
1986 Special - Malt Extract
1987 Special - Troubleshooting

What was the 1988 special issue about and is it worth ordering? Also, what other issues are of interest to a beginning brewer? I also ordered the "Best of Beer and Brewing" Vol. 1-5 per Rob's suggestion since it appears to have an authentic Sake recipe.

David

P. S. I finally received only one copy of the digest today.

Date: Wed, 25 Jan 89 16:03:57 EST
From: Donald P Perley <steinmetz!perley@uunet.UU.NET>
Subject: re: crushing grain

I used a food processor to crush malt for a few batches before I bought a mill. Malt is a lot softer than wheatberries, so you don't have as much of a concern with scratching as one poster suggested. You can only do a cup or two at a time, so that is a lot of batches to crush 10 lbs or so for a brewing session. At least you aren't chasing the stuff all around the table with a rolling pin.

-don perley

Date: Wed, 25 Jan 89 11:15:10 EST
From: hpwala!hp-pcd!cmcl2!harvard!prism.TMC.COM!atj (Alex Jenkins)
Subject: RE: Brewing Notes from Alex.

Sorry, one typo found for this "recipe" in my previous mail:

>(#28) day one: Ale
>2.75 gal. H2O @ 170 deg, 5 lb. Pale Malt, 1 lb. Crystal Malt. 1 tsp. Gypsum
>Initial heat: 155 deg., pH 5.0. Maintained at 120 to 153 deg. 2 hours.
>ending pH 5.2 Sparged, added to the wort with: 4 lb. (minus two cups
^^^^^^
>reserved for priming two batches), and 1.3 lb. light brown sugar.
>Extracted 1 qt. for the yeast starter.
>Boiled: 30 min., added 1 oz. Willamette (Fuggles) hops pellets.
> 15 min., 1.5 oz. loose Hallertau hops
> 15 min., 1 T. Irish Moss
> 30 min. more boiling and strained the wort.
>Sparged the hops with boiling water.
>Added 1 oz. Clusters hops pellets for dry-hops to the cooling wort.
>Added wort to the carboy, with yeast starter (Red Star Ale) mixture,
>and 3.5 gal. water. Set with an airlock; s.g. is 1.048.

That's four pounds of light unhopped Dry Malt Extract (DME) minus
two cups. Questions, comments on this or my previous looong message?
Thanks. -- Alex -- atj@mirror.TMC.COM
P.S. the Ale described above, is really smooth, quite bitter.

End of HOMEBREW Digest

Date: Thu, 26 Jan 89 12:12:09 EST

From: rogerl@Think.COM

Subject: Update on the Lagering Question

>First Time Lagering Questions ...

>I checked it this morning and found the water in the lock all on the
>wrong side.

Well, after 60 hours the water in the fermentation lock is finally on
the correct side. This is the first time it has taken so long to get
the flocculation to start. Ergo my concern appears to be unwarranted.
It seems that none of the books really mentioned this phenomenon. Oh
well, guess I'll just relax and let the microbeasties work.

Roger Locniskar

Date: Thu, 26 Jan 89 10:56:44 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: bottle color

Since we're talking about bottles, I thought I might bring up a few questions about bottle color. I've been using only brown bottles (actually, only bar longnecks which I buy empty, from a bar - including wire frame cases). The reason I've been staying away from green bottles and (God forbid) clear bottles is because I thought I might have a tendency to worry about my beer being oxidized by light. I've had little reason to change my methods except for the fact that I've recently started brewing less often - mostly because I HATE BOTTLING. I would change to kegging, but I don't have the room for a second fridge at this time. The next best thing is to use larger bottles. In digest#58, Mike Meyer mentioned the JUMBO Beck's bottles and I like the idea, but I don't want to worry about the light.

Here's what I think, and I welcome the more educated to put me in my place:

I believe that it's UV that causes anything to oxidize faster. I felt more safe using brown bottles because brown seems to be further away from the violet end of the spectrum than green and because the brown bottles are darker. On the other hand, doesn't UV have a hard time getting through regular glass and UV lights are made of quartz (or something like that)?

Am I fostering a valid concern or is the difference so small as to be negligible?

Al.

Date: Thu, 26 Jan 89 11:00:14 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: Plastic 2liter bottles

Mike Meyer's question about plastic bottles reminded me of a funny story. Last summer, I spent a lot of time on the beach and subsequently drank a lot of beer to replace the liquids I was sweating out. By about 4 or 5PM, I usually was not in top shape for waterskiing, kneeboarding, or boardsailing, so I decided to cut back on the alcohol and tried those non-alcoholic fruit coolers. Delicious, but expensive (double the cost of beer).

Hey, I'm pretty handy, I'll make it myself!

I bought a bunch of fruits, ran them through a blender, bottled the brown mess in 2liter plastic bottles and headed for the beach. Not very appetizing, but good tasting.

Now, you would think that since I'm a brewer, I should have known what to expect. A week later, I found that the brown liquid had now become carbonated and alcoholic. Back to square one. Three weeks after bottling, my bottles had developed such an outstanding bacterial infection, that I videotaped the opening of a bottle in the back yard. The four foot geyser was spectacular!
Al.

Date: Thu, 26 Jan 89 12:32:19 EST

From: roger1@Think.COM

Subject: 1988 Zymurgy Special Issue

From: "MR. DAVID HABERMAN"

>What was the 1988 special issue about and is it worth ordering?

It deals with gadgets that homebrews have made to make their life easier. Some interesting stuff. Things like basics on how to make and infusion masher (cheap), how to deal with cornellius (spell?) cans, wort chillers, keg washers (this one uses an old dishwasher) and lots of award winning recipes both extract and all grain type. Plus several other articles of which the subject elude me at this time. There's a recipe for "Intersellar Dark" that's in my queue to do. All in all maybe not the most critical issue to have, but I've found it useful.

Roger Locniskar

Date: 25 Jan 89 09:10:35 PST (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Pale Ales?

Yesterday, palladin@moore.seas.upenn.edu (Joseph Palladino) raised questions on how to brew a genuine pale ale. Some time back, I posted a query with rec.food.drink asking for pale ale recipes, and got no reply. I've tried the usual 6-7 lbs amber extract, 1 lb crystal malt, and 1/4 lb roasted malt, with 2 oz Cascade boiling, and 1/2 oz Kent Goldings finishing. I obtain a pale ale that is challenging, but nowhere near Samuel Smith's. I have come to the conclusion that the water formula is primary in determining the flavor and body. In addition, knowing when and having the ability to stop fermentation is also useful in obtaining the proper sweetness. My efforts are continuing with variations on the above recipe, but I would love to hear from others as to whether they have found a "genuine pale" recipe. Please??

End of HOMEBREW Digest

Date: Fri, 27 Jan 89 8:23:04 MST
From: Tom Hotchkiss <trh@hpestrh>

Subject: Bottle color

> Since we're talking about bottles, I thought I might bring
> up a few questions about bottle color. I've been using only
> brown bottles...

I have heard that light can harm your beer and I don't dispute this point. However, I use mostly clear bottles since I find it's much easier to verify their cleanliness. My beer spends most of its life in a cardboard case in a closet where there's no light. Once a bottle gets into the refrigerator, it usually doesn't last long. Plus, if you think about it, the beer really won't be exposed to much light in the fridge, unless you have kids who leave the door open all day.

So, I say: relax, don't worry, use any color glass that makes you happy...

T. Hotchkiss

Date: Fri, 27 Jan 89 10:51:23 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: bottling in plastic 2 liter bottles

I don't know about beer, but for Mead, those bottles are right out--apparently the alcohol can leach some flavor from them even though acidic soft drinks apparently don't (or maybe we've been trained to expect that flavor in our soft drinks). It is not a strong flavor, and I suppose you could bottle something you weren't planning on aging and were going to feed to people who have no discrimination--but from reading these digests, I have strongly gotten the opinion that Beer is much harder to make than Mead, and far too much trouble to give to anyone who is incapable of spotting the taste of plastic.

Date: Fri, 27 Jan 89 12:09:47 EST

From: a.e.mossberg <aem@ibiza>

Subject: Re: UV effect on beers?

|From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

|Subject: bottle color

|I believe that it's UV that causes anything to oxidize
|faster. I felt more safe using brown bottles because
|brown seems to be further away from the violet end of
|the spectrum than green and because the brown bottles
|are darker. On the other hand, doesn't UV have a hard
|time getting through regular glass and UV lights are
|made of quartz (or something like that)?

I think it's not UV, because as you said even clear glass
doesn't really pass UV. I'm not sure what the wavelength actually
is that causes the effect (photoreactive?), but it intuitively
must be in the yellow or yellow-green range.

|Am I fostering a valid concern or is the difference
|so small as to be negligible?

Concern about "light-struck" beers is quite valid, unless you
like skunky beers ala Heineken.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Masturbation is fun...it makes a cloudy day sunny. - Debbie Harry

Date: Fri, 27 Jan 89 12:30:33 est
From: John F Stoffel <john%wpi.wpi.edu@RELAY.CS.NET>
Subject: Homebrew Digest #59 (January 26, 1989)

Hello, my name is John and I'm very new to the fine art of Brewing. Some friends and I made our first batch over Xmas and it came out pretty good, at least as far as we can tell. We'd like to get a little more ambitious with our next batch, mostly by actually making the wort ourselves. The kit we got came with the wort all made for us and we'd like to more back a step in the process. We have some basic questions I'd like to ask:

- 1) What is a good recipe for a dark beer? Not Guinness types, but something lighter in taste.
- 2) What is a good place to order/get hops and associated beer making paraphanelia? New York area is best, but any mail order place is good too.
- 3) Does using green bottles make THAT much of a difference? Or is it pretty much up to us which to use?
- 4) How long should we age our beer? We let the first batch age three weeks after bottling before we opened the first ones. The next bunch from the batch get opened tonight, fours weeks after bottling.

Thanks for your help with these naive and VERY beginner questions.
Happy brewing! ;-)

=====
=
Boy... what we have here is a failure to communicate!
- Warden of "Cool Hand Luke"
John Stoffel
BITNET John@wpi.bitnet
INTERNET john@wpi.wpi.edu
=====

Date: Fri, 27 Jan 89 09:31:25 +0100
From: Jeremy Cook <jeremy@kheops.cmi.no>
Subject: Re: bottles and breakage

Mike Meyer asks:

>My bottle question is: has anyone ever used 2-liter plastic twistoff
>bottles (or one-liter) with any luck?

Yes and yes. I made a batch of cider which is VERY lively and was bottled in 2 and 1.5 litre plastic bottles. This stuff has kept for over a year now, no explosions or anything like that. Its almost impossible to remove the caps though without a hacksaw or some other cap removing gadget (I use one of those high friction mats for standing telephones on!). I don't think glass bottles would have survived the amount of pressure that has built up inside these plastic bottles.

-- Jeremy Cook

Date: 27 Jan 89 16:36:46 PST (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: UV and Skunky

In Homebrew Digest #59, Al Korzonas inquired:

[I believe that it's UV that causes anything to oxidize faster. I felt more safe using brown bottles because brown seems to be further away from the violet end of the spectrum than green and because the brown bottles are darker. On the other hand, doesn't UV have a hard time getting through regular glass and UV lights are made of quartz (or something like that)?

Am I fostering a valid concern or is the difference so small as to be negligible?]

The absorption coefficient of bottle glass in the UV is infinity for all practical purposes. However, it is my understanding that the more energetic visible colors can interact with hops extract to produce the skunky flavor. These colors can penetrate clear and green bottles. This is particularly noticeable in beers bottled in green bottles that have been sitting in grocery store coolers that have fluorescent lighting.

I bottle in long-necks of all colors and store the bottles in their original boxes in rooms that are usually dark. The bottles are plentiful here in Oregon where we have a bottle deposit law. I have never had a skunky tasting batch.

On the subject of clear plastic bottles, a friend has bottled ale in these, and apparently he hasn't had any casualties. However, I would discourage the use of plastic in bottling, due to the possible leaching properties of beer. Also, plastic bottles are not very attractive, and this is not in keeping with the spirit of home brewing as I envision it.

End of HOMEBREW Digest

Date: Sat, 28 Jan 89 01:49 EST
From: beckley@beehive.att.com

I just wanted to let you know that I got your mail. I'll be on vacation from 1/30/89 to 2/3/89. I'll be back to work on 2/6/89.

Date: Sat, 28 Jan 89 04:11:20 EST
From: hplabs!harvard!ima!wang7!klm
Subject: PLEASE READ THIS (I need advice)

A while back I asked for advice on how to sweeten an already brewed and fermented beer. Here is a summary of the responses I got:

>

Yup, that's right. Zippo. Not one of you responded. I really need some help on this one, so I'll ask again.

I brewed a batch of Bock beer a few weeks ago. It is still lagering in secondary. At the time I racked from primary, I took a sample for a hydrometer reading and tasting. I came to the realization that I had gone a bit overboard with the real dark grains. The wort had completely fermented out and resulted in an extremely dry beer.

I would like to add a bit of Dextrin (non-fermentable sugar) to my priming mix at bottling time in an attempt to sweeten the beer, add a bit more 'body' and balance out the roasted flavor.

The question is how much? I've never used Dextrin powder before, but I've heard that a little goes a long way. Should I use a 1/2 cup for 5 gallons, or much less, like around 2 to 3 Tbsp.?

I don't actually want the beer to taste sweet, but right now it is way too dry for the bitterness.

PLEASE RESPOND TILL MY MAILBOX RUNNETH OVER. Thank you.

Date: Sat, 28 Jan 89 04:11:27 EST
From: hplabs!harvard!ima!wang7!klm
Subject: AHA Homebrew Contest

Is anybody here entering the Homebrew Contest this year?

I am brewing a Porter tomorrow and, if all goes well, will consider entering it just for the hell of it. I don't really expect to win anything, I just think it would be fun.

Date: Sat, 28 Jan 89 17:06:43 MST

From: hpfcla!hpcea!hplabs!utah-cs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: chill haze

Full-Name:

Re: Andy Newman's inquiry about Papain and chill haze:

Chill haze is caused by proteins and not by tannins, thus this would explain why Papain reduces chill haze. I'm not sure how Papain works, but three other finings (as they are generally called), Irish Moss, geletin, and polyclar (sp?), work by electrical attraction, drawing the proteins towards themselves as they sink to the bottom of the fermenter.

Al.

End of HOMEBREW Digest

Date: Mon, 30 Jan 89 10:02:26 EST
From: Donald P Perley <steinmetz!perley@uunet.UU.NET>
Subject: Re: "PLEASE READ THIS"

hplabs!harvard!ima!wang7!klm writes:

> I came to the realization that I
>had gone a bit overboard with the real dark grains. The wort had
>completely fermented out and resulted in an extremely dry beer.
>
>I would like to add a bit of Dextrin (non-fermentable sugar) to my
>priming mix at bottling time in an attempt to sweeten the beer, add
>a bit more 'body' and balance out the roasted flavor.

If you assume Dextrin will affect gravity in the same way as malt or corn sugar (but not ferment, of course), then 1 pound would add about .007 to .008 to your SG when added to a 5 gallon batch. A moderately heavy bodied beer might be in the 1.015 range (this might be more than you want).

If by "overboard with the real dark grains" you mean that the beer is too tannic, you could use gelatin finings, as that will take some tannin out along with the haze.

I have never added dextrin powder, just making a reasoned guess. If it is way off the mark, hopefully it will prod someone into posting a correction.

-don perley.

Date: Mon, 30 Jan 89 10:43:06 CST
From: tee@vielle.cray.com (Tony Ernst)
Subject: Bottling in plastic

In September 1987 I was in Thunder Bay, Ontario. When I went to buy beer, and the woman asked me what kind I would like, I said "How about something local - something I can't get in Minnesota." I ended up buying 'Conner's Best Bitter'. It was from a local brewery, and came in 1.5 liter plastic bottles.

So I know it has been done commercially, and even though I almost didn't buy it (beer in plastic bottles???), I didn't taste the plastic.

On the other hand, I don't think I would ever put MY beer in plastic bottles. I think good beer deserves more respect than that.

Tony Ernst "Don't worry, Be hoppy!"
ARPA : tee%cray.com
UUNET: uunet!cray!tee

Date: Mon, 30 Jan 89 14:58:35 MST
From: rdg@hpfcmi
Subject: hangovers, lagering, etc.
Full-Name: Rob Gardner

FYI Dept:

Several people have mentioned that hangovers might result from leaving too many hop oils/sludge in the beer. Well, our guru (Charlie Papazian) emphatically states that the multitude of B-vitamins found in yeast (and thus yeast sediment) do wonders for helping prevent hangovers.

> From: roger1@Think.COM

>

> Well, after 60 hours the water in the fermentation lock is finally on
> the correct side. This is the first time it has taken so long to get
> the flocculation to start. Ergo my concern appears to be unwarranted.

Lager yeasts are generally slower to start. I start mine at room temp, and when signs of fermentation appear, I stick it in the fridge.

> From: hplabs!harvard!ima!wang7!klm

>

> I would like to add a bit of Dextrin (non-fermentable sugar) to my
> priming mix at bottling time in an attempt to sweeten the beer, add
> a bit more 'body' and balance out the roasted flavor.
> The question is how much? I've never used Dextrin powder before, but
> I've heard that a little goes a long way. Should I use a 1/2 cup for
> 5 gallons, or much less, like around 2 to 3 Tbsp.?

I have used lactose (another unfermentable sugar) with success. As I recall, 1/4 cup was plenty. I would certainly use no more than 1/2 cup of dextrin powder- that will give the beer lots of body.

> From: hplabs!harvard!ima!wang7!klm

>

> Is anybody here entering the Homebrew Contest this year?

>

> I am brewing a Porter tomorrow and, if all goes well, will consider
> entering it just for the hell of it. I don't really expect to win
> anything, I just think it would be fun.

Those are exactly my expectations about entering the national homebrew competition. And even if you don't win anything, you get back comments from beer judges telling you exactly what's wrong with your beer, what's good about it, etc. For only \$6 per entry, it's a great deal.

I had some frustrating results in last year's competition, but I think I've forgiven the AHA by now. Problems included:

- Judging one of my beers in two different (diverse) categories; Did they mix up my beer with someone else's, or did they mix up my target category, or what? I guess I'll never know.

- Returning some score sheets with highly *unconstructive* criticism; I have no problem accepting "harsh" criticism, as long as it's constructive, ie, as long as it is specific about problems, and suggests solutions. Some of the comments were not only content-free, but actually rude. "Better luck next time." Thanks a lot!

- Returning score sheets for a particular entry with incredibly divergent scores (ie, 10 and 41!); I used to attribute inconsistent scores to "bad bottles" but then I asked myself, "Self, when was the last time you opened a bottle, and it was bad?" And the answer was never. Perhaps a bad judge? May I suggest reviewing for large inconsistencies and re-judging?

I guess all of these problems can be attributed to bad luck, but I just perceived ineptness at the time, since the previous year I had no such problems. I still plan on entering beers in the competition again in the hope that my experienced judge hit ratio will be better.

Rob

Date: Mon, 30 Jan 89 13:40:17 EST

From: lbr@gatech.edu

Subject: Re: Pale Ales?

florianb%tekred.cna.tek.com@RELAY.CS.NET writes:

> I posted a query with rec.food.drink asking for pale ale recipes, and got
> no reply. I've tried the usual 6-7 lbs amber extract, 1 lb crystal malt,
> and 1/4 lb roasted malt, with 2 oz Cascade boiling, and 1/2 oz Kent
> Goldings finishing. I obtain a pale ale that is challenging, but nowhere
> near Samuel Smith's. I have come to the conclusion that the water formula
> is primary in determining the flavor and body. In addition, knowing when
> and having the ability to stop fermentation is also useful in obtaining
> the proper sweetness.

This is my first posting to this newsletter, so I might as well point out up front that I'm a purist. I've been brewing since 1980. I know from long experience how difficult it is to figure out what is causing the problem(s) and hence what to do. I could write 50 pages on red herrings I've chased. I tried all kinds of malt extracts and procedures and got many drinkable but no great beers until I started mashing. Water composition is a red herring here, unless you have really weird water. That is, you're okay unless your water has well over 1000 ppm hardness or has nasty things like iron or lots of Mg.

What do you mean by stopping the fermentation? Ales are either fermented out completely and primed with sugar or wort, or are kegged with a little fermentation to go. You can control sweetness by using more malt or malt extract. You can also add dextrans to the wort. Dextrin powder available at homebrew suppliers; I've not used it. I control sweetness by controlling the mash temperature. English brewers add complex unfermentable sugars and of course have a degree of control over mash pH and temperature that we homebrewers can only dream of.

Traditional pale ale is made with hard water, containing calcium sulfate (gypsum), magnesium sulfate (epsom salts), and NaCl. Adding Burton water salts to soft water will give you what you need. BUT--the water is more important in the mash than in the boiler or fermentor. You're on the right track if you're trying to make drinkable beer in the style of pale ale. You may be able to make small improvements, but if you want to rival imported pale ales you can't do it this way. Use malted barley, crystal malt, maybe some roasted unmalted barley, and quality hops (I prefer whole, but many like pellets). Once you've taken the leap to mashing you might use pure culture yeast, too. This produces a noticeable improvement, but is not as big a leap as extract to mashing.

To me, your question is similar to saying "I've tried a dozen cake mixes but I can't rival the best restaurant chocolate cake. What can I do?" The answer is start from scratch with quality chocolate, not cocoa. I don't believe that one can make pale ale or pale lager from extract that can stand up to head-to-head taste tests with good commercial beer.

Well, so much for a first posting. In the future I'll not be as dogmatic

nor as long winded. I know that in what is ostensibly a followup posting I've not been helpful. Sorry. IMHO you're a year of difficult work away from that great pale ale. It's time for me to go home and compare my Pilsner (malt, leaf Saaz, Wyeast Danish lager yeast) to Pilsner Urquell. (Well, I can dream, can't I?) I suspect my wife will prefer my brew--it's a little softer due to the yeast and the lower hop rate, and she's a wimp when it comes to hops. She doesn't even like Guinness! I suspect *I* shall be humbled. But I know that none of this batch is going to waste.

Len Reed
gatech!holos0!lbr

Date: Mon, 30 Jan 89 15:00:08 EST
From: jhersh@rdrc.rpi.edu (Jay Hersh)
Subject: blowoff

Mike Fertsch was wondering why big brewers don't use blowoff. I think he or someone else indicated that at least one of them does. I was pondering this question with the people at catamount a few months ago they didn't know either but I think I have now realized the answer.

What do homebrewers typically do that commercial brewers typically don't. Aerate the wort!

When wort is aerated there is lots of free oxygen in solution in it. For those of you who have been studying yeast metabolism, something I have been looking into a lot lately.

Aerobic fermentation, where free oxygen is utilized, occurs via a different chemical reduction process than anaerobic fermentation. It yields far more energy than anaerobic fermentation does, allowing the yeast to reproduce more rapidly. Since it uses a different reduction mechanism it produces different fermentation by-products, many of these the "higher alcohols" like fusel alcohol.

Homebrewers aerate their wort and add typically small amounts of yeast which then reproduces during aerobic fermentation until the free oxygen is totally used up. The yeast then switches over to anaerobic fermentation. This creates the foam up that gets blown off. Yeast is also quite interesting in that many of the higher alcohols produced can be reduced at a later point in the fermentation process. This may account for the fact that many people who don't use the blowoff technique still produce beers with no nasty off flavors as a result of these fermentation by-products.

The big brewers on the other hand add a quantity of yeast that is sufficient to ferment the size batch they work with. The yeast is worked up to a critical quantity before hand, and my guess is this is either done via anaerobic methods, or if done aerobically it occurs in such a manner as to force the yeast to have already metabolized the high order alcohols. Aerobic fermentation is typically not done in the fermentation vats, therefore the quantity of by-products and the resultant foam up is proportionally less than that which would occur for homebrewing.

It all sounds logical huh?? Of course being a poor misguided engineer I'll bet some biologist will come along and blow this theory straight to hell. In any case well informed rebuttal or support of this theory is welcome as I prefer to see misconceptions laid to rest rather than propogated.

- jay h

Date: Mon, 30 Jan 89 11:37:18 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: pony kegs and competition

A friend of mine entered a Spruce Beer for me last year and it took home a ribbon. Needless to say, I have a number of beers down that I plan on entering this year and of course I hope to take home lots more ribbons.

Now a question. I have been trying to use regular kegs to keg my homebrew and I just recently got a pony keg. It's great because it holds 3.86 gallons so it fits a 5 gallon brew with some left over to bottle. The question is that I also just found out that the pony kegs (of G.Heileman descent) are supposedly made out of aluminum and may require some sort of special waxing treatment to protect the beer from the aluminum and the drinker of the beer from Alzheimers.

So the question at hand is, does anybody know anything about this? I was thinking about melting some parafin in hot water and tossing this in the keg to coat it. Anybody got any other ideas?

Jeff Miller (jmiller@eta.com)

End of HOMEBREW Digest

Date: 30 Jan 89 17:29:39 PST (Mon)

From: Bryan Hilterbrand <bryanh%dadla.la.tek.com@RELAY.CS.NET>

Subject: Liquid Yeast

Well, I finally attempted my first batch of homebrew last weekend, and everything seems to be okay so far (in spite of my mistakes ;-). I pretty much followed Papazian's beginner method, but I modified it slightly because I used an unhopped malt and had to do the hopping myself. (I also got a couple bottles of Bridgport Winter Brew from the brewery, since I didn't have my own homebrew to pay tribute too. 8-)

I have a question about yeast... The homebrew store I went to (Steinbart's in Portland, Ore.) recommended that I use liquid yeast to cut down the chances of bad cultures. They sold me a package of British style yeast which had instructions to break a nutrient packet sealed inside the yeast package and this would start the yeast culture. At the top of the instructions, they said that the packet would require one to five days before the culture would be ready to pitch, and they went on to say that it would take one day plus one day per month since the date shown on the package (it showed Jan. 3, 1989). Later in the instructions, they said to wait until the package had expanded to at least one inch thick, sanitize the outside of the package, then pitch the yeast.

What happened is this: at about 1:00pm I broke the nutrient packet, and I started boiling the wort, etc. at about the same time figuring that I would let the stuff in the carboy cool down overnight before I pitched the yeast (the package said at least one day to culture the yeast...). About 11:00pm that night, I went into the kitchen, and the yeast package was ballooned to about two inches thick. I was afraid if I let it sit there overnight that it would blow up, so I pitched the yeast right then. The carboy was cool to my touch (cool enough to pitch the yeast), so I figured the worst that could happen is that it would take a little longer for the fermentation to start.

Did I do the right thing? Should I have let the yeast sit overnight, or would it have made a mess all over my counter? Any other do's and don'ts about using liquid yeast?

Thanks,
Bryan

Date: Tue, 31 Jan 89 8:26:15 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: competition

Rob, you were talking about the AHA competition and I was wondering how one goes about getting entered in it. Do you have to actually go there? I know that the US Mail and UPS people don't like shipping alcohol so I assume you can't really mail it there. Anyway, I would sure like to have my beer judged on a national scale rather than just the local county fair so I would appreciate any information anyone might have about getting entered.

Thanks, Jeff Miller (jmiller@eta.com)

Date: Tue, 31 Jan 89 14:37:18 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: bittering hops

Is it true that flavor and aroma come only from hops added in the last few minutes of a boil and steeping andr dry hopping? Is it true that one hop type added for a LONG boil is going to add just the same thing as another hop - namely isomerized alpha acid? Yes, there are all those evil hop oils that we want to blow away or rack away from, but having blown or racked they've been left behind and so are not part of what I'm asking about, right?

What I'm getting at is whether it makes any sense to use one hop over another for the START of a LONG minute boil. Why don't I just buy the most bitter hop I can find for this and be done with it?

Just to be absolutely clear, I'm asking about hops that are going to be boiled for 90 minutes or more.

Date: Tue, 31 Jan 89 12:49:16 est
From: John F Stoffel <john%wpi.wpi.edu@RELAY.CS.NET>
Subject: Filtering my Brew

After drinking our first experimentaion in Home Brew (which came out Damm good in our estimation), my frineds and I have come to the conclusion that filtering the beer just before we bottle it would do wonders. We came to this conclusion after drinking beer that had been shaken up in transit to a party and beer that had settled out and been pured carefully. What a difference drinking the yeast made! Without the yeast, the brew was nice and crisp and dry and great! But with the yeast in suspension it tasted ok, but it got steadily worse as you drank it. About on the same level as Busch or Budweisser. So it seems filtering is the way to go, but after further thought, I have a few questions about doing this.

One, will filtering reduce the amount of fermetation that takes place in the bottle? Does filtering have a signifigant impact on the beer itself? Or is having all the yeast settled on the bottom part of the joys of homebrew? How many of you out there filter YOUR beer?

Also, what is the address of this National brew competition? And what are the requirements to enter?

Thanks for all your help on this, and I hope you'll all bear with me as I ask even MORE questions. Good luck to all those submitting beer this year to the national competition!

=

Boy... what we have here is a failure to communicate!
- Warden of "Cool Hand Luke"
John Stoffel
BITNET John@wpi.bitnet
INTERNET john@wpi.wpi.edu

=

End of HOMEBREW Digest

Date: Wed, 1 Feb 89 09:32:10 EST

From: rogerl@Think.COM

Subject: Liquid Yeast, Hops and Filtering

From: Bryan Hilterbrand <bryanh%dadla.la.tek.com@RELAY.CS.NET>

Subject: Liquid Yeast

...

Did I do the right thing? Should I have let the yeast sit overnight, or would it have made a mess all over my counter? Any other do's and don'ts about using liquid yeast?

You missed the line in the book about "Don't Worry". You did everything just fine. I don't think that envelope can "explode". Them buggers are really tough when it comes to containing starting microbeasties. What that package does is start the yeast multiplying, so that when you pitch there is sufficient activity to get the whole fermentation process going. This "starting" process is typically not needed for dry yeasts. Other liquid yeasts may not come with starter such as the one you used. In these cases you will need to make up a starter from malt and water. The package usually describes how to create the starter. The big thing here is sterilization. Everything has to be *REALLY* clean. Since liquid yeasts are typically purer strains, they can be affected by contamination easier. This is also why the package you used said to sanitize the outside of the envelope. You picked a great place to start, with liquid yeast et al. Just remember, Don't Worry, Relax,.....

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

Subject: bittering hops

Is it true that flavor and aroma come only from hops added in the last few minutes of a boil and steeping andr dry hopping?

Yes, this is one place where the finish of a brew comes from. Different hops add different flavors and aroma when added to steep or dry hopping. Some can be astringent and some can be quite sweet and flowery.

Is it true that one hop type added for a LONG boil is going to add just the same thing as another hop - namely isomerized alpha acid? Yes, but the thing here is how much of a type of hop is being used to generate the amount of bitterness desired. To get the same level of bitterness with a hop that has an alpha level of 6, for instance, would require twice as much as a hop with an alpha level of 12.

Why don't I just buy the most bitter hop I can find for this and be done with it?

Maybe you don't want that much bittering in a given batch. Maybe you don't want the end product to be so astringent or sweet. Hopping can get to be a real art. And much of that art depends on personal tastes and style of brew you are creating. If you are trying to reproduce a particular style, typically you'll use a hop that is common to the area where the style of beer is from. So I guess what I'm saying is it isn't just the bittering quality of the hops that's used. I'm still learning about the nuances and subtleties.

From: John F Stoffel <john%wpi.wpi.edu@RELAY.CS.NET>

Subject: Filtering my Brew

After drinking our first experimentaion in Home Brew (which came out Damm good in our estimentation), my frineds and I have come to the conclusion that filtering the beer just before we bottle it would do wonders.

You might want to investigate finings. Geletin and polyclar are two that have been discussed quite abit in this forum. Another alternative is chilling the batch for 12 to 24 hrs. prior to bottleing. All of these things will help.

Filtering requires quite a bit of hardware, ala two pressure tanks, appropriate sized filters, CO2 et cetera. My brewing budget is very modest and I find this additional equipment for filtering to get quite costly quite fast. I'd suggest trying the low tech solutions, finings, first before spending the big bucks.

Cheers!

Roger Locniskar

Date: Wed, 1 Feb 89 11:08:02 EST

From: lbr@gatech.edu

Subject: Adding Dextrin or Lactose

>> I would like to add a bit of Dextrin (non-fermentable sugar) to my
>> priming mix.... [Asks how much.]

> From: hplabs!harvard!ima!wang7!klm

I have used lactose (another unfermentable sugar) with success. As I recall, 1/4 cup was plenty. I would certainly use no more than 1/2 cup of dextrin powder- that will give the beer lots of body.

Lactose (milk sugar) can give a saccharin taste if not used in moderation. It should be fine in small amounts in dark beers. It is traditionally used in "milk stout." Don't use this stuff to balance your Pilsner. I had some frustrating results in last year's competition, but I think

- Len Reed

Date: Wed, 1 Feb 89 11:07:34 EST

From: lbr@gatech.edu

Subject: Re: Filtering my Brew

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

> Is it true that flavor and aroma come only from hops added in the last
> few minutes of a boil and steeping andr dry hopping? Is it true that
> one hop type added for a LONG boil is going to add just the same
> thing as another hop - namely isomerized alpha acid? Yes, there are
> all those evil hop oils that we want to blow away or rack away from,
> but having blown or racked they've been left behind and so are not
> part of what I'm asking about, right?

>

> What I'm getting at is whether it makes any sense to use one hop over
> another for the START of a LONG minute boil. Why don't I just buy
> the most bitter hop I can find for this and be done with it?

>

> Just to be absolutely clear, I'm asking about hops that are going
> to be boiled for 90 minutes or more.

I don't believe this is true. Yes, the isomerized alpha acid is the *main*
result of a long boil, but the boil hops affect flavor as well. They
don't seem to affect aroma. Your conclusions are valid for bitter, dark
beers. But I used nothing but Saaz in my Pilsner. Experiments with
Eroica (a high alpha acid variety) were unsatisfactory.

- Len Reed

Date: Wed, 1 Feb 89 11:08:55 EST

From: lbr@gatech.edu

Subject: Re: Liquid Yeast

> I have a question about [liquid] yeast... At the
> top of the instructions, they said that the packet would require one to
> five days before the culture would be ready to pitch, and they went on
> to say that it would take one day plus one day per month since the date
> shown on the package (it showed Jan. 3, 1989). Later in the instruc-
> tions, they said to wait until the package had expanded to at least one
> inch thick....

> What happened is this: at about 1:00pm I broke the nutrient packet, and
> I started boiling the wort, etc. at about the same time figuring that I
> would let the stuff in the carboy cool down overnight before I pitched
> the yeast (the package said at least one day to culture the yeast...).
> About 11:00pm that night, I went into the kitchen, and the yeast package
> was ballooned to about two inches thick. I was afraid if I let it sit
> there overnight that it would blow up, so I pitched the yeast right
> then. The carboy was cool to my touch (cool enough to pitch the yeast),
> so I figured the worst that could happen is that it would take a little
> longer for the fermentation to start.

> Did I do the right thing? Should I have let the yeast sit overnight, or
> would it have made a mess all over my counter? Any other do's and
> don'ts about using liquid yeast?

Yes, you're fine. I have found that Wyeast cultures, especially the ale
cultures, typically swell up sooner than the package indicates they will.
I put these things into a starter jug several days before the brewing
session to get a vigorous fermentation going. (I use sterile canned wort
for starters; see Dave Miller's zymurgy article last year.)

I suggest using a sterilized thermometer before pitching. 110 def F will
kill yeast. I force cool my wort; this is absolutely required when
brewing from grain. When using extract it's not nearly as important
but you do risk infection while the wort is sitting.

- Len Reed

Date: Wed, 1 Feb 89 11:36:29 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: filtering beer

In Hombrew #63, John F Stoffel asks about filtering beer:

| One, will filtering reduce the amount of fermetation that
|takes place in the bottle? Does filtering have a signifigant impact
|on the beer itself? Or is having all the yeast settled on the bottom
|part of the joys of homebrew? How many of you out there filter YOUR
|beer?

Commercial beer is filtered. Commercial beer is pumped with CO2. If you filter, most, if not all, of the yeast will be removed, depending on how fine a filter you use. If you remove the dead yeast, you will remove the live yeast, and not get any carbonation. The only way you can, as a home-brewer, filter your beer and then have carbonated beer is to filter it into a keg, which you pressurize.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Now, for the first time, Nicaragua has a government that cares for its people.
- Jose Figueres, ex-president Costa Rica

Date: Wed, 1 Feb 89 09:24 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: AHA National Competition Rumors

This year's AHA Conference and Competition will be held in Fort Mitchell, KY during the week of June 7-10. I've been told that the logistics for the competition will be different from previous years. Here's what I heard:

The AHA will request one (maybe two) bottles of each entry to be sent to Boulder, CO for first round judging. The purpose of first-round judging is to narrow the field to those which are good enough for second and final judging. Local Boulder-area judges will do the first-round judging.

The brewers of the first-round survivors will be asked to send two more bottles directly to Fort Mitchell for best-of-class and best-of-show judging. These categories will be judged by certified judges during the national conference. The awards ceremony will take place at the end of the conference.

Please note that the AHA has not announced dates or confirmed these rumors (you still out there, Jim Homer???). Looking at my calendar, I come up with a few dates. If final round judging will be in Kentucky on June 7, the final round beers should be there no later than June 1. The AHA better inform the first round survivors no later than May 18. First round judging will probably begin April 24. First round entries should be in Boulder by April 17, so plan on sending them no later than April 10. You better get brewing folks!

Again, I stress that these are just rumors!!!! Formal announcement should be coming soon from AHA. The AHA may decide on a totally different format from what I described!

The logistics of shipping competition beers are not too bad. UPS does a good job of sending beer; just package it well. I send my entries second-day air. UPS is generally NOT allowed to ship alcoholic beverages; they ARE allowed to send beer for research, or formal evaluation. It is legal to send beers to a competition. As a practical matter, it is better to stretch the truth and describe the package as "non-perishable food". I've had no problems with my non-perishable food.

mike fertsch

Date: Wed, 01 Feb 89 10:33:38 MST

From: rdg@hpfcmi

Subject: Duplicate Digests

Full-Name: Rob Gardner

I am aware of the problem some people have been having concerning duplicates. If you have been receiving duplicates of the homebrew digest, please answer the following questions to help me figure out the problem:

1. Do you **always** get duplicates, or just sometimes?
2. Are the duplicates complete digests, or is one of them truncated? (The last line should say something like "End of Homebrew Digest".)
3. What machine appears to be doing the duplicating? Most headers I have seen so far point to hp-sde (sde.hp.com). If you can't tell, send me headers.

Please do not reply to "homebrew" - send all your info to homebrew-request.

Also, once you have told me you are having the problem, please do not send mail saying that you're still having the problem, since the volume of complaints is getting rather high. Do let me know if there is some change, ie, you stop getting duplicates, or you start getting 7 of them, etc.

Once again, I apologize for the inconvenience of getting two copies of the digest, but it's better than none, right? Please bear with the problem for now, just delete the extra copy, and hopefully we'll have it fixed soon.

Rob

Date: Wed, 1 Feb 89 10:39:50 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: hops, and the devil made me do it

I have two submissions today. First to answer some of Pete's questions about boiling hops with my own impressions.

It is true that the esters responsible for aroma get reduced the longer you boil your hops but there are other flavors in the hops besides these. I have experienced different results based on different types of boiling hops (using everything from saaz to chinook) and felt that if you really have an idea in mind for your beer you can fine tune the taste based on the type of hops you choose for the boil as well as the finish. I have also heard lots of talk about hopping multiple times at different times of the boil to create some really complex tastes. I have also heard rumors of how some commercial brewers are getting away from doing much with boiling hops because of costs in both labor and materials. If this is the case it will make our homebrew all that more attractive.

Now, the devil made me do it!

I brewed a light pilsner using a four pound can of Williams about 2 weeks ago. I had a bad day and it continued right on through the brew. I burned myself twice and blew up a glass fermenter because I was being too lazy to clean the wort chiller. I did save almost 4 gallons and bottled it last night. I kegged 3.87 gallons in a pony (and no I didn't wax it so I'll probably get Alzheimers) and then I had to deal with 5 more bottles of beer. The thing is that I primed the keg at a known rate but I had no idea as to an appropriate priming rate for a 5 bottles? I decided to prime with 1/4 tsp dextrose (nope, didn't boil it either, just added it) per bottle. I'm not really concerned over all the "short steps" I took on this brew and of course hope that it turns out. Anybody out there ever prime on a per bottle basis like this? Anybody got any ideas if my bottles will be flat or explode?

Well, well, I guess I'll just have to relax and wait a number of weeks to get the answers.

Jeff (jmiller@eta.com)

Date: Wed, 01 Feb 89 14:16:00 MST

From: rdg@hpfcmi

Subject: Yeast, Competition

Full-Name: Rob Gardner

> From: Bryan Hilterbrand <bryanh%dadla.la.tek.com@RELAY.CS.NET>

> About 11:00pm that night, I went into the kitchen, and the yeast package
> was ballooned to about two inches thick. I was afraid if I let it sit
> there overnight that it would blow up, so I pitched the yeast right
> then. The carboy was cool to my touch (cool enough to pitch the yeast),
> so I figured the worst that could happen is that it would take a little
> longer for the fermentation to start.

> Did I do the right thing? Should I have let the yeast sit overnight, or
> would it have made a mess all over my counter? Any other do's and
> don'ts about using liquid yeast?

You did the right thing. Some hints:

1. Start the yeast much further in advance. Yes, it will probably start
in a few hours, but if it happens to take 2 days, then your cool wort
is in grave danger. If the package has expanded before you are ready
to brew, you can re-refrigerate it, or see #2...

2. Culture the liquid yeast to a higher volume before pitching it. I have
found that the amount of yeast in those little packets is minimal, so I
pitch it into a gallon jug with some sterile starter solution, and let
that grow for a few days. When I have pitched the foil pouches directly,
there was an alarming delay before signs of fermentation were visible.
Pitching a large starter has reduced that "lag phase" quite a bit.

> From: Jeff Miller <jmiller@unix.eta.com>

> Rob, you were talking about the AHA competition and I was wondering how
> one goes about getting entered in it. Do you have to actually go there?
> I know that the US Mail and UPS people don't like shipping alcohol so I
> assume you can't really mail it there. Anyway, I would sure like to have
> my beer judged on a national scale rather than just the local county fair
> so I would appreciate any information anyone might have about getting
> entered.

The Spring (or thereabouts) issue of Zymurgy usually has complete
instructions, rules, categories, etc. for entering the national
competition. Yes, you can ship your homebrew entries to them! They
tell you how to do this- basically you have to wrap them a certain way,
etc. What, you say you don't get Zymurgy, and you're not an AHA member?
Well...immediately send \$21 to:

American Homebrewers Association

PO Box 287

Boulder, CO 80306

Or call 303-447-0816 and charge it.

> From: John F Stoffel <john%wpi.wpi.edu@RELAY.CS.NET>
> Also, what is the address of this National brew competition?

Well, you usually have to get your beer to the AHA headquarters in Boulder, but this year I'm not sure what's going to happen. The Great American Beer Festival etc will be in Kentucky this year for some arcane reason (:-) so the competition might be also, though I hope not. (I wouldn't want to have to mail in *my* competition entries! ;-)

> And what are the requirements to enter?

In a nutshell:

For each brew you want to enter, you send in \$6 (more for non-members) along with 3 bottles of your brew. The bottles must be standard 12oz bottles, with no labels or other identification marks on them. You also send in the recipe used, the name of the brew, and what category it is being entered in. After the competition, you'll receive your score sheets within several weeks.

Rob

Date: Wed, 1 Feb 89 13:23:57 -0800

From: sco!arthure@ucsc.UCSC.EDU

Subject: filtering beer

Yeast are tiny little buggers. Filtering yeast out of your beer is kind of like trying to sweep ants ...

To remove yeast from your beer, you'd need to use a really fine ceramic filter ... And that would probably all of your yeast, preventing bottle conditioning.

Other people in this newgroups have mentioned some solutions to the problem of excess precipitated yeast, like finings, chilling the beer before racking, patience ...

-arthur

End of HOMEBREW Digest

Date: Wed Feb 1 06:48:30 1989
From: ki4pv!tanner@bikini.cis.ufl.edu
Subject: Re: competition

You can ship the stuff legally. Mark it "non-perishable foodstuff" and put it on the bus or train.

There is a danger that UPS or the snail will put it on an airplane. How likely are your bottles to withstand the reduced pressure of a cargo hold at 25000 feet?

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Wed Feb 1 06:54:42 1989
From: ki4pv!tanner@bikini.cis.ufl.edu
Subject: Re: Filtering my Brew

It's nice to get rid of a lot of that yeast. I use a two-stage ferment (large plastic vessel, then glass carboy). This leaves a lot of the yeast in the large plastic vessel.

Before bottling, I siphon back from the carboy to a plastic vessel before priming. Again, most of the yeast stays behind. Hint: move the carboy to the siphoning site some hours before. I prime and bottle from the plastic vessel.

I have found that this procedure reduces the amount of sediment in the bottles to a very thin scum. Due to the reduction in yeast, the beer may take longer to condition.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Thu, 2 Feb 89 17:31:11 CDT
From: "Lance "Yardbird" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Table of Mail Order Extract Prices

Since I am a founding member of CARMAL (CAmpaign for Real MAiL) I have a tendency to send away for anything that is advertised as free. Thus I have a lot of homebrew mail order catalogs which I browse through every time I feel like making up some alt gueuze choke cherry oatmeal pilsener.

My type A side overcame my type B side recently and I compiled a list of mail order stores and the prices they charged for 7 popular extracts or extract kits. Since there's been some grumbling about extract prices on the news letter and in rec.food.drink about prices for extract I figure yunz (as we used to say in Pittsburgh) could make do with this list.

Before I start I need to get some weaseling (disclaimers) out of the way:

- 1) I do not work for or represent any of these stores. I do business with two of them (one for prices and one because of service) but I'm not going to identify either of these.
- 2) Prices are from catalogs received within the last 3 months. Prices may have changed or I may have made errors compiling the list. Use these prices only as lower limits. Get a catalog and check all prices before ordering. Also remember good service is just as important as price.
- 3) Prices do not reflect shipping costs. Although most stores are fair in charging for shipping increased distances can greatly affect the price you pay for a product. There are also some stores which I feel charge unfair amounts for shipping. Again check all costs before ordering.
- 4) Quality may vary from store to store. That's why I haven't included hops or grains here. Good hops are worth extra money and although grains seem less perishable you should buy small orders before you commit to large shipments from any store.
- 5) Extracts sampled were selected on the basis of how many stores carried them. Some stores may appear to have a small selection because they do not carry the items I picked. Again these samples do not represent the full selections available at any store so try to get as many catalogs as possible.
- 6) I make no claims about the quality of any of the extracts listed.
- 7) I do not want to list addresses. All are available in recent issues of Zymurgy magazine. If you really must get an address contact me by e-mail (lsmith@umn-cs.cs.umn.edu). I've tried to include as many catalogs as possible. If they're not listed they probably didn't send me a catalog.

OK Now that I have reduced my liability here are the products sampled.

- 1) Coopers (Aus) Stout Kit
- 2) Mountmellick (Ire) Stout Kit
- 3) Munton & Fison (UK) Old Ale Kit
- 4) Alexander's (USA) Pale Malt Extract
- 5) Ireks (Ger) Any of the 6.6 lb plain extracts
- 6) Edme (UK) DMS extract (3.varies can)
- 7) John Bull (UK) plain extract (pale or dark)

Store	Zip	1	2	3	4	5	6	7
Bacchus & Barleyc.	66202		9.98	8.69	8.25	18.98	7.69	7.69
Beer Gear	48909	8.40	8.75	6.90	7.95	18.95		6.25
Beer & Wine Hobby	01880	10.95	10.95	8.45	9.95	19.95	7.95	7.75
Brewhaus	37921	9.60	9.80	8.30	8.00	17.98	8.50	7.05
Cellar, The	98133	10.95		8.75	7.99	19.95	8.50	8.25
Country Wines	15237	10.95	10.95	9.25	11.95	22.50	8.25	7.95
FH Steinbart Co	97214		10.95	8.25	6.50	18.95	7.25	7.25
Great Ferm-San Raf	94901		10.95	7.95		22.95	8.95	7.50
Great Ferm-San Ros	95439			9.95	8.95		11.95	9.95
Green Acres	55733		7.81		6.45	15.90	6.27	5.94
Home Brewery, The	92335	9.95	9.95	8.75	6.95	19.95	7.50	7.50
Jasper's Homebrew	03051	9.35		8.25		17.10		7.40
Koepl's	60008				8.95			6.75
Life Tools Co-op	54301		9.00	7.00	8.00	16.50	6.50	6.00
Purple Foot	53227			9.25	8.95		7.75	8.25
Speedy's	48107	8.50		6.25	8.00			
S & R	13760		8.95	7.45	9.25	17.25	7.25	6.75
Wine & Hop Shop	53709	10.95	10.95		10.50	19.95	7.95	7.25
Winemaker's Mkt	50674		8.95	6.45	6.95	16.45	7.15	5.65
Winmaking Shoppe	60554	9.85	8.47	6.67	10.05	17.09	6.92	5.70

There you go. Hoppy brewing (or malty brewing if you insist).

Lance "Extractor" Smith

End of HOMEBREW Digest

Date: Fri, 3 Feb 89 10:32:24 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Re: Filtering my Brew

The method recently mentioned for clearing your brew without filters, siphoning from the primary fermentation vessel to a secondary vessel, and later repeating the process, is used with mead as well (and I think also for wines, but am not sure). It's called (in my circles, anyway) racking, and I have seen recipes that recomend doing it 4-5 times. You lose a fair bit of product but the remainder can be very clear. If the strain of yeast you're using works either in suspension or on the surface, you won't lose any live yeast, just the dead stuff.

--mike bergman@m2c.org

Date: Fri, 3 Feb 89 11:13:43 EST
From: jhersh@rdrc.rpi.edu (Jay Hersh)
Subject: filtering

Someone said something about not being able to naturally condition your beer if you filter. Nonsense. For commercial brewers who filter they naturally condition their beer first, then filter on the way into the bottle or keg. This allows them to "cold filter" the cold conditioned beer. After all the filter won't remove the CO2 which is dissolved into the beer. I don't know how common it is to do this but it is done.

Did someone recently ask a question regarding esters in hops??? Do hops have esters??? It was my belief that esters are the chemical substances responsible for fruit flavors and aromas. These are certainly present in flowers of fruit plants, but are they also present in hops?? I had believed that any esters in beer were derived via yeast metabolism.

Mike Fertsch had recently asked about Big Brewer Blowoff and I'm not sure if my theory as to how they handle this ever got onto the digest so here it goes again.

1) Think about the ratio of krausen to wort volume. For big brewers, depending upon the type of fermenting vessel and yeast (conical has less oops vertical cylindrical has less surface area than sideways cylindrical, lager yeast produces less foam up than ale yeast) the quantity of krausen to beer volume will be different than for homebrewers.

2) Big brewers add a much larger quantity of yeast per volume of beer (what I refer to as a critical quantity) than do homebrewers. Homebrewers rely upon the aerobic fermentation cycle which produces much more energy for the yeast since it uses a different chemical process to achieve fermentation. This extra energy is plowed back into reproduction. I believe it is this different fermentation pathway that is responsible for the different blowoff by products. I don't think that commercial brewers aerate their wort to the extent that homebrewers do or rely upon the wort to serve as a media for yeast reproduction to the extent that homebrewers do. Anaerobic fermentation is a different process and will also result in yeast reproduction but to a lesser degree. I believe that the different fermentation pathway yields fewer of the nasty alcohol by products that aerobic fermentation generates.

As a last note I also believe that many of these by products are only partial fermentation products and as such can still be metabolised later on to be converted from "higher" alcohols to ethyl alcohol in order to release energy.

Much of this information has been garnered from collections of papers by European breweries such as BASS and Carlsberg which are present here in our library. Many of these papers are intended for microbiologists and since my biology and chemistry background is limited, I only derived limited knowledge. I would suggest a visit to your local college library to check various books on yeast. This is a move for the ambitious as much

of what you find may be way over your head, but as they say you can't learn to swim in a puddle. I will attempt to relocate the books that I had previously read in order to provide a bibliography. It may take me some time to get to this since the world has beaten a path to my door lately and I have yet to finish the better mousetrap.

- jay h

yeast make great pets. I keep them in a five gallon carbouy shaped aquarium and all I have to do is feed them some malt extract from time to time.

Date: Fri, 3 Feb 89 12:24 EST
From: MARK <GRYSKA@cs.umass.EDU>
Subject: Re: PLEASE READ THIS

hplabs!harvard!ima!wang7!klm writes:

>I would like to add a bit of Dextrin (non-fermentable sugar) to my
>priming mix at bottling time in an attempt to sweeten the beer, add
>a bit more 'body' and balance out the roasted flavor.

I've used malto-dextrine powder in a couple of batches, each time I added it to the kettle. In one case I used ~2 ounces (1/4c.) in a 5 gallon batch and ended up with a fairly sweet beer. My advice would be to go easy.

Perhaps the best way to judge the correct amount would be to remove a sample from the secondary and measure it out into small containers. Add a small amount to each container, increasing the amount added to each sample. Taste the samples and find the one suits your tastebuds. Scale up the amount of malto-dextrine based on the quantity in that sample.

A couple of things to keep in mind:

- 1) Malto-dextrine is some combination of fermentable and unfermentable sugars, adjust the amount based on this percentage.
- 2) You should be able to figure out a reasonable range based on recipes that use malto-dextrine and advice from fellow homebrewers/homebrewsters.
- 3) The quantities involved are fairly small, figure out the best way to ACCURATELY measure these quantities given your equipment and be precise.
- 4) Relax, Don't Worry! Brewing is fun.

On the technical side of things a couple of questions pop to my mind. Do some sugars taste sweeter than other sugars? Is there some way to account for this in this type of procedure?

By all means, let us know what you ended up doing with the beer and the results. Good Luck!

- mg

Mark Gryska gryska@cs.umass.edu

Date: Fri, 3 Feb 89 13:44:29 est
From: John F Stoffel <john%wpi.wpi.edu@RELAY.CS.NET>
Subject: Filtering my Brew

Dr. T,
When you siphon the beer back and forth, do you use any sort
of filter on your siphon? If so, what exactly is it? Thanks for your
help.

=====

=

Boy... what we have here is a failure to communicate!
- Warden of "Cool Hand Luke"
John Stoffel
BITNET John@wpi.bitnet
INTERNET john@wpi.wpi.edu

=====

=

Date: Fri, 3 Feb 89 12:20:44 mst
From: Jim Haselmaier <jimh@hpfccspm>
Subject: A New Brew....
Full-Name: Jim Haselmaier

[Oh....I'm stepping into some uncharted waters. We'll see if I get laughed off the net...]

I've decided to try a batch of pop ('soda' for you Easterners...). Yesterday I bought some Ginger Ale extract. The standard recipe calls for cane sugar, extract, water and champagne yeast. A fellow brewer told me that only a small portion of cane sugar is fermentable. So it seems that the yeast would gobble up the (small) number of fermentables to give a little carbonation. But leave a bunch left over for the traditional sweet taste of pop.

One of the recipe variations that came with the extract is to substitute honey in place of cane sugar. They say that honey is sweeter than regular sugar; so use less. But from my beer experiences I recall that honey is EXTREMELY fermentable. Is there a possibility that fermentable honey in the brew could lead to breaking bottles? It seems that those yeasties would gobble all that sweet stuff up and burst the bottles.

Or is it that, since there aren't many nutrients for the yeast to survive in, the yeasties will die off quickly?

Any comments?

Jim Haselmaier
jimh@hpfccspm.HP.COM

Date: Fri, 3 Feb 89 13:34:23 CDT
From: "Lance "Gray Goo" Smith" <lsmith@umn-cs.cs.umn.edu>
Subject: Bitland Brewers

I was thinking that since we have our own "news letter" we should at least have an organization to go with it. Therefore I propose the formation of the Bitland Brewers, the first homebrew society that will never meet (we can include it in our constitution.)

"Well, what's the purpose?" you ask. As I see it there really is no purpose to it. It's one of those nebulous societies that exists for its own sake. You join when you request the newsletter and you remain a member for life (unless another member sees you swilling Corona/Bud/Your Least Favorite Beer). Of course, if some misguided individuals were to enter the AHA homebrew competition and take best of show...

At some point I would be willing to design a T-shirt and have some printed up. I also might be talked into having cheesey membership cards made up and everyone can have their own high sounding title (Primary Fermentor, First Wrangler, Lord High Executioner...). Let me know what you think. Please don't bother Rob!

E-mail interests and suggestions to lsmith@umn-cs.cs.umn.edu.

Lance "It's 10 below outside and I don't wanna go home" Smith

Date: Fri, 3 Feb 89 16:21:05 -0800

From: sco!arthure@ucsc.UCSC.EDU

Subject: Bitland Brewers

>

> Date: Mon, 30 Jan 89 15:00:08 EST

> From: jhersh@rdrc.rpi.edu (Jay Hersh)

> Subject: blowoff

>

>

> Mike Fertsch was wondering why big brewers don't use blowoff. I think he

> or someone else indicated that at least one of them does. I was pondering

> this question with the people at catamount a few months ago they didn't know

> eihter but I think I have now realized the answer.

Many commercial brewers ferment in open containers.

Since the environment of the brewery can be controlled

more easily than that of the kitchen cabinet or closet

in which homebrewers may ferment their beer, they can

use open fermentation vessels, meaning they can skim

the scum off the top.

> What do homebrewers typically do that commercial brewers typically don't.

> Aerate the wort!

> When wort is aerated there is lots of free oxygen in solution in it.

> For those of you who have been studying yeast metabolism, something I

> have been looking into a lot lately.

> Aerobic fermentation, where free oxygen is utilized, occurs via a

> different chemical reduction process than anaerobic fermentation.

> It yields far more energy than anaerobic fermentation does, allowing

> the yeast to reproduce more rapidly. Since it uses a different reduction

> mechanism it produces different fermentation by-products, many of these

> the "higher alcohols" like fusel alcohol.

I don't know about not aerating the wort; the local

brew pub seems to do so, and I'd been lead to believe

it was important to the growth of the yeast.

As far as the gunk goes, Charlie Papazian talks about

"fusel oils" and hop resins and seems to believe that

the undesirable elements are from the hops, not from

fermentation. He may be mistaken about some of these

ideas, but it seems unlikely he would call something

an oil if it were an alcohol.

not a biologist,

-arthur

Date: Fri, 3 Feb 89 8:09:45 CST
From: hpfcla!hplabs!amdahl!uunet!ingr!tesla!steve
Subject: National Competition Rules (outline)
Full-Name:

Mike writes:

> From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
> Subject: AHA National Competition Rumors
>
> This year's AHA Conference and Competition will be held in Fort Mitchell,
> KY during the week of June 7-10. I've been told that the logistics for the
> competition will be different from previous years. Here's what I heard:
> [text deleted]
> Please note that the AHA has not announced dates or confirmed these rumors

I got a full set of rules, entry forms etc. mailed to our club address over a month ago. Here are the highlights. Entry fee is \$6.50 for AHA members, \$8.50 for non-members (per entry). Preliminary round judging will be done in Boulder, CO, and entries must be recieved by 5 PM April 25. Entries for the first round will consist of ONE 12-14 oz brown or green bottle, no grolsch type bottles. Judging will take place in two rounds. In the first round, each judge will score 5 to 10 entries in one class or subcategory, selecting the best three. The second round consists of all beers selected in the first round. In this round a group of judges scores each beer in one class. The winner in each class is then judged by a group of the most experienced judges for the best of show. Some entries eliminated in the first round may be judged by only one judge. First round judging will be conducted April 25 to May 15 in Boulder, CO. All entrants qualifying for second round judging will be notified by first class mail during the week of May 15 and will be requested and instructed on how, what, when, and where to send two additional bottles for judging. Final (second round) judging and Best of Show will be conducted June 7 and 8 during the Conference at the Oldenberg brewery in Ft. Mitchell, Ky. There is a note the two bottles will be required for final judging for all categories except pale ales, which will require three.

I am sure you can get a copy of this for asking. At the bottom it says:

"Any questions about the competition regulations, procedures, awards, etc. should be directed to:"

David Welker, Director
AHA 1989 National Competition
American Homebrewers Association
Box 287
Boulder, CO 80306-0287
(303) 447-0816

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL 35807 (205) 772-4013

Relax! Don't worry. Have a homebrew.

End of HOMEBREW Digest

Date: Sat, 4 Feb 89 11:18:06 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Homebrew Contest Info

Received: by gozer.uucp (pcmail) Fri Feb 3 05:37:54 1989

Date: Fri Feb 3 05:37:54 1989
From: Kevin [My Amiga has e-mail] McBride <klm@gozer.uucp>
Subject: Homebrew Contest Info

In response to the flurry of rumors about the AHA competition, I am submitting this in hopes of clearing up any confusion or mis-information.

The Winter 1988 (Vol. 11, No. 5) issue of Zymurgy, page 32 has information on the competition. Following are selected excerpts from that page:

Enter the 1989 Eleventh Annual American Homebrewers Association
National Homebrew Competition

Entry deadline will be April 24, 1989. Preliminary judging will take place April 25 to May 15 in Boulder, Colorado. Finals will be judged June 7 and 8 in Fort Mitchell, Kentucky. Complete details, registration forms, rules and regulations will appear in the Spring 1989 issue of Zymurgy magazine, which members should receive by mid-March. (See below for advance information requests.)

Here are a few rules to keep in mind:

- o For the Preliminary Judging all entrants must submit ONE 10 to 14 ounce green or brown glass bottle. Wire and porcelain swing tops and corks are not acceptable closures. Use only crown caps.

[This is important! Now you know how to bottle your (hopefully) winning entry.]

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.
.

[moving on to the bottom of the page, we see:]

Additional information will be sent to all active members of the AHA by mid-March, 1989. Advance information is available on request, but request must be accompanied by self-addressed, stamped (45 cents) business-sized envelope. Call or write the American Homebrewers Association, Box 287, Boulder, CO 80306 USA, (303) 447-0816.

Hope this helps everybody to relax and not worry.

--

Kevin McBride	Amiga //	Yes, 'gozer' is my Amiga.
McBeer Brewery	//	Pretty soon, everybody will
Nashua, NH	// //	be running Usenet on their
..!ima!wang7!gozer!klm	/x/ Rules!	Amigas.

End of HOMEBREW Digest

Date: Sat, 4 Feb 89 8:11:13 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Filtering my Brew

) When you siphon the beer back and forth, do you use any sort
) of filter on your siphon?
Nope. I just use a racking tube (stiff plastic tube with the
business end blocked, and holes drilled about a half-inch up
from the business end). Just the one extra racking, at bottle
time, has caused a dramatic drop in the amount of sediment in
the bottles.

And, yes, you /fBcan/fP try this at home!

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegre killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Sat, 4 Feb 89 8:35:01 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: A New Brew...

) I've decided to try a batch of pop ...
Don't feel bad. Lots of people up north talk funny.

) Yesterday I bought some Ginger Ale extract.
How regrettable. Fresh ginger root may be had without that much
trouble. I make ginger beer exclusively from fresh ingredients.
Ginger root cost me \$2/pound at market this week. Fresh limes may
cost you something unless you grow them.

) The standard recipe calls for cane sugar, ... champagne yeast.
Right. I have been using bread yeast, but am going to try some beer
yeast on my next batch. The cane sugar ferments very well indeed.
The bread yeast will have the stuff carbonated (and most of the cane
sugar consumed) after three days in the bottles. I don't know if
champagne yeast is a slower worker.

In fact, I would offer warning in case you missed it in rec.food.drink:
we're not kidding about the three days in the bottles. After the
third night, put the bottles in the refrigerator or be prepared to
deal with wet, sticky glass shards. Trust me.

) One of the recipe variations that came with the extract is to
) substitute honey in place of cane sugar.
I haven't tried this yet, mainly because my bulk honey isn't getting
here until tomorrow. (I mainly arranged for 30 pounds with mead in
mind, but a little bit of it for ginger beer won't be missed.)

) They say that honey is sweeter than regular sugar; so use less. ...
) honey is EXTREMELY fermentable.
Yes, so they say. However, the fermentation is very slow. Thus,
even though you use less, less of it is fermented, leaving you with
plenty of sweetness. (Speculation. Write again in a couple of
weeks, and I may have experience.)

Again, let me stress the importance of good bottles, and of putting
them in the refrigerator after three days. This is probably the most
important part of making the ginger beer, because you can't drink it
if it is spattered around the closet with glass shards. Three days.
It's a magic number. (I have a second fridge here, in the utility
room, which is called the "beer fridge". It is generally full of
bottles of beer, and with the entire latest batch of ginger beer less
what has been consumed.)

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegra killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Sat, 4 Feb 89 8:11:13 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Filtering my Brew

) When you siphon the beer back and forth, do you use any sort
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the bottles.

And, yes, you /fBcan/fP try this at home!

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

--

...!bikini.cis.ufl.edu!ki4pv!tanner ...!bpa!cdin-1!cdis-1!ki4pv!tanner
or... [allegro killer gatech!uflorida decvax!ucf-cs]!ki4pv!tanner

Date: Sun, 5 Feb 89 15:21:47 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: naturally conditioned commercial beers

|From: jhersh@rdrc.rpi.edu (Jay Hersh)

|Someone said something about not being able to naturally condition your beer
|if you filter. Nonsense. For commercial brewers who filter they naturally
|condition their beer first, then filter on the way into the bottle or keg.
|This allows them to "cold filter" the cold conditioned beer. After all the
|filter won't remove the CO2 which is dissolved into the beer. I don't
|know how common it is to do this but it is done.

"They naturally condition their beer first.." Nonsense. They do let it ferment
out, and water it down as appropriate. It is injected with CO2 *after* it
is filtered and placed in bottles.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
I need several mistresses. If I had only one, she'd be dead inside eight days.
- Alexandre Dumas

End of HOMEBREW Digest

Date: Sun, 5 Feb 89 22:59:49 -0700
From: hplabs!utah-cs!att!drutx!homer
Subject: Homebrew Competition, Conference, GABF

I checked with Charlie Papazian to get the details on the upcoming AHA National Homebrew Competition.

As Mike Fertsch indicated, the first round judging will be done in Boulder. The second and Best of Show rounds will be in Ft Mitchel KY, during the week of the conference.

For each entry, one bottle must be received at the AHA office by 5:00 PM on April 25. Those who go on to the second round will be notified by first class mail the week of May 15. For second and final round judging two bottles must be sent to Ft Mitchel by June 2.

All entries must be accompanied by the official registration form, or a photocopy of it. The registration forms, rules, and list of categories will be in the Spring 1989 issue of Zymurgy, due to be in your mail box March 10 - 17. You can request a copy of the rules and forms by sending a SASE to the AHA. Multiple copies of the registration form can be requested by calling the AHA.

The entry fee is \$6.50 for AHA members, \$8.50 for non-members.

This year the Homebrewer of the year will supervise the brewing of his or her best of show recipe brew at the Boulder Brewing Company. The winners of the four AHA club competitions (winter pale ale, spring bock, summer wheat, fall fest) will receive the same honor. This will be done for the first time when the fall fest winner brews his festbeer on February 4.

The AHA can be contacted at:
American Homebrewers Association
P.O. Box 287
Boulder Colorado, 80306
(303) 447-0816

A couple of other things to clear up:

The Conference will be in Ft Mitchel KY to allow more homebrewers to participate. There are a lot of homebrewers in the east and midwest, within a 10 hour drive.

The Great American Beer Festival is scheduled for Denver on October 20 and 21.

Jim Homer
att!drutx!homer

Date: Mon, 6 Feb 89 10:53:23 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: A New Brew...ginger beer

I think I would like to try one of these. Could you (Dr. T) post a recipe, or better yet several, for gingering from scratch?

A note on yeasts: I have been warned (I think it was in the book: Mead, but am not sure) against using beer yeasts for Mead, as it will do "wrong" things (flavorwise). I haven't tested this, so I don't know if its true or not. I (and most of the people I know) use champagne or similar yeasts.

Honey is certainly completely fermentable. I have noticed that friends who are used to brewing beers think mead takes a long time to ferment.

Bottling: I recomend Grolsch or similar bottles, as there is a good chance that the rubber gasket will blow out instead of the bottle breaking... if you are substituting honey for sugar I think you should test the specific gravity rather than rely on estimates. Mead recipes that come out with about the consistency of "pop" (or soda, as normal folk refer to it) are usually in the range of 8-10 parts water to 1 part honey, or roughly a pound of honey to a gallon of water. I don't have a recipe handy (and haven't made one in a while) but if memory serves 3 days to a week of fermentation are called for before bottling, and it is recommended not to store the bottles for more than a few days to a week, refrigerated. Also open them carefully, over the sink...

--mike bergman@m2c.org

Date: Mon, 6 Feb 89 10:30:50 EST

From: lbr@gatech.edu

Subject: Dry Hopping and Infection

The finest hop aroma I ever got came from dry hopping: adding whole hops to the carboy while fermentation was proceeding. Adding hops to the brew kettle while the wort is still hot and letting the wort sit a while before chilling doesn't work as well. Adding hop tea made by steeping hops in boiled, 180 degF or so, water and then straining off the tea to be added to the carboy is okay, but still doesn't compare to dry hopping. I have not tried adding the hops along with the tea: I strained them out.

I quit dry hopping when I lost a batch of beer to infection. Withing 48 hours of adding the hops, the beer had a raging bacterial or wild yeast infection. (I don't have a microbiology lab, so don't ask me what it was.) I discarded it a couple of days later. It seems logical that the hops did it.

After running the wort chiller, I boil every ingredient and sterilize every instrument that touches my beer/wort. But I can't boil the hops for fear of degrading the aroma, and I sure can't use chlorine, etc., to sterilize them. Sulfites are used for winemaking, but I thought they were a no-no in brewing.

It seems logical that hops, an argicultural product, could have all kinds of bacteria on them. Is there any reason to suppose that pelletized hops might present a lower risk? (I can't see why.) I prefer whole hops but would be willing to experiment with dry-hopping pellets if I could be convinced that it could be worthwhile.

How do you get that flowery aroma found in some lagers and most pale ales without infecting the wort?

- Len Reed
gatech!holos0!lbr

Date: Mon, 6 Feb 89 08:55:09 est
From: Peter LaPine <lapine%odin.m2c.org@RELAY.CS.NET>
Subject: Re: Homebrew Digest #68 (February 05, 1989)

For what it's worth, remember that in racking your brew back and forth, you are also giving it a chance to be exposed to more bacteria and other undesirable microorganisms, which are always present in the atmosphere. The more you 'play' with your brew, the greater the chances for contamination.

hey kids rack and roll... rack on! ;^)

Date: Mon, 6 Feb 89 16:40:17 EDT
From: aem@miavax.ir.miami.edu (a.e.mossberg)
Subject: Mexican Beers (fwd)
Full-Name:

I received the following from the MEXICO-L mailing list on bitnet.

Forwarded message:

->Date: Mon, 6 Feb 89 12:02:00 EDT
->Reply-To: "Knowing Mexico: people, places, culture." <MEXICO-L
%TECMTYVM.BITNET@CUNYVM.CUNY.EDU>
->Sender: "Knowing Mexico: people, places, culture." <MEXICO-L
%TECMTYVM.BITNET@CUNYVM.CUNY.EDU>
->From: "Marco A. Pinones I." <BL190827%TECMTYVM.BITNET@CUNYVM.CUNY.EDU>
->Subject: Mexican Beers
->To: andrew mossberg <aem@MIAVAX.IR.MIAMI.EDU>
->
->
-> Mexico - Inheritor Of The Brewer Industry.
->
->In Latin America as well as in the world there are great breweries, and one
->of them is Mexico, whom is well known, as a factory of the best quality in
->exportation.
->Mexico inheritor of the brewery, with the biggest tradition in the world.
->Beer delicious refreshing frothy drink with a difficult history.
->Some year ago, according to National Geographic Magazine, each one of the
->nations of Latin America, are sure, about their own country has the best
beer
->in the market, but there is only one brewery wich varierity and quality, is
->famous.
->True of false, our country is the only one who competes internationally.
->We must notice, we have one of the oldest and traditional beers, 'Bohemia',
->made at Cerveceria Cuahutemoc, wich has a good taste, strong hop and also a
->good density, as well as alcohol content.
->On the other hand, national Brewery pioneers were forced to overcoming
->difficulties, competition of the imported breweries, wich were in the market
->since centuries before, with tradition and a good quality, that reason was
->the responsible for not so good opinions in the years of 1890, when in this
->City of Monterrey, N. L., was born the first brewery wich today is a firm of
->international standing.
->Cerveceria Cuahutemoc, in its first year produced 10,000 draught beers,
->(barrels) and 5,000 bottles per day.
->More than 100 years ago Monterrey's brewery generation is one of the biggest
->and innovative industry in the last years, its goal has been to give a high
->quality product, so, now Mexico, is the inheritor of this international and
->traditional beer.
->There are great number of prizes won in recently years. Speak about
Cerveceria
->Cuahutemoc is to speak about promoting and leader industries.
->>From 1929 to 1969, were born several breweries with a total of 8 plants
located
->in Nogales, Veracruz, Guadalajara, Culiacan, Tecate, Toluca, Ciudad Juarez

and

->Monterrey.

->It is thought that in 1910, the quality of our beer was noticed internationally.

->In 1945, 249,440 hectoliters of beer were exported, and 'Carta Blanca' was known in United States and Canada, besides other beers began to be distributed;

->Brisa, Bohemia, Tecate, are faithful testimony of Mexico's beer quality.

->Lately Cerveceria Cuahutemoc, place some of its brands in Europe, South America

->African countries and Japan.

->'Bohemia' is a very acceptable to good drinkers and is found in exclusively

->places, people who know everything about beer, reconized Bohemia as one of the

->best, is light and frothy.

->The most popular of this brewery is 'Carta Blanca', itself is a century of

->history and tradition, others well known brands are, Tecate, wich is in

->preference of young people, and this popularity began when marketing suggested

->to drink it with lemon and salt.

->

->(Taken from the 'Telex' magazine).

->

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)

If I loved a woman, the more I loved her, the more I wanted to hurt her.

- Diego Rivera

Date: Mon, 6 Feb 89 15:08:52 MST

From: hpfcla!hpcea!hplabs!rutgers!boulder.colorado.edu!akelei!crispy!dwight
(Dwight Melcher)

Subject: What is your extract efficiency?

Full-Name:

Hi everybody,

I have a question for those who do all-grain brewing:

What is your typical extract efficiency?

"Why do I ask?" you say to yourself. Well, I've been all-grain brewing for some time now with great success. I find the extra effort worth the improvements in the brew (not to mention the extra control over the final product.) There is only one area that I'm still not sure about. It seems that my extract efficiency is always lower than most books say it should be. Before I go any further, here is my understanding of "extract efficiency".

Extract efficiency is the weight of sugar you actually extract from a known weight of grain divided by the theoretical maximum weight of sugar possible to extract from the grain.

To clarify, say you have some Klages pale malt. One can look in a brewing book to find the laboratory maximum extract yield per pound of grain of various types. Pale malt, for example, can yield 65-70% (that is, 1# of grain can give you .65-.7# of sugar). Now, this is the amount of sugar you would expect to get if your mashing/sparging etc. is 100% efficient. So, one way to calculate extract efficiency is:

S = pounds of sugar you end up with in your primary fermenter

G = sum(pounds_of_grain[i] * lab_max_yield_const[i])

efficiency = S / G

Getting S is as simple as knowing the SG and volume of your wort before you pitch. I know Noonan's book has a table listing the #/gal sugar for a variety specific gravities. The CRC handbook of Chem. and Phys. does too. There are a number of other ways to calculate extract efficiency, involving division of SG's (make sure all the volumes are the same!) but for brevity, I won't go into them.

So, the crux of the question is this: most books seem to imply that ones extract efficiency should be in the 80-90% range, while my extract efficiency is always around 70%.

Here are some general areas that probably affect ones extract efficiency and my humble observations about my techniques:

* Grain Grinding - I use a Corona mill. Perhaps I'm not grinding the grains finely enough? From what I've seen of other grists, my grind

appears OK.

* Mashing: I always get a negative iodine test within 15-30 minutes of reaching saccharification temperatures, so I'm confident conversion is complete before I sparge.

* Sparging: I suspect this may have the greatest influence on the final extract efficiency. My sparging technique follows Noonan's book reasonably closely, and my lauter-tun is a "zapap" style (that is, two 5 gallon buckets, one inside the other). Any hints or tips in this area would be appreciated.

* Boiling, etc. : the usual. The stuff one does after sparging doesn't have much impact on extract efficiency anyway.

So, if everybody else is getting extract efficiencies in the 70% range, I'll just relax and assume these other sources are a little off. Otherwise, I'd be interested in hearing your techniques that lead to a higher extract efficiency.

Dwight Melcher
ncar!boulder!akelei!dwight

ps. Now, don't get the idea I'm a white-knuckle homebrewer or anything. I'm quite relaxed about brewing, so suggestions to the effect "add more grain to compensate", or "boil down to bring the gravity up", or "relax", are less interesting than a discussion of the topic :-).

Date: Mon, 6 Feb 89 19:45:00 EST

From: rogerl@Think.COM

Subject: Ginger Beer

From: Dr. T. Andrews <tanner@ki4pv>

Subject: Re: A New Brew...

>How regrettable. Fresh ginger root may be had without that much
>trouble. I make ginger beer exclusively from fresh ingredients.
>Ginger root cost me \$2/pound at market this week. Fresh limes may
>cost you something unless you grow them.

This sounds most interesting!! What is your recipe. I've been looking for one for some time now. Do you have others? Do you know of a source for additional recipes?

You say you use bread yeast. This might be the cause of the exploding bottle problem. It might be that this strain of yeast gives off more CO2 than champagne yeast causing the 12oz. time bomb problem. About 4 weeks ago I bottles a batch of Root Beer, alas also a kit, but I used champagne yeast and have not had a problem yet. (knock on wood) I also store all of the conditioning "beverages" down cellah. Where the tempurature this time of year doesn't get above 55'F.

RDWHAH!

Roger Lochniskar

Date: Mon, 6 Feb 89 18:50:56 PST
From: unet!mccrae!jimmc@Sun.COM (Jim McCrae)
Subject: Lager fermentation

I'm venturing into the world of lagering after a string of successes in the top-fermenting world. "Joy Of ..." is my only book, and Mr. P. really doesn't get into the details of lagering, so I'm seeking some guidance..

At the moment I have what promises to be an excellent Pilsener in the 2nd day of primary fermentation. Yesterday I started the yeast at about 70F. It took off in a few hours. I pitched it when the wort had dropped to below 60F and left it at room temperature overnight. It got VERY cold last night; the dog water dish outside the door had a healthy 1/4" of ice on it this morning, and that was about 5 feet away from the fermenter. I would guess the wort dropped to the 40F's; there was some residual heat in the basement where it was kept. This morning I put the primary in the basement fridge, set to ~45F. So far I have seen no activity in the primary, but I'm assuming it's too early given the cold temps I've kept it at.

Is the primary supposed to be kept at lagering temperatures right from the start like I've done? Or does the yeast need a few days at room temp to get started in the wort? Note that the starter batch, about a cup, was doing great when I put it in the wort. How long should the brew sit in secondary? All in the fridge or some at room temp?

Can anyone give me some pointers on timing and temperature? I don't think I would enjoy a malt daiquiri all that much.

Jim McCrae -> jimmc@unet.PacBell.COM

End of HOMEBREW Digest

Date: Mon, 6 Feb 89 21:26:29 EST
From: Dr. T. Andrews <tanner@ki4pv>

Subject: Follow-up on Earlier Note Re: ginger beer

My most recent batch of ginger beer was made with re-cultured yeast from Dogbolter beer kit (rather than bread yeast). There is a definite improvement noted.

How I re-cultured the yeast, in case you care. (Care: it's cheaper than buying new yeast. \$0 vs \$something.) After I siphoned the beer out of the secondary fermentation vessel, there was some small amount of beer which didn't go up the siphon, along with rather a lot of ugly and bitter grey sludge.

I added a modicum of water to assist, swirled the mess around to get most of the ugly grey sludge in suspension, and poured it into a glass juice bottle (clean! Make sure it's clean!). The same was put in the back of the food fridge, and I take samples of the yeast as needed by sticking a (clean! Make sure it's clean!) knife in and scooping some of the sludge from the bottom.

It has been some weeks since I stashed this yeast in the back of the food fridge (under the weak beer mixture). There has clearly been no deterioration in the material, possibly in part because I keep the food fridge quite cold, esp. toward the back. Adding sugar and a couple of hours of time, I had a very vigorous yeast culture for the ginger beer.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

[moderator: if I'm going on too long, trim after the first 2 .PP and I'll try to hide my feelings :-]

Date: Tue, 7 Feb 89 10:52:57 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: misc responses...

In Homebrew #69,

Michael Bergman and Roger Locniskar ask about ginger beer-

I used Telford's Nut Brown Ale, boiled for 30 minutes with four ounces of fresh, grated ginger, and no extra hops. It came out very gingery, a true "Ginger Ale", with a dark caramel color.

Michael also mentioned that some people think mead takes a long time to ferment. It does, compared to beer. But remember the relative quantity of sugar involved. More importantly, mead takes a long time to develop character.

Len Reed mentions a bad experience with dry hopping. Yep, that's why dry hopping is generally counterindicated.

And I included a message regarding Mexican beers.. Toward the end it mentions Tecate, and how they advertise it with lime (lemon?) and salt. Ugh! With a lemon twist is how Corona is advertised here. Corona is an insult to commercial beers, let alone those we produce. Tecate, while still no comparison to our excellent brews, is drinkable. (barely.)

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Wet manure is slippery. - OSHA

Date: Tue, 7 Feb 89 07:22:55 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: What is your extract efficiency?

In the Feb 06 digest,
hpfcla!hpcea!hplabs!rutgers!boulder.colorado.edu!akelei!crispy!dwight (Dwight Melcher)

writes about "What is your extract efficiency?"

"So, the crux of the question is this: most books seem to imply that
"ones extract efficiency should be in the 80-90% range, while my extract
"efficiency is always around 70%.

Part of the problem here is the 100% extract numbers. I've got Noonan, and he suggests one set of numbers; I've just bought Dave Miller's new book, and he's got another (higher) set. I'd like to see some brewing industry book that actually discusses this and gives a baseline.

I don't usually worry about percentage efficiency for this reason. I do look at my extract per pound of grist per gallon of water. As my technique has become more refined, the numbers keep creeping up. For recipe formation, I used to just lump everything but any black grains together and figure 1.030 per pound per gallon. I watch all of the grain recipes that go by in zymurgy, and it is rare to see anyone getting above about 27. There are occasional recipes that claim above 1.038 when you work it out, but I figure that they have a typo somewhere. Lately I've been getting 1.032 out of beers with no black grains.

"Here are some general areas that probably affect ones extract efficiency
"and my humble observations about my techniques:

"

" * Grain Grinding - I use a Corona mill. Perhaps I'm not grinding the
" grains finely enough? From what I've seen of other grists, my grind
" appears OK.

A balance you must achieve is grinding as finely as you can and still being able to sparge in a reasonable amount of time. Our shop bought a small professional grain grinder last year and I think it does a wonderful job. Before that, a club project built one out of a motor, two rollers from a store's checkout-counter conveyor belt that had been junked, and some sheet metal for a hopper; it also worked well after two passes.

" * Mashing: I always get a negative iodine test within 15-30 minutes of
" reaching saccharification temperatures, so I'm confident conversion
" is complete before I sparge.

Don't you find it interesting that most books (Dave Line, Greg Noonan, and now Dave Miller) mention to check for conversion after an hour? I, too, get quick conversions. Sometimes I have gotten a negative response within 10 minutes of achieving saccharification temperatures.

" * Sparging: I suspect this may have the greatest influence on the final
" extract efficiency. My sparging technique follows Noonan's
" book reasonably closely, and my lauter-tun is a "zapap" style

" (that is, two 5 gallon buckets, one inside the other).

" Any hints or tips in this area would be appreciated.

I have built one of the "hacksawed copper tubing manifold inside a picnic cooler" types of lauter tuns. I recycle about 2 gallons of wort before it runs

clear. At first I ended sparging when the outflow ceased to have any sweet flavor left. Then I got Noonan's book and he recommends stopping when the wort reaches 1.008 SG (after adjusting for 60F). This turned out to be further

than I had been sparging. Another book (lost to my mind at the moment) suggested stopping before the pH went above 6.0; this turns out to be beyond SG 1.008. So now I don't worry and collect enough for the boil and topping up during the boil. This may be different for you depending on your water. You ARE treating your sparge water, aren't you?

"So, if everybody else is getting extract efficiencies in the 70% range,

"I'll just relax and assume these other sources are a little off.

"Otherwise, I'd be interested in hearing your techniques that lead to
"a higher extract efficiency.

Using the numbers from Noonan's Table 20 as 100% efficiency values, I'm getting

pretty close to 100% (I get a 1.032 from a 90% 2 row and English Pale mash).

But I've seen other values quote 1.036-38 as 100%, and so I figure I'm getting in the mid-80% area. But once again, contradictory numbers make me wary, and I'd really like to find a brewing industry source for these.

Good luck, and may your mashes clear quickly,

--Darryl Richman

Date: Tue, 7 Feb 89 07:34:00 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Lager fermentation

in the Feb 06 digest, unet!mccrae!jimmc@Sun.COM (Jim McCrae) writes:
"At the moment I have what promises to be an excellent Pilsener
"in the 2nd day of primary fermentation. Yesterday I started the
"yeast at about 70F. It took off in a few hours. I pitched it when
"the wort had dropped to below 60F and left it at room temperature
"overnight. It got VERY cold last night; the dog water dish outside
"the door had a healthy 1/4" of ice on it this morning, and that
"was about 5 feet away from the fermenter. I would guess the wort
"dropped to the 40F's; there was some residual heat in the basement
"where it was kept. This morning I put the primary in the basement
"fridge, set to ~45F. So far I have seen no activity in the primary,
"but I'm assuming it's too early given the cold temps I've kept it at.
"

"Is the primary supposed to be kept at lagering temperatures right
"from the start like I've done? Or does the yeast need a few days
"at room temp to get started in the wort? Note that the starter batch,
"about a cup, was doing great when I put it in the wort. How long should
"the brew sit in secondary? All in the fridge or some at room temp?
"

"Can anyone give me some pointers on timing and temperature? I don't
"think I would enjoy a malt daiquiri all that much.

It depends on the yeast you are using. The lager yeast strain I use likes warmer temperatures for the primary. It is useful to start off warmer (50-60F) and cool it down a bit after the yeast has a visible hold on the wort. As it is, your suffering a long lag time. Another way to do this is to pitch more yeast. There are yeasts that, for various reasons, demand to be cooled and warmed at specific points. If you cool the yeast too quickly, it will tend to drop out of suspension before diacetyl (a buttery off flavor which is produced during the respiration phase) can be reduced. Also, a cold ferment has less activity and less sulfur flavors are blown off. I normally primary in the low 50s and then reduce the temperature over a week in the secondary. After terminal gravity is reached, I continue the secondary at 32f (or whatever my fridge will hold) for a couple more weeks to get the clearest, brightest beer possible.

--Darryl Richman

Date: Tue, 7 Feb 89 11:33:31 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Re: Dry Hopping and Infection

While I agree that Dry Hopping is attractive, I have avoided it since the time I ruined a batch of beer. I dry hopped the primary with Cascade pellets. Within a couple of days I had a raging infection (again, I don't know what kind. I'm an engineer, not a microbio<mumble>) I'm convinced that unwanted microbeasties in the hops caused the problem.

So, what's the solution? We want to be able to sterilize the hops before we let them anywhere near our precious wort. Sounds easy, huh? Ok, how do we go about doing that without boiling or ruining them?

I had an idea. It's just an idea, and I'm not even sure if it will work. Perhaps somebody out there can answer this. Will nuking the hops in a microwave oven kill bacteria? Not heating them up a great deal, mind you, just nuking them on low power for a while. Will the microwave radiation dispatch the bacteria without cooking off the aromatics?

What about other non-heat, non-chemical forms of sterilization? Strong UV exposure? I know that certain bottled water companies use UV to sterilize water. Will that work for hops?

Date: Tue, 7 Feb 89 15:19:43 est
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Homebrew Digest archives

I've made all issues of the HomeBrew Digest available for anonymous ftp from mthvax.miami.edu, in ~ftp/pub/homebrew. If there's any demand I'll try to make them available for anonymous uucp as well.

aem

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Despite the enormous civil rights gains of the past three decades, even the rawest forms of racism persist. - Jesse Jackson

Date: Tue, 7 Feb 89 19:07:57 PST
From: ephram@violet.Berkeley.EDU
Subject: Un-Carbonated beer!

Hi there fellow homebrewers. I recently (Nov.) made a Kit. It was my 1st one and called for alot of sugar and tap water. I was tired the night we made the brew and my girlfreind took command (ie. sanitation, we don't need no esteenkeen sanitation). I decided that I did not want to argue and let her follow the recipie on the can. At least I convinced her to put the thing in a carbouy, She wanted to put it in an open bucket with a damp rag on it! "But, The directions do not mention anything about an airlock".

I decided that if it went bad I did not care so bubbling away it went. Exactly 5 days later, the instructions said, bottle the beer. She did not win that one either though she put up a good fight.

Fermentation done with we bottled the beer and set it aside to carb up. It never did. I later found out that the cork caps that I used for the 1st time should not get boiled, they should be chlorined for sterilization.

Well here I am with 2 cases of flat beer that incedentaly did not get infected.

How can I carbonate it? I have tried adding sugar to a bottle (1/2 tsp. corn sugar to a bottle and recap with a plastic lined cap) and no luck. Should I add more sugar? is the yeast incative after all this time? should I re-inocultae (pour all the bottles into a bucket add sugar and yeast and re-bottle)? any suggestions? use a soda siphon?

Thanx for the suggestions

We must prevent those commies from compromising the integrity of our precious bodily fluids. -Gen. Jack D. Ripper
Ephram Cohen ephram@violet.berkeley.edu
466 44th St. #1 3210 Tolman Hall
Oakland, CA 94609 Berkeley, CA 94720

End of HOMEBREW Digest

Date: Wed, 8 Feb 89 13:36:56 EST

From: lbr@gatech.edu

Subject: Wort Aerating

jhersh@rdrc.rip.edu writes:

> I don't think that commercial
> brewers aerate their wort to the extent that homebrewers do or rely upon
> the wort to serve as a media for yeast reproduction to the extent that
> homebrewers do.

Second part is certainly true. Homebrewers too often pitch a packet of dry yeast (yuck!) and wait for it to build up in the wort. Pros pitch thick slurry or actively fermenting starter. The pros may aerate less, but I think they do aerate some (with sterile filtered air, of course).

> Anaerobic fermentation is a different process and will also result in yeast
> reproduction but to a lesser degree. I believe that the different
fermentation
> pathway yields fewer of the nasty alcohol by products that aerobic
> fermentation generates.

> Much of this information has been garnered from collections of papers by
> European breweries such as BASS and Carlsberg which are present here in
> our library....

Have you read Noonan's book "Brewing Lager Beer"? It is by far the most technical homebrew book I've seen, though of course it doesn't compare with professional brewing literature. He indicates that some of the products you mention, such as fusel alcohol, come from *inadequate* aeration for the wort, and that aerobic fermentation must occur before the anaerobic fermentation starts. Anaerobic fermentation then takes place at a lower temperature after some of the yeast nutrients have been depleted. He recommends high pitching rates, well in excess of what most beginning homebrewers use, so I don't think that having enough yeast obviates the need for oxygen.

I don't think you're right that adding a lot of yeast to oxygen-poor wort is a good way to start fermentation, but I'm no expert. Please send me some paper references if you get the chance. I get down to Georgia Tech's library sometimes and they should carry major technical journals.

Many homebrewers introduce too much oxygen after primary fermentation, especially during racking and bottling. This is bad. But everything I've ever read says that the yeast need oxygen when the fermentation starts.

Postscript: Georgia Tech rejected e-mail I tried to send to rdrc.rip.edu

Len Reed
gatech!holos0!lbr

Date: Wed, 8 Feb 89 12:54:42 -0600

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: dryhopping

Hello--

Regarding sanitization of hops for dry-hopping, two possible methods come to my mind: 1) a germicidal lamp 2) steam.

Are these viable methods? I haven't used either so I can't vouch for them.

Al.

Date: Wed, 8 Feb 89 13:16:11 -0600

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: Citrus fruits in beer.

Hello again--

Here's a little bit of history regarding citrus fruits in beer:

1) Lemon slices in weizen (or weiss - wheat or "white" beer) originated during the BR era (before refrigerators). Weizen used to spoil more easily (maybe due to lower hopping rates) and sour. Weizen drinkers used to put lemon in their beer to make it drinkable. Since the invention of the refrigerator, the tradition continues in some circles, but TRUE weizen drinkers skip the lemon (this theory was reinforced on my trip through Bavaria last year around Faching (the German equivalent of Mardi Gras)).

2) Lime slices in Mexican beer originated when they began using cans for distributing beer. The back room of a bar in rural Mexico can provide plenty of dust and dirt to settle on the top of the can. Bottles are fine - take off the cap and pour, but what's a patron to do with the top of a can? Hmmm, let's see... what can I use to clean off the top of this can? How about one of these lime wedges set on the bar for the tequilla? Yes -- this is how the limes got near the beer, but the locals always threw the dirt-encrusted lime away. It took a half-blitzed Madison Avenue-type to misunderstand the lime into the beer.

Personally, I have tried only Corona, Carta Blanca, and Tecate, and I find all of them poor excuses for beer. As we all know, 98% of your beer is water, so, garbage-in-garbage-out.

Al.

Date: Wed, 8 Feb 89 13:18:54 -0600

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: gravity and temparature

Could someone please post a formula or table for
converting specific gravity measurements at different
temperatures to specific gravity at 60 F?

Thanks.

Al.

End of HOMEBREW Digest

Date: Thu, 9 Feb 89 04:12:55 -0800

From: sco!arthure@ucsc.UCSC.EDU

Subject: mexican beers

> Personally, I have tried only Corona, Carta Blanca, and Tecate, and
> I find all of them poor excuses for beer. As we all know, 98% of
> your beer is water, so, garbage-in-garbage-out.

I'm not sure the water is the problem here ... I think you'd
find Dos Equis, Bohemia, or Negra Modelo more acceptable.
These still might not be to your tastes, but I suspect that
judging Mexican beer by Tecate is rather like judging U.S.
beer by Oly.

-arthur

Date: 9 Feb 89 08:21:00 EST

From: "V70NPT::LENO" <lenu%v70npt.decnnet@nusc.ARPA>

Subject: Re: mthvax.miami.edu

In digest #69 a.e.mossberg mentioned that the digests have been archived at mthvax.miami.edu.

Our host table doesn't have an entry for it. Could he please post the Internet node numbers for this machine. Hopefully I'm the only one with this problem.

Thanx,
Scott J Leno

Date: Thu, 9 Feb 89 13:48:56 EST

From: lbr@gatech.edu

Subject: Very High Terminal Gravity

Well, I really messed up mashing. 2.5 weeks ago I made a dark lager. I wanted a sweet beer to match the dark grains and high hop rate; well, I got it in spades. Aiming for a starch rest of 155 degF, I overshot to almost 160.

My beer is clearing (no finings), is aging, and smells and tastes (for flat new beer) wonderful. There is no evidence of fermentation. Another carboy sitting next to it (containing Pilsner made Sunday) is fermenting nicely, and the room is holding at 45-50 degF, so there's no reason to think that I shocked the yeast (Wyeast Danish lager) by temperature.

The original gravity was 1.050. It is now 1.022! Yes, twenty-two.

I see the following options:

1. Throw it out and have a good cry. This seems stupid in light of the low cost in materials and labor to do #2:
2. Prime it, bottle it, and hope for the best. If nothing else I may learn something.
3. Add corn sugar and/or water to lower the gravity. I guess this will screw up the balance, though.
4. Brew a complementary batch, with a very low final gravity, and blend them. This may just be throwing a good brew session after a bad one, though.
5. ????

I'm leaning to #2. I'll let it sit for a few weeks to make a final determination that it's not fermenting. I also have some of the original bitter wort that I canned; I think I'll put some in a jug with some yeast and see what *it* ferments out to. This should prove that the wort was the problem.

Anybody have any ideas?

- Len Reed

Date: Thu, 9 Feb 89 13:49:12 EST
From: lbr@gatech.edu
Subject: re: What is your extract efficiency?

In the Feb 06 digest,
hpfcla!hpcea!hplabs!rutgers!boulder.colorado.edu!akelei!crispy!dwight (Dwight Melcher)
writes about "What is your extract efficiency?"
>"So, the crux of the question is this: most books seem to imply that
>"ones extract efficiency should be in the 80-90% range, while my extract
>"efficiency is always around 70%.

In the Feb 07 digest, Darryl Richman <darryl@ism780c.isc.com> replies

>Part of the problem here is the 100% extract numbers. I've got Noonan, and
>he suggests one set of numbers; I've just bought Dave Miller's new book,
>and he's got another (higher) set. I'd like to see some brewing industry
>book that actually discusses this and gives a baseline.

I've got Noonan, Miller's first book, and Line's Big Book. Is there any
reason for me to buy Miller's new book? I'd have to mail order it; I
can't leaf through it in the store to see if I like it.)-:

> I don't usually worry about percentage efficiency for this reason. I do
look
> at my extract per pound of grist per gallon of water. As my technique has
> become more refined, the numbers keep creeping up. For recipe formation,
> I used to just lump everything but any black grains together and figure
> 1.030 per pound per gallon.... Lately I've been getting 1.032 out of beers
> with no dark grain.

I get 1.030. After reading the initial posting I got out Noonan's book
and figured that this was .65 pounds per pound of malt: 65%. I hadn't
used Noonan's method because I was happy using Alan Tobey's method
(see Fall '81 zymurgy) that figures SG per pound per gallon. He says
28-32, which I get. I also didn't use Noonan's method because he
prefers professional brewing measures like Balling and pounds of
extract per gallon. But mostly (pet peeve) his formulas are written
like IRS forms. What brain dead editor thinks that persons who buy
a book this technical can't deal with simple formulas expressed in
algebraic terms? He gives a formula for computing the volume of a
cylinder that's 8 or so lines long! ("Multiply line 3 by 3.14" etc.)

> "Here are some general areas that probably affect ones extract efficiency
> "and my humble observations about my techniques:
> "
> " * Grain Grinding - I use a Corona mill. Perhaps I'm not grinding the
> " grains finely enough? From what I've seen of other grists, my grind
> " appears OK.

> A balance you must achieve is grinding as finely as you can and still being
> able to sparge in a reasonable amount of time. Our shop bought a small
> professional grain grinder last year and I think it does a wonderful job.

> Before that, a club project built one out of a motor, two rollers from a
> store's checkout-counter conveyor belt that had been junked, and some sheet
> metal for a hopper; it also worked well after two passes.

I use a grain mill. All the books say this is a compromise.

> " * Mashing: I always get a negative iodine test within 15-30 minutes of
> " reaching saccharification temperatures, so I'm confident conversion
> " is complete before I sparge.

> Don't you find it interesting that most books (Dave Line, Greg Noonan, and
now
> Dave Miller) mention to check for conversion after an hour? I, too, get
quick
> conversions. Sometimes I have gotten a negative response within 10 minutes
> of achieving saccharification temperatures.

Me too. Though of course I leave it longer to get that maltose I need.
Miller's first book said don't use this test since husks can react and give
a false positive reading. I do the test (it's trivial to do) but I
consider it worthless. :-)

> " * Sparging: I suspect this may have the greatest influence on the final
> " extract efficiency. My sparging technique follows Noonan's
> " book reasonably closely, and my lauter-tun is a "zapap" style
> " (that is, two 5 gallon buckets, one inside the other).

> I have built one of the "hacksawed copper tubing manifold inside a picnic
> cooler" types of lauter tuns. I recycle about 2 gallons of wort before it
runs
> clear. At first I ended sparging when the outflow ceased to have any sweet
> flavor left. Then I got Noonan's book and he recommends stopping when the
> wort reaches 1.008 SG (after adjusting for 60F). This turned out to be
further
> than I had been sparging. Another book (lost to my mind at the moment)
> suggested stopping before the pH went above 6.0; this turns out to be
beyond
> SG 1.008. So now I don't worry and collect enough for the boil and topping
up
> during the boil. This may be different for you depending on your water.
> You ARE treating your sparge water, aren't you?

Exactly what I do. I often stop sparging sooner than I "should." So
what--my time is far more important than achieving a slightly more
efficient extract. Noonan implies that the cooler method that serves
you and me well is not as good as one where the filter bed is deep. But
it really is nice. My first method was Miller's first book grain bag
method. A real pain by comparison.

> "So, if everybody else is getting extract efficiencies in the 70% range,
> "I'll just relax and assume these other sources are a little off.
> "Otherwise, I'd be interested in hearing your techniques that lead to
> "a higher extract efficiency.

> Using the numbers from Noonan's Table 20 as 100% efficiency values, I'm
getting
> pretty close to 100% (I get a 1.032 from a 90% 2 row and English Pale mash).

> But I've seen other values quote 1.036-38 as 100%, and so I figure I'm
getting
> in the mid-80% area. But once again, contradictory numbers make me wary,
> and I'd really like to find a brewing industry source for these.

Did I compute this wrong? I computed 1.030 as .65 lb extract / 1 lb malt,
which
is far lower than the .80 Noonan says I should get. My reading of his
book is that you're getting in the high 60s, nowhere near 80.

Noonan's book reads like it came from industry sources. Their extracts have
got to be better than ours: better equipment and procedures, and more
incentive, too. I don't really care if I throw a little sugar out with
the spent grain.

- Len Reed

Date: Thu, 9 Feb 89 15:31:30 EST

From: rogerl@Think.COM

Subject: Champagne Yeast and More ??? on dry hopping

First , an apology to Dr. Andrews. I didn't make sure my brain was engaged prior to releasing my hands to reply about the yeast issue. Oh well. But while on the subject, I mentioned I bottled a kit of root beer about 4 weeks back. Well to see if I had any 12oz. time bombs lurking in my cellar, I opened one to see where the carbonation had gotten to. Well it hasn't gotten far at all in this time. There was perceivable carbonation just starting, but *just* preceivable. Therefore I would hazard a guess that the champagne yeast is not as vigorous as _beer_ yeast.(there I got it right this time) So I think using champagne yeast for these applications appears to be a better bet.

Now for ideas and questions about dry hooping. What about using hops pellets? I would think that the leaves would harbor a plethora of badnicks. Would the use of the pellets be any better? Could you microwave the pellets to gain safety? Since the pellets are just a concentrated version of the leaf stuff would there be a gain or loss with this method? I'm really interested in making a dry hopped brew, but with all of this concern of infection I would hate to get burned like so many other people have.

Roger Locniskar

Date: Thu, 9 Feb 89 17:16:20 EST

From: jhersh@rdrc.rpi.edu (Jay Hersh)

Subject: Champagne Yeast and More ??? on dry hopping

I think Mr. Mossberg has misinterpreted my response on this. By commercial brewers I meant any brewery which bottles and sells their product. Yes many commercial breweries ferment out, then filter, then inject CO2 into the beer at bottling time. This is how the really big boys do it.

It is as I stated completely possible to ferment the beer, transfer it to a conditioning tank where it is allowed to carbonate naturally, and clarify. Then one of two things can be done. The beer can be bottled straight off, or it can be filtered on its way into the bottle. It also occurs that some brewers filter on the way from the fermentation tank to the conditioning tank. The reason to filter after conditioning is that at the end of conditioning the temperature of the beer is typically lowered. This allows the CO2 formed to dissolve into the beer better and also causes protein and tannin to precipitate. If the beer is not chilled the protein and tannin will remain in suspension. By chilling the beer the precipitate (known to homebrewers as chill haze) is forced to form. It may settle out, but more typically it must be filtered as a precipitate.

-jay h

Date: THU 09 FEB 1989 18:01:00 EST
From: PLMD000 <PLMD%PACE.BITNET@CUNYVM.CUNY.EDU>

Subject:

i would like to scribe to you magazine .

i am very interested in drinking and making beer and was suprised to see that there was a articleon your magazine in the cms system.
my code is sprg9042@pace

thanks for your time

i am a new cms user and i hope i am subscribing right

Date: Thu, 9 Feb 89 22:40:12 EST
From: palladin@moore.seas.upenn.edu (Joseph Palladino)
Subject: assorted

On Wed. Al Korzonas asked for a table relating specific gravity at various temps. to that at 60 F. Is this what your after?

Temperature (F)	Fudge Factor
50	subtract 0.5
60	0.
70	add 1
77	add 2
84	add 3
95	add 5
105	add 7

These factors are thousandths of a unit, e.g. for a measurement of 1.042 at 70 degrees the true reading is 1.043

Malt Extract Recipes:

A month or so ago I asked for advice and recipes for Pale Ales. I received exactly NO responses. Perhaps I was too restrictive. How about any decent recipes for ANY beers resembling:

ALES
LAGERS esp. Pilsner Urquell contestors

My experience with homebrewing to date has been great success with a John Bull Bitter Ale kit and drinkable but not worth the effort brews by mixing specialty grains like a pound or so of crystal malt with unhopped malt extracts and adding leaf hops. I tried a recipe straight out of Papazian's book and didn't experiment, Palalia Pale Ale. It's pretty good but overhopped. Perhaps I will be assailed with responses stating that I can only expect great beers by mashing. I hope not.

So, how about it?

CAN ANYONE OUT THERE MAKE A DECENT EXTRACT BEER????????????????????

Thank you in advance.

JP

End of HOMEBREW Digest

Date: 10 Feb 89 01:33:54 MST (Fri)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: What's wrong with plastic?

I'm not quite convinced that bottling homebrew in plastic is a Bad Thing. I admit that my first reaction was the same as many other folks, namely that plastic (clearly one of the True Devils of modern society) was likely to cause problems in the beer. But why should that be? It shouldn't really be that hard to find a food-grade plastic that doesn't interact with the stuff in beer. At the least, it shouldn't be hard to test whether a given plastic causes some bad interactions. I've seen a couple of decent British beers (Watney's was one) packaged in plastic bottles, and I suspect they care a bit about their beer. If I had to make a random guess, I'd guess they're PET. You ought to be able to re-use these bottles at least a few times, and they have some obvious advantages:

- greater pressure tolerance
- more graceful failure under pressure (i.e., messy but not hazardous)
- large
- lightweight

I think I'd limit the number of re-uses of the bottle, because it's going to pick up scratches and it's not going to be trivial to clean.

Dick Dunn [ncar;ico;stcvax]!raven!rcd (303)494-0965

Date: 10 Feb 89 01:43:05 MST (Fri)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: dry-hopping and infecting beer

I've done near-dry-hopping a handful of times with good results. I don't think there are any inherent problems with it.

As for the bacteria &c which might live on the hops: They may exist, but it seems reasonable to guess that the critters that find hops hospitable are unlikely to be the same as those that find wort tasty.

If you're trying to think of ways to sterilize the hops before you use them, consider that you don't want to use a lot of heat, because heat will destroy or dissipate the same aromatics you're trying to retain by dry-hopping!

My near-dry-hopping procedure is to put the hops in the primary fermenter and transfer the wort onto them after I've boiled it and I'm ready to cool it. This seems to retain good hop character without problems. However, note that I use a wide-top primary; if you hop with whole-leaf hops and use a carboy for a primary, you run the risk of clogging the blowoff with hops.

As for whole-leaf vs pellets, there really isn't any reason to prefer one to the other for reasons of cleanliness or risk of infection. Pellets are made by squishing leaf hops; there's no cleaning or sterilizing along the way.

Date: Fri, 10 Feb 89 09:34:45 CST
From: pmk@bedlam.cray.com (Peter Klausler)
Subject: Re: Very High Terminal Gravity

Len Reed's description sounds exactly like my first mashed beer (made 3 weeks ago with my wonderful new Corona mill). Mash temp too high, final gravity around 1.020.

I bottled after 1 week quiet fermentation, and began aging at 50 degrees after 1 week of conditioning at room temperature. After 1 week of aging now, it's pretty flat -- but it has a great bouquet and a pleasant malty flavor. I like it.

Date: Fri, 10 Feb 89 9:17:42 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: mthvax.miami.edu

|From: "V70NPT::LENO" <lenu%v70npt.decnnet@nusc.ARPA>
|Subject: Re: mthvax.miami.edu

| In digest #69 a.e.mossberg mentioned that the digests have
| been archived at mthvax.miami.edu.

| Our host table doesn't have an entry for it. Could he please
| post the Internet node numbers for this machine. Hopefully
| I'm the only one with this problem.

Gee, your system administrator must be rather lax. We've been listed for
at least a year! :-)

Our internet address is: 129.171.32.5

We will soon be back on SPAN... If anyone needs that address, please
query via email.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Average fine in Barvaria, West Germany for calling a traffic officer a
damischer
Bulle: \$1,710. For calling a traffic officer a Stinkstiefel: \$51
- Harper's Index 9/88

Date: Fri, 10 Feb 89 11:08:06 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Champagne Yeast and More ??? on dry hopping

>>First , an apology to Dr. Andrews. I didn't make sure my brain was
>>engaged prior to releasing my hands to reply about the yeast issue.
>>Oh well. But while on the subject, I mentioned I bottled a kit of
>>root beer about 4 weeks back. Well to see if I had any 12oz. time
>>bombs lurking in my cellar, I opened one to see where the carbonation
>>had gotten to. Well it hasn't gotten far at all in this time. There
>>was perceivable carbonation just starting, but *just* preceivable.
>>Therefore I would hazard a guess that the champagne yeast is not as
>>vigorous as _beer_ yeast.(there I got it right this time) So I think
>>using champagne yeast for these applications appears to be a better
>>bet.

If the cellar is cool, the "problem" might be that champagne yeast
likes it warmer than beer yeast.

--mike

Date: Fri, 10 Feb 89 10:20:39 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Wyeast #2042 (Danish lager)

Len Reed writes about a high terminal gravity with his beer made with Wyeast Danish lager yeast. I have had a similar experience. With a steam beer recipe that I've made about 6 times with very little variation, switching from #2035 (don't remember it's name) to #2042 with no other changes gave me a terminal gravity of 1.018 instead of 1.013. I think of this batch as "Danish Steam Syrup". The data I have from Wyeast claims attenuation of 4-5% less with 2042 as compared to 2035 but I didn't realize the implication of this at the time. Since then my supplier has confirmed that 2042 just doesn't munch as much of the sugars.

So it is possible the 160 degree mash is another red herring, although I realize that all the popular literature says 160 should give a large fraction of dextrins. Perhaps an experiment with a starter and some dry malt extract with known characteristics might clear things up.

Speaking of Wyeast, I just pitched some #1098 ("Whitbread", a newly released strain) into a starter. I sure hope it is better than #1028. That stuff got pulled by Wyeast and I had the misfortune to discover why - it didn't flocculate properly! Another bit of disillusionment, this Wyeast. But #2007 is great stuff! Old reliable!

--Pete

Date: Fri, 10 Feb 89 09:22:30 PST

From: dsbaer@Sun.COM (David Baer)

Subject: Pale Ale recipe

Joseph Palladino states in his Feb 9th article:

>>A month or so ago I asked for advice and recipes for Pale Ales.

>>I received exactly NO responses.

here you go joe:

This is a Pale Ale recipe I used for my class. I used M&F PALE Extract and the grains are more for demonstration than flavor. I suggest doubling the quantities of grain to get more from the grains. Also you should be able to cut the whole recipe in half for a 5 gallon batch.

THE DRIVE PALE ALE
(for 10 gallons of beer!)

6.6lbs	LIGHT, UNHOPPED Malt Extract (two cans)
5.0 lbs	Light Dry Malt Extract
2 cups	Corn Sugar
3/4 cups	Medium Roast Crystal Malt (1 cup= ~1/4 lbs)
1/4 cups	Black Patent Malt (1 cup= ~1/4 lbs)
3.8 oz (105gr)	Cascades pelletized Hops (bittering acid 4.4)
1.5oz (40gr)	Willamette pelletized Hops (aromatic acid ~4.0)
2 oz	Whitebread Dry Ale Yeast (Great Fermentations)
11 gal	Clean clear crisp cool refreshing water(deionized/purified)

Original Gravity: 1.047

Terminal Gravity: 1.010

Rich rusty color with well balanced but noticeable hop flavor

I used the infusion method with the flavor grains: steeped the grains in a mesh bag, until the water reached boiling then removed the grains and started the standard extract brew process. I boiled the wort in an 8 gallon pot and added 4 gallons of cold water. Pitched yeast at 80-85 degrees. Fermented in 20 gallon open container for 4 days. Then put in glass carboys at about 60 degrees F for 24 days. Will bottle on Feb 21.

Note this recipe is used to teach a class the basics of brewing from extract. I like to use different ingredients to show the wide range of choices available.

there you go joe,
Dave Baer

Date: Fri 10 Feb 89 10:38:57-PDT

From: ROTH@SALK-SCI.SDSC.EDU

Subject: re: Dry Hopping

In Digest #69, Len Reed writes:

>I quit dry hopping when I lost a batch of beer to infection.
>Withing 48 hours of adding the hops, the beer had a raging bacterial
>or wild yeast infection....
>I discarded it a couple of days later.

As a novice homebrewer, I immediately asked myself "how did he know that an infection was present?" As curiosity got the better of basic shyness, I decided to (finally) pose that question to you experienced brewers. Specifically, my SO dry-hopped our last batch the night before I began seeing all the bad press here! We just strained it into the secondary fermenter last night and it *tastes* ok. So, how do we know if it's infected?

(Sure hope it's not... we only have 1 secondary w/airlock and only 7-8 magnums of our last batch left... all that lost time :-)

lcr

Date: Fri, 10 Feb 89 14:09:44 EST
From: davidc@northstar11.Dartmouth.EDU (David Carter)
Subject: 2 copies...

You posted a message earlier stating that you were working on fixing the problem of people getting two copies of homebrew digest. Thought you might like to know that I'm still getting two.

I love the forum; it's very informative and entertaining. Thanks.

Dave Carter

Date: Fri, 10 Feb 89 17:35:36 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: bittering hops

A while back I asked if any flavor or aroma was contributed by hops boiled for 90 minutes or more. Here is a summary of what I I've learned.

Byron Burch's "Brewing Quality Beers" (p 28):

Only mentions bitter flavor from boil

Dave Line's "The Big Book of Brewing" (p 70):

90% of aroma lost with boil, no mention of flavor effects

Greg Noonan's "Brewing Lager Beer" (p 60):

[essential] oils dissipated by boiling

Fred Eckhardt's "Treatise on Lager Beers (p 10):

The hop oils, on the other hand are responsible for the flavor, and these are often vaporized with the steam during the boiling of the wort. Fort his reason we use the cheaper or older hops, or even hop extract during the boiling of the wort, and add the loose finishing hops at the very end of the boiling process, for their flavor.

Dr. Terence Foster in "Best of Beer and Brewing" (p 34):

However, they also are quite reactive compounds, and can be oxidized during boiling to less volatile compounds.

This suggest that even bittering hops may contribute to beer hop character.

Len Reed in Digest #64:

Yes, the isomerized alpha acid is the *main* result of a long boil, but the boil hops affect flavor as well. . . Your conclusions are valid for bitter, dark beers. But I used nothing but Saaz in my Pilsner. Experiments with Eroica (a high alpha acid variety) were unsatisfactory.

So there appear to be subtle flavor effects and perhaps even aroma effects from hops involved in a long boil and this is relevant for delicate beer styles. When making highly hopped or dark styles where a little extra dab of flavor or aroma would be buried under strong hop or grain flavors, hop selection for a long boil is not critical.

--Pete

End of HOMEBREW Digest

Date: Fri, 10 Feb 89 08:07:48 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: What is your extract efficiency?

In the Feb 09 digest, lbr@gatech.edu writes:
Subject: re: What is your extract efficiency?
"In the Feb 07 digest, Darryl Richman <darryl@ism780c.isc.com> replies
>Part of the problem here is the 100% extract numbers. I've got Noonan, and
>he suggests one set of numbers; I've just bought Dave Miller's new book,
>and he's got another (higher) set. I'd like to see some brewing industry
>book that actually discusses this and gives a baseline.
"

"I've got Noonan, Miller's first book, and Line's Big Book. Is there any
reason for me to buy Miller's new book? I'd have to mail order it; I
can't leaf through it in the store to see if I like it.)-:

I have just gotten his new book, "The Complete Handbook of Home
Brewing". I find that the emphasis is right (of 31 chapters, 3 are on
extracts), but the focus is fuzzy. It is a useful book, but even taken
with Noonan, I still don't feel like I've got a complete picture. I'll
write more about it below.

> I don't usually worry about percentage efficiency for this reason. I do
look
> at my extract per pound of grist per gallon of water. As my technique has
> become more refined, the numbers keep creeping up. For recipe formation,
> I used to just lump everything but any black grains together and figure
> 1.030 per pound per gallon.... Lately I've been getting 1.032 out of beers
> with no dark grain.
"

"I get 1.030. After reading the initial posting I got out Noonan's book
and figured that this was .65 pounds per pound of malt: 65%. I hadn't

You are correct, and perhaps I'm the one who didn't understand what was
going on. I was looking at table 20, pp 179-180, which give the
extract efficiency numbers and a specific gravity figure. Under the
table, Noonan says that "the quoted extract potentials ... are maximum
yields possible". So I assumed that these were 100% numbers. But
these must be from his experience or from other homebrewing sources
because I'm getting 1.032+ from a mixed mash of 2 row and crystal
malts, which certainly implies >1.032 per lb. per gal. (Noonan's
number for infusion) for 2 row alone.

In any event, I now see even less use for the extract efficiency number
since I get the same kind of information from sg lb/gal, and it is of
use to me when designing a recipe.

"extract per gallon. But mostly (pet peeve) his formulas are written
like IRS forms. What brain dead editor thinks that persons who buy
a book this technical can't deal with simple formulas expressed in
algebraic terms? He gives a formula for computing the volume of a
cylinder that's 8 or so lines long! ("Multiply line 3 by 3.14" etc.)

Yes, well, Noonan is not a complete handbook, but I do like the sharp focus he has. If you don't like decoction, at least you know what you have to filter out. In Dave Miller's tCHoHB (sure looks a lot like tCJoHB!), he has a number of bugaboos and writes them as if they were law. He still doesn't like iodine, for example, preferring to rely on having carried on the mash long enough. He also still likes the grain bag sparging method, and I don't recall him even mentioning the picnic cooler/copper manifold setup. His water examples are pretty parochial, and the only real life example is his own St. Louis water, which is very strange stuff (pH 9.5!). On the other hand, his recipes look very good, and a lot of the discussion is very detailed and interesting. The book is more frustrating than Noonan because you aren't as certain about his biases.

">Don't you find it interesting that most books (Dave Line, Greg Noonan, and now

">Dave Miller) mention to check for conversion after an hour? I, too, get quick

[I should mention that Dave Miller's new book doesn't recommend a starch check, he just supplies a schedule and you can hope that you'll be done on time.]

">conversions. Sometimes I have gotten a negative response within 10 minutes ">of achieving saccharification temperatures.

"

"Me too. Though of course I leave it longer to get that maltose I need.

"Miller's first book said don't use this test since husks can react and give

"a false positive reading. I do the test (it's trivial to do) but I

"consider it worthless. :-)

Then you and Dave will get along here well. I find that the iodine check is very interesting to watch as conversion nears completion. The time it takes for the iodine to produce a reaction indicates the starch level left and as it asymptotically approaches 0, I get an idea of how much further to go.

[...]

"Did I compute this wrong? I computed 1.030 as .65 lb extract / 1 lb malt, which

"is far lower than the .80 Noonan says I should get. My reading of his

"book is that you're getting in the high 60s, nowhere near 80.

You are looking at Noonan's decoction number, for infusion he quotes 70%. (Are you doing decoction?)

"Noonan's book reads like it came from industry sources. Their extracts have "got to be better than ours: better equipment and procedures, and more "incentive, too. I don't really care if I throw a little sugar out with "the spent grain.

As far as Noonan's complaint that the lauter tun should be deep, my microbiologist friends say that they use very long columns to filter proteins and DNA. But they are also interested in getting the most out of the minute quantities produced. A deep filter bed will eventually pack under its own weight, so a compromise is needed. I would like to get more extract if I could, but based on what recipes I see go by in zymurgy, I'm getting a better return than 7/8s of the brewers out

there. That's what prompted me to look at when I was ending my sparge. I was concerned that perhaps a lot of the sg efficiency I was getting was in fact pulling tanins from the husks. But I don't think so, and my beer doesn't taste so.

Anyway, to get back to the original issue, getting 1.030 sg/lb./gal. seems to be above average in homebrewing circles and is nothing to be worried about.

--Darryl Richman

Date: Sat, 11 Feb 89 07:05:16 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Wyeast #2042 (Danish Lager)

In the Feb 10 digest, Pete Soper <soper@maxzilla.encore.com> writes:
"Speaking of Wyeast, I just pitched some #1098 ("Whitbread", a newly
"released strain) into a starter. I sure hope it is better than #1028.
"That stuff got pulled by Wyeast and I had the misfortune to discover
"why - it didn't flocculate properly! Another bit of disillusionment,
"this Wyeast. But #2007 is great stuff! Old reliable!

In recent months we've been having a "Troubleshooter's Corner" after
the Maltose Falcons meetings and they've been a tremendous success.
I participated in the last one, and a very curious thing happened:
we had along the way three Brittish Ales with an exceptionaly fruity
character. They were all made with Wyeast 1098, and two of them
were fermented rather cold (I believe they were between 60-65). I'm
very interested to hear about the results obtained from the different
yeast strains, as you probably are. I'd be very interested if you could
confirm or deny our experiences when your beer is ready. Which one
is 2007 (the American Ale?? == Sierra Nevada)? And how did your supplier
find out that the Danish yeast was less attenuating? I want this kind
of info, and I'll pester the fellow who runs the shop to find out.
advTHANKSance,

--Darryl Richman
(The Falcon's Nest homebrewing BBS sysop 818 349 5891)

Date: Sat, 11 Feb 89 16:04:54 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: bittering hops

In Homebrew #73, Pete Soper sez:

|A while back I asked if any flavor or aroma was contributed by hops
|boiled for 90 minutes or more. Here is a summary of what I I've learned.
|...]
|Dave Line's "The Big Book of Brewing" (p 70):
| 90% of aroma lost with boil, no mention of flavor effects

I don't have the book here to give any exact quotes, but my recollection was that he considered a long boil of hops more important than any benefits from dry-hopping or putting in hops during the last few minutes of the boil.

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
The proletarian is, therefore, in law and in fact, the slave of the
bourgeoisie, which can decree his life or death. - Friedrich Engels

Date: Sat, 11 Feb 89 16:34:50 est
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Dr. T. Andrews

...is mentioned on page 92 of the Feb 6 issue of Digital News talking
about Dec Rainbows.

aem

Date: Sat, 11 Feb 1989 19:20:20 EST
From: Reed Wade <wade@utkcs2.cs.utk.edu>
Subject: jammin and right on

Howdy-

Just to let you know. My last digest was received
w/out it's twin.

Thanks,
Reed "Bud & Twinkies" Wade wade@utkcs2.cs.utk.edu

Date: Sat, 11 Feb 1989 20:00:58 EST
From: Reed Wade <wade@utkcs2.cs.utk.edu>
Subject: Several ???'s

Hi-

Several ???'s

1st. Why do instructions keep telling me not to stir my yeast? I do it anyway. I can't remember what Papazian says on the subject, but all the Brit. books say not to. BTW- I normally start it going in the sticky can that the extract came in w/a bit of water.

2nd. regarding root beer- I just picked up a little bottle of Zatarain's (New Orleans) root beer extract and tried it out. I used a generic ale yeast I had laying around and I'm wondering why after brewing this stuff there appears to be no appreciable alcohol content. I didn't take notes as I went but I know I added plenty of sugar. Do yeasties need malt to make alcohol? I'm not complaining, it's nice and fizzy, just curious. Also- on arriving home I was disappointed to see that all the ingredients listed on the bottle were artificial. (What do you want for \$0.99?) Anybody got a good sassafras source in E. Tennessee?

3rd. regarding plastic bottles- I know of one brewery in Ontario that sells all their stuff in 1 liter green bottles but they also include a drink by: date on the label and tell you to consume the contents within two days of opening (not a problem, Connors makes great beer). Several Toronto homebrew shops sell these bottles as well as the caps. I was told by one employee that the bottles could be reused, just buy new caps.

Reed "Bud & Twinkies" Wade wade@utkcs2.cs.utk.edu

PS- just realized that I sent my previous note re: the fact that I am now getting one copy (instead of two) to the not-preferred address. Sorry.

End of HOMEBREW Digest

Date: 10 Feb 89 16:45:41 PST (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Pales, etc

In homebrew digest #72, Joseph Palladino asks:

>CAN ANYONE OUT THERE MAKE A DECENT EXTRACT BEER??????????????????

Yes. In previous digests or in rec.food.drink, I provided my secret for brewing a high quality extract ale, using 7 #'s of Steinbart's amber ale extract (or equivalent). Two oz of one of the stronger hops like Cascade work well, and a half-oz of Kent Goldings for finishing leaves a good aroma. NB: this brew results in a chill haze, which I don't pay any attention to, since I don't care (I don't wash my windshield very often either.) about it. I am so impressed with this ale that I can't seem to make enough of it. Mail me for details.

I echo Joseph's other comments about requesting pale ale recipes. I believe it is possible to make a good pale ale using extracts in place of freshly mashed malted barley. May I suggest adding to 2 gallons water 1# of cracked crystal malt, 1/8# cracked roasted malted barley, heat to boiling and remove the specialty grains when boiling commences. Add the extract (use 6# or more) and boil with two oz strong hops for 30 minutes. Boil finishing hops for last five minutes. This will result in a good pale ale, but not an excellent pale ale. It will lack sweetness and aroma. Can anyone suggest how to make it better?

End of HOMEBREW Digest

Date: 13 Feb 89 08:32:00 EST

From: "HQEIS::KEISTER" <keister%hqeis.decnet@hqafsc-vax.ARPA>

Subject: What is 'rec.food.drink'

Occasionally, I see referrences to recipies, etc. that were posted on 'rec.food.drink'. What is rec.food.drink and is it available to ARPAnet nodes?

- Alan

Date: Mon, 13 Feb 89 09:40:17 -0500
From: jwb@mentor.cc.purdue.edu (J. Wayne Boyer)
Subject: Wanted: malt extract recipies

Hello,

I am looking for some good malt extract recipies. Specifically, recipies for porters, sweet stouts (like Mackeson) and Barley Wines (like Old Nick). I have Papazian's book on home brewing, but the recipies are a bit limited. There are no recipies for barley wine style ales in his book. So, if you have any favorite recipies that you would be willing to share, they would be appreciated.

Thanks,
Wayne Boyer (jwb@mentor.cc.purdue.edu)

Date: 13 Feb 89 08:37:00 PST

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afrrpl-vax.ARPA>

Subject: High terminal SG also

It seems that I am having the same problem with a high terminal gravity that Len Reed mentions in Digest #72.

I started with 6 lbs. dark Australian DME, 1 lb. carmel crystal malt, and 3 oz.

hops. The initial gravity was 1.055. I pitched with Wyeast 1098 (British Ale). It took about a day to get going since I just used the starter in the foil pouch that it came with. After 4 more days, it seemed like the fermentation had stopped. I checked the SG and it was 1.021. The directions I was following said to bottle after fermentation stopped. Other instructions I have seen, say to let the brew rest for 5 days after fermentation stops before bottling. I racked it into a secondary fermentation container and decided to wait another couple of weeks to see what would happen. After 3 weeks the SG is now 1.019 which I think is a little high. I topped it off with about 1/2 gal. of water to make 5 gallons. The SG is now 1.017 and I am waiting another week to bottle. I really like the aroma and flavor the way it is now.

My question is: The recipe calls for 1 cup priming sugar at bottling. Should I add the whole cup with this high gravity or would a half cup be better?

Thanks,

David

Date: Mon, 13 Feb 89 11:42:38 EST

From: lbr@gatech.edu

Subject: Re: Wyeast #2042 (Danish lager)

> Len Reed writes about a high terminal gravity with his beer made
> with Wyeast Danish lager yeast. I have had a similar experience.
> With a steam beer recipe that I've made about 6 times with very
> little variation, switching from #2035 (don't remember it's name)
> to #2042 with no other changes gave me a terminal gravity of 1.018
> instead of 1.013. I think of this batch as "Danish Steam Syrup".
> The data I have from Wyeast claims attenuation of 4-5% less with
> 2042 as compared to 2035 but I didn't realize the implication of
> this at the time. Since then my supplier has confirmed that 2042
> just doesn't munch as much of the sugars.

I think that it also doesn't like really cold temperatures. It seems to quit working when the temperature falls much below 50 degF. I also probably managed to acclimate the yeast to a high temperature in the first week of fermentation. (We had a real warm spell and I don't have a beer fridge.) The temperature in my fermentataion shed went into the mid 50s yesterday and the stuff is fermenting again. Another batch--started two weeks later and thus missing the severe warm spell--fermented fine at lower temperatures, but still couldn't deal well with 45.

BTW, I got a fine Pilsner using #2402. Fermentation and aging took place at about 50. Attenuation was fine. It has a softer flavor the the standard (P.U.), but I'd call this a difference rather than a flaw. It is by far the current house favorite.

> So it is possible the 160 degree mash is another red herring, although I
> realize that all the popular literature says 160 should give a large
> fraction of dextrins. Perhaps an experiment with a starter and some
> dry malt extract with known characteristics might clear things up.

Date: Mon, 13 Feb 89 11:59:01 EST

From: lbr@gatech.edu

Subject: re: What is your extract efficiency?

Darryl Richman <darryl@ism780c.isc.com> wrote:

> Yes, well, Noonan is not a complete handbook, but I do like the sharp
> focus he has....
> [Miller's] book is more frustrating than Noonan because you aren't as
certain
> about his biases.

Well, my complaint about the formulas was a nit-pick. I like Noonan's book a lot. His book would be troublesome for a beginning grain brewer, though, because it lacks the low-level how-to information. That's fine--it's not his focus, and I was happy not to have to wade through that.

I wish Noonan had given me some idea about what compromising certain things would do to the result. My biggest compromise right now is fermentation temperature: I trust to luck. But look at what he suggests: gradually lower the temperature, then raise it briefly to get the yeast to absorb diacitals (sp?), then lower it. The lager at very low temperature. Then slightly higher after bottling.

To do this and overlap batches I'd need a row of refrigerators. How much can I compromise this, and what effect will it have on the beer? It's nice to know what a pro would do, but I'd like to know if corner-cutting is going to have a marked or a minor effect.

Some of his recommendations seem like labor for no benefit. I've never had a defective hot or cold break. I can't imagine withdrawing boiling wort and force cooling it to 50 degF to check for the break. He doesn't say that you might want to do this; he says you should do this. This implies that failure to do this (or, say the iodine test) may ruin the beer. Nonsense.

He also says you should dough in at 60 degF and then boost to 120. I toss the grain into 135 degF water, which gives me 120. His method seems like extra work. (Will it give a higher extract? If that's *all* it will do the hell with it.)

" I (Len Reed == gatech!holos0!lbr) wrote that I do the iodine test, but " consider it near-worthless.

> Then you and [Miller] will get along here well. I find that the iodine check is
> very interesting to watch as conversion nears completion. The time it takes
> for the iodine to produce a reaction indicates the starch level left and
> as it asymptotically approaches 0, I get an idea of how much further to go.

Do you then use the iodine test data to determine how much longer (past 100% conversion) to leave the mash to get the proper dextrin/maltose balance? Or do you merely use the test to estimate how long until

the test will be negative? I get a negative reaction in 1-20 minutes, but leave the mash 30-60 minutes total. Knowing after 5 minutes that the test will be negative after 15 rather than 20 minutes seems of no real value; knowing how long to leave the mash to get the balance by some means other than the traditional one (wait until you measure the final gravity) would be useful.

" [I said I get 65-70% extract.]

> You are looking at Noonan's decoction number, for infusion he quotes
> 70%. (Are you doing decoction?)

Yes. I haven't noted a great deal of difference in extract between infusion mashing British pale malt and decoction mashing N. American malt. The latter makes far more trub. I've not tried decoction vs. infusion for the same malt. Infusion mashing lager malt is a poor idea, isn't it?

> Anyway, to get back to the original issue, getting 1.030 sg/lb./gal.
> seems to be above average in homebrewing circles and is nothing to
> be worried about.

Fine. It's fermentation temperatures that are bugging me now that I'm trying to make lager beer. I've made satisfactory ales in the easily attained range of high 50's to middle 70s. I'll probably spring for a used fridge if I can't be assured that *one* will get me through the summer months when light lagers (a la Carlsberg) are so nice.

Date: Mon, 13 Feb 89 11:35:11 est

From: jhersh@rdrc.rpi.edu

Subject: dry hopping

Some of the people dicussing the subject seem to be missing the point of dry hopping (though others understand). Dry hopping is not done for bittering, but for aromatics. It is the oils, and not the alpha acids one seeks here. I saw a suggested technique in Vol 1-5 of Best of Beer and Brewing for sterilizing the hops prior to dry hopping. The suggestion was to flash pasteurize them by steeping them or bioling them in 180F plus water for just one minute, then adding the hops and sterile water to the fermenter. I haven't tried this yet but it seems reasonable. Doing this should both kill bacteria and not drive off too many aromatics. If somebody tries this before I do (probably a few weeks as all my carboys are currently in use) give a shout back

- jay h

Date: Mon, 13 Feb 89 10:49 PST

From: Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM>

Subject: kegs, canisters, and first time brewing

Well guys, I've finally decided to take the plunge. I'm getting ready to make my first batch of beer. I'm going for a lager (seems like the easiest for a first time brewer). But it seems like such a pain putting the stuff in bottles, so I want to go with a tapping system. Now for the questions...

- 1) I only have the resources to make it in five gallon batches. am I better off doing it in one of those five gallon soda syrup cannisters, or is it okay to brew only five gallons in a 1/4 or 1/2 keg?
- 2) If i do it in a five gallon soda cannister, am I brain damaged thinking that I can easily adapt the setup so I can use either the five gallon cannister or a keg, so I can buy commercial stuff when I don't have the time to make my own?
- 3) If I am brain damaged, is it going to cost me a fortune to buy a setup with two taps so I can keep both on tap?
- 4) Where in the Los Angeles area can I buy the tapping/cooling setup that won't cost me my life savings?
- 5) Is there anything I should know about Los Angeles water, as far as conditioning it so my beer tastes GREAT?

(I hope I'm not boring you)

See ya around...

Mike Farkas

"This is a stick up...Your life, or your beer"

"Can I have a few minutes to think about it?"

Date: Mon, 13 Feb 89 23:00:59 EST
From: Andre Trudel <anatrudel@watdragon.waterloo.edu>
Subject: apple cider disaster

Back in early november i bought 5 gallons of apple juice (no preservatives). I threw in a packet of champagne yeast and let it ferment until xmas (nothing else was added). Before bottling at xmas, i added 1 1/4 cup of sugar. I now have 60 bottles of flat almost tasteless liquid.

Anybody know what i did wrong? Is there anything that can be done with the stuff now?

Andre

End of HOMEBREW Digest

Date: Tue, 14 Feb 89 11:52:22 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: apple cider disaster

I would say that you fermented out all the sugar (of which there wasn't very much to begin with) producing not too much alcohol, and added sugar after the yeast had died...or perhaps there is a significant amount of alcohol and you just don't like the taste of apple wine (I don't). A good recipe I've tried the results of called for a pound of honey per gallon of cider, *then* add the yeast...don't let it go nearly as long as you did. This recipe was posted on this board a few weeks ago.

To "save" your brew, I think you should experiment with a bottle, see how much sugar/honey you have to add to make it have flavor, then pour it all back into a carboy, add a little more than that much sugar, and ferment again. This is assuming that there's very little alcohol in it at present. If there's a fair bit, you may just want to add sugar/honey. Then again, you may *not* find a "right amount" and have to throw the stuff away. Oh yeah--try some on your friends--someone you know may have different tastes than you. I threw away half a batch of mead that had gone sour only to find that a friend liked it--quite a surprise to me!

--mike

Date: Tue, 14 Feb 89 11:52:40 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: apple cider disaster

I would say that you fermented out all the sugar (of which there wasn't very much to begin with) producing not too much alcohol, and added sugar after the yeast had died...or perhaps there is a significant amount of alcohol and you just don't like the taste of apple wine (I don't). A good recipe I've tried the results of called for a pound of honey per gallon of cider, *then* add the yeast...don't let it go nearly as long as you did. This recipe was posted on this board a few weeks ago.

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--mike

Date: Tue, 14 Feb 89 10:42:29 EST

From: lbr@gatech.edu

Subject: Re: dry hopping

jhersh@rdrc.rpi.edu (Jay Hersh) writes:

> Dry hopping is not done for bittering,
> but for aromatics....
> I saw a suggested technique in Vol 1-5 of Best of Beer and Brewing for
> sterilizing the hops prior to dry hopping. The suggestion was to flash
> pasteurize them by steeping them or boiling them in 180F plus water for
> just one minute, then adding the hops and sterile water to the fermenter.

I came up with this technique myself after my original posting. I boiled a cup of water in a covered stainless steel saucepan and tossed the hops in after removing the pan from the heat. I let it sit five minutes, covered, and the force cooled it and tossed hops and water into the carboy. The result is aging in the carboy, and certainly does have the aroma I sought. I'll let y'all know about the results.

- Len Reed

Date: Tue, 14 Feb 89 11:25:14 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: Home draft (response to Mike Farkas)

In HOMEBREW Digest #76, Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM>
asks about "kegs, canisters, and first time brewing"

|Well guys, I've finally decided to take the plunge.
|I'm getting ready to make my first batch of beer.
|I'm going for a lager (seems like the easiest for a
|first time brewer). But it seems like such a pain
|putting the stuff in bottles, so I want to go with a
|tapping system. Now for the questions...

| 1) I only have the resources to make it in five
| gallon batches. am I better off doing it in
| one of those five gallon soda syrup cannisters,
| or is it okay to brew only five gallons in
| a 1/4 or 1/2 keg?

I think its a better idea to go with the five gallon containers.

| 2) If i do it in a five gallon soda cannister,
| am I brain damaged thinking that I can
| easily adapt the setup so I can use either
| the five gallon cannister or a keg, so I can
| buy commercial stuff when I don't have the
| time to make my own?

All you need are the different connectors.

| 3) If I am brain damaged, is it going to cost me
| a fortune to buy a setup with two taps so
| I can keep both on tap?

Just two taps and hoses (and connectors). If you're talking about a
refridgerator with those upright taps, etc, I suspect it would be
a bit more, but certainly cheaper than two units. You could always
buy a used refridgerator and install your own fittings.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
I regard sex as the central problem of life. - Havelock Ellis

Date: Tue, 14 Feb 89 08:05 EST

From: man@bocar.att.com

Subject: Re: Home draft (response to Mike Farkas)

Subject: Made a mistake, what are my options

I made a batch of lager last week that included a few firsts for me:

1. I pre-boiled and chilled my water on the advise of this mailing list.
2. I used WYeast for the first time (a lager strain).
3. I dry-hopped (before the warnings came public :-()

I should also mention that this was an extract brew. I pre-boiled 3 1/2 gallons of water and sealed it to cool in my secondary fridge. I used 2 gallons of water in my boil also to make 5 1/2 gallons. Another bit of advise from this list was to use extra water so the racking tube doesn't have to sit in the trub when siphoning. Now the problem: I racked the brew yesterday and I came up with only 4 gallons (no blowoff tube method -- 7 gallon plastic primary with lock). Somewhere between the sterilizing the water on Sunday and boiling the wort on Tuesday, I got confused and screwed up the quantities. Sounds pretty stupid, but I did it. My O.G. was 1.052 (as expected). It's now in my secondary in my fridge for 2-3 months. When I bottle, should I add an extra 1 gallon of boiled water or bottle as it is ?

2 additional questions:

1. To the people who pre-boil their water to sterilize:

How do you cool it without letting air in. When I put the sealed lid on pressure builds up and steam is released. As it cools, it wants that air back and the sides of the fermenter contract. I don't want to but a wort chiller just yet. Do you submerge the container in an ice bath ?
Tell me, tell me, tell me !!

2. Since I am now using WYeast products, I'd like to try culturing the stuff. I've read tCJoHB and see what Charlie P. says on the subject, but I'd like to hear your opinions as well. If this has been covered already, please mail me copies.

Thanks for the help,
Mark Nevar
201-580-4414

Date: Tue, 14 Feb 89 08:02:53 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: kegs, canisters, and first time brewing

From: Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM>
"Well guys, I've finally decided to take the plunge.
"I'm getting ready to make my first batch of beer.
"I'm going for a lager (seems like the easiest for a
"first time brewer).

Actually, ales are a lot easier because of the warmer temperatures involved, although right now is perfect lager season in LA. Might hold long enough to make one (I hope, fingers crossed and beer in the fermenter!).

"
" But it seems like such a pain
"putting the stuff in bottles, so I want to go with a
"tapping system. Now for the questions...

"
" 1) I only have the resources to make it in five
" gallon batches. am I better off doing it in
" one of those five gallon soda syrup cannisters,
" or is it okay to brew only five gallons in
" a 1/4 or 1/2 keg?

If you just put the beer in to one of these, you risk oxidizing it in a hurry. However, if you're going to buy a CO2 bottle, you can purge the air space with it first and then rack your beer into it, and all should be well. I use the 5 gallon Cornelius (soda pop) canisters myself. Be aware that there are two incompatible types. One, commonly referred to as "Pepsi" or "7Up", has plain, cylindrical inlet and outlet fittings. I don't know about these because I use the other type, AKA "Coke", which have two little prongs on the inlet fitting and three on the outlet.

" 2) If i do it in a five gallon soda cannister,
" am I brain damaged thinking that I can
" easily adapt the setup so I can use either
" the five gallon cannister or a keg, so I can
" buy commercial stuff when I don't have the
" time to make my own?

You can easily adapt by putting tees onto your CO2 line and buying the fittings for whichever commercial style you want. But there are many different commercial fitting systems as well, so even then you may only be able to drink one of Heinekens or Bud or Miller. And fittings, being a low volume item, are somewhat expensive.

" 3) If I am brain damaged, is it going to cost me
" a fortune to buy a setup with two taps so
" I can keep both on tap?

With that much beer, if you aren't BD now... But, as I said above,

you could stay broke buying different fittings.

" 4) Where in the Los Angeles area can I buy
" the tapping/cooling setup that won't cost
" me my life savings?

In Culver City, go to Robinson's Draught Specialties, and bring John some homebrew. He's very helpful, and if you call first to make sure he's not too busy, he'll tell you more than you need to know. I was able to buy my tapping equipment at a great discount because he used ends of lines for me and happened to have a used regulator. He seems fascinated by these weird people who actually *make* beer rather than just buying it.

" 5) Is there anything I should know about Los Angeles
" water, as far as conditioning it so my beer tastes
" GREAT?

Water treatment is a very detailed subject. If you are actually in the city of LA, there are four different water sources. I live in the San Fernando Valley, and the water we get (stolen from Mono Lake) is great for brewing just about anything but a true Pilsener Urquell. If you happen to be getting MWD water, you may have difficulties brewing lighter lagers of any sort. Arrowhead Spring water is a very suitable replacement. Call up the DWP and ask them to send you a water report. It's free.

(I hope the net will forgive me for proselytizing...) Come on down to a Maltose Falcons meeting. First Sunday of each month at the Home Wine and Beer Making Shop, 22846 Ventura Blvd. #2, 818 884 8586. Members get a 20% discount on meeting weekends.

--Darryl Richman
(The Falcon's Nest homebrewer's BBS sysop 818 349 5891)

Date: Tue, 14 Feb 89 07:40:18 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: What is your extract efficiency?

In the Feb 13 digest, lbr@gatech.edu wrote:
"I wish Noonan had given me some idea about what compromising certain
"things would do to the result. My biggest compromise right now is
"fermentation temperature: I trust to luck. But look at what he
"suggests: gradually lower the temperature, then raise
"it briefly to get the yeast to absorb diacetyls (sp?), then lower it.
"The lager at very low temperature. Then slightly higher after bottling.

Well, he is brewing at the peak. Think about how to obtain good results
with less control. In this case, just pick a warmer temperature to do
your whole fermentation at so that the diacetyls are reduced. If it's
a good compromise, you won't notice them or the esters.

"Some of his recommendations seem like labor for no benefit. I've never
"had a defective hot or cold break. I can't imagine withdrawing boiling
"wort and force cooling it to 50 degF to check for the break. He doesn't
"say that you might want to do this; he says you should do this. This
"implies that failure to do this (or, say the iodine test) may ruin
"the beer. Nonsense.

Actually, I've been tempted (but too busy) to try this. However, you
are right, it does always seem to work out in the end. But it would be
interesting to note which brews produce a stronger break. If I knew
why, I might understand how I could shorten some of the steps.

"He also says you should dough in at 60 degF and then boost to 120. I
"toss the grain into 135 degF water, which gives me 120. His method
"seems like extra work. (Will it give a higher extract? If that's
"*all* it will do the hell with it.)

More extract, and potentially reduce starch haze if you make a mistake
and overshoot your mash off or sparge water temperature later.

"Do you then use the iodine test data to determine how much longer (past
"100% conversion) to leave the mash to get the proper dextrin/maltose
"balance? Or do you merely use the test to estimate how long until
"the test will be negative? I get a negative reaction in 1-20 minutes,
"but leave the mash 30-60 minutes total. Knowing after 5 minutes that the
"test will be negative after 15 rather than 20 minutes seems of no real value;
"knowing how long to leave the mash to get the balance by some means
"other than the traditional one (wait until you measure the final gravity)
"would be useful.

Yes, it would be useful. My habit is to let the mash rest for 10-15
minutes past the starch end point (as indicated by the iodine test).
Depending on the mash temperature profile, the end point can come
at radically different times. So I do find the iodine test helpful.
But for a mash that rests at 155-158F, I can count on conversion
in less than 20 minutes (and often less than 10). The extra minutes

are because "end point" is a judgement call since there is always some bit of cellulose from the husks that will cause the iodine to react eventually... I'm not really sure how long I should go, but my beers turn out clear and stable so this seems good enough.

" [I said I get 65-70% extract.]

"

"Darryl Richman <darryl@ism780c.isc.com> wrote:

"> You are looking at Noonan's decoction number, for infusion he quotes
"> 70%. (Are you doing decoction?)

"

"Yes. I haven't noted a great deal of difference in extract between infusion
"mashing British pale malt and decoction mashing N. American malt. The latter
"makes far more trub. I've not tried decoction vs. infusion for the same
"malt. Infusion mashing lager malt is a poor idea, isn't it?

Not in my experience. The numbers I'm quoting you are for a step infusion
mash. I don't have the facilities to decoct (is that right?). Although
I do feel that I get some of the same benefits since my mash occurs in a
tall cylinder that is directly fired on the bottom. So the thickest part
of the mash is heated and used to transfer heat to the thinner part of
the mash. I don't believe it actually reaches boiling down there, but it
must certainly be hotter than the rest of the mash...

"> Anyway, to get back to the original issue, getting 1.030 sg/lb./gal.
"> seems to be above average in homebrewing circles and is nothing to
"> be worried about.

"

"Fine. It's fermentation temperatures that are bugging me now that I'm
"trying to make lager beer. I've made satisfactory ales in the easily
"attained range of high 50's to middle 70s. I'll probably spring
"for a used fridge if I can't be assured that *one* will get me through
"the summer months when light lagers (a la Carlsberg) are so nice.

Try to compromise. If you can't find a good compromise for your yeast,
then you'll have to bite the bullet. I'm using a strain that has been
floating around the Falcons for a number of years that they claim is from
A-B and it ferments very nicely at 52F. At that temperature there aren't
any diacetyls left and the esters are unnoticed (at least in judgments).

Anyway, I'm not worried about the need for a fridge. My first lagering
fridge cost me \$10. I spent the other \$90 I had expected to spend on
kegging equipment. Then I happened on a chest freezer for free. I
spent the money I had saved on a deli case thermostat and so I have a
tap fridge and a fermenting chamber. So relax... this is still more
art than science. When you figure something out and turn a little
piece from art into science, that is a great triumph.

--Darryl Richman
(The Falcon's Nest homebrewer's BBS sysop 818 349 5891)

Date: Tue, 14 Feb 89 20:31:43 est
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: rec.food.drink +...

I was looking through the articles in rec.food.drink that I saved, and I couldn't find *any* worth putting out in the homebrew archive on mthvax.

I think one thing we might do is to create a set of standard mailings for new members to the mailing list -- such as a basic how and why to homebrew. A teaser for it could periodically be posted to rec.food.drink.

aem
a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Shooting down a plane, even one with hundreds of innocent men, women,
children,
and babies, is part of their normal procedure. Pres. Reagan [refering to
KAL007]

Date: Tue, 14 Feb 89 10:35:58 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: Beginner beer

In HOMEBREW Digest #76, Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM> says:

> Well guys, I've finally decided to take the plunge.
> I'm getting ready to make my first batch of beer.
> I'm going for a lager (seems like the easiest for a
> first time brewer). But it seems like such a pain
> putting the stuff in bottles, so I want to go with a
> tapping system.

Hooooold on there Baba Louie!!!

Lager is definately not the easiest to brew. Ale is.
Also, I wouldn't recommend a keg for brewing in.
What you want to do is get yourself a 5- or 6-gallon
glass carboy (two if you plan to do two-stage fermentation).
These can be easily cleaned, fitted with air-locks,
and you can see how your brew is doing (although you
want to keep it in the dark as much as possible). I have not
tried kegging and expect to try it as soon as I have the room
for a fridge (unless you like warm beer), but for the first
few batches, the whole operation is _so_ exciting, that I didn't
mind bottling one bit.

Al.

End of HOMEBREW Digest

Date: 14 Feb 89 15:38 -0330
From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>
Subject: Mex. beer, lemons, flop cider

1] First off, I'm glad somebody came back with some of the good Mexican darks. What about Indio (my personal fave), which is rather like a porter, but not quite as sweet?

2] The theory of wiping the dust off beer-can tops with a chunk of lime (or lemon) and then discarding it is rather interesting, especially to a folklorist like me. However, my beer-drinking career began in the days when ALL beer cans had to be opened with a "church-key" and I was raised in California on walnut and citrus ranches and in the barrios. At that point, ONLY Tecate was imbibed with lemon (ALWAYS lemon, NEVER lime), although Carta Blanca and Mexicali both came in cans as well. It was a ritual as structured as that surrounding the "shooting" of tequila, and went as follows: open the can of Tecate; squeeze lemon juice onto the can top until it almost reaches the top of the rim; salt the can top lightly; drink the beer THROUGH the salted lemon juice, attempting to make it last till the end of the can. On a hot day, after a full day in the orchards, that tasted awfully good -- though I'll admit Tecate on its own is NOT one of the best.

3] To the gent who flopped his cider -- you can't really rejuvenate it as CIDER at this point, BUT.... Go back through the past issues of this hotline (or come back to me personally through email) and get my recipe for melomel. Use your dud cider mixed with fresh sweet cider (in almost any proportions, but the sweet is to enhance flavour, NOT to allow fermentation -- the honey takes care of that). As long as the dud stuff is just blah and hasn't "vinegared", you still have a chance of producing an entirely drinkable and quite enjoyable result.

4] Courage will out! I just started my SECOND batch of Geordie Scottish Export. If it's as good as the first, I'll be delighted.

Are Geordie products available anywhere in the States, especially California or Maine? At any rate, our visiting prof from Sheffield UK said the first batch actually tasted like BEER, which was a refreshing change. The archivist, who has brewed in the past, but had stopped, said tasting mine was so good it had inspired him to resume brewing. My good buddy brewer and beer mentor tried mixing some of mine which had been opened and gone flat with some of his (lighter) that was heavily carbonated and we both applauded the result. My gentleman friend was MUCH impressed, as he particularly likes dark beers, and

a female colleague from Scotland (who likes "beverages" almost as much as I) said that anytime I wanted to offer her a pint, SHE'D buy the pizza to go with it. I think that says a LOT for your combined support and assistance in my virgin effort. Upward and onward.

Warmth to all, and a Happy Valentine's Day!

-Ye Olde Batte

Date: Tue, 14 Feb 89 7:10:05 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: Apple Cider Disaster

) "flat, almost tasteless liquid" [resulting from apple juice and
) champagne yeast after some months]
It has been rather a while since I was involved with cider
production, much to my regret. A real long time. My memory
serves more or less; the most vivid memory is opening a bottle
and having the top shoot across the back yard in Nashville.

Our technique was admittedly crude: take apple juice (unfiltered)
and some sugar, and yeast. We allowed it to sit for a week or so
in the plastic fermentation vessel, and then bottled it. It was
still active, I think. We just waited another week or so, and
enjoyed the results.

I think I'll write to one of the other parties involved and see
if more specifics can be obtained. I'm sure there was no period
of months before drinking the stuff. I don't recall that the stuff
lasted very long after we started opening bottles, either!

Alcohol content was fairly modest, especially in the early bottles.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Wed, 15 Feb 89 06:30:25 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: rec.food.drink +...

From: a.e.mossberg <aem@mthvax.miami.edu>
"I think one thing we might do is to create a set of standard mailings for
"new members to the mailing list -- such as a basic how and why to homebrew.
"A teaser for it could periodically be posted to rec.food.drink.

This idea has been floating around this digest for a while. I've got
half an article written and I believe that there are a couple more
people who are at a similar point. The why part is a lot easier than
how: where do you want to compromise in explaining HOW in order
to make it brief and to make it sound doable. (I find that a big
problem getting people interested in any new phase of the hobby,
including starting up, is that it takes so much verbage to describe
what turns out to be a fairly simple procedure.) If you want to give
it a shot, I'll send you what I have and you can hack it as you see
fit. It IS a good idea, if someone will pick it up and run with it.

--Darryl Richman

Date: Wed, 15 Feb 89 13:29:25 EST

From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>

Subject: possible coliform infection

Help! Last night I wracked my wort. Everything was sterilized and the water I added was boiled, but I rinsed the carboy with tapwater.

This morning I woke up to here on the news that Waterloo water should be boiled before drinking because of high coliform counts.

Can coliform survive in alcohol? Should I throw everything out?

A. J. Hainer ajhainer@violet.waterloo.edu

Date: Wed 15 Feb 89 10:26:46-PST
From: NOLAN%LHEAVX.SPAN@STAR.STANFORD.EDU
Subject: Sourness

I have been brewing from extract kits for a couple of years on and off, something like 15 batches. I'm sold on the concept, but disappointed in the results. My problem is that everything I brew has a certain off-taste, which I can best describe as "sour". In the good batches, it is only an odor, but in the lousy batches it is a dominant flavor. It may be associated with excessive foaming in the bottle (statistics are sparse). Figuring this for an infection, I have taken several steps:

- Became fanatic about sterilization (I use clorox solution, rubber gloves, boil non-meltables, boiled and cooled water, no dry hopping, prime with boiled corn sugar syrup;
- Reduced everything to as simple a procedure as possible (no specialty grains, 1-stage ferment, dry yeast) - I realize I'm sacrificing taste, but I'm trying to isolate the problem;
- Tried changing the venue several times (three locations in two houses);

But the problem remains. I've never had anybody's homebrew but mine, so I don't have a wide range of tasting experience. Am I missing something? Or do extract brews just taste like this normally? I'd appreciate any advice.

Tom Nolan, LHEAVX::NOLAN (SPAN)

Date: Wed, 15 Feb 89 14:00:06 EST
From: palladin@moore.seas.upenn.edu (Joseph Palladino)
Subject: Thanks and Time

First a hearty thanks to everyone who took time to respond to my grousing about extract Pale Ales.

Second, I am quite surprised that homebrewing books, especially those oriented toward novices, don't emphasize the importance of allowing your brew to age before drinking. In fact, many state that homebrews need to be drunk young. The point is, an IPA I brewed on New Year's day was very bitter and still yeasty two or three weeks after bottling. I took the advice of one respondent (Len Reed?) and went to a homebrewing club meeting with a couple of bottles to get other brewers' advice on what went wrong. To my surprise the damn stuff tasted great! The bitterness was just right (assertive) and the crystal and toasted malt flavors came through. In retrospect, it seems that the first batch of ale I brewed with a kit was probably so good, in part, since it was aged about 5 months.

My beers seem to get smoother with age and even just plain ales don't show any signs of deterioration after many months. If anything, they may get a little drier.

What is the general consensus on aging?

Lastly, I want to make a lager with two stage fermentation. I have one glass carboy and two plastic fermenters. I like to use the carboy/blowoff method for primary, but I also want to use the carboy for secondary. If I primary in the carboy, siphon into a sanitized plastic bucket, snap on a lid, resanitize the carboy and then siphon back will I be risking infection to a great degree? I will, of course, siphon without aerating the wort.

Thanks,

Joe

Date: 15 Feb 89 08:31:27 PST (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Clarification after bottling

Two questions:

Does anyone know the mechanism whereby brews clear up after bottling? How do the yeasties suddlenly know that they have been sealed up and can now relax? Is it due to the presence of pressure? It doesn't seem to be the lack of something to chew on, since the brew will sit in a carboy for weeks without clearing, even after the sg as dropped to terminal. Is it really the yeasties and not something else dropping out of suspension? Please clarify this question for me!

What are the advantages of using dry malt extract over extract syrup? When should one use dry extract in a general sense, as opposed to using it when a recipe calls for it? Are there any advantages to using it instead of a portion of freshly mashed grain? Is there a reference somewhere that discusses this topic?

Thanks and cheers.

End of HOMEBREW Digest

Date: Thu, 16 Feb 89 08:00:28 PST

From: dsbaer@Sun.COM (David Baer)

Subject: sourness

in response to Tom Nolans concerns about
sour flavors in his home brew:

Have you tried using a different yeast.
Specifically have you tried using liquid yeast?

Second, do you ferment in plastic? Possibly you
have some nasty living in your plastic fermentor,
switch to a 7 gallon glass carboy or buy a new primary
and then becomea fanatic about sterilization. If you do
use a plastic primary, use it for beer only, don't put
anything in it that could scratch the plastic.
I recommend using plastic for soaking bottles and nothing
else.

Trying to be helpful,

Dave Baer

Date: 16 Feb 89 08:35:00 PST

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afrrpl-vax.ARPA>

Subject: RE: Wanted Malt Extract Recipes

J. Wayne Boyer says:

> I am looking for some good malt extract recipies. Specifically,
> recipies for porters, sweet stouts (like Mackeson) and Barley Wines
> (like Old Nick). I have Papazian's book on home brewing, but the

I just joined the AHA and ordered some back issues of Zymurgy magazine. One of them was the special 1986 - All Extract issue. All the recipes are from extracts and some contain other grains as adjuncts for flavor and color. It has several recipes for Lagers, Ales, Porters, Stouts, Meades, Barley Wines (Anchor's Old Foghorn is mentioned.), and other specialty beers.

David

Date: Thu, 16 Feb 89 11:47:15 est

From: jhersh@rdrc.rpi.edu

Subject: bacteria, yeast settling

hello,

To the person who asked about coliform bacteria. I reference the article on Yeast by John Piesley and Tomas Lom of Molson Breweries which is found in The Practical Brewer published by the Master Brewers Assoc. of America, Madison Wisconsin.

"[coliform] can be dangerous spoilage organisms when wort has been stored unpitched..... they develop quite rapidly with production of celery-like or phenolic odors. They cannot grow in beer due to its low pH."

I would say let it ferment and see what it smells like at bottling time, you can always throw it out later but it may be that your yeast will starve out the E. coli.

To the person with the sourness problem. You also said something about excess carbonation. That sounds like bacterial contamination at bottling time. Check your bottling procedure. This sounds like it may be due to one of the various lactic acid bacteria which can grow in beer. Is this sourness present in your green beer before you bottle it?? Are you sure it is sourness?? Depending upon your perceptual ability (which develops with brewing skills and training) you might possibly be confusing it with another taste, say excess bitterness. If you know someone who has had some judging experience you might have them try to diagnose your problem.

Regarding aging. The only beers I have made that have aged well are those that were way too bitter. Typically any ales I have made have always been best when consumed within the first three months. I find that my beers get pretty clear in the carboy before they are bottled. Usually it takes only 3 - 5 days for any yeast stirred up during bottling to settle in the bottles. If you're having long periods where your yeast remains suspended in the bottle you're either bottling too early or your yeast has poor flocculating properties and you should change yeasts. Beer is a product of living organisms, it is subject to spoilage by bacteria and flavor changes due to yeast decay. Only high alcohol beers tend to retard spoilage because of the alcohol content. aging helps the alcohol mellow the way wines and other high alcohol beverages do. Most beers though have too low an alcohol content to remain insusceptible to oxidation or bacterial damage, especially with long aging. I still hold therefore that you should drink your beers fresh, after all you can always brew a new batch when it is gone, but can't drink an old batch when it has gone bad.

- jay h

Date: Thu, 16 Feb 89 09:53:59 PST
From: unet!mccrae!jimmc@Sun.COM (Jim McCrae)
Subject: Lagering, aging, Irish moss taste (is there any?)

I posted a query on extract lagering recently and received several helpful replies. Thanks all, particularly the two hour link to North Carolina. A quick update; others thinking of doing a real lager from extract may find this helpful. I used Vierka dried lager yeast, 2 packets/5 gallons. I started the yeast at ~60-65F, pitched at ~55F. Once there were signs of fermentation at 55F (in one day), I moved the fermenter into a 43F fridge. Fermentation took ten days to complete. The fridge stayed at 43F the entire time. There was no thick surface krausen as with ales, just lots of delicate little bubbles. I racked to a glass secondary last night and returned it to the fridge for 1-2 months. It tasted great, very clean for brew right out of a primary. The moral of the story is: it can be done.

Has anyone ever noticed a residual taste from Irish moss?

I added 1/2 teaspoon Irish moss to the boiling wort for the first time. I did detect a faint taste that I couldn't identify. It tasted like it might be from the moss. It was something that concerned me when I added it. The taste may be from the three stage hopping I used, with Tettnanger at zero minus ten and Saaz at the last minute. Whatever it is it will have mellowed out by the end of secondary, I'm sure.

Which brings us to aging. My intermediate-level experience is: let that stuff age for at least two months from primary to first taste. Longer is better. My brew always improves over time. By the last bottle I usually wish I had let the entire batch sit for four months. I suspect a lot of homebrew press is concerned with convincing the novice of how easy and quick it is to make beer, so they stress that you CAN drink your brew after some minimum period. But letting beer sit is free, right? One of my earliest batches was a half corn sugar affair that I was pretty unhappy with. I gave up brewing after a few of these (I didn't know about all-extract brewing yet). When I was moving a couple of years later, I found a six pack that I'd forgotten. The beer had turned into a very tasty ale. So let it sit. It'll still be there tomorrow.

Date: 16 Feb 89 08:28:13 PST (Thu)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: (2): Sour and Aging

In HD #78, NOLAN%LHEAVX.SPAN@STAR.STANFORD.EDU inquires about brewing from extract kits, and the sour flavor produced in the process. I can comment that I too have obtained this flavor in extract processes, but only when I used corn sugar, and every time I used corn sugar to supplement the extract. There have been about a zillion words written in this forum, in rec.food.drink, and in beer books about this subject. I think it is clear that corn sugar produces a taste which can be described as "dry", "cidery", and "sour", to different extents. May I recommend to "NOLAN" that double malting be tried, if not already. The sanitation practices seem to be satisfactory. Also, check the water--don't use cold water in the fermenter.

Next, palladin@moore.seas.upenn.edu (Joseph Palladino) inquires about aging. I agree with his observations that aging improves the ale, at least, beyond the initial couple of months. I have a nut brown ale that is about seven months old at this time, and it is better than it was at five months. All my other ales appear to improve beyond the three to four month aging. I think that the idea of overaging (deterioration with age) is all blown out of proportion. Proper care of the beer (and relaxation) should obviate this kind of fear.

Cheers!

Date: Thu, 16 Feb 89 07:04:35 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: Clarification after bottling

In the Feb 15 digest, florianb%tekred.cna.tek.com@RELAY.CS.NET wrote:
"Does anyone know the mechanism whereby brews clear up after bottling? How
"do the yeasties suddlenly know that they have been sealed up and can now
"relax? Is it due to the presence of pressure? It doesn't seem to be the
"lack of something to chew on, since the brew will sit in a carboy for weeks
"without clearing, even after the sg as dropped to terminal. Is it really
"the yeasties and not something else dropping out of suspension? Please
"clarify this question for me!

Consider the depth of beer that the yeast must fall through in order for
the beer to clear. This is clearly (ahem) much shorter in a bottle than
your fermenter. By bottling you are effectively racking into a very
short, wide carboy. Other haze products that might drop out have to fall
through the depth of the beer as well.

"What are the advantages of using dry malt extract over extract syrup?
"When should one use dry extract in a general sense, as opposed to using
"it when a recipe calls for it? Are there any advantages to using it
"instead of a portion of freshly mashed grain? Is there a reference
"somewhere that discusses this topic?

The advantage of dry malt or syrup over mashed grain is the convenience.
Although I'm only doing all-grain, I use dry extract for yeast starters
because of the convenience.

--Darryl Richman

Date: Thu, 16 Feb 89 22:25:54 mst
From: Paul Perlmutter <paul@hppaul>

Subject: Re: Homebrew Digest #77 (February 14, 1989)

I recently purchased a "Cooper's Bitters" brewing kit. I couldn't resist the price at \$5.99 a kit! It makes 3.5 gallons.

I mixed up the batch as described in the instructions, with one exception: the night before I started the yeast (because I heard rumors that the Cooper's yeast is a slow starter). I mixed up a cup of dry powdered malt, some sugar in a small jar and pitched the yeast when the mixture cooled. I was very cautious about sterizing everything, and covered the jar tightly with SaranWrap. The next morning the mixture had foamed (i.e. a froth was on top) and I assumed the yeast was off to a good start.

Not so. I mixed up the batch in a plastic fermenter, pitched the starter and THREE! days later no CO2 was coming out! So this afternoon I removed the cover and peeked inside ... there was a lot of froth, so I stirred it. (By the way, I tasted the wort, and it tasted fine). I then replaced the top. A few hours later, CO2 is coming out strongly.

What happened? It appears to me (the naive brewmaster) that the stirring was a strong catalyst to activating the CO2 production. Is stirring valuable? I sure didn't want to remove the cover for fear of contamination, but in retrospect, I think I did the right thing.

Paul Perlmutter

End of HOMEBREW Digest

Date: Fri, 17 Feb 89 09:19:51 EST
From: Donald P Perley <steinmetz!perley@uunet.UU.NET>
Subject: CO2 bubbles

Paul Perlmutter writes:

>Not so. I mixed up the batch in a plastic fermenter, pitched the starter
>and THREE! days later no CO2 was coming out! So this afternoon I removed
>the cover and peeked inside ... there was a lot of froth, so I stirred it.
>(By the way, I tasted the wort, and it tasted fine). I then replaced the
>top. A few hours later, CO2 is coming out strongly.
>
>What happened? It appears to me (the naive brewmaster) that the stirring
>was a strong catalyst to activating the CO2 production. Is stirring
valuable?

If there was a lot of froth, then it was fermenting fine. I suspect that
you didn't have a real great seal on the fermenter, so whatever CO2 was
coming out didn't have to go through the lock. When you replaced the lid
after stirring you got a better seal.

I once did a lager that gave me no bubbles, and no head either, for over
a week. I was about ready to toss it, figuring if it hadn't started yet
it was sure to be contaminated. A gravity check showed about a third of the
starting value, so it must have been fermenting slowly all along.

-don perley

Date: Fri, 17 Feb 89 10:09:38 EST

From: lbr@gatech.edu

Subject: Re: Irish moss taste (is there any?)

In #79 unet!mccrae!jimmc@Sun.COM (Jim McCrae) says

> I added 1/2 teaspoon Irish moss to the boiling wort for the first time.
> I did detect a faint taste that I couldn't identify. It tasted like it
> might be from the moss. It was something that concerned me when I added it.
> The taste may be from the three stage hopping I used, with Tettnanger at
> zero minus ten and Saaz at the last minute. Whatever it is it will have
> mellowed out by the end of secondary, I'm sure.

Have you used Saaz hops before? These have an unusual musty flavor that I haven't found in any other variety. It is present in Pilsner Urquell in spades. My wife once likened this to the smell of manure, not to attack it but rather to attempt to describe it. There is a similarity. (It tastes like horse shit, but in a pleasant way. !?!)

Assuming, though, that it's not the Saaz hops, lets talk about I.M. I've been meaning to ask about it myself. I use it in my grain beers; it's supposed to improve the kettle break. It's so cheap I use it even though I'm not convinced that it's doing anything. But if I felt it were doing harm....

Len Reed

End of HOMEBREW Digest

Date: Sun, 19 Feb 89 20:19:40 -0500

From: jwb@mentor.cc.purdue.edu (J. Wayne Boyer)

Subject: What are the effects of light on my homebrew?

Now that I have started to use a 6 gallon clear glass carboy for secondary fermentation, I was wondering how my beer might be affected by light. I have heard that light is not good for beer, but I don't know if that is sunlight or artificial light or whether it is direct or ambient. Could someone comment further on this?

Thanks,

Wayne Boyer (jwb@mentor.cc.purdue.edu)

Date: Sun, 19 Feb 89 15:52:40 MST

From: hplabs!ames!cmcl2!arizona!modular!hagen (Jeffrey R. Hagen)

Subject: lemons, Mexico, and bottles

Subject: Mex. beer, lemons

If you actually go into Mexico you will find that big lemons and big limes we know are rare. The small tart Mexican lime is mostly what they have and they use it with tecate. There isn't even a separate word for 'lemon' in Spanish.

Also the beer you get there is nothing like the import crap. Most beers are better down there than the same ones you can buy here. There is an exception, Mexican Corona is not so good and the only people that drink it are the stupid American students looking for a bargain.

You can still buy beer in quart glass returnable bottles and they are nice. I have about fifty of them and only kegs are better to put homebrew into. The cheapest way to get them is to buy the beer, drink it and bring the bottles back with you. A case of 12 full quarts is about \$6 if you stay away from the tourist traps. Empty bottles are not a problem at the border like full ones are. I have actually bought emptys at the distribudor. They think you are crazy, but they haven't had homebrew. The most I have spent for a case of 12 empty quarts is \$2. If you can haggle in Spanish you can do better.

I have never found the 5 gallon glass water bottles we all use, but I have several that say 'hecho en Mexico' on the bottom. So I suspect if I look hard enough I could find a bargain on those as well.

Jeff Hagen
Modular Mining Systems
Tucson, Az
arizona!modular!hagen

End of HOMEBREW Digest

Date: Sun, 19 Feb 89 8:53:53 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Re: [stirring]

You did the right thing. There are tree things which suggest themselves as possible reasons for the problem:

- (a) you didn't stir the yeast in when pitching
- (b) you hadn't gotten any oxygen in there before pitching
- (c) most likely: the top wasn't on there firmly, and the CO2 was leaking out around the edge. CO2 is non-staining, so you might not notice.

Relax! Don't worry. [Have a homebrew, Be Happy]!

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Mon, 20 Feb 89 10:13:55 CST

From: brad@cs.utexas.edu

Subject: Hagen on Corona and American students....

In hambrew digest 81, Jeff Hagen says:

>There is an exception, Mexican Corona is not so good and the only people
>that drink it are the stupid American students looking for a bargain.

At the risk of sounding like a stupid American student: When I was
down in Ixtapa, if you made a noise like "Corona Bard-eel," you would
get a Corona Barril which was an amberish beer in a short brown
bottle, and was pretty tasty. I was surprised because I've always
referred to Corona as "Mexican Miller," and never cared for it before
that. I still won't touch the regular Corona.

Of course, the best way to get good beer in Mexico is to go down
around Christmas time and say "cerveza Navidad, por favor."

Take care,
brad

Brad Blumenthal
Computer Science Department
University of Texas

uucp: [uunet, harvard]!cs.utexas.edu!brad
arpa: brad@cs.utexas.edu

Date: 20 Feb 89 16:56:00 EST
From: John Coughlin <John_Coughlin%RMC.BITNET@CORNELLC.ccs.cornell.edu>
Subject: Mexican lemons

In Homebrew Digest #81, Jeff Hagen states

> If you actually go into Mexico you will find that big lemons and
> big limes we know are rare. The small tart Mexican lime is mostly what
> they have and they use it with tecate. There isn't even a separate
> word for 'lemon' in Spanish.

Just to set the record straight, in Spanish, "lime" is "lima", and
"lemon" is "limon" (with an accent on the o), so there is a separate
word for lemon. What Jeff was probably thinking of is the Caribbean
colloquialism for "lima", which is "limon". In fact, there are tropical
fruit which have no name in English, but do in Spanish. For example,
several varieties of banana have their own names (these are also fine
sources of potassium, like beer!).

I would also like to say that I truly enjoy this digest.

John Coughlin, BULL Kingston (613) 541-6439 <JC@RMC.BITNET>

Date: Mon, 20 Feb 89 9:33:32 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Limes Lemons Lights

In Homebrew #81 J. Wayne Boyer asks about light's effects on beer:

> Now that I have started to use a 6 gallon clear glass carboy for
>secondary fermentation, I was wondering how my beer might be affected
>by light. I have heard that light is not good for beer, but I don't
>know if that is sunlight or artificial light or whether it is direct
>or ambient. Could someone comment further on this?

Light makes beer skunky. Sunlight or artificial, direct or indirect, light will have an effect on beer. You should keep beer out of light as much as possible. (As an experiment, to see the changes for yourself, place a bottle of beer in strong light (to save time) and keep one in darkness. Then try them side-by-side.)

Then, in the same issue, our resident linguist :-) Jeffrey R. Hagen suggests:
>If you actually go into Mexico you will find that big lemons and
>big limes we know are rare. The small tart Mexican lime is mostly what
>they have and they use it with tecate. There isn't even a separate
>word for 'lemon' in Spanish.

In spanish the word for lemon is 'limon' with an accent above the 'o'. The word for lime is 'lima'. BTW, though not a botanist I know that not all lemons are yellow nor limes green.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
State business is a cruel trade; good-nature is a bungler in it.
- Marquis of Halifax

End of HOMEBREW Digest

Date: 21 Feb 89 07:47:00 EST
From: John Coughlin <John_Coughlin%RMC.BITNET@CORNELLC.ccs.cornell.edu>
Subject: Re:Limes Lemons Lights

In Homebrew Digest #82 a.e.mossberg writes:

> Light makes beer skunky. Sunlight or artificial, direct or indirect, light
> will have an effect on beer. You should keep beer out of light as much
> as possible. ...|

I store my beer in a refrigerator, and it always tastes fine. I guess
that proves once and for all that the little light *does* go out when
you close the 'fridge door 8-).

John Coughlin, BULL Kingston (613) 541-6439 <JC@RMC.BITNET>

Date: Tue, 21 Feb 89 09:15:26 EST

From: rogerl@Think.COM

Subject: Irish Moss Questions

>From Digest #79 and #80:

>> I added 1/2 teaspoon Irish moss to the boiling wort for the first time.
>> I did detect a faint taste that I couldn't identify. It tasted like it
>> might be from the moss. It was something that concerned me when I added it.
>> The taste may be from the three stage hopping I used, with Tettnanger at
>> zero minus ten and Saaz at the last minute. Whatever it is it will have
>> mellowed out by the end of secondary, I'm sure.

...

>Assuming, though, that it's not the Saaz hops, lets talk about I.M.
>I've been meaning to ask about it myself. I use it in my grain beers;
>it's supposed to improve the kettle break. It's so cheap I use it
>even though I'm not convinced that it's doing anything. But if I felt
>it were doing harm....

I did not use Irish Moss in the beginning, and found that the brew either was permanently hazy or took a very long time to clear. Even then it get would chill hazed. Since I've started using Irish Moss the problems have all but disappeared. As a point of reference I do partial grain brewing with extracts. I only use about 1/4tsp. per 5 gallon batch and have not noticed much if any flavor changes. This may also be because I use it all the time now. Also I've used as much as a full tsp. from time to time. Again with out noticeable flavor changes. Also I make sure it is *boiled* for at least 10 minutes and usually not more than 15 minutes. This will also minimize any added 'flavor' from the moss. I've found it to be a big win over all.

Roger Lochniskar

old two liner:

Does beer make you schmart?

No, but it made Budweiser!

Date: Tue, 21 Feb 89 21:30:05 mst
From: Paul Perlmutter <paul@hppaul>

Subject: Re: Homebrew Digest #70 (February 07, 1989)

I have recently seen advertisements about the new Miller "draft" beer. I assume they identify "draft" with non-pastuerized. What is the proper meaning of "draft".

BTW, is the Miller draft beer any better than the standard Miller?

Also, what is "dry" beer that the Japanese seem to enjoy?

Paul Perlmutter

End of HOMEBREW Digest

Date: 22 Feb 89 00:22:31 MST (Wed)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: extract brews, stirring, aging, etc.

For the complaint about lack of extract recipes, all I can say is: take heart. There are a few people who insist that you can't make good beer without doing your own mashing. They're snobs; they're also wrong...and fortunately, they're also in the tiny minority among homebrewers. Mashing gives you more control and a lot more possibilities, but the Holy Grail it ain't. For what it's worth, I've been brewing off and on for a decade--no mashing. (I've done extract brews and meads.) I've had a couple of very successful barley wines made with extracts.

There are various basic recipes for extract beers all over the place, but beyond that, just experiment! Play with different combinations of light and dark malts; add specialty stuff; play with hops and see what that does. Make your own recipes. It's really not that hard.

Regarding T. Andrews' comments on a fermentation which seemed to slow or not go, then take off after some stirring:
> You did the right thing. There are three things which suggest
> themselves as possible reasons for the problem:
> (a) you didn't stir the yeast in when pitching
This is not so likely. Yeast added at the top of a brew will likely find something to eat somewhere.
> (b) you hadn't gotten any oxygen in there before pitching
This can slow things down, and may give you a slight unusual taste, but won't really stop things. It's particularly unlikely if you boil only part of the batch and then add clean tap water to top up, since there's usually a fair amount of air in tap water unless you boil it.
> (c) most likely: the top wasn't on there firmly, and the
> CO2 was leaking out around the edge...
A good bet with this type of fermenter.

There's a fourth possibility--and it's something which causes two sorts of perplexity: If you boil a small part of the batch (say, less than 1/2), cool, and mix with water to bring up to volume, it's possible to get a serious stratification in the fermenter due to SG and temperature differences. Unless you actually get the fermentation going well, you don't get the agitation to stir things up and break the layers. I've seen this confound both fermentation and SG readings (which are usually taken from the top).

> Light makes beer skunky. Sunlight or artificial, direct or indirect, light
> will have an effect on beer...

True, although incandescent is the least damaging and sunlight the most. It seems to be the short wavelengths that cause the problem, although I'd like to see some controlled experiments.

> ...I am quite surprised that homebrewing books, especially those
> oriented toward novices, don't emphasize the importance of allowing
> your brew to age before drinking. In fact, many state that homebrews
> need to be drunk young...

and also

> Which brings us to aging. My intermediate-level experience is: let that
> stuff age for at least two months from primary to first taste. Longer is
> better. My brew always improves over time. By the last bottle I usually
> wish I had let the entire batch sit for four months...

We seem to go 'round this one in both rec.food.drink and the mailing list every few months. In fact, although there are a few beer types which actually improve with age, most don't. Beer is perishable and best consumed fresh.

Let me talk about ales in particular, since lagers obviously have some aging in the brewing process. After an ale is brewed, fermented, and bottled (or kegged), the only time it needs is enough to carbonate and clear. This is a matter of days. As soon as it's ready, serve it!! There are tastes which are going off from the minute it's done. If your beer takes a long time to be "ready" to drink, it means that you're getting rid of some off taste, since there are other things going downhill (unless you happen to like stale beer:-). In this case, you probably need to find out what you're doing in the brewing that is keeping your beer from being drinkable young. I think the homebrew books want to get you to the point where you can make a beer that you can enjoy while it's still fresh, alive, and young--something you can rarely do with a commercial beer. I suggest (in my eternal optimism) that it is the prospect of fresh beer, and not the promise of instant gratification, that makes homebrew texts recommend little aging. Since most homebrewers start with ales (for simplicity and better chance of success), there is no reason to age.

I made a beer for a party last year. I got a late start on it, so it was served just 16 days after brewing...and it was a very good beer (IMHO!:-). It was racked at day 4 and bottled at day 8, so it was in bottle for 8 days when it was served! I have a few bottles left, and I tasted one this evening as a check. It is still a good beer after almost a year (it was brewed 3/2/88), sound, tasty and all, but it's not fresh the way it was at the party.

There are two possibly offsetting problems: process and contamination. You can make mistakes in process which require age to mellow out; you can get contamination which gets worse with age. I suggest that most of us went through a stage of getting rid of contamination, after which our beers would tolerate aging without some nasty crud growing in them. But once we got to where our beers were good enough to *allow* aging, we didn't go back and fix the things that made them *require* aging.

>...The point is, an IPA I brewed on New Year's
> day was very bitter and still yeasty two or three weeks after
> bottling...

Hmmm..."yeasty" is a wrong term. Yeast does not impart a taste to beer; if you have a taste you want to call yeasty, that's just power of suggestion. There's really something else going on. As to bitter--and I assume you

mean something other than the proper bitterness of hops since you know what an IPA is!--the most common cause is extracting tannins from the husks of specialty grains and malts, which happens if you boil them. This is also suggested by the fact that it ages out. For the benefit of anyone just tuning in, especially extract brewers: DON'T BOIL THE GRAINS!!! Extract the goodies by steeping well below boiling temperature; add the liquid to the boil but discard the spent grain.

> My beers seem to get smoother with age and even just plain ales don't
> show any signs of deterioration after many months. If anything, they
> may get a little drier.

The slight drying with age is commonly noted. It is to be expected, and if you are brewing beers to age (such as barley wines), it is a Good Thing. It comes from very slow continued fermentation of mostly-non-fermentable sugars. If your beers don't deteriorate over a matter of months, that's a good sign that you've got clean process.

> What is the general consensus on aging?

I don't think there is one...but there are lots of opinions, and mine is that for ales, you shouldn't need to age.

Date: Tue, 21 Feb 89 23:25:37 MST

From: hplabs!ames!cmcl2!arizona!modular!hagen (Jeffrey R. Hagen)

Subject: re: cerveza con limon

Sorry, I should have been more explicit.

In Mexico, Corona makes a number of different brews.

The kind that makes American students stupid is 'Victoria' I think.

It comes in 325 ml bottles and is very light. I don't like it much compared to the other choices. There are others that I have tried and liked called 'barril' and 'familiar'. 'familiar' is darker than the 'barril' and comes in the quart bottles I talked about.

As to these kindly corrections to my Spanish, I looked up the words lima and limon in the Spanish dictionary and you folks are absolutely right. I maintain, however, if you go down to Guaymas go into a bar and hold up an American style lemon and a Mexican lime, the bartender will identify both as limon.

Jeff Hagen
Modular Mining Systems
Tucson, Az
arizona!modular!hagen

Date: Wed, 22 Feb 89 8:32:28 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: magic carbouys - do they exist

After blowing up a second glass fermenter with thermal shock I broke down and went to my homebrew supplier to get a plastic fermenter. While I was there he was telling me about a pyrex carbouy that he picked up some years back. The question to the net is, has anybody else seen these? I understand that they might be VARY expensive but it might be nice to come across one in a surplus store.

Jeff Miller (jmiller@eta.com)

Date: Wed, 22 Feb 89 11:11:45 EDT
From: Aaron Fager <aaron@mthvax.miami.edu>
Subject: general notes and questions

Just some comments after having read the group for a while....

1. Regarding Pale Ale bitterness: Here in Coral Gables/South Miami, the Wine and Brew by You had a pale ale with rice syrup added, giving extra alcohol content with less bitter aftertaste.
2. Regarding the six-month cider experiment: why six months? A good cider can be had in just two days time, and that saves you six months of waiting. Were you trying to make apple wine? 8-)
3. A question for y'all: Are there any outlets in Poughkeepsie, New York? I bought a kit for a friend up there, but he hasn't had much luck. I heard that mail order stuff isn't as 'fresh', so I would like to have him make a good brew. Any suggestions?
4. Ditto for Puerto Rico. I figure that must have something local since shipping must be costing brewers a mint. If so, I have someone interested in a brewing kit. Should be fun.....
5. Regarding clarity versus taste: How much of a difference will there be if I don't add beverage settler before bottling? I don't want to waste a batch in experimentation. Will it taste like there is powder, or other non-beer flavors, or will it just be the murkiness in the way of a good looking brew?

Thanks much,
Aaron Fager, University of Miami.

Date: 22 Feb 89 12:26:53 PST (Wed)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: HD #83

John Coughlin comments:

[I store my beer in a refrigerator, and it always tastes fine. I guess that proves once and for all that the little light *does* go out when you close the 'fridge door 8-).]

Mine tastes fine, too. However, storing homebrew in the reefer does seem to increase its vapor pressure. I put it in, and in a little while, it disappears. My wife and I have decided that this may be due to little people who snag our homebrew and leave moldy leftovers in its place.

Paul Perlemutter inquires:

Paul Perlmutter inquires about draft beer. I understand that the original meaning of draft implied keg conditioning, without co2 charging. Very little carbonation. As for M---r beer, the "draft" seems to have a better foam head retention than ordinary. It also tastes flatter. The flavor seems to be about the same as regular. As for "dry", I regard it as another in the endless effort of commercial breweries to try and pawn off their swill as something special.

Date: Wed, 22 Feb 89 17:33:06 MST
From: stcvax!rlr@hplabs.HP.COM (Roger Rose)
Subject: "Dry" beer

Paul Perlmutter <paul@hppaul> writes:

> ...

> Also, what is "dry" beer that the Japanese seem to enjoy?

I looked into this a few weeks back. "Dry" beer is an idea which started in Japan. The process is to lengthen the period that the beer is fermented, so the last tiny bit of residual sugar (read "body", "malt character", etc.) ferments out. What is left is a beer with 1-2% higher alcohol and no residual sweetness.

The only American Dry beer is Michelob Dry. Busch varies the process slightly from the Japanese by starting with less malt, so the end result contains the same alcohol level as beer. (After all, in America "higher-alcohol" is rapidly gaining the same media opinion as leprosy.)

Prior to finding an article describing the process, I tried a side-by-side tasting of Mich and Mich Dry. My guess was less malt and more noticeable hops (probably due to decreased malt). Basically, Mich Dry is what might be expected if Busch attempted to brew a beer in the style of Coors Light.

(I can't say that I would care to buy another six pack, and I'm not even particularly opposed to Michelob. -- When I'm in the mood for something light.)

BTW. I found it interesting that Michelob Dry didn't use twist-off caps. Probably goes with the bold new image. ;-)

-roger

End of HOMEBREW Digest

Date: 23 Feb 89 15:00:00 EST
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>
Subject: thermal shock/glass carboys

Jeff Miller writes:

"After blowing up a second glass fermenter with thermal shock I broke down and went to my homebrew supplier to get a plastic fermenter."

I am a little curious about the method you were using to require the addition of very hot liquids (I am speculating) to the carboy, as well as the result. I have been brewing almost exclusively in glass, non-pyrex, carboys (5.5 to 7.5 gal) for awhile. Were your carboys old and well used (no doubt) ? Are carboys more likely to break when they get older (probably) ? Do my assumptions apply in your case?

My laboratory experience has taught me that glass vessels break on rapid heating and cooling. If you have to add hot liquids to a cool carboy, start with only a small amount of the liquid...allow the carboy vessel to adjust to the changing temperature conditions slowly. This practice is usually applicable with all but the oldest of glass vessels.

When I brew, I always cool my wort with a homemade copper (1/2 inch diameter by 30 feet coil) wort cooler prior to addition to the carboy. The only time that I add super hot water to a carboy is if I pre-boil my brewing water before use. Generally, I have abandoned that practice since I got a 30 qt brew kettle and and boil the entire wort (5.5 to 6 gal) at one time. (By the way nice 30 qt brew kettles are available cheap from Great Fermentations for about \$30. Well worth the price.)

Erik A. Henchal, Ph.D.
<WRAIR.ARPA>

Date: Thu, 23 Feb 89 15:52:30 est

From: jhersh@rdrc.rpi.edu

Subject: aging, carbouys etc.

1) There are lots of good extract recipes out there. Try Byron Burch's book, Zymurgy Mag. or find some other homebrewers and ask them. Also experimenting is fun

2) The wavelengths which destroy beer flavor are 400 - 520 nm. Ref. The Practical Brewers, Master Brewers Association of America, Madison, Wis.

3) I once again vociferously concur (oooh big words) with Dick Dunn on aging. Part of the entire point of homebrew is to produce a FRESH product! Do you think CAMRA fought so hard to preserve cask conditioned ale because they like old beer?? Someone once told me an anecdote about a taste test. It seems European beers that were flown in fresh for the testing were blind taste tested by consumers against those which had gone through the regular distribution networks which insure that you get old beer. Consumers preferred the old to the fresh! Theory is that it is what they are used to. Maybe those of you who like aged beers are too used to drinking old, improperly handled beers which is why you like them that way. As one who does a lot of intentional damaging of beers in order to train beer judges I'll tell you that with few exceptions (recipe dependent) it is freshness or death! One last point on this topic. Hop flavor degrades with age. If you have to let your beers age in order for the hops to come into balance then you're making them too hoppy to start with.

4) Oh Contriare Dick. Yeast definitely does impart flavor into beer. Maybe you phrased it wrong but if you consult the troubleshooting 87 issue you'll get an idea of just how many flavors yeast puts into beer. Yeasty is usually associated with sulfury flavors like DMS, or Hydrogen sulfide. These arise in a number of places but the classic yeasty flavors come from yeast decay and autolysis (yeast digesting themselves).

5) Boiling grains. Byron Burch's book tells you to boil darker grains. My rule o thumb is to only boil grains when astringency is desired. When pray tell is this, well certain drier stouts and/or porters call for it. I just made a great Imperial Stout and boiled the black, chocolate and roasted grains for 15 minutes, and what I couldn't strain out fully for a whole hour with no excessive astringency. It's all a matter of balance.

Carbouys-

I have a friend who got hold of 3 pyrex carbouys. He has never used them since he didn't know what had been in them and how to assure that they hadn't had evil nasty chemicals which couldn't be purged. Of course the other problem is tracking down a stopper since they have really wide necks. My friend got his at some sort of garage sale, but he was always the kind to acquire junk and then find a use for it rather than vice versa. If you buy them new they are indeed very expensive.

I once broke a carbouy via thermal shock. That was when I broke down and sunk \$10 into 10 ft of 3/8 outer diameter copper tubing which I use as

an immersion chiller. It takes 10 - 15 minutes to cool the wort, now I pitch my yeast almost immediately. Despite ongoing debate about using copper I haven't noticed any flavors from it (believe me I'd notice, I've been judging 2 years now am at the certified level and frequently host flavor perception seminars to keep my taste buds in tune).

For Aaron Fager your friend in Poughkeepsie should contact
Hennessy Homebrew
470 North Greenbush Rd
Rensselaer NY 12144

518-283-7094
T-F 5PM - 9PM
Sat 10AM - 3PM

Hennessy takes credit card orders over the phone, mail orders and if your friend is really uptight it's under a 2 hour drive from him. Orders are shipped within 5 days usually and UPS will take only 2 days to get to him from here. We do have customers that drive up from his area to make large orders.

All hops are refrigerated in the store as is all yeast (liquid and dry). Turnover is high (Hennessy is Crosby and Bakers largest customer in the NorthEast) so supplies are typically very fresh.

disclaimer: I work 1 night a week (wednesday) for Dan mostly as a favor since he prefers to have the store staffed by knowledgeable homebrewers instead of dumb clerks. (assuming you consider me knowledgeable). Dan also sponsors our clubs competition (a local competition for club members and hennessy customers within reasonable distance of Albany). Both of us work day jobs and so far nobody is close to getting rich off this place and it looks like we ain't never going to.

- jay h

End of HOMEBREW Digest

Date: Fri, 24 Feb 89 8:14:24 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: thermal shock/glass carboys/water ph

I think everything Erik said about old carboys (yes mine were both used) is true; they seem to become more brittle with age and especially the more times you shock them.

When I broke my first carboy some time ago I also went out and bought some copper and made myself a nifty counter-flow wort chiller. It works fine and prevented me from blowing up carboys until recently.

The thing is that I have been getting into "back to the basic" type brews of late. I don't seem to have the time to dedicate to long brew sessions so I have been doing simple extract brews and I got lazy. Sure I kept everything clean but decided I didn't want to sanitize my chiller. Being lazy cost me dearly in this case. Something that I used to do to reduce shock was to rinse the carboy with hot water. This seems to bring it up in temp and reduce thermal shock. I forgot to do this on the last break up and I guess that's what happens when you try old habits and forget simple little solutions.

Jay, I'm glad to hear somebody else has heard of these pyrex carboys. The other person's carboy also had a large neck but he didn't seem to have any problems getting a stopper. As for cleaning it, there are lots of nasty caustics about that I'm sure would eat anything off the side of the carboy. If your friend wants to get rid of some of them maybe he would be interested in a friendly net auction???

Now, on to a new subject. I just started studying Noonans book and I'm starting to do some water analysis. I found that my water starts at a ph of almost 6. When I boil (just water) and test the ph it goes to 8. Once the water cools it again returns to 6. By adding 1/4 tsp gypsum to 1 cup water my ph dropped to 5 when cold and again went to 8 when boiled. In both cases the ph dropped back to the original (6 and 5) when the boiled water was cooled. My interpretation is that I have good temporary ph and that with the addition of gypsum I should be able to obtain the 5.2 - 5.5 ph range that is supposed to be best. Other possibilities might be that when I add the crushed grains the ph might drop by itself.

I have been trying to make time for an all-grain brew to test some of this stuff out but I don't know when that might happen. What kind of analysis has anybody else figured out about water ph?

Jeff Miller (jmiller@eta.com)

Date: Fri, 24 Feb 89 13:39 CST

From: beckley@beehive.att.com

Subject: Re: "Dry" beer (Homebrew Digest #84 (February 22, 1989))

> > Also, what is "dry" beer that the Japanese seem to enjoy?

>

> The only American Dry beer is Michelob Dry.

Heilman (sp?) also makes Old Style Dry. I personally don't like either of them. The only thing I like about Old Style Dry is their commercials. They show people in a club dancing to Ministry. "You dance... You sweat... You dry yourself off."

Owen beckley@beehive.att.com
(312) 416-7429

Date: Fri, 24 Feb 89 13:58:36 EST

From: lbr@gatech.edu

Subject: extract brews, stirring, aging, etc.

[In #84 ...!cs.utexas.edu!raven!rcd (Dick Dunn) writes on several issues.]

= For the complaint about lack of extract recipes, all I can say is: take
= heart. There are a few people who insist that you can't make good beer
= without doing your own mashing. They're snobs; they're also wrong...and
= fortunately, they're also in the tiny minority among homebrewers. Mashing
= gives you more control and a lot more possibilities, but the Holy Grail it
= ain't. For what it's worth, I've been brewing off and on for a decade--
= no mashing. (I've done extract brews and meads.) I've had a couple of
= very successful barley wines made with extracts.

Well, I suppose I'm a snob. I watch PBS; I listen to "classical" music.
But honestly, we're all beer snobs. After all, if we thought that
Bud Light was the apotheosis of seven thousand years of brewing art
we'd hardly be likely to brew our own. (Exception: those kit
brewers, especially in the U.K., who are expressly trying to save money.)

I don't believe that snobbery affected my decision to brew from grain.
I was simply unhappy with the results I got using extracts. I tried for
three years using various techniques and products. I got an immediate
improvement when I switched to grain.

When making a standard beer, say Pilsner or Pale Ale, I compare my
beer directly to quality commercial brew. I don't attempt to duplicate
the commercial beer, but I hope to show that differences are matters
of taste and not quality. For example, my standard Pilsner is slightly
less hopped than P.U. Beer can be considered good without being able
to withstand such scrutiny.

If I could brew great--not just good--beer from extract, beer that would
withstand comparison to the great imports, I would. I'm not about to
spend an hour holding a mash with 2 degF of the ideal temperature for
snobbery. I would gladly go back to extracts if I could get great
beer from them; they are far easier.

As to mashing giving you more control: it does. It also gives you far
better opportunities to mess up. Extracts give better consistency.
But it's a McDonald's kind of consistency: a Big Mac is a Big Mac the
world over, but it's never haute cuisine.

As to the fact that most homebrewers brew from extract, so what? More
persons read People than The New York Review of Books.

(Snobbery rears its ugly head again.) I suspect, though I have no
statistics, that there is a high turnover rate in this hobby. Persons
are brought into it by advertisements that claim hopped extract, lots
of sugar, and freeze-dried yeast can make superior beer in ten days.
Surely many of these folks give up in frustration.

In fairness, I now use better boiling and fermentation techniques and better hops than when I brewed from extracts. If I were to apply these methods to extract brewing I'd get better beer than I used to with extracts. Nevertheless, the biggest leap my brewing ever took was when I switched to grain. Using first-rate nitrogen sealed hops was second. Maybe I'll give extracts another try. Do you have a favorite ale recipe?

There is one other item. All-grain brewing forces you to boil all the wort, force cool it, and get rid of the trub. I never did this with extracts. There is the slight possibility that this, rather than mashing, is the key. I doubt it, though, as there are brewers whom I trust who have moved from all-wort-boil extract brewing to grain.

[On aging....]

= Let me talk about ales in particular, since lagers obviously have some aging in the brewing process. After an ale is brewed, fermented, and bottled (or kegged), the only time it needs is enough to carbonate and clear. This is a matter of days. As soon as it's ready, serve it!! There are tastes which are going off from the minute it's done. If your beer takes a long time to be "ready" to drink, it means that you're getting rid of some off taste, since there are other things going downhill (unless you happen to like stale beer:-). In this case, you probably need to find out what you're doing in the brewing that is keeping your beer from being drinkable young. I think the homebrew books want to get you to the point where you can make a beer that you can enjoy while it's still fresh, alive, and young--something you can rarely do with a commercial beer. I suggest (in my eternal optimism) that it is the prospect of fresh beer, and not the promise of instant gratification, that makes homebrew texts recommend little aging. Since most homebrewers start with ales (for simplicity and better chance of success), there is no reason to age.

Homebrew books attempt to make the process simpler than it should be, and certainly aim for instant gratification. Told that they won't have beer for three months, many persons won't ever brew.

Aging depends upon malt and alcohol content. There is no doubt that my all malt OG 1.047 pale ale improves for two months or more. It is nicely drinkable after one week, though, so I do agree that beer that tastes terrible after clearing but better two months later probably has serious flaws.

= I made a beer for a party last year. I got a late start on it, so it was served just 16 days after brewing...and it was a very good beer (IMHO!:-). It was racked at day 4 and bottled at day 8, so it was in bottle for 8 days when it was served! I have a few bottles left, and I tasted one this evening as a check. It is still a good beer after almost a year (it was brewed 3/2/88), sound, tasty and all, but it's not fresh the way it was at the party.

This makes sense. I should be better 8 days in the bottle than a year later. In my experience ale peaks at 2-3 months, and then begins to deteriorate. After a year, especially if it spent the summer at 70+ degF, it will be stale.

= >...The point is, an IPA I brewed on New Year's

= > day was very bitter and still yeasty two or three weeks after
= > bottling...
=
= Hmmm..."yeasty" is a wrong term. Yeast does not impart a taste to beer; if
= you have a taste you want to call yeasty, that's just power of suggestion.

Yeast do taste bitter. Have a spoonful off the bottom of a bottle
sometime. But this is not the yeasty flavor in beer. Yeastiness in
beer is more in the aroma, similar to freshly baked bread. Yeast taste
and aroma should be almost entirely gone after two weeks in the bottle.
Strong bitterness after just four days in the bottle is due to overhopping,
failure to get rid of trub, or some other failure--not to yeast.

Many novice brewers mistakenly attribute bitter flavors to yeast. If the
flavor is objectionable it's something else. But even aged, excellent
beer can have a slight yeast taste or aroma. This is not a defect,
and is certainly not objectionable.

= > What is the general consensus on aging?
=
= I don't think there is one...but there are lots of opinions, and mine is
= that for ales, you shouldn't need to age.

I agree with your statement that there is no consensus. I agree that
ales don't "need" aging, and should be tasty when the bottle clears. This
should happen in less than a week. But ale tastes "green" to me for two
weeks, and high gravity all-malt ales do improve up to at least two months.
My ales exhibit poor head formation until they are two weeks old.

- Len Reed

End of HOMEBREW Digest

Date: 25 Feb 89 00:57:45 MST (Sat)
From: hplabs!utah-cs!cs.utexas.edu!raven!rcd (Dick Dunn)
Subject: color, yeastiness

Jay Hersh wrote, in response to a couple of my comments:
> 2) The wavelengths which destroy beer flavor are 400 - 520 nm. Ref.
> The Practical Brewers, Master Brewers Association of America, Madison, Wis.

Hah! We got 'em now, man! 400 nm (aka 4000 Angstrom) is deep violet, but 520 nm is in the middle of green--if you had to give "the" wavelength of green light, you'd say either 520 or 530. Surely this suggests a guilty verdict on green bottles, which obviously pass light at this wavelength. Now I'm curious about brown bottle glass, though...green is visibly bad magic if your beer is going to get much exposure to light...but what's the transmission spectrum of brown glass? (What ah'm a gettin' at is, would one of you kind folks who have access to the equipment please break a brown bottle and stick a piece o' the glass in front of a spectrum laid on a density wedge, take a picture and tell us what it looks like?)

> 3) I once again vociferously concur (oooh big words) ...
Don't try this at home or over an open beer mug.

[yeastiness]

> 4) Oh Contriare Dick. Yeast definitely does impart flavor into beer. Maybe
> you phrased it wrong...

Ha, sure, I was just checking to see if you were on the ball! Very good! But in fact, although I knew perfectly well what I meant, the rest of you might not have. What I was really getting at is this: There is a flavor and aroma which we call "yeasty", and it can show up in beer, BUT it is not the result of not having aged the beer enough. There are off flavors that yeast can contribute..and there are good esters it contributes too...and some of these change with time. But beer which is (a) properly made and (b) very young still does not have any sort of "yeasty" character to it. In other words, a "yeasty" character to beer is NOT the simple result of a properly-made beer that's too young. I suspect Jay agrees with what I would have said if I'd said anything like what I meant, since he's clearly in the Fresh Beer camp.

[Oh Contriare? Au contraire!]

Date: 25 Feb 89 10:25:00 EST

From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair.ARPA>

Subject: brewing kettles, water pH, carboys

1. After I mentioned using a 30 qt brew kettle in my last communication, I had several inquiries where I purchased this item.

Boiling kettle (ceramic on steel), 33 qt
\$27.95 plus shipping

Great Fermentations of Santa Rosa
P.O. Box 428
Fulton, CA 95439
Advice Line 1-707 544-2520
Toll Free Order Line 1-800-544-1867

Mail orders and major credit cards accepted.

Great Fermentations is owned and operated by the award winning combination of Byron Burch (author of Brewing Quality Beers) and Nancy Vineyard (she must know something about fermentations).

I use this kettle on an electric stove and have stopped burning my wort as a result. I have also found that the wort is less likely to boil over and does not require constant stirring as is true with smaller kettles. It has been reported that hop oils are more fully extracted with full wort boils, but I can't confirm this. However, if you make the committment to full wort boils you must also use a wort chiller otherwise it will take too long before you can pitch your yeast.

2. To: Jeff Miller.

I admire your experiments with pH. It sounds to me that you have pretty good water in your community judging from the pH profile that you reported. I agree with you though, that this experiment might be better performed in the presence of grain. Any conclusions you make about your water in its absence might fool you. Grain and other adjuncts will definitely affect the pH profile of the mash. Extracted components also will have a slight buffering affect on the pH. The pH will change slightly as the mash proceeds. My guess is that you will need a small amount of gypsum and depending upon the adjuncts and grains added you might have to add 1/4 to 1/2 tsp of citric acid (or sodium citrate).

With regard to glass carboys. The most common chemicals shipped in them are industrial acids such as hydrochloric, sulfuric acids, and nitric acids. Acid residues are easy to wash out with a large quantity of water. I also recommend that these carboys be rinsed out with a strong solution of sodium bicarbonate (common baking powder). Other relatively safe

chemicals found in carboys are acetic acid and acetone. These chemicals are also easily washed out. However, often mercuric compounds or benzenes are also shipped in carboys. I would not use any vessel used for these chemicals which can have long term health effects. I can recommend the 7 (closer to 7.3 gal) gallon carboys that Colonel John Canaday sells. Colonel John is an editor for Zymurgy. He can be reached at 1-303-442-2789 (745 Pine Street, Bouylder, CO 80302). He will ship carboys anywhere in the United States for \$11 plus shipping. The carboys are shipped in large space capsule-like styrofoam containers. These syrofoam shipping containers can then become part of a lauter-tun system. I feel that I got two great brewing items for \$11. Great deal.

ERIK A. HENCHAL, Ph.D.
<WRAIR.ARPA>

End of HOMEBREW Digest

Date: Mon, 27 Feb 89 13:33 EST
From: <BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU>
Subject: Mead and pH

I have recently made the addition of an occasional batch of mead in my regular brewing routine. In general, I have been pleased with the results after following specific recipes. I'm now ready to break away from others' recipes and try using some of the local fruit waiting in my deep-freeze. My question concerns the use (or necessity) of acid blend to meads. Papazian's recent book confuses me on the issue. He states that 'traditional' meads used no acid additions, but recommends adjusting the acid level with the use of an acid test kit, particularly when fruits are used. I have two questions, really. (1) Does the addition of an appropriate amount of acid significantly improve mead? (2) What is the target pH range? I'm too cheap to spend 5 bucks on an acid test kit (which I assume is a home titration kit) when I have the ability to test pH already. Does the .4 to .5 % range called for with an acid test kit correspond to a pH in the 3's (i.e. the $-\log(.005)$) or are we dealing with a different scale here?

-- Jackie Brown BROWN@MSUKBS

Date: Sun, 26 Feb 89 06:42:44 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: extract brews, stirring, aging, etc.

In the Feb 26 digest, lbr@gatech.edu writes:
"[In #84 ...!cs.utexas.edu!raven!rcd (Dick Dunn) writes on several
"issues.]
"= For the complaint about lack of extract recipes, all I can say is: take
"= heart. There are a few people who insist that you can't make good beer
"= without doing your own mashing. They're snobs; they're also wrong...and
"= fortunately, they're also in the tiny minority among homebrewers. Mashing
"= gives you more control and a lot more possibilities, but the Holy Grail it
"= ain't.
"I don't believe that snobbery affected my decision to brew from grain.
"I was simply unhappy with the results I got using extracts. I tried for
"three years using various techniques and products. I got an immediate
"improvement when I switched to grain.

I certainly hope I'm not the grain brewer that gave Dick that notion. I believe that the advantage of grain over extract has more to do with information than control. For example, my local shop stocks perhaps half a dozen brands of extract, not counting kits. None of them is labelled in any way except to say light or dark, hopped or unhopped. At \$9 a pop, this is expensive experimentation.

But control has a lot to do with my decision to do grain also. When you do the mashing, you get to decide what goes in. Most of what extract brewers do to imitate mashing to get some additional grain flavors is way off. If they tried to follow a mash schedule instead of boiling grains, they'd be a lot happier. (As an aside, at the last Falcons' meeting, we had a fellow bring in a beer he had made from a kit--the kit included grains in the extract which he dutifully boiled for an hour. :-b).

The thing is, each time I have moved onto another step in the homebrewing path, my beers got much better. For me, the step that showed me the worth of pursuing the hobby in more detail was using pure culture yeast. After I tasted my first Sierra Nevada yeasted beer, I know that I would have to try out mashing. I have not been disappointed.

Besides, I enjoy using my gram balance measuring out salts, noting down iodine reaction times in my log book, stirring my giant vat. Amazing friends as the magic enzymes turns grainy, starchy, flour into syrup. It satisfies the mad scientist in me.

"As to the fact that most homebrewers brew from extract, so what? More
"persons read People than The New York Review of Books.
"(Snobbery rears its ugly head again.) I suspect, though I have no
"statistics, that there is a high turnover rate in this hobby. Persons
"are brought into it by advertisements that claim hopped extract, lots
"of sugar, and freeze-dried yeast can make superior beer in ten days.
"Surely many of these folks give up in frustration.

The Falcons' operate on a membership calendar system--everyone's membership comes up in July. Every year the membership that renews from the previous year falls back by 60% or more. New brewers join because the shop offers a 20% discount on meeting weekends, but they aren't there next year. We are trying to add more features and provide more feedback to help brewers out. The shop owner is conscientious, but there's only so much you can tell a beginner all at once.

"= Let me talk about ales in particular, since lagers obviously have some
"= aging in the brewing process. After an ale is brewed, fermented, and
"= bottled (or kegged), the only time it needs is enough to carbonate and
"= clear. This is a matter of days. As soon as it's ready, serve it!! There

Here, here! When I make my house bitter or house mild, they take about a week to clear in the Cornelius keg (those things are relatively tall and the yeast &c has a long way to fall out). Fresh ale is one of the joys of visiting the UK.

But as with the use of sugar, there are valid examples of aging beers. I have a case (well, half a case now ;-)) of Rodenbach Belgian ale. This stuff is aged for over two years, and we're not talking about an exceptionally big beer. It's just the style that has grown up there, and it is as valid as the fresh ale in Britain.

--Darryl Richman
(The Falcons Nest homebrewer's BBS sysop 818 349 5891)

End of HOMEBREW Digest

Date: Tue, 28 Feb 89 09:33:19 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: color green

Green glass blocks green light.

Date: Tue, 28 Feb 89 14:58:46 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: color green (correct mail!)

Damn. Got to disable my ^D key (instantly terminates and sends mail with reversed meanings). Here is what I wanted to type:

Green glass passes green light. And this is the most harmful? So I suppose green is used because it looks pretty. Where are my garbage bags! For that matter where is my barf bag!

I've got a batch of ale I'm not totally in love with. I think I'll sacrifice a green (Beck's) bottle of it next to a brown (standard longneck) one in direct sunlight for a 20 minutes and compare these two with one kept out of the light altogether. I'll report what I find out (after it stops raining here).

--Pete Soper

Date: 28 Feb 89 13:19:39 EST (Tuesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: brewing kettles

Me thinks that the 33 qt. "ceramic on steel" pots that homebrew shops sell are identical to what are often called "Lobster Pots" (yep - for cooking lobsters). I bought one about a year ago on sale from one of the local discount houses for about \$18.

Since I bought the big pot I've been doing full 5 gallon boils. I've definitely noticed that I get better hop utilization, and quite frankly am having trouble adjusting my recipies accordingly. Anybody know how to quantify the increase in hop efficiency?

/Don

wegeng.henr@xerox.com

Date: Tue, 28 Feb 89 15:25:22 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Mead and pH

Hi. "Traditional" is such a flexible word. The traditional recipes that I am familiar with are all 200 - 400 years old, and *all* suggest adjusting the acidity--usually approximately 1/2 lemon squeezed into one gallon of must--I think! It could be 1/2 lemon to 5 gallons of must--I shouldn't try to quote recipes without written sources handy...

The one modern book I have on Mead, which I am afraid I do not remember the author of, recommends the addition of some nutrients including some acid. This is not to change the flavor of the mead, but to keep the yeasties happy.

I will try to dig up some recipes and bring them in and post them.

--mike bergman@m2c.org

End of HOMEBREW Digest

Date: Tue, 3 Jan 89 08:57:11 EST
From: m20502@d82vms.mitre.org
Subject: Bottles in Colorado

Response to R. Stern about bottles in Co

Although I don't live in Colorado, I have done a bit of climbing there. In my travels, I seem to recall that Coors came in long neck bottles just like Bud does in Massachusetts. These data points are 1.5 years old. The towns were Buena Vista, and Colorado Springs. When I was up north we bought Boulder Ale in stores.

Matt Harris

Date: Tue, 3 Jan 89 07:01:59 mst
From: Jason Goldman <hp-1sd!jdg>
Subject: Adding sugar??
Full-Name: Jason Goldman

I bought ingredients for my second batch this past weekend. I got a kit for Laaglaander's Irish Stout (chosen fairly at random). Reading the instructions, I noticed that it said to add sugar to the malt before fermentation. The little bit of reading that I've done has suggested that this is not a good idea, because sugar can give a 'cidery' taste to the beer. This last was in some of the stuff I got from Williams when I got my kit, so I don't know how true and/or noticable it is. The Laaglaander kit came with advanced instructions as well. These said that you could eliminate sugar (in the fermentation) if you used two cans of malt. Is this worthwhile. From what I've read, I'd say yes (probably), but I'd like some expert advice.

Thanks,

Jason Goldman
hplabs!hp-1sd!jdg

Date: Tue, 3 Jan 89 09:56:20 EST
From: rogerl@Think.COM
Subject: where to find bottles alternative

Ridchard Stern,
Dick Dunn
Roger Rose
et al

Have you ever considered champagne bottles. Yes, they're a bit larger (25.4 oz) but they certainly can handle the pressure. Champagne can reach 90P.S.I.. And they have a nice shoulder at the lip, so normal bottle caps work nicely. If you frequent a restaurant or live near a place that has one of those Sunday Morning Champagne Brunchs, you may have a ready source of large bottles. If you frequent a place and getting to know the staff it makes it easier to ask for their empties. This past New Years Party at a small local restaurant netted me 2 cases. The current batch of Gingered Ale in the fermentor is destine for these critters.

Although, I can not profess being the orginator of this idea. I believe I picked this idea up out of a recent issue of Zymurgy.

Roger Locniskar
rogerl@think.com

Date: Tue, 3 Jan 89 11:35:36 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: sterilizing bottles

After I described how I use my oven to sterilize bottles, Dick Dunn warned of weakening bottles this way. I respect Dick very much and since he obviously has more experience I'd like everyone to forget this idea. I don't want to cause anyone to burst their bottles.

I don't have labels on my bottles so I guess my marriage is safe Rob 8^).

With respect to Rob's question about Saran Wrap, I use it for sealing the inch or so gap between my Bruheat lid and immersion wort chiller while the wort is cooling. I was curious about just how clean this stuff is.

--Pete Soper

Date: Tue, 3 Jan 89 10:14:18 EST
From: hplabs!rutgers!cs.rochester.edu!olson
Subject: Re: stuff on the walls

Somebody (jay h?) wrote:

>One question a customer had last night which I couldn't answer.
>Has anyone ever seen yeast settle out on the sides, yes sides, of a bottle.
>This guy used corona bottles and said the yeast was clinging to the sides
>as well as the bottom. I have never seen this before, but i don't use
>clear bottles so if it had happened i wouldn't have known.

My only attempt at brewing with lager yeast (dry, Edme I think) produced a very odd deposit on the walls of the bottles. The recipe was TCJoHB's "hordeaceous Dutch delite", ie 2 cans of Laaglander light hopped extract, water and yeast (how's that for a detailed recipe?). I bottled in my large collection of used Molson bottles. In addition to the usual yeast layer at the bottom, after 5-6 weeks I began to see lots of little blobs on the walls. They were the size and color of dried yeast granules. Spinning the bottles shook the blobs off the walls, but to my surprise they didn't settle out. Instead, they hung suspended near the walls. By careful pouring I was able to keep them out of my glasses, and (with some trepidation) went on drinking. The flavor btw was fine if a bit boring -- nice malt sweetness, lots of esters, but insufficiently bitter and (of course) lacking any hop character. At the time I blamed the deposit on the yeast. Now that I think of it, though, the last few bottles (at 12 weeks or so) gushed quite badly, so there probably was a bacterial infection involved as well. I've made continuous small improvements in my sanitation procedures, and haven't seen anything like it since -- but I've steered clear of lagers, so who knows.

That leads to a question -- we know that lager yeasts are slow starters, prefer colder temperatures et cetera. Do they have other behavioral peculiarities that are worth talking about? Do they precipitate differently? leave the same color guck in the bottom of the fermenter? smell the same? etc, etc,

curiously yours,
Tom Olson

Date: Tue, 3 Jan 89 09:20:51 PST
From: ephram@violet.Berkeley.EDU
Subject: bottle sterilization (sp?)

First let me express my appreciation for this newsletter being here. My local homebrew store seems a little "shifty" and always wants to sell me a solution. It will be nice having someplace else to go.

Well here's my question. After I chlorinate my bottles I am supposed to rinse them out. Is tap water OK for this process? Should I boil up (yet more) water for this task? Can I just let them drip dry?

thanx

We must prevent those commies from compromising the integrity of our precious bodily fluids. -Gen. Jack D. Ripper
Ephram Cohen ephram@violet.berkeley.edu
466 44th St. #1 3210 Tolman Hall
Oakland, CA 94609 Berkeley, CA 94720

Date: 3 Jan 89 15:11:40 EST (Tuesday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: hard cider

In my previous message on this subject, I typo'ed the following sentence:

"...cider does not contain sugar so that, when it is fermented, there will be enough alcohol to prevent it from spoiling."

What I meant to say was that "...cider does not contain *enough* sugar..." Cider does contain sugar, but not enough to result in 9-10% alcohol after fermentation is complete. Sorry if I confused anyone.

/Don

Date: Tue, 3 Jan 89 13:20:55 PST

From: sco!arthure@ucsc.UCSC.EDU

Subject: malt extract prices

If malt extract prices are high, it might be because of the drought. Barley harvests have been off, and the barley that is being harvested in affected areas is higher in protein and lower in those crucial starches than is desirable for making malt.

So, we probably have a higher price per pound for barley, combined with a lower yield of fermentable sugars per pound of grain, and more trouble all around.

'88 won't go down in history as a great year for malt.

Also, in regard to Dave's comments about his cider: most champagne probably tastes pretty cheap two months after bottling ... You might want to give your cider more time.

-arthur

Date: Tue, 3 Jan 89 18:03 EDT
From: <CRF%IFASGNV.BITNET@CUNYVM.CUNY.EDU>
Subject: A variety of topics...

Hello, all!

I'm going to combine a whole bunch of things into one posting. This constitutes fair warning...

MEDOC: There is most definitely a variety of wine by this name, but I've never heard it applied to beer. As to ingredients, preparation, etc.: use whatever malt you want (light, dark, DME, syrup). For hops, I would lean towards Fuggles or Hallertauer, but then I usually like those hops. Northern Brewer would be good for heavy bitterness, and for a very hoppy finish American Cascades is always good. Mostly, though, a few words about the honey.

DON'T USE "SUE BEE" or any other blended-to-death honey!! Go to a health food store, or some other kind of store which sells raw honey in bulk, and use that. The type of honey used will most definitely affect the final flavor. Orange blossom and clover honeys are very mild and pleasant; others such as gallberry are more acid but still delicious. One of the best honeys I ever came across was some avocado honey a friend gave me! When adding honey to a hot liquid, stir *constantly!* If the honey has a chance to hit the bottom of a hot pot, it will caramelize and scorch. When cooking honey, a frothy scum forms, which needs to be skimmed off. For this reason, you might want to dissolve the honey in some boiling water prior to adding the malt. Finally, plan on aging your beer anywhere from 9 months to 2 years when using honey. The structure of the sugar in honey almost inevitably requires a lengthy period of aging.

SAKE: Am now trying to procure a recipe for Mr. Haberman.

SARAN WRAP/FOIL AND STERILITY: I have always assumed these products to be relatively bacteria-free, and used them accordingly with no problems. I base my assumption on the fact that both products are produced at high temperatures, and are not of themselves suitable media for bacterial growth.

BOTTLE PROCUREMENT: If one checks the dumpsters behind popular bars on Friday and Saturday nights between midnight and 2 AM or so, one can often salvage both bottles and cardboard cases. It's kind of an icky way to get bottles, but it does work. Also good are some brands of soda bottles, especially "IBC" brand's root beer and sarsaparilla bottles.

CRATES: Plastic milk crates, or better yet (but terribly rare now) the old wooden ones, can be very useful for storing bottles. If necessary, a plywood bottom can be added to prevent sagging. Other than that, everyone I know who has wooden cases has built their own.

KEGS: I have read and been told that keged homebrew tends to have problems with yeast stir-up when tapped. I have avoided trying keging on this basis. Comments, anyone?

I thank one and all for their attention.

Cher Feinstein
"CRF@IFASGNV.BITNET"

Date: Wed, 4 Jan 89 13:03:36 mst
From: Jim Haselmaier <jimh@hpfccspm>
Subject: Saran Wrap and Bottles
Full-Name: Jim Haselmaier

>> On another subject could someone with a microscope and stains
>> tell me if Saran Wrap fresh off the roll is relatively bacteria free?
>Fascinating question! What do you plan to do with the saran wrap, if
>I might ask?

I have a friend who used to be a Production Engineer on a Saran Wrap production line. Once she saw how the stuff was made, she decided not to use the first and last ten feet of any roll. That doesn't say much for the plastic that's in the middle; but it certainly is not intended to be "sterile".

>> When I prepare to bottle, I put my cleaned bottles in my oven and
>> bake them at 300 degrees for 30 minutes, then let them cool overnight.

When I bottled my most recent batch I changed my method slightly which helped considerably in reducing my worrying.

In general I get the most "nervous" when I bottle. I would place the sterilized bottles on the kitchen floor uncovered. There they would sit until filled; usually for about 30 minutes.

Some friends told me they cover their bottles with paper towels ; which seemed like a good idea. But then I thought it would be even better to cover the bottle with a sterilized new bottle cap. When the bottle is sterile, I put a new bottle cap on top and set it on the floor. I only remove the cap when I actually fill the bottle.

This process modification made me a much more sociable person (at least according to my wife) during the bottling task. ("Did you say you're going to bottle? I think I'll leave the house for a while.")

Jim Haselmaier
Hewlett-Packard
jimh@hpfccspm.HP.COM

Date: Thu, 5 Jan 89 10:18:59 EST

From: KARLIN@bnlcl1.bnl.gov

Subject: Chimay Ale.

I am a new subscriber who has a passion for a Trapist ale from Belgium called Chimay Grand Reserve. I have not been able to find it anywhere for some time. I am located on Long Island, NY and I've been in touch with the regional distributor without luck. I managed to get the "last bottle" in the Washington, DC area thanks to a friend, but that was a while ago. Chimay also makes other ales so I've been drinking their 500th Anniversary Ale, but now I've exhausted that supply. Can anyone offer any tips?

End of HOMEBREW Digest

HOMEBREW Digest Fri 06 January 1989

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

adding sugar, rinseing bottles, kegs (Jeff Miller)
Seasonal Beers (This PIZZA symbolizes my COMPLETE EMOTIONAL RECOVERY!!)
comments on adding sugar (roger1)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com

Date: Fri, 6 Jan 89 14:11:07 CDT
From: Jeff Miller <jmiller@unix.eta.com>
Subject: adding sugar, rinseing bottles, kegs

I have a few responses to add this time so please bear with.

ADDED SUGAR:

Jason Goldman's question about adding sugar as suggested by a kit is probably one of the more commonly debated questions around and I have found myself shifting on it recently. I think a great many of us have always said use malt (I usually substitute with a pale dry malt) instead of sugar. Indeed if you are a reader of zymurgy it seems to be the number one suggestion that they offer.

Well in the last zymurgy they tried to brew beer using sugar and malt and then do taste trials with the two types of beer along with a mixture of two commercial beers (I forgot which ones). It seemed that they were unable to actually get a real consensus as to which method was best. Since then I have been paying attention to homebrew kits and noticed that there is an incredible difference among them. In particular I have started to notice that some of the bigger buck kits I have been looking into ask for less sugar to be added and that the can actually contains more sugars. If anyone has other opinions or observations please pipe up.

I haven't really ever tried brewing with lots of added sugar but a friend of mine started with lots of sugar and ended up with a much lighter bodied beer. His beer did have a cider taste and it was always strong in alcohol. In contrast my beer has usually been fairly heavy in body but also quite potent. I have noticed that my friend is starting to brew with less sugar and the beer seems to be getting better in taste while still keeping a fairly light body. He also likes to use dextrose sugar, cane, and corn sugars as a mixture rather than one type of sugar. I have been thinking about experimenting with my brewing practices to see what kind of beers I can make with other sugars. I have already tried brewing with rice (once with grain another time with an extract) and it seems to work pretty good but the beers seemed to be a bit more astringent.

RINSEING BOTTLES:

Ephram Cohen had asked about rinsing bottles with tap water and whether this might be OK. I would say go for it. I always rinse with tap water and I think it works great because it is fairly bacteria free and even has chlorine in it. I do like to rinse with cold water instead of hot water because I feel there would be less dissolved chlorine in it. I always try to let bottles sit for awhile after rinsing to allow chemicals to dissipate into the air rather than staying in the bottle. I think a bottle drying tree would be excellent for this and someday I may even get around to making one.

KEGS:

Cher Feinstein asked for comments on kegs since Cher claims to be avoiding kegs because of a potential yeast stir-up. I have a Cornelious keg system which when I use it works great. The yeast settles to the bottom of the keg right next to the discharge tube. When you tap the keg the yeast simply comes out for the first pitcher or two and then there is no more yeast left. This works great because you remove the yeast from the beer plus you get much better beer in a keg over bottles. I think you get better beer because the greater quantity allows everything to blen well but probably more is that there is much less oxygen to beer so less oxidation will go on. I don't really like my cornelious keg because of the connectors that I have but I will be cooking a batch this weekend that is inteded to be keged in a 1/4 barrel keg. I took me awhile to locate bungs but now I got them and I'll be glad to let you know if I experience any "yeast stir-up" when I tap it.

Date: Fri, 6 Jan 89 12:25:40 PST
From: nosun!sharpwa!GODZLA.decnet!CROASDILL@Sun.COM (This PIZZA
Subject: adding sugar, rinseing bottles, kegs
Subject: Seasonal Beers

G'Day, (12/15/88)

Last week I went to a beer Christmas/Winter beer tasting at the Dublin pub in Portland, OR. hosted by Fred Ekhart (sp?). They served a sampling of 10 different regional and national beers of the season. Let me tell you, there are some really GOOD beers out there. I'll try to rate them as -5 to +5 judged on my linkings and those at the table with me. The ones we had were:

- 1) Oregon Trail Winter Ale (on tap)
Oregon Trail Brewery, Corvallis OR.
specifics - OG 1.042 ?% Alc
Dextrin and 2-row malts
Willamette and Tettanger hops (30 bitterness)
This was billed as a 'Dry' style beer. It was pretty sweet though and quite cloudy. I thought it had a slightly sour taste, but that could have been from the 30 bitterness units...
rated as average (0) Available only on tap.
- 2) Winter Hook (on tap)
Independent Brewery (Red Hook), Seattle WA.
specifics - OG 1.052 4.1% Alc.
grains?
B.C. Goldings and Willamette hops (50 bitterness)
A British sytle Pale Ale. This is a new recipe from last year. What was Winter Hook has now become Red Hook ESB. Amber colored, the taste of the grains and hops come through very well.
rated as good stuff (+3) Available on tap or in bottles.
- 3) Widmer Festbier (on tap)
Widmer Brewery, Poortland, OR.
specifics - OG 1.058 4.2%
2 row, Munich, Choc malts and Rosted Barley
Perle, Tettanger and Hautauller hops
Very hoppy, otherwise average. This is a german Altbier, wich is a german style ale, brewed at 60F then stored at <50F (lager temps)
rated average (0) Available only on tap.
- 4) Winter Brew (on tap)
Bridgeport brewery, Portland OR
specifics - OG 1.057 ?%
Scottish pale, Crystal and Brown malts
BC Goldings, Northern Brewer (40 bitterness)
122F-155F single step infusion method
WOW a great beer. I was too busy drinking and smiling to take notes.
This is one to out of your way for (thankfully I don't have to go to far!)
rated WOW (+4) Available only on tap.

- 5) WaSail (on tap)
 Hood River brewery (Full Sail Ale), Hood River OR. (wind surfer land)
 specifics - OG 1.060 5.1%
 2 row, Crystal and Brit black malts
 Perle and Saaz hops
 The word for this beer is hops! This is a strong ale. The taste is very similar to Full Sail, only more body.
 rated very good (+2) Available only on tap.
- 6) Grant's Spiced Ale (aka Portland Winter Ale) (on tap)
 Grant's brewery, Yakama/Kirkland WA (Portland Brewery, Portland OR)
 specifics - OG 1.061 5.3%
 2 row, 10% caramel malts.
 Galina and Cascade hops (30 bitterness)
 spices (guessed) Ginger, Cinnamon, Nutmeg, Clove,
 [Corriander?]
 Serve this beer warm or you won't get to enjoy it (110F). The taste is well rounded. The spices are evenly ballanced, and just remind you of sitting by a fire on a cold winter night in the mountains. I can't say enough about this beer. Drive well out of your way for this one. It will remind you why you love beer.
 rating (guess) AWESOME (+5) Available on tap or in bottles.
- 7) Anchor Christmas ale (bottle)
 Anchor Brewing, Bay Area(?) CA.
 specifics - OG 1.068 5.1%
 2 row and Crystal malts
 ? hops (dry hopped) (60 bitterness)
 spices Allspice, Cinnamon, Anise (?)
 This is a very good spiced ale. Too bad we had it right after the Grant's. Again a lot of body in this brew. We had this one cold, but Fred says it's much better warmed.
 rating great (+3) Available on tap or in bottles.
- [Barley wines]
- 8) Snow Cap Ale (on tap)
 Hart brewing, Kalama, WA
 specifics - OG 1.074 7.0%
 2 row, Carel, Amber, Brown malts. Torrified barley
 CJ 90 (Saaz relative) and Cascade hops
 This has a very rich, malty flavor. The hops are very present. Could use some more aging (was only 1 month old). Still very good.
 rating very good (+2). Available on tap or in bottles.
- 9) Old Knucklehead (on tap)
 Bridgeport brewery, Portland OR
 specifics - OG 1.092 7.1%
 Pale, Scottish, Crystal malts Rosted barley.
 Northern brewer, Kent golding hops (55 bitterness)
 Very smooth and malty. Brewed at various times, Bridgeport brewery always serves half and stores half for later. This is a very good example of a barley wine.

rating WOW (+4). Available only on tap.

10) Samichlaus Beir (in bottle)

Samichlaus brewery, Zeurich, Swz.

specifics - ? 11.9%

aged 1 year.

Another great barley wine. We had this served with Bleu cheese. I didn't write too much down, this was a last beer in a long night, but I seem to remember that it was very good, even bodied and like that. All I wrote was WOW! so therefore...

rating WOW (+4). Available only in bottles around christmas. (don't forget the cheese!)

Well sorry about the spelling errors (I know they are there, "Damn it jim, I'm a programmer not a typist"). I hope this is of some use to you all out there.

Hoppy holidays,

May all of your brews be bright!

Greg Croasdill

UUCP: ... (tektronix | sun | percival)!nosun!sharpwa!gcc

Snail: Sharp Microelectronics fone : (206) 253-3738

Vancouver, WA (the other Vancouver) "Don't believe everything you read"

Date: Fri, 6 Jan 89 13:30:27 EST

From: rogerl@Think.COM

Subject: comments on adding sugar

Jason, Your reading serves you well. If you add sugar as you suggested, and I interpreted, the brew will get a 'cidery' taste, I know, it happen to a friend of mine. Add any sugar to the wort *during* the boil, not after.

I much prefer all malt brews myself and would go with adding another can of extract or getting some of the dried Laaglaander Malt, about 2 to 3 lbs. for a 5 gal. batch. Since you have already sprung for the top shelf stuff, I would stay away from sugar as much as you can.

Good Luck and remember,
Relax, Don't Worry and Have a homebrew.
Roger Locniskar

End of HOMEBREW Digest

Date: Sat, 7 Jan 89 06:12:23 EST
From: hplabs!harvard!ima!wang7!klm
Subject: Re: Sterilizing Bottles

Hi! I'm new to this digest and this is my first submission.

I've been following the thread on sterilizing bottles and thought that I might put in my \$.02 worth.

After getting the bottles physically clean, (i.e. no debris, yeast, cigarette butts, etc.) I run them through a full cycle in my dishwasher including a HOT dry WITHOUT detergent. I do this several hours before bottling time and I don't open the dishwasher until I am ready to start using the bottles. I haven't had any noticeable sanitation problems in my bottling since I started doing this several batches ago.

Also, I use non-returnable green Molson bottles. I have recycled most of them several times now and have not had one break yet.

I prefer green bottles for aesthetic reasons and I don't worry about skunking the beer because I always keep it boxed.

Oh, yes, about the cleaning step above... I first soak the bottles in a weak chlorine solution for about 1/2 hour and then rinse them thoroughly with a jet spray washer. This does an excellent job of removing even those tough deposits.

Cheers!

Kevin McBride
Wang Laboratories, Inc.
Lowell, MA
..!ima!wang7!klm (work)
..!ima!wang7!gozer!klm (home)

Date: Thu, 5 Jan 89 08:56 EST

From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>

Subject: Three gallon glass carboys

Several members of our brewing club (Boston Wort Processors) have expressed interest in three (3) gallon glass carboys. We are looking for a possible supplier for us to make a large order (around 20 carboys). Can anyone on the net help us out? We made an order around two years ago, but the company from which we got the carboys went out of business in the meantime.

Three gallon carboys are great for people who like to experiment and make several small batches rather than fewer large batches. When I make a small batch, I start my primary in a 5 gallon carboy, and later transfer to the 3 gallon carboy for secondary fermentation and lagering.

I do my all-grain brewing in small 3 gallon batches. I don't have a brewpot or a stove large enough to boil 5 gallons of wort. Three gallon mashes are much easier to control, and the lautering and sparging is appropriately easier.

I really like using three gallon carboys for brewing, but I need to find a few more for our club. Can anyone help out?

Mike Fertsch

Date: Sat, 7 Jan 89 07:46:50 PST
From: Darryl Richman <darryl@ism780c.isc.com>

Subject: Three gallon glass carboys

In the Jan 06 digest, "CRF@IFASGNV.BITNET" (Cher Feinstein) writes:
"KEGS: I have read and been told that keged homebrew tends to have problems
"with yeast stir-up when tapped. I have avoided trying keging on this basis.
"Comments, anyone?"

I keg regularly with the 5 gallon Cornelius (soft drink syrup) kegs.
The draw tube, through which the outgoing beer passes, reaches all the
way to the bottom of the keg, so the first few pints come with a dollop
of yeast. I mostly use Sierra Nevada yeast, which flocculates into a
very compact layer, and after the second or third pint I don't see
anymore yeast. When the keg is empty, I have opened it up to find that
there is about a 1" inch radius circle around the draw tube that is
clean of yeast, otherwise there is a solid yeast pancake on the bottom.
This hardly seems to be a yeast stir up. I have transported partly
full kegs with a minimum of yeast stirred into the beer, even when
tapping directly after arrival. Of course, if you avoid it, that means
there is less demand in the used keg market for me. ;-)

--Darryl Richman
(The Falcon's Nest homebrewing BBS sysop 818 349 5891)

Date: Sat, 7 Jan 89 08:10:57 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: sugar in your beer

I'd like to take a step back from the AHA dictum that you should not add sugar to your beer except for priming. This truism is certainly correct for general purposes, but may not be appropriate in specific circumstances. What we want to avoid is obtaining the title of neo-prohibitionist beer making, where the only purpose of adding sugar is to gain a higher alcohol content, regardless of the resulting taste.

But if you read Dave Line's books ("The Big Book of Brewing" and "Making Beers Like Those You Buy"), you'll see that he professed to have used lots of different wierd British sugars in his brews. There is a reason for this: the British Brewers themselves do it. If you want to make a beer that tastes like Bitter from 50 years ago, use malt, but if you want to make a copy of today's Bass, you'll probably want to add some sugar. Note the word *some*. We are talking about a small percentage, like 10% for example. All things in moderation, you know.

Anyway, with all the postings on trading sugar for malt, I just wanted to make sure it didn't get lost that sugar is one of the brewer's ingredients. The English do it, the Belgians do it, the Scots do it. You can do it too. But you must do it with the right purpose in mind.

--Darryl Richman
(The Falcon's Nest homebrewer's BBS sysop 818 349 5891)

Date: Sat, 7 Jan 89 15:53:56 EST

From: rogerl@Think.COM

Subject: More comments on using Champagne bottles

I guess I spoke to soon. Today I was getting ready to bottle and found the latest batch of bottles I received have a larger lip on them. Oh well. I'm still going to use these giants but will seal them with the old champagne cork (plastic) and wires. If you can find the half bottles of champagne I do believe that the normal longneck cap fits those fine. Again, get to know a bar that serves champagne on a regular bases and you will have a ready supply without having to generate these empties on your own. The wallet will like it too. I realize it's not as much fun, but being of limited means as many of us are one does what one can do.

Keep on homebrewin'.
Roger Locniskar

End of HOMEBREW Digest

Date: Sun, 8 Jan 89 06:51:34 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: re: using champagne bottles

My experience has been that US champagne (perhaps I should say methode champagniose sparkling wines) bottles do take a normal crown cap, but French bottles will not. (I haven't any idea about other countries, but when I get a bottle of Cordineiu (sp?), I'll report back to the net.) So stock up on the Korbel and separate the Chandon from the Moet.

--Darryl Richman
(The Faclon's Nest homebrewers BBS sysop 818 349 5891)

End of HOMEBREW Digest

Date: Sun, 8 Jan 89 23:24:57 PST

From: nosun!sharpwa!GODZLA.decnet!CROASDILL@Sun.COM (This PIZZA symbolizes my COMPLETE EMOTIONAL RECOVERY!!)

Subject: An odd bit about bottles...

Hi there!

Just a quick note about Champagne bottles. There appears to be two standards in mouth/lip sizes. One is what is commonly called American and the other is European. I have found that while the sizes vary slightly, you can cap any bottle from an American winery (Andre's, Cook's, Ballatore, Martinelli's). However, the European is larger (Cordon Negro, etc) and will ruin your capper.

We routinely fill one case of beer bottles and one case of Champagne bottles per five gallon batch. We have never had a Champagne bottle burst (although we lost some 11 oz beer bottles last summer).

There are fewer to clean, they fill faster and there is less oxidation going on.

Any questions?? Any doubts left??

I'm tired of bottles now anyway, I wanna start keggin'!

Greg Croasdill

UUCP: ...(tektronix | sun | percival)!nosun!sharpwa!gcc

Snail: Sharp Microelectronics fone : (206) 253-3738

Vancouver,WA (the other Vancouver) "Don't believe everything you read"

Date: Mon, 9 Jan 89 18:29:37 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Some Belated Results

Sorry I haven't gotten back to the list as I promised; our holiday brewing activities left me and my roommate with an awful lot of bottling to do at the last minute (last batch was bottled literally before driving my roommate to the airport). Add my holiday travels, and I've already given you too many excuses.

The Blueberry Lager we tried (taken from Zymurgy, the 'Jake and Elwood's Blueberry Lager' recipe) turned out fairly well: The beer is quite light in body, very dry -- no fruit sweetness whatsoever, and as was promised by the recipe, a nice purple color. The Laaglander extract it is based on seemed rather strongly hopped at brewing time, but there seems to be a good balance between the tartness of the blueberries and the hops. The recipe also used a pound of honey, and the honey flavor is noticeable. The honey needs far more time to mellow out than this batch ended up getting before it was gone -- the sheer novelty of it made it a popular item among our friends and relatives. I do have a couple of bottles set aside for later, however -- we'll see how it is in another month or two.

My batch of 'Slow Lori's Ginger Lager', another Zymurgy recipe, turned out somewhat worse than I had hoped. It has a nasty 'bite' to it that some tell me is due to the honey, and will age out; this batch has a really nasty bacterial infection, though, and I suspect that I should have peeled the ginger, which doesn't seem to dominate the flavor much so far. I'm definitely going to give this a great deal more aging.

My other experiment, 'Black Lite' turned out to be a success of sorts. As promised, the beer has a very light body, and somewhat of a licorice note to it. Best at room temperature, it turns out: it has very little flavor when chilled. I really like the Bierkeller Dark extract, but think I performed

a minor act of sacrilege in using it this way -- this extract would be great as the basis for a Doppelbock or Bock. Still, I like the brew I got -- very nice head and head retention, a tasty beer when warm, more of a soft drink when cold. Definitely in the 'Lawnmower Beer' class.

On the question of adding sugar to extract kits:

I guess it depends on the style you want to brew. I followed the directions on the Telford's Pilsener Kit, although I may have fudged some and substituted a bit of malt for sugar. I got good results. Once while making a batch of Anarchy Ale (Telford's Amber, ale yeast, Fuggles Hops, Light Dried Extract), I fell short of dried extract and was forced to substitute with corn sugar. I ended up substituting about 1 2/3 cups of corn sugar. Curiously, this substitution made no discernable difference in the color or body of the final product, and believe you me, I compared batches afterwards.

On the other end of the spectrum, my first batch used 2 lbs. of corn sugar, and it took an extremely long time to age out that cidery taste, though I recently tasted a 13-month-old bottle from the batch, and it tasted just like

Dos Equis :-). I can see putting a max of 2 cups of corn sugar into the wort these days, under any circumstances. (tho' come to think of it, my most cidery batches were made when I was simply pouring the hot wort onto the corn sugar rather than boiling it in the wort...any correlation, folks?)

Enough out of me -- think I'll go home now and relax, etc.

Mike Meyer

End of HOMEBREW Digest

Date: Mon, 9 Jan 89 23:31:57 MST
From: mjb%hoosier@cs.utah.edu (Mark J. Bradakis)
Subject: Champagne bottle capping

Just a quick tip. Since the lip around which the wire wraps on champagne bottles can interfere with the bell of the capper, it is possible to get less than adequate seals. Chuck Hansen, one of the Fat Chance brewers, found that using two caps stacked together works pretty well. The top cap is bent enough to force the lower cap to give a better seal.

mjb.

Date: Tue, 10 Jan 89 09:03:42 +0100
From: Jeremy Cook <jeremy@kheops.cmi.no>
Subject: Root ginger

Mike Meyer writes:

>My batch of 'Slow Lori's Ginger Lager', ...
>... this batch has a really
>nasty bacterial infection, though, and I suspect that I should have peeled
>the ginger, which doesn't seem to dominate the flavor much so far.

I don't know the details of how the ginger was added but here's my experience from a really delicious ginger wine that I made at the end of '87. I took the root ginger and scrubbed it well under the tap with a vegetable brush. Then I bruised the ginger well by thumping it with a rolling pin and boiled it up (with lemon and rasins for the g wine) and simmered for an hour. The boiling extracts all the flavor from the ginger whilst making sure there aren't any nasties left. There is one side effect from this method and that is that the wine was a bit on the cloudy side when it was finished and I couldn't get rid of the haze by filtering or any other means. I either clogged my filter with too much powder or didn't use enough, letting the haze through. In the end I gave up. It is now crystal clear after standing for over a year in the cellar (I only managed to keep one bottle for that long!).

Hope this helps.

-- Jeremy Cook
jeremy@kheops.cmi.no

Date: Tue, 10 Jan 89 08:22 EST

From: Long Distance Voyager

<VOYAGER

%IRISHMVS.BITNET@UICVM.UIC.EDU>

Subject: Rootbeer

Not that I make it or anything, but
what of rootbeer?

And I once had something called "birchbark beer" kinda snuck up on
ya....

I hesitate to mention these things since I have found that of the
dozen or so homebrewer's I've met, the majority tend to look down
on anything "non-alcoholic."

Am I just being paranoid or should I sit back down?

R.allen Jervis

Voyager@irishmvs.bitnet

Date: Tue, 10 Jan 89 10:48 EST
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Storing homebrew

Up to this point I have yet to find a really good way of storing the brew that I make.

12 oz bottles clear quickly and fit in the refrigerator conveniently but are a general pain in the neck to clean and sterilize in bulk.

Pressure kegs are much easier to clean but even the smallest seem to take up too much fridge-room. More seriously, they seem to always have either too much or too little pressure. I seem to get 5 or 6 pints of foam followed by about 2 pints of acceptable ale. After that, the keg threatens to gulp air and I have to inject more CO2 which essentially puts me back at square one.

Recently I have been reading about using champagne bottles. This would seem to be a good compromise except pouring anything less than the whole bottle would stir up the yeast at the bottom. Since I don't have a lot of 25.4 oz beer glasses :^) I would presumably have to either limit my intake to one pint at a time :(or I would have to open several bottles in parallel.

Currently I bottle most of my beer in 12 oz bottles because it has the fewest drawbacks. I am curious as to whether anyone has found a substantially better solution.

-Andy Newman

Date: Sun, 8 Jan 89 16:20 EDT
From: <CRF%IFASGNV.BITNET@CUNYVM.CUNY.EDU>
Subject: A number of different things

Hi there!

Our system was down for maintenance for a few days, so this will be another multiple-topic set of comments.

SAKE: Here, including the name and address (for accreditation purposes) of the sender, is the sake recipe I obtained. Mr. Herron is also a member of the historical re-enactment society I belong to.

Date: 4 Jan 89 19:09:39 GMT
From: mailrus!ukma!davids.UUCP!david@cis.ohio-state.edu (David Herron)
Subject: Sake recipe
Message-Id: <8901041409.AA06367@davids.UUCP>

I have one. I cannot vouch for it's accuracy as I've never tried it, however it comes from a printed collection of wine recipes, the entire booklet is Copyright (c) 1976 by Raymond Massaccesi, is titled _Winemaker's_recipe_handbook_. It's available for low cost from:

Semplex of U.S.A.
PO Box 11476
Minneapolis, MN 55411

About the only thing I would do to this recipe is remove the raisins. I typed it verbatim from the book and there is no warranty as to fitness or merchantability of the product described. All rights reserved :-).

I wasn't going to post it to the newsgroup, but since a third voice popped up asking for it ... (This is a cute little booklet, anybody interested in the recipe for Onion Wine?)

-----> Cut Here <-----
Rice Wine -- Saki

- 2 1/2 lb Rice (husked or raw rice, if available)
- 1/2 pt Grape Concentrate or 1 lb Lt raisins
- 7 pts Water (hot)
- 2 1/2 lb Sugar or Honey
- 3 tsp Acid Blend
- 3/4 tsp Energizer
- 1 Campden tablet, crushed
- 1 pkg Sherry Yeast

Method.

1. Wash and coarse crush rice. Place rice and chopped raisins into nylon straining bag, tie top, and place in primary
2. Pour hot water over and stir in all other ingredients EXCEPT yeast and energizer. Cover primary.
3. After 48 hrs add yeast and energizer and cover primary.
4. Stir daily, check Specific Gravity (S.G.) and press pulp lightly.
5. When ferment reaches S.G. 1.050 (2-3 days) add another 1/4 lb dissolved sugar per gallon (or 1/4 lb honey, of course).
6. At S.H. 1.030 (6-7 days) strain juice from bag. Syphon wine off sediment into glass secondary. Attach airlock.
7. At S.G. 1.020 add another 1/4 lb dissolved sugar per gallon.
8. When ferment is complete (S.G. 1.000, about 3 weeks) syphon off sediment into clean secondary. Reattach lock.
9. To aid clearing syphon again in 2 months and again if necessary before bottling.

Optional: You may continue to build up alcohol by adding additional

doses of sugar until ferment ceases. To sweeten add before bottling 1/2 tsp Stabilizer, then, add 1/4 lb dissolved sugar per gallon.

CHAMPAGNE BOTTLES: Are wonderful things, *if* you remember that you want bottles from cheap champagne, such as Andre's. If the champagne had a real cork, with a wire restraint, it'll never take a bottle cap. Also: you will need a bench-top bottle capper; the little hand-held types are only good for long-necks.

SUGAR: I have always known that sucrose produces a cidery flavor, which is undesirable in beer. When using a kit, I've always assumed "sugar" meant corn sugar (maltose, I believe). Also good for substitution is crystal malt, on a pound-for-pound basis, steeped in lukewarm water for 20 minutes. The water is then strained out to be used in the wort.

BOTTLE SANITATION: The following remarks are based on my microbiology experience. When I rinse my bottles after chlorination, I allow them to drain upside-down in a thoroughly scalded-out drainboard until I'm ready to use them. Then, I line them up on the newspaper-covered floor (I'm too much of a klutz not to take spill precautions) on their sides. Leaving them on their sides will help keep them internally sterile, with minimal chances of contamination (in microbiology, when you are culturing from tube-to-tube, you hold the tubes parallel to the floor). Once filled, the now-upright bottle has a sterile cap placed on it. This protects the brew until the cap is crimped down.

KEGS: General thanks to those who replied to my questions.

Cher Feinstein
"CRF@IFASGNV.BITNET"

End of HOMEBREW Digest

Date: Tue, 10 Jan 89 22:59:49 PST

From: ephram@violet.Berkeley.EDU

Subject: UV sterilization

Is it possible to sterilize water via exposure to UV light? Actually I know it is possible, the question really is how do I sterilize [water, bottles, anything else] with UV? Will UV penetrate sugar? will UV penetrate sugar water?

The possibilities are endless

Ephram Cohen

ephram@violet.berkeley.edu

Date: Wed, 11 Jan 89 09:52:35 est
From: jhersh@yy.cicg.rpi.edu (Jay Hersh)

Subject: UV sterilization

hello,

a couple of comments. For Andy - Pint Bottles. My personal belief is the only way to drink beer is Pints. The British drink real pints (Imperial I believe are ~20oz.) In Germany they use the .5L for the wimps and Liters for the real drinkers. Only America has this strange 12oz aberration. In any case Pint bottles are real strong and take abuse readily. Most of them are that great dark brown color which protects beer from light. You can get them with those waxy cardboard cases. They go 8 to a gallon so a 5 gallon batch yields typically 36-40. Being 1/3 larger than 12oz you fill less of them. All in all I believe they're a great compromise.

Pressure barrels- the one I have is designed for only 10Psi. Therefore it is really intended only for British Ales. Any beer that needs moderate to aggressive carbonation won't carbonate properly in these. Still though since mine holds 2.5 gallons it does reduce the bottling chore and with the CO2 charger system works like a reasonable mini-keg.

The sake recipe Cher posted really is more like a rice-beer or wine. Real sake derives it's fermentable sugar from the rice. That recipe seems to derive alcohol from added sugars while the rice sort of soaks for flavor. Authentic Sake is made by standing the rice in water while bacteria (not just any bacteria) perform the conversion of starch to sugar for the yeast. The yeast strains are different as are the process. Of course all this great knowledge helps no one since it still doesn't give you a source for what you need to make the authentic stuff. My only suggestion here is that there is a Sake & Plum wine plant in Berkeley Cal. called Numano. You may be able to contact them for more info. Obviously it may not be in their best interest to get people making at home what they are trying to sell, but then again many micro breweries give out yeast so.....

- jay h

(I have given individual names to all my yeast. I keep them in a carboy and feed them every so often. They really are great pets!)

Date: Wed, 11 Jan 89 11:04:43 PST
From: berry%intrepid.sl.gov@mordor.sl.gov
Subject: Sake recipe (Homebrew Digest for January 10, 1989)

The Sake recipe is not very "authentic" though it may produce a nice brew. True Sake is mde from Rice only. The rice is first cooked, and then inoculated with a fungus called 'koji' that effects the transformation of starch to sugar. This is analogous to the malting of barley. Then the rice is mashed to extract the fermentables and fermented normally. I would not recommend attempting this at home due to the difficulty of keeping large quantities of rice for a few days and avoiding unwanted infections.

Incidentally, the spent rice is often used to make various kinds of pickles; it may be purchased for that purpose in Japanese groceries around here.

In Berkeley there is a Sake brewery that runs very interesting tours.

--berry

Date: Wed, 11 Jan 89 17:17:50 EST

From: rogerl@Think.COM

Subject: Of Rootbeer and other non-alcoholic things

R.allen Jervis writes:

>Not that I make it or anything, but what of rootbeer?

>...

>I hesitate to mention these things since I have found that of the

>dozen or so homebrewer's I've met, the majority tend to look down

>on anything "non-alcoholic."

Well no need to be paranoid, stand up and be counted. There is at least two of us interested. And expect there are more. I've been looking for a 'real' rootbeer recipe, but to no avail. I've found kits to make all kinds of soft drinks, but no 'old fashion' recipes. Obviously, I'm looking in the wrong places. Might some be found on the net somewhere. Any other suggestions of places to look for these.

I too, am interested in low and non-alcoholic drinks. A good IPA or strong mead is fine, but there are times when one doesn't want to consume alcohol, but DOES want to enjoy the flavor of a malt (and/or honey) and hopped beverage. Designated drivers shouldn't have to be left out of enjoying a good homebrew, ya' know. Ergo my interest. I've been experimenting with adjusting a couple of my existing recipes to reduce the alcohol content without losing flavor. If you're interested, I can report back when I have enough data. Otherwise, anyone got any suggestions.

Fermentingly,
Roger Lozniskar

Date: Wed, 11 Jan 89 17:04:33 MST

From: rdg@hpfcmi

Subject: storing homebrew/yeast sediment/cidery myths

Full-Name: Rob Gardner

> Recently I have been reading about using champagne bottles. This would
> seem to be a good compromise except pouring anything less than the whole
> bottle would stir up the yeast at the bottom.

Here is something I've long wondered about: Sierra Nevada Pale Ale is a bottle conditioned beer, yet seems to have a vanishingly small amount of yeast resting firmly on the bottom of the bottle. It looks like just a "dusting" and is not easily stirred up. How do they do that?!?

I have started using a fairly simple method to reduce the sediment in the bottle, even with single-stage fermented beers. Just before bottling, I place the entire fermenter in a cold place. I have successfully used the fridge, the wintery outdoors, and a tub of ice-water. The fermenter should stay in this cold place for 12-24 hours. During this time, a ton of yeast will settle out of the beer to the bottom of the fermenter (and will therefore not be available to settle on the bottom of your beer bottles. ;-) After bottling, you should store the beer at whatever temperature you would have ordinarily for conditioning.

This method will work regardless of yeast type. Don't worry about ale yeasts that only work at higher temperatures- not only will they still work after bottling, but they will settle out even better during the cold period! I have managed to reduce my bottle sediment almost to the point that Sierra Nevada has.

> Currently I bottle most of my beer in 12 oz bottles because it has the
> fewest drawbacks. I am curious as to whether anyone has found a
> substantially better solution.

No matter what I use to bottle my beer, I always use at least a few ordinary 12oz bottles in case I decide to enter the beer in a competition.

> SUGAR: I have always known that sucrose produces a cidery flavor, which is
> undesirable in beer.

Survey time!!!

OK, I've seen this statement so many times now, and I still have never heard of it actually happening. Has this ever happened to anybody? I have used table sugar with no problems. (OK, I admit it! There! Have some compassion! Forgive me!) If you have experienced this "cidery" flavor in a beer with sucrose, did you add the sugar to the fermenter or did you boil it with the wort? The reason for asking is that I am beginning to suspect that the "cidery" flavor is produced by a micro-organism in the sugar, which is killed by boiling. Many "old"

books/recipes instruct you to dump sugar directly into the fermenter, a technique that modern science tells us is risky. So, if you have an experience with this phenomenon, please speak now or forever hold your peace.

Rob

End of HOMEBREW Digest

Date: Thu, 12 Jan 89 10:56:06 +0100
From: Jeremy Cook <jeremy@kheops.cmi.no>
Subject: storing homebrew/yeast sediment

>> Recently I have been reading about using champagne bottles. This would
>> seem to be a good compromise except pouring anything less than the whole
>> bottle would stir up the yeast at the bottom.

>...I have started using a fairly simple method to reduce the sediment in
>the bottle...

Firstly, if you only want to pour half of a large bottle at a time then get hold of a large jug. I do this when we hold 'pub nights' at our house to remind us of good old Blighty... Not all of my beer glasses take 0.5l so I pour 2 or 3 0.5l bottles of homebrew at a time into a large beer jug.

A fellow brewer and I have discussed the problem of sediment, here are some conclusions: Allowing the brew to settle before bottling reduces the subsequent amount of sediment significantly. I ferment my brews in a large plastic bottle with a fermentation lock and have had no contamination problems when I allow the brew to stand for 2-3 weeks in a cool place after fermentation is complete. Having a cool climate helps here and I estimate that my 'cellar' is at 8-10 degrees for most of the year (ie perfect temperature for British type ales). If you're afraid of contamination at this stage you could syphon it over into a sterile container and seal (with a fermentation lock). It could, however, be argued that doing this would actually increase the risk.

After 2-3 weeks the brew will be fairly clear and you can go ahead and bottle - there will still be enough yeast in suspension to carry out secondary fermentation. With the bottles in a warm place, secondary fermentation should be complete after 1 or 2 days, infact mine are usually almost completely clear after this time. Moving back to a cool place finishes off the process. There should only be a small amount of sediment deposited on the bottom of the glass. It seems to be better if you keep the bottles as cool as possible (for as long as possible). The sediment that does remain eventually forms fairly hard layer which will hardly move when poured. We have even transported homebrew successfully. Any disturbed sediment seems to disappear within a very short time.

-- Jeremy Cook

Date: Thu, 12 Jan 89 11:13:19 +0100
From: Jeremy Cook <jeremy@kheops.cmi.no>
Subject: Rice starch to sugar (sake)

All this talk of bacteria and fungi - it is an enzyme called amylase which converts starch into suga, salivary amylase is released form one's salivary glands as part of the digestive process. Amylase is available from most brew shops (usually used to remove a starch haze from wines). I don't know how much you'd need and for how long with 2.5lb rice but it would probably be fairly easy to experiment with a test batch of rice and a hydrom-eter.

-- Jeremy Cook

Date: Thu, 12 Jan 89 08:31:29 EST

From: roger1@Think.COM

Subject: sugar usage survey time!!!

>OK, I've seen this statement so many times now, and I still have never
>heard of it actually happening. Has this ever happened to anybody?
>...please speak now or forever hold your peace.

IF I do add sugar it is **ALWAYS** with the boil. And have never had a
'cidery' taste problem. As has been mentioned in other posting, I tend
toward all malt or use honey as another source fo fermentable sugar.
But the times I have used sugar I have had no problems.

On the other hand a friend who uses sugar in his brews use to add
sugar without boiling it and **DID** get the old 'cidery' flavor. Since
then he has started boiling his sugar and the phenomenon has not
reappeared.

The only difference appears to be in the length of time needed for
conditioning. This change in conditioning time might have been
related to the particular brew that was made, our scientific
procedures weren't impeccable. But never the less, it seemed to us
that the brew took longer to condition properly.

That's what I've experienced.

Roger Locniskar

Date: Thu, 12 Jan 89 10:12:33 MST

From: hpfcla!hpcea!hplabs!utah-cs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: chilling for sedimentation

Full-Name:

Rob recently suggested chilling the fermenter for 12-24 hours before bottling to cause much of the yeast to sediment in the fermenter instead of the bottles. I have read about this procedure before, but I still haven't tried it. My question to Rob, and to anyone else out there who has tried something like this, is: does this procedure affect carbonation? Also, does this it change the way that the beer conditions (taste, etc.)? I know that only a very small amount is needed, but I'd like to get as much info as I can before I try it.

Al.

Date: Thu, 12 Jan 89 08:58:08 PST
From: frame!sphinx!mxh@Sun.COM (Martin Hall)
Subject: Re: Homebrew Digest for January 11, 1989

I am interested in any discussion of non-alcoholic brew recipes.

-----Martin-----

Date: 12 Jan 89 13:36:46 EDT

From: JBAUER@BAT.Bates.EDU

Subject: yeast sediment/sugar survey/stout recipe

I have another fairly simple method to reduce the yeast buildup in your bottles. A chemist brewer friend of mine recommended this to me. He said that a couple days before you plan on bottling your batch remove a couple cups of brew and heat, when warm add 1 tsp of unflavored gelatin and dissolve in the warm brew. When dissolved pour back into your fermentator. This will produce a really clear batch as well as help settle out the yeast before you bottle. It also will help remove any nasties suspended in the batch. I do this on most all my batches and have never had any troubles.

Also in reply to Rob's sugar survey. From time to time I will make a "cheap" batch using corn sugar and one can of malt extract. I put the sugar right in to the fermentation bucket and have never had a cidery batch.

Finally, I'm looking for a good stout recipe using malt extract. Any one have a favorite they's like to share?

-- Jim

Date: Thu, 12 Jan 89 16:06:31 MST

From: rdg@hpfcmi

Subject: Sake Information

Full-Name: Rob Gardner

OK, I've got it. For an in-depth description of brewing Sake, you should read the article "Sake--Japanese Rice Wine" by Fred Eckhardt, which appears in "Best of Beer and Brewing, Volumes 1-5", ISBN 09-37381-05-5. It is available from the AHA for \$15.95 and its catalog number is #413. The AHA's order number is 303-447-0816. It is also available from Great Fermentations for \$18.95 (800-544-1867). The book contains a bunch of other interesting articles by prominent brewing authors.

The Sake article itself discusses Koji production, yeast starter, fermentation, pressure & aging, history, recipes, equipment and materials lists, serving tips, preparation of rice, yeast mash, bottling & finishing, etc, etc. I repeat, the article is very detailed, and even tells you where to get Koji if you can't find it locally. After reading this article, I can't imagine anyone trying to make sake with just the information that has appeared in the homebrew digest.

I might be persuaded to violate copyright laws and xerox the article if somebody asks me when I'm in a good mood :-)

Rob

Date: Thu, 12 Jan 89 16:51 EST
From: Andy Newman <NEWMAN@Venus.YCC.Yale.Edu>
Subject: Cidery taste in beer

In response to the query as to whether anyone ever experiences a cidery taste to their brew, I offer the following:

Almost all beer I've made that contained a substantial addition of corn sugar (1 or more pounds per 5 gallon batch) came out of the primary with a distinct cidery smell and taste. Without fail, the cidery taste dissipated quickly over a period of one week from bottling. By the time the beer was mature enough to drink, the cidery taste seemed to have aged out.

I have never experienced ANY cidery phenomemon with beers made either with mashed barley malt or canned extract alone. Since I have extremely limited experience with other adjuncts (rice, wheat, etc...) I can't comment on their effects with regard to a cidery taste.

-Andy

End of HOMEBREW Digest

Date: Fri, 13 Jan 89 10:54:12 EST
From: davidc@northstar6.Dartmouth.EDU (David Carter)
Subject: cidery tastes

I don't know about anybody else, but I've noticed that when I've had batches that have been cidery in flavor that I've used Red Star ale yeast. I sometimes got the flavor even in brews with two cans of extract w/ 1/2 cup or so corn sugar for bottling. I've since stopped using Red Star, but since it is winter and I tend to brew darker stuff, I haven't been able to compare.

Any comments?

Date: Fri, 13 Jan 89 11:13:08 EST

From: roger1@Think.COM

Subject: Stout Recipe using Extract

Jim asks:

>Finally, I'm looking for a good stout recipe using malt extract. Any
>one have a favorite they's like to share?

There is one on page 38 or 39 of the Winter 1988 Zymurgy issue. I am in the process of brewing this now. It looks real good. The recipe uses 2 Munton&Fison Stout Kits, 3 added lbs. of dry malt, chocolate malt, roast barley, and black patent malt as well as added hops etcetera. All for a 5 gal. batch. I'm psyched. I don't have the magazine at my finger tips to translate the complete recipe. (and my dynamic ram hasn't been refreshed in over 300msec) If you don't have the issue, I'm sure something can be done.

BTW, in that same issue there is a good article about Stouts available O.T.C.. Good reading. (if you're into stout)

Roger
(over)

Date: Fri, 13 Jan 89 11:19:59 MST
From: rdg@hpfcmi
Subject: Koji, Cold Bottling, Cidery Beer
Full-Name: Rob Gardner

> All this talk of bacteria and fungi - it is an enzyme called
> amylase which converts starch into sugar, salivary amylase is
> released from one's salivary glands as part of the digestive
> process. Amylase is available from most brew shops (usually used

This may be, but is amylase the same as koji, and if so, why doesn't
Fred Eckhardt seem to know about it?

> Rob recently suggested chilling the fermenter for 12-24 hours
> before bottling to cause much of the yeast to sediment in
> the fermenter instead of the bottles. I have read about
> this procedure before, but I still haven't tried it. My
> question to Rob, and to anyone else out there who has
> tried something like this, is: does this procedure affect
> carbonation? Also, does this it change the way that the
> beer conditions (taste, etc.)? I know that only a very small
> amount is needed, but I'd like to get as much info as I can
> before I try it.

Relax. In my humble opinion :-), cooling your fermented beer will not
perceptibly alter carbonation or taste; It only serves to settle out
large heaps of yeast that would otherwise end up on the bottle bottom.
OK, OK, there are a few minor details, and you might be able to convince
yourself that they have an effect:

1. If you bottle the beer when it is cool (or cold), there might
be more CO2 dissolved in the liquid than there would have been
if the beer was warm (or room-temperature.) This *might*
contribute a small amount of extra carbonation. Will you
notice? I don't know. If you are worried, use a little less
priming sugar. I never use that much sugar anyway- many books
recommend 1 cup, but I think that is always way too much,
and results in a very gassy beer. Even 3/4 cup (also widely
recommended) I find to be too much for this altitude (5000 ft).
I usually use 1/2 cup for ales, and 2/3 cup for lagers, and
have used 0 [none,zero,zilch] sugar on several occasions!
(And yes, it works, but that's a subject for another time.)
2. Since you have caused lots of yeast to settle out of the beer
before bottling, carbonation might take a little longer than
usual. I have never noticed this. No trouble to try a bottle
or two to ascertain carbonation level, right?
3. Since you have caused lots of yeast to settle out of the beer
before bottling, there is less yeast sediment in the bottle,
and thus less yeast to autolyze and give your beer bad flavors.
Your beer might also last longer before this happens. Again,

I have no direct experience with this happening either.

Look, give it a try. I know of no bad things that can happen to your beer by cooling it for a day, and all the possible effects I can think of are beneficial.

> I am interested in any discussion of non-alcoholic brew recipes.

Hard to do at home, as I understand it. Fermentation produces alcohol, and alcohol is somewhat hard to remove from beer. You could certainly make a passable attempt at making a "low" alcohol brew.

> Almost all beer I've made that contained a substantial addition
> of corn sugar (1 or more pounds per 5 gallon batch) came out of
> the primary with a distinct cidery smell and taste. Without fail,
> the cidery taste dissipated quickly over a period of one week from
> bottling. By the time the beer was mature enough to drink, the
> cidery taste seemed to have aged out.

But...we're talking about the addition of CANE sugar (sucrose), not corn sugar. (But I guess I don't see any reason why corn sugar could not produce the same effect, if my theory is right.) You also don't tell us if you boiled your sugar. This is the important distinction I'm looking for here.

Anyone else have sugar stories?

Rob

Date: 13 Jan 89 08:33:28 PST (Fri)
From: florianb%tekred.cna.tek.com@RELAY.CS.NET
Subject: Cidery taste

I'd like to echo Andy Newman's comments on the cidery taste. When this taste has appeared, it has always been in brews in which I added corn or brown sugar or molasses IN THE BOIL. In every case except one, the cidery taste disappeared after aging for the expected amount of time. In the one exceptional case, there was definitely a foreign infection, and I chunked the batch after two months. When I have used malt only, I have never experienced the cidery taste.

This phenomenon is somewhat explained in "The Complete Joy of Home Brewing" by Papazain. He also indicates that the cidery taste can arise from the use of sugar. He also points out that it can be due to a foreign infection.

From the statistics of my experiences, I'd say Andy Newman is accurate in his explanation.

Date: Fri, 13 Jan 89 12:11:23 MST
From: stcvax!rlr@hplabs.HP.COM (Roger Rose)
Subject: 1. Sugar, 2. Sediment

Sugar and Cidery taste:

Like everyone else, I've heard the sugar and cidery flavor problem. Part of the confusion on how much sugar is acceptable and why commercial beers don't suffer, may be due to what type of sugar is added.

The people who seem to indicate not having problems seem to be using dextrose. Many of the homebrew kits recommend "white sugar" (ie. sucrose). What I've read indicates that sucrose produces more off-flavors than dextrose. Commercial breweries tend to use dextrose or rice as adjuncts.

Gelatin for reducing sediment:

JBAUER@BAT.Bates.EDU writes:

- > ... to reduce the yeast buildup in your bottles.
- > ... a couple days before you plan on bottling your batch
- > remove a couple cups of brew and heat, when warm add 1 tsp of
- > unflavored gelatin and dissolve in the warm brew. When dissolved
- > pour back into your fermentator. ...

I believe that TCJOHB describes a similar method, which I use on my lighter beers. The only difference is that the gelatin is added immediately before bottling. Adding gelatin right before bottling collects the yeast and glues it to the bottom of the bottle. I've never considered adding it earlier, since I typically use a racking tube during bottling and haven't had problems with too much sediment. The only concern was keeping it on the bottom.

The only way I've found to screw this up is to have the water (beer or whatever) too hot. You don't want the gelatin to set up, you just want to dissolve it. (I had one batch where there were films of gelatin floating around in the bottles. Not harmful, but not terribly attractive.)

Roger Rose
UUCP: [ncar nbires]!stcvax!rlr

End of HOMEBREW Digest

Date: Tue, 28 Feb 89 22:21:14 EST
From: Dr. T. Andrews <tanner@ki4pv>
Subject: Clever Hack to Mash Grain

This evening, in order to add a little extra gravity to a canned mix, I mashed a couple of pounds of grain. The standard procedure to start: make hot water, mix with grain; stir; check temp.

Now, it takes a certain amount of time for the starch conversion to take place, and I was more interested in eating supper than in stirring and fretting over a pot of grain on the stove.

Solution: stick the mess in the oven, which was still warm from supper. Set the oven for about 150/(de. Eat supper. I got a good conversion, according to the iodine test, and in good time. Allow a little extra time to clean dishes.

Dr. T. Andrews, Systems
CompuData, Inc. DeLand

Date: Wed, 1 Mar 89 12:22:31 EST
From: gcs08724@zach.fit.edu (CHAVEZ)
Subject: b beginners book

Mr Rob Gardner

I was wondering if you have any suggestions for a good book on home made beers. This is the first I will be attempting this task, so it would be nice if there is a good easy to follow instruction on this.

Thank you,

Reuben Chavez

Date: Wed, 1 Mar 89 08:56:43 MST

From: hplabs!utah-cs!boulder!akelei!crispy!dwight (Dwight Melcher)

Subject: Re: brewing kettles

The 33 qt. ceramic on steel pots are also sold as "canners". That is, big pots that you can use for canning fruits and vegetables. In Boulder, even the expensive places sell them for around \$25. I'm sure they can be had for less if you can find them at a big "everyday low price" store.

I've been using one for awhile now and haven't had any problems. It's really great not to have to mess with two 5gal pots when doing a full wort boil!

Dwight Melcher
boulder!akelei!dwight

Date: Wed, 1 Mar 89 10:46:21 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Mead and pH: recipes

OK. My book is called "Making Mead" and is by Bryan Acton and Peter Duncan. They have this to say:

"Honey and water alone represent a very poorly balanced "must", which is why meads made from these two ingredients alone ferment very slowly and mature rather poorly; such mead requires perhaps 8 years before it is drinkable. There is no need to mature mead for so long if the must is first adjusted to conform to the basic rules of modern mead making."

They then go on to say that the necessary elements are:

good yeast
acid
tannin
good quality honey
yeast nutrients
water

Apparently magnesium salts are one of the trace elements necessary--they say that there can be problems using distilled water due to their lack. They say (assume from now until I say different that all "facts" are attributed to this book) that insufficient acid can cause the yeast to produce "peculiarly flavored substances" that spoil the mead, and make it taste "like cough-mixture". "Meads should contain no more than 2.5-3.5 parts per thousand acid (sulphuric acid standard). Pure meads must therefore need only 1/2 to 3/4 oz acid per gallon." They go on to say that melomels (fruit juice/honey water mix) and other honey drinks in which honey is not the only sweetener should be treated like regular wines as regards acidity. Citric acid is the traditional acid used and "many like the flavor it imparts", however, they recomend 1/3 tartaric acid to 2/3 malic acid for "superior meads".

Nutrients: (per gallon)
Ammonium Phosphate 1 tsp
Vitamin B1 2.5 mg
 or Marmite .25 tsp
Epsom Salts (Magnesium sulphate--mentioned earlier) .25 tsp
potassium phosphate .25 tsp (2 grams)

"Meads that lack astringency lack character." 1/15th or 1/20th of an ounce grape tannin per gallon.

They also give "beginners additives" as follows:

per gallon

juice of two lemons

1/4 tsp Marmite
pinch of Epsom Salts
1 tsp Ammonium Phosphate
1 Tablespoon very strong tea

"Advanced mead maker's additives"

4 gms Ammonium Phosphate
2 gms Potassium Phosphate
1 gm Magnesium Sulphate
1/2 5-milligram vitamin B1 tablet
2 gms Tannic acid
6.5 gms Tartaric acid
10.5 gms Malic acid
3.5 gms citric acid

They suggest multiplying these quantities by 20, mixing with two pints water, then using 2 ounces of the mix with each gallon of must, and keeping the mix in the fridge.

They recomend sedimentary white wine yeasts for the average brewer, although "Tokay yeast" is good but requires fermentation at 95 degrees farenheit. They particulary recomend Sauternes and Steinberg for beginners.

It should be noted that the object of the authors is to produce a dry white wine sort of mead--they do admit the existence of sweet meads but produce them by using the same recipe and racking it earlier to slow the fermentation. Since the yeast is bottom dwelling, racking has a rather significant effect.

Most of the mead-makers I know are not always so patient as to age their meads for the minimum two years Acton and Duncan recomend, and divide meads up into two categories: "quick", or "light" or "small" meads, and "great" mead. I believe that there is some historical justification to this, but don't have documentation at hand. I'll ask around. The quick meads can be drunk after as little as a few days, and are probably more like a ginger ale or root beer than a true wine, although they can be considerably stronger. Usually the quick mead recipes call for less honey, as the yeast will not be given time to ferment it all.

I seem to have wandered away from the original question of how much acid to add to the must to keep the yeasties happy, as well as gone on at length. I will add one more recipe; jackie brown didn't say what kind of fruit s/he had ready, so I will pick one at random.

Peach Melomel:

6 lbs peaches 1/30th ounce tannin
3/4 pt elderflowers nutrients (as above)
2 1/2 lb acacia honey Graves yeast
water to make one gallon 1/4 ounce tartaric acid
1/4 ounce malic acid

Press the peaches (after removing pits). Dissolve the honey in 4 pints warm water, blend in the peach juice along with acid, tannin,

and nutrients. Add 100 ppm sulphite (2 Camden tablets). After 24 hours, add the yeast starter, allow to ferment for 7 days before adding the elderflowers. Ferment on the flowers for 3 days then strain them off and top off to one gallon with cold water. Ferment until the specific gravity drops to 10, then rack. Rack again when the gravity drops to 5, and add 1 tablet. Then proceed with the "basic procedure"

Basic procedure (for any mead) (according to Acton and Duncan)

rack again as soon as a heavy deposit forms or after 3 months, whichever is sooner, and add another campden tablet.

rack again every 3-4 months, adding a tablet after every second racking.

Mature.

Drink.

Note that they say that melomels can be drunk sooner than meads, after only a couple of months, and reach full maturity at about 2 years.

They advocate campden tablets rather than boiling to sterilize the honey because they feel that after boiling for a long time most of the essences of the honey that make it honey are gone.

Disclaimer: I have not used these recipes myself. Furthermore, neither has my employer.

The book is published by "Amateur Winemaker", South St., Andover, Hants, England. I got my copy at a local winemaking shop.

--mike bergman@m2c.org

Date: Wed, 1 Mar 89 14:40 EST

From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>

Subject: Yeast Energizers and Nutrients

I've seen recipes for mead (and sometimes beer, too) which call for YEAST ENERGIZER or YEAST NUTRIENT. I assume that these are the same, but just what do they do? I think I read somewhere that these powders contain lots of amino acids, and that amino acids act like little yeast vitamins. Is this all they are, or do they also adjust the pH of the must/wort? Are they really needed in beer, mead or wine?

I don't use yeast nutrient/energizer in my beers. My reasoning is that wort usually has lots of proteins and amino acids from the malt. When I mash, I do a 'protein rest' (30 minutes at 122 degrees F) to help break down large proteins into smaller amino acids. I've been lead to believe that the increased amino acids help the fermentation and the reduced proteins reduces the haze in the finished beer. Am I right, or should I use this 'magic powder' in beer? Will increased nutrients decrease the initial lag time of the ferment?

I've also seen ACID BLEND. What is this, and how does it affect the beer or mead?

mike fertsch

End of HOMEBREW Digest

Date: 2 Mar 89 09:20:11 EST (Thursday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Mead and pH

As with wine, the starting pH of the mead is important. Assuming that you're using wine or champaign yeast, you want the starting pH to be close to that of grape juice (because that's the pH that the yeast expects). This is true for all types of mead, fruit or otherwise. I don't have any references handy, but I'm sure that any good book on making wine or mead will quote the suggested starting pH.

This is not to say that you can't make good mead without adjusting the acidity (or for that matter adding yeast nutrients), for I'm sure that you can. However, you're more likely to get good, healthy fermentation if you pay attention to such details.

/Don

Date: Thu, 2 Mar 89 08:54 PST
From: Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM>
Subject: First batch woes...

I brewed my first batch of home brew a week ago
saturday! :)
All looked like it was going well. I used liquid yeast
and got nice fermentation in about 15 hours after pitching.
I decided to do a two stage fermentation. This is where
my possible problem begins.
A week later later, when the violent fermentation was apparently
done, I racked into a second carboy and attached an "S" shaped
fermentation lock like I used to use when I made wine. The reason
for using this lock was because i find it easier to detect small
amounts of escaping CO2. A day had passed and no indication of
escaping gas was present. I even gave the carboy a little shake,
and nothing! I then checked the SG and found that it was approaching
1.0. Realizing the importance of the protective CO2 layer, I panicked
and bottled! 8-0
Throughout the process, the temperature has been right around 60 to
65 degrees F.
It's been about 5 days now and the beer (Irish Ale) seems to have cleared
real well. From what I have read and been told this should have taken
between two and three weeks before bottling.
Did I rush? Am I going to have sick beer?

Date: Thu, 2 Mar 89 11:10:21 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: Yeast Engergizers and Nutrients

In case it wasn't made clear: Beer yeast and Mead/wine yeast ARE NOT THE SAME. They have different nutrient requirements, p[roduce different effects, like different sugars. At least, this is what the literature leads one to believe. Acton and Duncan contains a clear warning not to use Brewers (beer) yeast for making Mead, as it will produce the "wrong" flavor. Similarly, I expect it would be a *bad* idea to use yeast nutrient intended for mead or fruit wine with brewers yeast, or vice versa.

--mike bergman

Date: Thu, 2 Mar 89 19:22:29 EST
From: gcs07928@zach.fit.edu (MENDEZ)
Subject: Yeast Engergizers and Nutrients

Hi there,

As a fellow wine lover, I am interested in any information concerning any books sold (or recipies) about the home-brewing of wine. I am also interested about any books or recipies about home-brewing vodka.

I would greatly appreciate any information about these topics.

Thank You!!!!

End of HOMEBREW Digest

Date: 03 Mar 89 12:03 -0330
From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>
Subject: Meads (additives)

Hello again,

I have been reading the mead entries with interest and happily compiling new knowledge until this last onslaught prompted a reply.

1! Any damn-fool mead maker knows better than to BOIL his/her mixture. It is maintained at a temperature well below boiling for a protracted (1-5 hours) period, which, in the cases of either metheglins or melomels aids in mingling the various essences of the ingredients as well as in sterilizing.

2! I have been making meads, some of which have taken prizes at competitions, for ten or fifteen years, and I have never found it necessary to add nutrient to my brew. Let it be known now, also, that I dislike "sweet" meads, considering them useful only for sundae syrups, and that I also find "small" meads without character. I do not consider that my brews warrant the cognomen "great", nonetheless. I do add acid and tannin IN NATURAL FORMS, (i.e., citrus fruit and strong tea). It is worth noting that discarding the inner rind and pith of the citrus fruit, while using the zest, juice, and fruit pulp, minimizes unpleasant bitternesses. I use one orange and one cup of double-strength tea for a 1-2 gallon batch, more accordingly for larger.

3! Perhaps this book suggests a need for nutrient because it uses wine yeast. It is a proven fact that bread yeast works better on meads than "brewer's" yeasts. The use of bread yeast also makes for HEAVY sediment and a real NEED for aging, however, the aging need not be as long as the two years stipulated previously. A four-month minimum is sufficient, although the products tend to continue to improve significantly up to about 18 months.

4! I DID agree with one remark, the one concerning multiple racking. Not only is this desirable for taste purposes, once you get good at it, you can produce a product of crystal clarity without finings of any sort. The closest I come to fining is adding about an ounce of good clear WATER to the top of each bottle on my final rack.

5! For comparison purposes, and for those who wish to know exactly what I consider to be "sweet" or "dry" -- my melomels tend to be dryer than unfermented apple juice, but sweeter than commercial ciders, such as Strongbow. My meads and metheglins fall into a sort of "light white" category. The very sweetest of them compares favourably with a Moselle, and most are considerably dryer, although I've never quite achieved a true "sec." It probably needs more astringency, which would, in my opinion, destroy some of the "meadish" character.

For what it's worth, did my comment on yeast and flavour ever get through to the network? I never saw it in the output.

By the way, regarding the question on brewing books and considering my first interchanges on this hotline, I'm really dying to COUNT how many people are going to leap into the breach and tell the lad "Charlie Papazian|"

Further info -- I STILL haven't been able to lay my hands on a copy. Can anyone contact me personally about maybe sending me one and me reimbursing them?

I'M ON MY LAST CORRECTIONS ON MY THESIS||| WHEEEEE|||

Cheers to all,
-Ye Olde Batte (MHALLEY@MUN.CA)

Date: Fri, 3 Mar 89 09:14:02 EST

From: Donald P Perley <steinmetz!trub!perley@uunet.UU.NET>

Subject: Yeast Nutrients & energizer

> Am I right, or should I use this 'magic
>powder' in beer? Will increased nutrients decrease the initial lag time
>of the ferment?

Malt should have everything yeast needs in the way of nutrients. It may help if you are into low malt, high sugar recipies. I use it for starting yeast if I am using sugar water instead of cooled wort, but I don't try to dose the whole batch.

Some fruit wines are deficient in nutrients (mostly nitrogen) and need a boost. One example is cider made from wild apples which sometimes has trouble fermenting completely (trees in orchards have generally seen some kind of plant food, so the juice has more nitrogen).

Date: Fri, 3 Mar 89 10:56:29 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: green glass

It was a cloudless day here (in North Carolina) yesterday, so I put a brown and a green bottle of ale out in the sun at noon. Temp of beer and outdoors were both close to 60 degrees. I left them out for 30 minutes, then put them inside with a third bottle that had only seen the inside of a dark room since bottling. After work I compared the three. There was a small but noticeable change to the flavor of the "green bottle" beer, but I could not detect a difference between the "brown bottle" beer and the control. The difference came across as a dulling of the distinct flavors that were present in the unaffected samples. I couldn't detect any difference in aroma.

I decided on 30 minutes rather than the "20 minutes to destruction" figure I'd read somewhere to assure definite results. Now I wish it had been 60 minutes to perhaps make a noticeable difference in the brown bottle sample and accentuate the changes to the green bottle sample. Obviously, it would have been worthwhile to use more than one bottle of each color, clear bottles to sample the extreme case, etc. But on the basis of this trivial experiment I'm convinced I can go back to a relaxed state and not fear that my green bottle beer would be ruined by a few moments exposure to sunlight.

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Cary, North Carolina 27511 USA phone 1 919 481 3730
arpa: soper@encore.com (129.91.1.14)
uucp: [talcott,linus,bu-cs,bellcore,decvax,necntc]!encore!soper

Date: 3 Mar 89 14:59:22 EST (Friday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Re: Clever Hack to Mash Grain

Mashing small amounts of grain in the oven (rather than on the stove) is described in detail in "Brewing Quality Beers" by Byron Burch. I've used this technique several times for mash/extract brews, with good success.

/Don

Date: Fri, 3 Mar 89 15:00:01 EST

From: rogerl@Think.COM

Subject: First Batch wo[rri]es

Date: Fri, 3 Mar 89 03:00:04 est

From: Michael L. Farkas <Farkas@GODZILLA.SCH.Symbolics.COM>

Subject: First batch woes...

>All looked like it was going well. I used liquid yeast and got nice
>fermentation in about 15 hours after pitching. I decided to do a two
>stage fermentation. This is where my possible problem begins.
Not likely.

>A week later later, when the violent fermentation was apparently
>done, I racked into a second carboy and attached an "S" shapped
>fermentation lock like I used to use when I made wine.
This may be were the rub might be. If you are going to do a two stage
fermentation process, the brew should have been transferred when the
S.P. reached the half way point toward your expected ending S.P.. Not
necessarily until "when the violent fermentation" is finished. Sounds
like you've done a single stage ferment process, with very good suces.

>The reason for using this lock was because i find it easier to detect
>small amounts of escaping CO2. A day had passed and no indication of
>escaping gas was present. I even gave the carboy a little shake, and
>nothing! I then checked the SG and found that it was approaching 1.0.
That means the brew was ready to be bottled. Typically single stage
fermentations only take 5 to 8 days. In fact, if memory serves me
well, single stage processes should not go for more than 10 days max.

>Realizing the importance of the protective CO2 layer, I panicked and
>bottled!

Above all, remember: Don't Panic and always carry your towel. Oophs,
wrong saying, but still appropriate, I should have said: Relax, Don't
Worry, and Have a Homebrew.

> 8-0 Throughout the process, the temperature has been right
>around 60 to 65 degrees F. It's been about 5 days now and the beer
>(Irish Ale) seems to have cleared real well. From what I have read
>and been told this should have taken between two and three weeks
>before bottling.

Sounds like you've got a really nice Ale on your hands. The reason
why it cleared so fast was the time it spent in the carboy allowed the
particulate matter in the Ale to settle out faster. Therefore less
time is needed for the bottle to clear. Ales in general, I have to
agree with other respondents to this forum, is best drunk fresh. AND
it sounds like you got a good'n on your hands.

>Did I rush?

Maybe, yes and maybe no. If you wanted to do a two stage process you
may have let things go too long in the primary. If you are not as
concerned about what process you used most likely, no. Ales of type
you are making, here's where I'm making some rask assumptions, are

typically made using a single stage ferment process. Therefore, yes you didn't do a two stage process, but does it matter?

>Am I going to have sick beer?

Again, most likely not. I've not heard of a brew with influenza.

I've seen some contaminated beers, but I don't call that sick, that's just bad.

The reason you want the microbeasties to do their thing more slowly is that the slower the conversion takes place the more character you will get. Type of yeast is very important, but just as important is to control the speed at which these critters take to convert the sugars to CO2 and alcohol. Try this recipe again and slow the conversion speed and taste the two side by side. It's an interesting test.

above all remember:

Relax,

Don't Worry,

Have A Homebrew!

RDWHAH!

Roger Lochniskar

End of HOMEBREW Digest

Date: Sat, 4 Mar 89 11:23:24 EST

From: lbr@gatech.edu

Subject: Re: Yeast Energizers and Nutrients

In #90 Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH> writes:

> I've seen recipes for mead (and sometimes beer, too) which call for YEAST
> ENERGIZER or YEAST NUTRIENT. I assume that these are the same, but just
> what do they do? I think I read somewhere that these powders contain lots
> of amino acids, and that amino acids act like little yeast vitamins. Is
> this all they are, or do they also adjust the pH of the must/wort? Are
> they really needed in beer, mead or wine?

I'm not sure if they're exactly the same. They're certainly similar.
In addition to amino acids they contain trace nutrients, like zinc.

> I don't use yeast nutrient/energizer in my beers. My reasoning is that wort
> usually has lots of proteins and amino acids from the malt. When I mash....

If you're mashing you don't need the stuff. Some anti-extract writers,
notably David Miller, suggest using them in extract beers. I doubt
that they're useful there, either. But there is no question that your
wort will have enough nutrients.

Yeast nutrient is helpful in making fruit wine. (See below.)

> I've also seen ACID BLEND. What is this, and how does it affect the beer
or
> mead?

Acid blend is a mixture of three acids commonly found in grape juice.

This is really a winemaker's additive. Before pitching your yeast you
do an acid titration on the must and then add acid blend to adjust the
total acidity. Fruit wines are often made by diluting the fruit juice
with sugar and water. Using only fruit juice (if the fruit is not wine
grapes)
gives you something more like a cordial than a wine. But diluting the
Fruit juice with sugar and water makes for too little acidity and insufficient
nutrients. Acid blend and yeast nutrient may not be necessary with freshly
crushed wine grapes.

I don't know if these are useful in mead making.
I have heard of brewers who use acid blend to lower brewing water pH
when mashing. Others use citric acid. Purists use an acid rest.
My local water doesn't require any of these.

- Len Reed

End of HOMEBREW Digest

Date: Sun, 5 Mar 89 21:12:08 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: Wyeast #1098

The ale I recently made with the new Wyeast type 1098 ("Whitbread") came out very estery. At bottling time there was a very strong smell of apple and banana. I've experienced a touch of estery aroma at bottling before. This was VERY much stronger and there was even a fruity flavor in the beer. After two weeks the aroma is less pronounced but still quite noticeable. The fruity flavor is gone. In other words, the serious defects have subsided 8^)

Boring details: Fermentation at 61 degrees for the first 3 days and 65 degrees for the last 2. Original gravity 1.051, terminal gravity 1.019. Packet dated Dec 16 '88, swelled fully in 24 hours at 61 degrees. Three quarters of packet pitched into 1 pint starter. Starter kept at 61 degrees for 3 days before pitching to wort. The one thing unusual about this batch was that the sugar rest was 156 degrees for 30 minutes. This had two obvious effects. The terminal gravity was high, as expected, and there was very little hot and cold break, despite an 80 minute, vigorous boil.

I have the remaining 1/4 packet and am considering using it in one more batch. The sugar rest temp will obviously be lower but I'm also considering doing the fermentation at 68-70 degrees too.

--Pete Soper

Date: Sun, 5 Mar 89 21:42:07 est
From: Pete Soper <soper@maxzilla.encore.com>
Subject: boring mashing details

I've made four batches of beer with Briess 6 row pale malt now and played with mash temperatures to measure the effect on final gravity. Here is what I got:

1. 150-148 degrees, 2 hours --> 1.048 / 1.006 #2007 Wyeast
2. 156-156 degrees, 1/2 hour --> 1.051 / 1.019 #1098 Wyeast
3. 152-151 degrees, 1 hour --> 1.049 / 1.012 Doric Ale Yeast (dried)
4. 152-151 degrees, 1 hour --> 1.045 / 1.010 #2007 Wyeast

First temp, starting, next after end of sugar rest in a highly insulated mash tun. Acid rest was 15 minutes at 115 degrees and protein rest was 30 minutes at 124 degrees in each case. Transition from protein to sugar rest took 2-3 minutes. Hot water infusion was used for everything except 168 degree mash off, which was done on the stove top in an average of 15 minutes.

Several weeks ago I asked for tips for calibrating my thermometers to be accurate at mashing temps. I got nothing from you gentlepersons on this but borrowed a copy of Miller's new book which suggests use of a fever thermometer to very accurately indicate temps around 100 degrees (using a water bath). This worked well and I now use grease pencil marks on my thermometers like "+2" and "+0" to indicate what I have to add to a reading for correction.

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End of HOMEBREW Digest

Date: Mon, 6 Mar 89 9:26:10 MST
From: Tom Hotchkiss <trh@hpestrh>
Subject: Grape Concentrate
Full-Name: Tom Hotchkiss

I have to apologize for asking a wine question in the brew newsletter, but that's what you get for not controlling the distribution...

Anyway, I am a seasoned brewer and decided to try making wine. So, I trucked down to the Brew-it in Fort Collins and picked up a can of grape concentrate and a "how to" book. The book says that concentrate should be stored between 32 and 60 degrees. At 70 degrees it has a shelf life of a few days. According to the book, concentrate which is too old has a slight molasses smell, and will have the color of a cut apple exposed to air (for white concentrate). The concentrate I bought was stored at room temp, was covered with dust, and had the molasses smell and brown color. I went ahead and made the wine anyway, but I have two questions:

- 1) Will the final product be OK? I mean, will it simply not be as good or will it taste like something extracted from a litter box?
- 2) Does anyone know a reliable source of grape concentrate? I'm going to try the Wine & Hop Shop in Denver, and if that doesn't work I'll be looking for a mail order source.

-- T. Hotchkiss (Proprieter, Chateau Wad)

Date: Mon, 6 Mar 89 12:04:29 est
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Killer Party Ale

Here's a recipe I got from Craig McTyre at Wine & Brew a couple weeks ago..
It makes a really great beer he calls "Killer Party Ale".

For a 5 gallon batch...

2 cans of Pilsner/Lager or American Light Malt
15 cups corn sugar
2 jars Lyle's Golden Syrup (22oz)
2.5 oz Hallertauer hops
2 lbs flaked maize
1 pkt BrewMagic.

In 1 gal. water boil malt, golden syrup, sugar and 1.5 oz hops for 8 minutes,
add remaining hops and boil for another 2 min. Pour into primary fermenter
with 2 gal. water.

Bring another gallon to a boil and add flaked maize. Turn off heat and add
1/3 pkt BrewMagic. Let sit 10 min.

Add second 1/3 pkt BrewMagic. Let sit another 10 min.

Add last 1/3 pkt BrewMagic. Let sit 10 more min.

Strain maize into primary fermenter, and rinse with some cold water.

Discard maize, and fill primary fermenter to 5 gal. mark.

Start S.G. is about 1.090, ending S.G. is about 1.015. Will be around 10.5%
alcohol by volume!!!

Quite good.

aem
a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Labor creates all wealth.

Date: 6 Mar 89 15:12:50 EST (Monday)

From: dw <Wegeng.Henr@Xerox.COM>

Subject: Yeast Culturing Question + Oatmeal Wheat Stout Recipe

First a question, then a recipe...

At several net-people's advice my brewing partners and I decided to try liquid yeast cultures. One of us was in England a couple weeks ago, and brought back a few vials of liquid yeast. Well, to make a long story short, we cultured a vial of Vierka Lager yeast and appear to have been quite successful (we'll know in a few weeks when our first batch of beer made with this yeast is done). We used the Yeast Bank kit that Williams Brewing sells to save the cultured yeast.

Now for the question. Awhile back there was some discussion about alternate sources for the Freeze Shield that comes with the kit, and on yeast propagation using these kits in general. At the time I didn't save the information, but now I'm interested. Did anyone save any of this information (maybe the original authors are listening)? The tubes that came with the kit have Fisher Scientific on their label, so I suspect that I can buy more tubes from them.

=====

Now for a recipe. A while back someone asked for a Oatmeal Stout recipe. I didn't see one get posted, so when I ran across this one I thought that someone might be interested.

This is copied from the June 1986 issue of "All About Beer". The original brewer is listed as Kenneth Kramer, who according to the magazine took second place in the 1985 AHA Competition, Speciality Category. I haven't tried the recipe, nor will I comment on the choice of hops, etc.

Ingredients for 5 gallons

4 gal Best Brewing Water
3.3 lbs Edme Irish Stout extract
3.3 lbs Edme Light Beer Extract
3 lbs pale, two row malted barley
2 lbs crystal malt
1 lb wheat malt
1 lb old-fashioned oatmeal
2.5 cups roasted barley
4 cups black patent malt
1 packet Edme yeast
1 stick Brewers Licorice
2 oz fresh Hallertauer hops
1 oz fresh Tettnang hops
0.5 tsp Irish Moss
1 tsp Diastatic Enzyme Powder

Starting S.G.: 1.078

Finishing S.G.: 1.032

Fermentation takes place in a closed 5 gallon glass water jug with a blow-off tube attached. Use single stage ferment.

Procedure:

- 1) Crush the pale and crystal malt. Crush the black patent loosely. Place oatmeal loosely in cheesecloth.
- 2) Mash all grains for 1 1/2 hours except the 2 cups crushed Black Patent, and add the diastatic enzyme.
- 3) Sparge and begin the boil, add extracts and licorice.
- 4) After 15 minutes of boil, add 1 oz Tettnang hops and continue boil. After another 15 minutes, add 1/2 oz Hallertauer hops. During the last 15 minutes of the total boil, add Irish Moss and 2 cups crushed Black Patent Malt. During the last two minutes of boil, add 1 oz Hallertauer hops.
- 5) Cool rapidly and pitch yeast, ferment and bottle as usual.

=====

If anyone tries this recipe I'd be interested in the results.

/Don

Date: Mon, 6 Mar 89 06:12:45 PST
From: Darryl Richman <darryl@ism780c.isc.com>

Subject:

From: Pete Soper <soper@maxzilla.encore.com>
Subject: Wyeast #1098

" The ale I recently made with the new Wyeast type 1098 ("Whitbread") came
"out very estery. At bottling time there was a very strong smell of apple and
"banana. I've experienced a touch of estery aroma at bottling before. This was
"VERY much stronger and there was even a fruity flavor in the beer. After two
"weeks the aroma is less pronounced but still quite noticeable. The fruity
"flavor is gone. In other words, the serious defects have subsided 8^)

This is very interesting. At the February Falcons meeting, I participated in our Troubleshooters Corner. There were three different beers that came up for discussion that turned out to be made with 1098, and we identified them right off by their very distinctive, fruity character. All three of the ales I tasted were fermented at the lower end of the temperature range. It's not very often that the yeast plays such a dramatic role. I would expect to get a good dose of esters when using this yeast.

" I have the remaining 1/4 packet and am considering using it in one more
"batch. The sugar rest temp will obviously be lower but I'm also considering
"doing the fermentation at 68-70 degrees too.

This may be the only hope. At higher temps, the fermentation will be more vigorous and perhaps will blow off a greater portion of the esters produced. Perhaps an open fermenter would aid in this as well. (That is the tradition in England, and tradition is to be inspected for answers.)

--Darryl Richman

Date: Mon, 6 Mar 89 06:00:32 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Homebrew Digest #94 (March 06, 1989)

From: ephram@violet.berkeley.edu

"I have heard reference to a "roller" type of grain crusher. I assume that this

"is in fact 2 steel cylinders set next to each other (like the hot dog cookers "@ the game). The rollers have some adjustment for size of gap between them "and they rotate "towards each other" to form a flow through the gap between "the rollers. My question is

"

"1) Do I want to build such a grinder (crusher) or should I just buy a corona "grain mill?

Such a crusher is more in line with the industry specifications, although they may crush wetted grain and their crushers may have up to three sets of rollers.

"2) supposing that I decided to create one of these milling machines what are "the specs? in specific, What gap range should I allow for between the rollers?

You should try to get whatever gives you the right results: floured interiors and whole husks. In fact you'll probably want to use different settings for different malts: wheat has hardly any husk at all, and should be crushed more thoroughly.

"3) What materials should the rollers be made out of?

The Falcons built a roller crusher out of two rollers obtained from a junked supermarket checkout conveyor belt. I believe they were made of steel. One member welded together a frame from angle iron and attached the mounts for the rollers. The rollers were driven by chain from a low speed electric motor; there was a reverse speed to clear jams. A sheet metal hopper reduced to a long, thin opening just above the two rollers and a sheet metal tray was angled down and out beneath them. The crushed grain was caught in a bucket from the outflow of the tray. The whole shebang could be leaned back onto lawn mower wheels and easily moved about.

"4) What speed(s) should I allow the rollers to rotate at?

Our crusher was driven pretty slowly, maybe 30-60 rpm as a guess.

"5) What diameter roller should I use?

These were perhaps 2-3" in diameter.

"8) Do I really want to undertake this project?

I don't know, and I wasn't in the club when it was built, so I don't know how much agony it caused.

--Darryl Richman

End of HOMEBREW Digest

Date: Tue, 7 Mar 89 11:49 EST
From: Mike Fertsch <hplabs!uiucdcs!meccad.RAY.COM!FERTSCH>
Subject: RE: Killer Party Ale

a.e.mossberg <aem@mthvax.miami.edu> posts a recipe:

> For a 5 gallon batch...

> 2 cans of Pilsner/Lager or American Light Malt
> 15 cups corn sugar
> 2 jars Lyle's Golden Syrup (22oz)
> 2.5 oz Hallertauer hops
> 2 lbs flaked maize
> 1 pkt BrewMagic.

Three questions --

What is "Lyle's Golden Syrup"?
What is "BrewMagic"?
What type of beer is the resultant product?

I suppose the syrup is some sort of flavoring/sugar adjunct. What is it, and what character does it give the beer?

Based on the directions, I assume that BrewMagic contains diastatic enzymes (natural or artificial?) which convert the corn starches into sugars.

What distinctive characteristics does "Killer Party Ale" have? Is it a Cream Ale, an IPA, an Old Ale, or a Barley Wine? I would guess it is an Old Ale, based on the Starting Gravity and hopping rate.

As a suggestion to recipe posters, please describe any 'unusual' ingredients when posting recipes. Many shop brands are not available everywhere, and we need to substitute! Describe the resultant product -- tell us why we would want to make the recipe!

Mike Fertsch

Date: Tue, 07 Mar 89 18:19:00 EST
From: Dave Smith <DASMITH%SBCCVM.BITNET@mitvma.mit.edu>
Subject: Re: Homebrew Digest #95 (March 07, 1989)

UNSUB
PLEASE UNSUBSCRIBE ME FROM THE HOMEBREW DIGEST.

I was printing the digests out for my brother, the brewer in the family, but it's he now has access to bitnet on his own.

Keep up the good work!!!

Dave Smith
DASMITH@SBCCVM

End of HOMEBREW Digest

Date: Wed, 8 Mar 89 10:26:17 EST
From: rogerl@Think.COM
Subject: Yeast Culturing Question Info

From: dw <Wegeng.Henr@Xerox.COM>

>Now for the question. Awhile back there was some discussion about alternate
>sources for the Freeze Shield that comes with the kit, and on yeast
>propagation using these kits in general. At the time I didn't save the
>information, but now I'm interested. Did anyone save any of this
>information (maybe the original authors are listening)? The tubes that came
>with the kit have Fisher Scientific on their label, so I suspect that I can
>buy more tubes from them.

The closest thing I could find in issues of the Brewsletter from the beginning of the year was Mike Meyer (meyer@tcville.HAC.COM) asking about freezing yeast. This was Posting #54. His issue was more related to yeast left in a refrig that froze. If there was postings about the Freeze Shields it might have been before I started receiving the newsletter.

At least this is one pointer. Maybe he got some more responses directly and not through the net.

Good Luck,
Roger Locniskar

Date: Wed, 8 Mar 89 10:52:08 est
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: Killer Party Ale

Mike Fertsch--

Lyle's Golden Syrup is hardly an "unusual" ingredient or a "shop brand". It is a very well-known product from Britain. Perhaps meccad.ray.com is in the boonies? Lyle's Golden Syrup is a brand of cane sugar syrup. BrewMagic is -- you guessed it -- enzymes. It was pretty obvious, and it is also a very widely distributed brand. I'm surprised you didn't ask me the alpha acid of the hops too.

Party Killer Ale is somewhat close to Carlsberg Elephant Malt Liquor.

Now, on one hand you have these people who want each little detail in a recipe, because apparently a beer is not worth making unless they can specifically duplicate it down to a chemical level.

Then you have these other people who keep saying "experiment", "try different things", "be creative".

And curiously, they're the same people, just on different days.

Sounds like a job for sci.psychology to me.

And whatever happened to the AHA credo "Relax, Don't worry!" ?? It seems oft quoted enough!

I wonder if these people also write to restaurants ala "Regarding the recipe your chef printed in the newspaper last week, she did not specify the variety of oregano used nor its harvest date. Were the eggs hen's or duck's? Does "cooking sherry" refer to fino or cream? The recipe says "cook for 25 minutes" yet my perusal of the article suggests that 32 minutes 17 seconds might be a better figure. And finally, the article did not say if the recipe was good, or if I might want to try it. How on earth am I to know these things if you don't explicitly state them?"

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Number of the last 10 presidential elections that were won by the taller
candidate: 8 - Harper's Index Oct. 1988

Date: Wed, 8 Mar 89 9:21:26 CST

From: hpfcla!hplabs!amdahl!uunet!ingr!tesla!steve

Subject: finding bottles and bottling kegged beer

Full-Name:

This topic has died down, but I finally found time to write. These are my secrets for finding bottles. Not regular 12 oz bottles, but 16 oz brown bottles and champagne bottles. To get a lot of nice 16 oz brown bottles, make a friend who works at a Japanese restaurant or Sushi bar, and offer them a dollar or two (or some homebrew) per box of Sapporo Draft 16 oz bottles. They come 12 bottles to the box, and they are nice strong bottles. The only bad thing about them is that the labels are foil, and can be difficult to remove, but I have had good luck by letting them soak over night in water. Don't use bleach, or you will leave deposits on the bottles from the reaction with the chlorine. This has been discussed here before. One big advantage of these bottles is that they are the same height as regular 12 oz longnecks, so you don't have to re-set your capper to use them. To get a lot of champagne bottles, go to a Sunday morning champagne brunch at a local hotel, and ask the waitress to save the bottles for you. Bring a crown cap to make sure they are bottles you can use. If they will save bottles for you while you eat, you can have 15-20 bottles to take home, and the cases they came in.

Has anyone developed a good method for transferring kegged beer to bottles? I tried the method I have seen described, which calls for chilling the beer and the bottles, and dispensing the beer at low pressure into the bottles, but I got a lot of foam, and the bottled beer was very flat. I'm open for ideas.

Steve Conklin uunet!ingr!tesla!steve
Intergraph Corp. tesla!steve@ingr.com
Huntsville, AL (205) 772-4013

End of HOMEBREW Digest

Date: Wed, 8 Mar 89 18:26:10 CST
From: hplabs!uiucdcs!att!iwtsf!korz
Subject: Brewing book

This is mostly for Ye Olde Batte, but
if one person is having trouble finding
Charlie's book, then maybe more are also.

Call the American Hombrew Association (AHA)
in Boulder, CO at (303)447-0816. With a
credit card, you can order everything from
"The Complete Joy of Home Brewing" to t-shirts,
coasters, glassware, back-issues for Zymurgy,
Zymurgy subscriptions, etc. Alternatively,
you could get prices and send a check.

Disclaimer: I'm not associated with the AHA other
than being a member and thus do not benefit at all
if you actually buy anything from them.

Al.

Date: Thu, 9 Mar 89 14:23:36 est

From: jhersh@rdrc.rpi.edu

Subject: Mr. Mossberg's Flame of Mike Fertsch

Mr. Mossberg has, in my opinion, broken some rules of etiquette which we had been tacitly practicing here on the digest. He has severely berated Mike, and I think unfairly so. I receive mailings from many homebrew supplies shops around the country and NONE of them list "Lyle's Syrup" I had exactly the same questions as Mike did regarding the origins of some of those ingredients, but he asked it first.

Mr. Mossberg you should remember a few things about this digest

1) Many of the people reading it are just getting started and DO NEED to have many things explained to them, like what Brew Magic is, etc..

2) Up until your flame of Mike this was a friendly forum and even people with opposing opinions (such as in the discussion of the AHA competition structure) kept things civil and did not resort to personal attacks

3) Just because you can get certain ingredients where you are (Miami??) doesn't mean they are available everywhere. I am affiliated with a homebrew store here in Troy which is one of the biggest in the nation, and certainly the Northeast and some of the ingredients you listed are not even available through our wholesaler, who is one of the nations largest. One of the most common occurrences at the store is when people bring in Papazians book and look for ingredients no longer available or ones we don't stock. They are typically confused and have to be helped in substituting available brands. Recipes which are not brand dependent are the most useful, especially since if people are unfamiliar with the characteristics of the brand you use it becomes difficult to substitute and achieve something close (notice I said close and not exact, certainly there are those who are overzealous in their quest to exactly duplicate recipes, but isn't after all, the point of posting a recipe so that the person using it can make something similar???)

Oh by the way, Mike works near Boston, not exactly the boonies, and an area with quite a good variety of local brewries, brewpubs and supply shops.

If you wish to flame me please keep in mind that my 90 year old grandmother lives in N. Miami Beach and I may send her by your house to tell you off.

I, and I'm sure Rob G. as well as many others would like to see this remain a friendly forum and not a flame fest. If you want to flame people you can join Oleg on Soc.Singles.

- Jay Hersh

(formerly of the Rensselaer Design Research Center, hopefully surfacing soon at another internet site electronically near you)

Date: Thu, 9 Mar 89 10:51:59 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Freezing Yeast

My original question was "Will inadvertently freezing dried yeast (in the packet) cause a reduction in viability?". I didn't get any responses via E-mail, or I would have posted them to the list. I haven't come up with any good answer yet through my own experience, either. I've pitched some yeast from other packets that have been stored in the same refrigerator, though a different area of the fridge that might not have frozen. This yeast started up with no problems, but I can draw no conclusions from the data. For now, I will assume that active dried yeast has enough moisture in it to be damaged by freezing temperatures, and that it should be stored in an area of the refrigerator that does not freeze, like the butter drawer.

Can anyone on the list with microbiology experience enlighten us about the mechanism behind active dried yeast and the factors which affect viability? (I assume that some moisture is required in the yeast for it to stay viable at all, hence the longer shelf life when refrigerated...)

Sorry I couldn't be more helpful, and I realize this has nothing to do with freezing your cultures, which I have an interest in, especially with our psychoactive batches...strictly in the service of science, of course. It sounds like the yeast-freezing kits are a bit of a high-priced crock, and can be easily duplicated using apparatus available from any lab supply store. Can any one recommend a book on lab procedures for yeast culture?

Mike Meyer
meyer@tcville.HAC.COM

Date: 09 Mar 89 16:50 -0330
From: <mhalley%MUN.BITNET@CORNELLC.ccs.cornell.edu>
Subject: Commonness of ingredient availability

While I agree that Lyle's Golden Syrup is not rare or "unusual" to me, personally, I don't believe you can make the blanket statement that, if it's not available where you live, you must be in the "boonies." I have lived for extended periods in California, Maryland, Maine, and Newfoundland. I believed that certain commodities were found on the shelves of EVERY supermarket in the world. Little did I know. Mexican and Chinese items were not to be found in Maryland (at least not where I was), Maine had never heard of hominy, and ripe black olives were only available in bulk at gourmet specialty shops in Newfoundland (plus no hominy there, either.) I have lived in communities where there were stores that sold Lyle's, and where there were not. It is a British product, and is therefore available everywhere in Newfoundland. I never saw it in Maryland. In California and in Maine I had to know WHERE to get it. That was the reason I asked about the availability of Geordie products in the States. I might add that NOBODY came back telling me where they were available. I had one answer (or question) asking me about my brewing methods with this product, as the questioner had some and wanted to make best use of same. Foodways differ all over North America -- that's why we have "regional" cooking. Right now I'm filling up on donairs, salt fish and brewis, cod tongues, and (get this) fish and chips WITH dressing and gravy and peas and onions. When I'm in California, I intend to pig out on Mexican and Middle Eastern food and tri-tips steaks and Jocko beans. That way, when I go to the UK, I'll be ready to try new stuff and my tummy won't be so homesick for what I left behind.

Chances are, you'll find SOME source for Lyle's Golden Syrup in any major North American city, but you may have to try Brit import shops. Don't be a snob.

Warmth,
"Ye Olde Batte" (MHALLEY@MUN.CA)

Date: Thu, 9 Mar 89 08:42:56 PST
From: Darryl Richman <darryl@ism780c.isc.com>
Subject: Re: Killer Party Ale

From: a.e.mossberg <aem@mthvax.miami.edu>
"Lyle's Golden Syrup is hardly an "unusual" ingredient or a "shop brand". It
"is a very well-known product from Britain. Perhaps meccad.ray.com is in the
"boonies? Lyle's Golden Syrup is a brand of cane sugar syrup. BrewMagic is
"-- you guessed it -- enzymes. It was pretty obvious, and it is also a very
"widely distributed brand. I'm surprised you didn't ask me the alpha acid
"of the hops too.

Well, let me chime in to say that I've never heard of either of these
products. If I suggested that you use Karo Syrup, would you know that
it's corn sugar syrup? And frankly, I would be interested in more
details about BrewMagic. If I tell you that I've used some brand of
"Burtonizing Salts", it really doesn't tell you much about it, does
it? What enzymes, what proportions? (This is not a picky nit;
enzymes such as papain can be used as a clarifier.)

"Party Killer Ale is somewhat close to Carlsberg Elephant Malt Liquor.

And since yesterday's digest had a guess that Killer Party Ale was
going to end up as an old ale, it is useful to give at least a
category.

"Now, on one hand you have these people who want each little detail in a
"recipe, because apparently a beer is not worth making unless they can
"specifically duplicate it down to a chemical level.

This isn't really what we're after (well, I assume "we"); but the more
we know about your experiences, the better we can apply them to ours.
I haven't ever made anything remotely like Killer Party Ale, and so it
is a completely new datapoint for me; tell me more about it!

"Then you have these other people who keep saying "experiment", "try different
"things", "be creative".

Exactly--but the point of experimenting is to fill in gaps of
knowledge.

"And curiously, they're the same people, just on different days.
"

"Sounds like a job for sci.psychology to me.

I just said it in the last few sentences! Sign me up for the Zippy
Award.

--Darryl Richman

End of HOMEBREW Digest

Date: 10 Mar 89 11:26 -0330
From: <mhalley%MUN.BITNET@CORNELL.CCS.CORNELL.EDU>
Subject: More about Lyle's Golden

OOPS|

One thing I forgot to mention about Lyle's Golden Syrup -- and a VERY important point on this hotline -- is that it is a GROCERY product, NOT a BREWER'S product| I didn't think of that until the gent with the brew store said he didn't know of it and somebody mentioned Karo. You'll find it with the pancake syrups and stuff. It's REALLY good for that sort of thing. I have NEVER used it in any of my alcoholic endeavours.

By the way, speaking of syrups and continuing where I left off yesterday, sorghum generally unavailable in Maine and Nfld. Also LIGHT molasses (like Brer Rabbit brand). And Nfld. has no WHITE corn syrup except just before Christmas. BUT, Nfld. DOES have a market that purveys fresh-squeezed O.J. in the produce dept., like Calif., while I was in areas in Maine and Maryland where one was lucky to find frozen instead of canned.

I totally agree about the flames. This is a forum for the exchange of information, not a debating society where we're out to prove the other guy (or gal) wrong. There have certainly been points raised in the past with which I've disagreed. I HOPE I voiced that disagreement in a manner less than disagreeABLE. At least I try.

What about Geordie? Any answers? I really like my results and am currently too nomadic to really get creative/innovative.

Cheers to all,
"Ye Olde Batte" (MHALLEY@MUN.CA)

Date: Fri, 10 Mar 89 10:24:49 est
From: Michael Bergman <bergman%odin.m2c.org@RELAY.CS.NET>
Subject: freezing of yeasties

It is my understanding that yeast, in adverse conditions, goes through a process-that-I-have-forgotten-the-technical-name-for and becomes these little nearly indestructible "thingies" [I want to say "enspores" and "spores" but suspect that these are the wrong technical terms --ah, if only I had saved my 9th grade bio notes :-)]. I think that the active dry yeast is yeast that has been forced into this state, and what happens is that when it finds suitable conditions to burst forth into life with renewed vigour (that's a technical expression) it does so. Thus, what you want to avoid is marginal life conditions that might tempt it to burst forth and starve to death (thus dying the **real** death of heroes) and freezing should help to keep it "spored up" and safe till you pitch it. The worst way to store it would be warm damp conditions...

This is my opinion, and is not represented as fact. Personally, I keep my yeast in the butter drawer as Mr. Meyer suggests, mainly so that I remember that its there because I see it everytime I get an egg out and thus don't buy fresh yeast by mistake when I feel like brewing, or worse yet pass up an opportunity to brew because its midnight and I can't sleep but the brewer's supply houses are **all** closed.

--mike bergman

bergman@m2c.org

Date: Fri, 10 Mar 89 11:36:59 EDT
From: a.e.mossberg <aem@mthvax.miami.edu>
Subject: Re: Homebrew Digest #98 (March 10, 1989) (high heat!)

Gosh, various people showing me the error of my ways seem to have almost filled issue #98.

First up to bat was Jay Hersh, with his: "Mr. Mossberg's Flame of Mike Fertsch"

>Mr. Mossberg has, in my opinion, broken some rules of etiquette which we
>had been tacitly practicing here on the digest. He has severely berated
>Mike, and I think unfairly so. I receive mailings from many homebrew
>supplies shops around the country and NONE of them list "Lyle's Syrup"
>I had exactly the same questions as mike did regarding the origins
>of some of those ingredients, but he asked it first.

It was hardly a severe beratement, and if it seemed too harsh perhaps it was my resentment against the to-be-unamed-person who flamed me in the early days of this list for not giving the specific alpha acid ratings of the hops used along with an inane question "Should I try it?". It came close to convincing me not to bother posting any recipes. BTW, I have a catalog in front of me which lists Lyles -- Wine & Brew By You. I also believe I saw it listed in William's -- which is the only other catalog I have. Let me also point out since it apparently wasn't clear in the message that only the first paragraph was aimed at Mike. The rest was a general shot at flamers of recipes. I can't recall anyone flaming the mead makers for not specifying the variety of bees producing the honey they used, or for not giving a specific flower count for the region! I consider this to be on the same level. Also, I did point out that the recipe was from Craig McTyre at Wine & Brew -- any of you could have called that shop for specifics. Or written me via email rather than through the list. (As, yes, I should've sent my response to Mike.)

>3) Just because you can get certain ingredients where you are (Miami??)

Yes, Miami. Way out on the peninsula.

>doesn't mean they are available everywhere. [...]

>substituting available brands. Recipes which are not brand dependent are
>the most useful, especially since if people are unfamiliar with the
>characteristics of the brand you use it becomes difficult to substitute
>and achieve something close (notice I said close and not exact, certainly
>there are those who are overzealous in their quest to exactly duplicate
>recipes, but isn't after all, the point of posting a recipe so that the
>person using it can make something similar???)

Lyle's Golden Syrup, I've been told, is non-substitutable. It is supposed to have a flavor unequalled in other cane syrups. I'll check again if you like.

Then mhalley in a far more polite tone points out (in "Commonness of

ingredient availability"):

[reformatted to 80 columns]

>While I agree that Lyle's Golden Syrup is not rare or "unusual" to me,
>personally, I don't believe you can make the blanket statement that, if it's
>not available where you live, you must be in the "boonies."

Quite right. My apologies.

[...]

>Chances are, you'll find SOME source for Lyle's Golden Syrup in any major
North
>American city, but you may have to try Brit import shops. Don't be a snob.

Then Darryl Richman says in "Re: Killer Party Ale":

>Well, let me chime in to say that I've never heard of either of these
>products. If I suggested that you use Karo Syrup, would you know that
>it's corn sugar syrup? And frankly, I would be interested in more
>details about BrewMagic. If I tell you that I've used some brand of
>"Burtonizing Salts", it really doesn't tell you much about it, does
>it? What enzymes, what proportions? (This is not a picky nit;
>enzymes such as papain can be used as a clarifier.)

>And since yesterday's digest had a guess that Killer Party Ale was
>going to end up as an old ale, it is useful to give at least a
>category.

[...]

Yep, I should've given more detail as the type initially. I still have the mimeographed recipe here so let me give you verbatim, how it's described.

WOW! This recipe will give you the taste of the Carlsberg
Brewery's "high-alcohol" special export beer. It has a
beautiful golden color with a smooth follow-through, and
one "hell-of-a-finish"...as you will notice after just 2 in
an evening. Truly delicious.

aem

--

a.e.mossberg aem@mthvax.miami.edu MIAVAX::AEM (Span) aem@umiami.BITNET (soon)
Muchos de ellos, por complacer a tiranos, por un punado de monedas, o por
cohecho o soborno, estan derramando la sangre de sus hermanos. - Emiliano
Zapata

Date: Fri, 10 Mar 89 11:14:53 CST

From: hplabs!uiucdcs!iwtsf!korz (Algis R Korzonas +1 312 979 8583)

Subject: delayed responses

I would like to make a general statment about why I sometimes take a long time to respond to questions to which I know the answers. Others may also be of the same philosophy. Two reasons:

1) I live in the Chicago area. When someone from the east coast or west coast asks for a source for a book or product, I wait to see if someone knows a local source.

2) I'm not a super-expert (I've only been brewing 2 years) and although I might know the answer to a question, I usually wait for someone more qualified than me to answer first. Now that I think of it, this may be a bit of a burden to the "experts." The reason I'm bringing this up is that I sort-of guilty when I read "...three months ago I asked...and got no response..." I suggest that requestors bear the above in mind and wait till after the second request to raise the VOLUME on pleas. Maybe I feel so guilty because I've got, as Richard Lewis put it, "an extra G chromosome" or maybe I should just Relax, Don't Worry, and Have a Homebrew.

Here's a sample late response:

Geordie products are available (in my area) from:

The Lil' Olde Winemaking Shoppe (Sugar Grove, IL) (312)557-2523
and
Winemakers (Elmhurst, IL) (312)834-0507

I believe they both will ship or at least you could get the name of their distributor/importer who could give you a local retailer.

Al.

End of HOMEBREW Digest

