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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: Fri, 29 Dec 89 7:44:15 MST  
From: Jon Rodin <jar@hpcndpc.cnd.hp.com>  
**Subject: reusable bottles**

A fellow homebrewer recently mentioned to me that one has to be careful to use \*re-usable\* bottles. But he wasn't sure how to tell if bottles were reusable or not. He did not think that refundable bottles were necessarily reusable. I've got several cases worth of mostly long neck Rainier, Sam Adams and Bud bottles. Is it safe to use these? I've got another case or so of miscellaneous bottles, how can I tell whether I should use those?

I've also discovered that my capper works just fine on Red Hook and Sierra twist off bottles. Is there any problem with reusing twist off bottles?

Jon Rodin  
jar%hpcndpc@hplabs.hp.com

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Date: Fri, 29 Dec 89 9:54:14 EST  
From: tony g <giannone@BBN.COM>  
Subject: three gallon carboy (usage questions)

I just purchased a 3 gallon carboy. I figured it would give me a chance to experiment (with different recipes) more often. Before I use it though, I thought I'd ask a few questions.

When brewing a 5 gallon batch I usually boil 1 1/2 to 2 gallons of water and then cool the wort with ~3 1/2 gallons of ice-water. This usually gets the wort down to about 80 degrees. When I brew the 3 gallon batch how much water should I use for the wort? Will 3/4 to 1 gallon be ok? If so, will the remaining 2 gallons (or so) of ice-water be sufficient to cool the wort to yeast-pitching temperature?

I've been using WY liquid yeast which is made for a 5 gallon batch. Is it ok to use the entire package on a 3 gallon batch?

I know what your saying 'why doesn't he just relax...' but if you have any input on this subject I would greatly appreciate it as I am anxious to get started with the new carboy.

A. Homer Brewer  
aka: tony g (giannone@bbn.com)

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Date: Fri, 29 Dec 89 10:14:30 MST  
From: dzzr%beta@LANL.GOV (Douglas J Roberts)  
Subject: Chill Haze

> From: Mike Charlton <umcharl3@ccu.umanitoba.ca>  
>  
> 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.

My holiday ale, which has 1 1/2 cups molasses in it also has a chill haze. It was a mashed ale, and other similar recipes have always clarified beautifully. The only other ingredient in this batch which may be a culprit is the grated peel of four oranges. The batch tastes great, but hasn't cleared yet after a month.

- --Doug

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Date: Fri, 29 Dec 89 09:15 PST  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: kegging and time

As the subject of kegging has been floating around the net lately,  
I was wondering how long kegged beer will stay fresh?

Now say I were to get a c02 kegging system. If I tapped a keg and had  
a few beers tonite, how long would I have to use up the rest of the beer?  
If I don't drink any more for a week, how will it taste? How about a few  
weeks? Will the c02 affect the flavor, or the aroma of the beer?

What about sediment? If my bottles have sediment in them, won't the  
keg have some too? How do you keep this from being kicked up?

Thanx in advance, and have a real nice day!

RobertN.

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Date: Fri, 29 Dec 89 10:16:57 MST  
From: dzzr%beta@LANL.GOV (Douglas J Roberts)  
Subject: recycling sparge water

> From: kipps@etoile.ICS.UCI.EDU  
>  
> 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?

I don't recycle sparge water. My experience has been that the hot  
break removes all proteins quite nicely. My mashed beers all clarify  
beautifully with just a straight sparge.

- --Doug

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Date: Fri, 29 Dec 89 10:27:33 MST  
From: dzzr%beta@LANL.GOV (Douglas J Roberts)  
**Subject: A mashing question**

Ok, you mashers, I have a question about mashing Klages two-row: which technique is preferred, the infusion (one temperature) or the temperature-controlled step-mash procedure? I've now made several batches by mashing ~8# Klages using Papazian's temperature-controlled mash procedure, with excellent results. The initial specific gravities weren't as high (~1.045) as I would have expected, but the quality of the resulting beers was wonderful.

Is Klages highly modified, or do different batches of Klages vary? I'm interested in hearing from others' experiences.

- --Doug

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Date: 27 Dec 89 07:13:28 PST (Wednesday)  
From: Crawford.WBST129@Xerox.COM  
Subject: Re: Wyeast Problems?

>It was a very serious bacterial infection which produced a strong  
>sulphery odor, much like 2-tube epoxy glue. (Yuck!)

I recently had a similar problem with MeV Research German Lager yeast. The starter had a VERY strong sulphery odor. I looked through various books on brewing (including the Trouble Shooting edition of Zymurgy). Some strains do naturally produce a lot of the sulphery odor (I forget the specifics of what the odor is) but it is stripped out with the CO2 during the ferment. I went ahead and pitched the starter and the beer turned out OK, no sign of a bacterial infection.

Greg

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Date: Fri, 29 Dec 89 14:05:18 EST  
From: Joe <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: blackberry/honey beer

I recently cooked up a batch of beer that contained 3lb of frozen black berries and 1 lb of light honey. A can of light syrup and 2 oz of williamette hops for good measure. I was borrowing technique from a recipe in CJOH near Cherries in the snow (I can't remember the exact title). Well everything is going ok, but the stuff is bubbling so slowly... It's been in the secondary fermenter for a week now and is no slower/faster than when it first went in. CJOH says 10-14 days in the secondary and to bottle when the stuff shows signs of "clarity"(??). How do you see into a plastic bucket?

Anyway, anyone got any hints on how to deal with this bubbling baby of the new year??

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Date: Sun, 31 Dec 89 14:31:02 PST  
From: polstra!jdp@hplabs.HP.COM (John Polstra)  
Subject: Re: Stinky Wyeast Bavarian Lager Yeast

In HBD #334, Steve Conklin <uunet!ingr!b11!conk!steve> replied to my earlier posting about a yeast starter infection that I experienced using Wyeast #2206:

> 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  
> sulfer aroma. This is pretty typical for a number of strains of lager  
> yeast, and the mechanisms are documented in brewing literature . . .

Steve, thanks for the reply. This was definitely an infection, though. I had used #2206 several times before, and the odor this time was entirely different. It was \*bad\*. I didn't even want the stuff in my house!

- John Polstra                           jdp@polstra.UUCP  
  Polstra & Co., Inc.                   ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA                           (206) 932-6482

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Date: Mon, 1 Jan 90 13:24:53 EST  
From: hpda!uunet!f419.n109.z1.fidonet.org!Tim.Weil (Tim Weil)  
Subject: Thomas Hardy Ale (A Recipe?)

BREWNET BBS is searching for recipe variations on THOMAS HARDY's ALE. We don't know if this brew can be approximated with HomeBrew technique, but we'd like to give it a try.

Our preference would be for an all-grain, step-infusion mash type of recipe but we welcome any and all references.

'Hoppy New Beer' (hic), 'Happy New Year'

BREWNET BBS can be reached via this conference or,

DIRECT - 301 891-SUDS  
FIDONET - 1:109/419  
USENET - Tim.Weil@f419.n109.z1.FIDONET.ORG  
- --

Tim Weil at The Black Cat's Shack (Fidonet 1:109/401)  
Internet: Tim.Weil@f419.n109.z1.fidonet.org  
UUCP: ...!uunet!hadron!blkcat!419!Tim.Weil

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Date: Sat, 30 Dec 89 15:00:40 PST  
From: polstra!norm@hplabs.HP.COM (Norm Hardy)  
**Subject: Sparging and Chilling**

Jim Kipps asks about a continual cloudy sparge.  
I assume you have a standard sparging system with a small false bottom below the screen (or nylon sparge bag or drilled bucket). You may find that you have to recirculate up to 4 gallons of sparge. Check the speed of the sparge: the best speed seems to be at least 8-12 minutes per gallon. It may seem slow, but the yields are higher. You might drain a little wort at each gallon recirculated to check the clarity in a wine or brandy curved glass.

Todd Enders asks about a chilling system.  
The counter-flow chillers have the highest efficiency I'm sure, until you have to clean them. With great success I use an immersion chiller of copper that my dad fabricated from 3/8 inch tubing. About 30 feet did the trick. A couple of clamps tie the hoses on: one to the faucet with garden hose coupling, the other to drain into the sink (or when drought time hits into a bucket to then put into the wash machine for the next load). NOT sink, sink! I'll get this editor down sometime. The immersion cooler works great and is easy to clean and sanitize.

Norm in Seattle

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Date: Tue, 02 Jan 90 11:00:16 MST  
From: rdg@hpfcmi  
**Subject: FYI**  
Full-Name: Rob Gardner

There were no digests over the New Year's weekend, and none was mailed out on Tuesday the 2nd or Wednesday the 3rd.

Rob

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Date: Tue Jan 2 10:21:00 1990  
From: microsoft!jamesb@uunet.uu.net  
**Subject: In search of.....**

>From jamesb Tue Jan 2 07:23:58 1990  
To: uunet!homebrew%hpfcmr@hplabs.hp.com  
Subject: In search of.....



Date: Tue Jan 2 07:23:58 1990

**Subject: In search of.....**

Now I need some spiffy Lager recipes, I am not into the mash stage as of yet so please take trhis into account.

Something along the lines of a St. Paulie Girl or even a Becks would be just ducky.

Thanx

Jim Broglio

Microsoft

PS - Mr. Polstra

Could you give me a call, I have misplaced the address and such for the club meeting

487-5165 or 355-8289

Thanx again

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Date: Tue, 2 Jan 90 15:27:43 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: Too Much Foam Revisited**

In HBD #330 hplabs!rutgers!maccs.dcss.mcmaster.ca!rob (Rob McDonald) says:

> 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.

In HBD #331 dzr%beta@LANL.GOV (Douglas J Roberts) replies:

>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.

By coincidence I recently had a batch of beer that was "foam city"  
down to the last glass. I think there is more to Rob's situation if we  
can assume that he wasn't really trying to dispense at 35psi. In any  
case here is my sad tale with the hope that somebody can help.

My problem batch had also been carbonated with top pressure. I was  
in a big hurry, so don't tell CAMRA on me, OK? I used 40psi for about  
60 hours at 22 F ambient, then raised the ambient to 48 degrees over 24  
hours time. The beer did not freeze, although I established that its  
freezing point was just 3 degrees below the 22 degree temperature  
I was using. On Christmas day we had a good lager with proper carbonation,  
with one caveat.

After I determined the beer was carbonated I reset the regulator to  
4psi, bled the top pressure down to the same and then let everything sit  
for half a day before dispensing. Foam city. Buckets of foam. Foam like  
the Three Stooges never created in their worst washing machine disaster.  
The only way to deal with it was to fill a large pitcher and then pour  
mostly-beer from the pitcher to glasses after the foam had subsided.  
This continued with no improvement until the keg was empty nearly empty.  
The last two glasses came out normally! I did experiment with pressures  
down to 1psi but this just made the foam come out very slowly. The keg  
involved had been used before with no problems. The liquid line was also  
known to be secure and the tap (expensive metal kind) had been cleaned prior  
to this episode.

Sitting next to the lager keg, at the same 48 degree temperature,  
were two other kegs (both ales, both carbonated via priming sugar).  
Dispensing pressure was 4psi in all cases. The ales dispensed perfectly,  
slow but steady with just the right amount of foam to give each glass a  
proper head. Each time the liquid line was switched back to the lager,  
foam city.

This lager was made from 2 row klages lager malt, CFJ90 hops,  
Wyeast #2308 and water. Aside from some irish moss and polyclar nothing

else touched the wort and no priming sugar or dry hopping was used.  
Everything smelled and tasted very clean all along the way and at age 11  
days the beer was crystal clear and remained clear until it was gone.

I'm new to kegging too and hope one of you can shed light on this  
foaming problem. It got a lot of laughs on Christmas day but the joke  
soon grew tiresome.

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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

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Date: 02 Jan 90 13:08:06 PST (Tue)

From: florianb@tekred.cna.tek.com

**Subject: Re: Premier Malt and mail order house**

Some comments have appeared lately about Premier Malt Extract. I can offer a word of support for it. I have made a "pretty good" summer ale by using 3# 2-row, 1 can Premier, and 2 Oz Cascade leaf. I use Papazain's partial mash method. The brew comes out light, low body, but with the addition of 1/2 # of wheat malt, it pours up with a bodacious head. I've even had good luck using Red Star Ale yeast with this recipe. Can't knock it for a hot afternoon!

There was also a call for mail order houses. I use Steinbart's. Their address is:

F. H. Steinbart Co.  
602 SE Salmon  
Portland, OR 97214  
503-232-8793

Florian.

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Date: Sun, 31 Dec 89 17:06:12 PST

From: aimla!serpentine!ken@suntzu.West.Sun.COM (Ken Ellinwood)

Subject: Re: 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.

My brewing partners and I have been kegging in 5 gal Cornelious soda kegs for about six months now. Our early efforts were plagued by mistakes and faulty equipment, so it gives me great pleasure to help other brewers from falling into the same traps.

Our setup consists of the kegs, a small "5 pound" CO2 tank, a regulator, and manifold that splits the regulated gas into four hoses each of which has a quick disconnect for attaching the gas to the kegs. Four 8 foot, 3/16 inner diameter hoses with quick disconnects at one end and standard dispensing valves at the other end. Four kegs, the tank, regulator, manifold and taps all fit into a large refrigerator dedicated to hosting this equipment and our beer. The disconnects that attach to the kegs come in two types, so like us, you must make sure that anytime you purchase kegs or disconnects the keg valves and disconnects are the same type as those you already own.

We purchased some of this equipment used and some new. Beware that used equipment can be hard to find, but if you can find it used you will save lots of money. The tank and regulator we bought used for a grand total of \$35. The regulator had to be overhauled (\$20) and the tank inspected and tested (a procedure that all pressurised tanks must to through every 5 years - \$12). A new tank and regulator set would probably come to about \$180. Some of the kegs we got used for about \$15 each. The ones that we bought new came for \$65 each at a beverage supply house. I can't remember exactly how much the manifold with hoses and connectors cost (we purchased these new). I'd be surprised if it was much more than about \$50. Each "tap" (quick disconnect, 8 foot hose, and dispensing valve) came to about \$12 each new). The refrigerator was a gift, and therefore cost us nothing. All of this equipment was obtained from three different vendors - one homebrew shop, one beverage dispensing equipment company, and one draught specialist company ( a company that specializes in equipment for dispensing beer - most of their customers are bars and restaurants). When all the dust had settled, the bill was probably between \$350 and \$400.

Be sure to purchase new o-rings for any used kegs that you buy. Word on the street has it that old o-rings can sour the taste of your beer. We took this advice right from the start and have never had any beers that came out tasting like old Pepsi syrup.

Make sure that the system does not leak CO2. Even the smallest leak can cause your tank to go dry in a matter of days. Submerging the hoses

and connections under water while the pressure is on will reveal any leaks in the form of streams of bubbles rising to the surface.

When the beer is ready to be kegged, sanitize the keg and rack the beer into it. If you are naturally carbonating the beer, add 1/4 the priming ingredient (corn sugar or malt) than what you would add when bottling. Too much primer will cause the beer to be overcarbonated. Moisten the seal of the keg, close it and add a small amount of pressure from the tank to ensure that the seal is closed. Some kegs will not hold pressure if the pressure is built up slowly (i.e. from natural carbonation) but will if you put a little in (5 psi) from the tank when you first close the seal.

The beer may be artificially carbonated by holding the keg under pressure of 12 to 15 psi while the keg is kept cold (40F) for a week or two. Do not be tempted to increase the pressure to carbonate faster - this will result in overcarbonated beer and you will dispense pure foam. The 8 foot 3/16" hose that we dispense through restricts the pressure enough that the keg pressure does not need to be dropped before dispensing the beer. In other words we carbonate and dispense at the same pressure. Before we had the 8 foot hoses, we were forced to cut off the gas to the keg, release gas to reduce the pressure in the keg, pour a glass or two of beer, and the re-pressurize the keg to maintain carbonation. This was wasting an incredible amount of CO2. It is important that the beer does not flow to quickly from the tap or the beer foams to much and that the pressure inside the keg is maintained at around 12 to 15 psi in order to have carbonated beer.

All in all, with the cost of the equipment and the problems that we encountered early on, kegging is the only way to go and I highly recommend it.

Ken Ellinwood  
American Interactive Media  
11050 Santa Monica Blvd, Suite 300  
Los Angeles, CA 90025  
(213) 444-6554

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Date: 3 Jan 90 06:19:00 MDT  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Kegging System**

From: SAV55::WINS% "<DTG@UMD2.UMD.EDU>" 26-DEC-1989 18:02  
To: GRRUTH  
Subj: Please Post!

Return-Path: <DTG@UMD2.UMD.EDU>  
Received: from UMD2.UMD.EDU by sandia.gov with SMTP ;  
Tue, 26 Dec 89 17:01:44 MDT

Date: Tue, 26 Dec 89 18:20:21 EST  
From: shoeless joe <DTG@UMD2.UMD.EDU>  
**Subject: Kegging System**  
Subject: Please Post!  
Message-ID: <M1989\$087649.208139.DTG@UMD2.UMD.EDU>

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!

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Date: Wednesday, 3 Jan 1990 08:27:11 EST  
From: m14051@mwvm.mitre.org (John DeCarlo )

**Subject: Recycling Bottles**

Has anyone ever gotten a bar/restaurant to save the ceramic-top bottles (a la Grolsch) for you or a club? I have checked a few around DC and found that they throw them all away. The managers are reluctant to change their operations, thinking it will take up employee time or valuable space to save bottles for recycling, although the idea of recycling is appealing.

So, I am looking for anyone who might have some experience in this area. Thanks.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: 3 Jan 90 08:44:00 MDT  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
Subject: re: Too much foam

Rob McDonald writes:

> I transfered 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?

A member of the club I belong to stumbled across a neat trick to quickly carbonate a Cornelius keg (i.e. in about 10 minutes). Chill your keg of beer to just above freezing. Apply ~10# of gas to the LIQUID side of the keg. Gently rock the keg and as soon as you cannot hear any more bubbles the keg is carbonated. Then drop the pressure down to 5#.

This process works great if you do not care about cloudy beer and have to quickly prepare a keg for friends that drop by unexpectedly.

I perform this procedure as a general rule. This is also a good way to "scrub" your beer of those nasty sulfury yeast esters that may appear depending on the type of yeast used.

>> Guy <<

-----

Date: Wed, 3 Jan 90 10:09:50 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: ``The Beer Hunter" sighted again.

I got another 3 episodes of Michael Jackson's ``The Beer Hunter'', bringing the total so far up to six. Still trying to track down exactly when it will air (er, `cable', really). Will let you know when I find out anything else.

---

— ``A kinder, gentler fermentation'' -- George Busch

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: Wed, 3 Jan 90 9:39:10 MST  
From: Marc Davidson <hplsdrf!davidson@hp-bsd.cos.hp.com>  
**Subject: Samichlaus Bier and wheat conversion**  
Full-Name: Marc Davidson

I received as a Christmas present this year, a six pack of a really interesting beer that I know nothing about - it's called Samichlaus Bier. Apparently it's brewed once a year on December 6th and then aged for 11 months before being bottled. It's really interesting stuff but extremely potent - it's also very clear. The bottles say nothing more than the name, when it was bottled, and a warning to pregnant people. The bottle cap does say "Hurlimann FLORIDA swiss lager" but it sure tastes more like a barley wine to me. Anyone know anything about this stuff? The bottle actually says one more thing, "Guinness Book of Records". Not having a book of records, I have no idea why it's in there.

Also, I have a question on converting wheat. I tried it once with the Edme DMS without 100% success. I did a step mash with a conversion at 155F for 2 hours before giving up - the iodine continued to indicate starch. Now I did put the extract in from the start and maybe that was the mistake. Anyway I want to go all grain next time but I haven't seen any good tables or rules of thumb as to how much barley it takes to convert a given amount of wheat. I was planning on using a fair amount of 6-row to do the conversion but I was up in Denver this past weekend talking with Jerry at the Wynkoop brewery and he explained that their wheat beer is 43% wheat and they use only a 2-row and have no problem achieving complete conversion. Has anyone done much testing with this or seen any good tables?

Anybody ever try Koji? Where do you get it?

Marc Davidson  
hp-bsd.cos.hp.com!davidson

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Date: Wed, 3 Jan 90 14:16:41 -0600  
From: Enders <enders@plains.NoDak.edu>  
**Subject: Rice varieties**

Although I haven't got around to all grain brewing (yet!!!), I'm wondering if anyone has tried using sweet rice (glutenous) or some of the so-called aromatic rices as adjuncts. It seems to me that there might be some potential for experimentation here. It's just a thought...

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!ihnp4!plains!enders  
BITNET: enders@ndsuvax.BITNET

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Date: Wed, 3 Jan 90 14:12:43 -0600  
From: Enders <enders@plains.NoDak.edu>  
**Subject: Rice varieties**

Although I haven't got around to all grain brewing (yet!!!), I'm wondering if anyone has tried using sweet rice (glutenous) or some of the so-called aromatic rices as adjuncts. It seems to me that there might be some potential for experimentation here. It's just a thought...

Todd Enders  
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Date: Wed, 3 Jan 90 15:20:32 EST  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: I have to worry! I can't relax!

Yes that's right, I can't relax and have a homebrew because something has happened to my very first batch!

A friend and I made a pure extract batch following the instructions given by the local brewstore. However, after 2.5 days (when I left home this morning) no strong fermentation has started. There is a light layer of foam on top.

I think the relevant details are:

1. dry yeast
2. started in 1.5 cups of sterile wort
3. pitched into well aerated wort @78 F an hour or two later.

I think the yeast was alive going in (a little foam on top). My only theory is that the wort had too much oxygen in it (the instructions recommended pouring wort into the fermentor from about 2 feet above the bucket which would be about 4-5 feet off the floor which seems excessive?) so the critters are still reproducing and not fermenting.

So, my questions are:

1. is this batch dead? time to chuck it and try again?
2. how long should it take fermentation to start?
3. how should I initially get oxygen into the wort?

Thanks!

- - -

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca uunet!utai!radio!brian glendenn@utorphys.bitnet

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Date: Wed, 3 Jan 90 15:28:33 -0600  
From: Enders <enders@plains.NoDak.edu>  
Subject: Rice varieties

(my appologies if this shows up more than once, but I've been having trouble hitting the list )

Although I haven't got around to all grain brewing (yet!!!), I'm wondering if anyone has tried using sweet rice (glutenous) or some of the so-called aromatic rices as adjuncts. It seems to me that there might be some potential for experimentation here. It's just a thought...

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Date: Wed, 3 Jan 90 15:05:51 mst  
From: att!iwtio!korz@hp-1sd.cos.hp.com  
Subject: Oatmeal Stout

This recipe:

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

as mentioned in an earlier digest, contains no enzymes to convert the starches in the oats into sugar. Extracts (except for Edme DMS, to the best of my knowledge) have no enzymes and Crystal Malt and Roasted Barley have (due to the temperatures involved in production) had their enzymes denatured. The question remains, though, is there a benefit from having some starch in the brew - i.e. do the oats add to the flavor of the final product? In general, how soluble are the grain starches that we come across in our brewing? What are the effects of excess dissolved starches in our beers?

Al.

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Date: Wed, 3 Jan 90 18:49:25 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: CO2 keg system

In HOMEBREW Digest #334, shoeless joe asks about CO2 keg systems:

>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 particular-  
>ly 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?

Very very easy.

> 2. How EXPENSIVE is it to implement one of these systems, and what  
> should I expect to pay for each component of the system?

Kegs are basically free, if you go with the soda keg system. Figure about \$70 or so for the CO2 tank and regulator. I recommend a double regulator (pressure gauges for both CO2 tank and keg). Maybe another \$30 or so for hoses, faucet, connectors. Your prices may vary, but figure around \$100 all told to get set up.

> 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?

If you're going to have them all in a refrigerator, sure. Don't count on a keg getting cold in less than 6 hours. By all means, though, have extra kegs on hand.

BTW, I want to stress using soda kegs, and not attempting to use beer kegs. And use Coca Cola type kegs, as parts are much easier to come by. If you can get Pepsi kegs easier, go ahead, but don't mix. You may want to consider converting the soda kegs specifically for homebrew. This consists of removing the tube to the bottom and replacing it with a float system. The advantage is that beer is always taken from just below the top, resulting in less potential sediment. If you don't, you'll have to dump (or grin and chew) the first couple mugs worth.

aem

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Date: Wed, 3 Jan 90 15:38:24 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

Subject: 'Strewth! It's FLAT!

Yes, I'm afraid it's true: I have .. <snif!> .. flat stout! I've sampled three bottles so far, and all are utterly without carbonation. The recipe was fairly straightforward, involving pale lager malt, roast unmalted barley, barley flakes, and Edme yeast; the OG was as high as one would expect, fermentation was extremely active, and there were even still a few bubbles on the surface when I bottled, but no other sign of activity. I use single-stage fermentation, and this batch spent 3 weeks in the primary followed by a week of clarification (assisted by a teaspoon of gelatin) in another carboy. Same process I always use. Flavor is outstanding: a chewy roastiness, with an indefinable something reminiscent of Thomas Hardy ale; if it had some carbonation I'd be thrilled with it. I do have some guesses:

1. Terminal yeast dormancy. Just before racking to the secondary, it got truly cold in the kitchen and cellar, as it has remained to the present. Could it be they just didn't wake up when presented with more goodies?

2. High alcohol content. I don't know how much Edme yeast can stand, but this stuff is STRONG. Perhaps I should have wort-primed from my fermenting batch of barleywine, which was pitched with champagne yeast.

3. Stratified prime. To bottle, I rack from the secondary to my lauter tun, then mix in the priming syrup, stir, and rack to bottles. I have a clear recollection of adding the priming syrup (1/2 cup corn sugar dissolved in 1 1/2 cups boiled water) to the tun about halfway into the racking. I stirred at the time, but I don't remember stirring again after racking was complete. If this hypothesis is correct, some bottles should be flat, some should be CHARGED, and some should be in-between. So far, I've only seen flat ones.

I tend to think it's not a matter of bottles or caps, since one of the bottles sampled was a heavy-duty screw-cap bottle, and the others were standard crown-cap bottles. Do any of these theories sound plausible? Does anyone have any tips to offer?

By the way, it tastes quite good when mixed with other beers. It's been tried so far mixed with Corona (which adds fizz at the cost of a certain refinement) and with my own porter (a winning combination), so there's no question of dumping it. I'd just like to avoid making the same mistake twice.

- Martin

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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-) =

[NB: I first heard the above couplet (by Pete Seeger, to the tune of "Gimme That Ol' Time Religion") at the New Year's party where I first tasted good homebrew. I always think of that, this time of year]

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End of HOMEBREW Digest #335, 01/04/90  
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Date: Thu, 4 Jan 90 09:11:51 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Re: Samichlaus

In Homebrew Digest #335, Marc Davidson writes:  
> I received as a Christmas present...Samichlaus Beer....Anyone  
> know anything about this stuff?

The reason Samichlaus is in the Guinness Book of World Records is that it is recognized as the world's most potent beer, at about 14% alcohol. While it does seem to possess the characteristics (such as dense body) of barley wine, I believe it is actually a lager of some sort. The beer is brewed in Switzerland by Hurlimann A.G. and is imported to the U.S. by Phoenix Imports. If you call the importers they are usually happy to discuss the beers with you (this is ESPECIALLY true of Phoenix) and can most accurately answer any questions you have about the product. Phoenix Imports can be reached at (301)465-1155. Or write to them at:

Phoenix Imports  
2925 Montclair Drive  
Ellicott City, MD 21043

BTW: Phoenix also imports many other interesting brews including Thomas Hardy's Ale, Huntsman Royal Oak, and several lambic ales.

Prost!

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Thu, 4 Jan 90 10:56:14 EST  
From: boubez@bass.rutgers.edu  
Subject: Re: I have to worry! I can't relax!

I'd advise you to relax and not to worry. First of all, if you say that there is a layer of foam on top, I'd check the seal on the lid, you might not have closed it properly, allowing the gas to escape. Then check the fermentation lock. It could also be just a slow fermentation, that's all :-) ... Whatever you do, DON'T CHUCK THAT BATCH! Give it another week, check the specific gravity and when it's right, bottle it. I bet you nothing's wrong with it. Good luck.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

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Date: Thu, 4 Jan 90 10:26:16 CST  
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)  
Subject: Kegging and time

RobertN (ROBERTN%FM1@sc.intel.com) writes:

> I was wondering how long kegged beer will stay fresh?

I have a plastic ball keg (brand forgotten) which I have used for several years. I have had beer stay fresh (or at least great tasting) for over 3 months (which is about as long as my self-control allows). My keg allows the replenishment of co2 pressure via a co2 capsule mount. I know of no reasons (yet) why beer should deteriorate in kegs faster than in bottles, as long as you keep the pressure up. Anyone have different (same) experience?

I always bottle several six-packs of each batch I keg. The difference between the bottle and keg versions is always noticable and interesting. I find the kegged versions to be slightly creamier and smoother, and their tastes evolve differently over time.

W | Wayne Allen, wa@mcc.com  
| MCC/CAD, 3500 West Balcones Center Dr., Austin, Tx 78759

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Date: Thu, 4 Jan 90 10:43:39 mst  
From: att!drutx!homer@hp-1sd.cos.hp.com  
**Subject: Stainless steel Fermenters**

>From: "Lance "Mr. Yuck" Smith" <lsmith@umn-cs.cs.umn.edu>  
>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.

I have been fermenting in 5 gallon soda kegs for about three years now.  
The equipment is not specialized, it takes a keg, and some extra keg parts.  
A description of the equipment and procedure is in the 1988 Special issue  
of Zymurgy, if there is interest I can post a summary here.

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Date: Thu, 4 Jan 90 13:37:06 EST  
From: fwb@demon.siemens.com (Frederic W. Brehm)  
Subject: re: Too much foam

Several people have complained about too much foam from their keg. Pete Soper says:  
> [describes how he carbonated a keg of lager]  
> ... Foam city. Buckets of foam. Foam like  
> the Three Stooges never created in their worst washing machine disaster.  
> The only way to deal with it was to fill a large pitcher and then pour  
> mostly-beer from the pitcher to glasses after the foam had subsided.

This sounds just like the beer dispensed from tap in Munich. (I go there on business about twice a year.) Their standard method of drawing a beer does not use a pitcher. It is:

1. Take a clean glass (or mug) and fill it with foam from the tap. This puts about 1 cm (it's Europe, remember :-) of liquid in the bottom of the glass.
2. Set the glass aside for a minute or two.
3. Top off the contents of the glass from the tap.
4. If the glass does not yet contain enough liquid then go to step 2. (Naturally, Germany has a law defining "enough" in this context.)
5. Serve the beer.

The whole process takes 10 to 15 minutes, even for those small 250 ml glasses that pilsner usually comes in. If you go into a busy bar you will see 20 or 30 glasses lined up in various states of fill.

Pete also said that his ales did not foam very much. This agrees with my experience during my two short visits to England. The bitter came out of the tap with little foam (compared to the lagers in Munich). Of course, the English lagers didn't have much foam either.

So, maybe that foam *should* be there! Does anyone know why there would be such a foaming difference between the English and Munich lagers? Did all of you with foam "problems" really do everything right?

Fred  
- - -

Frederic W. Brehm Siemens Corporate Research Princeton, NJ  
fwb@demon.siemens.com -or- princeton!siemens!demon!fwb

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Date: Thu, 4 Jan 90 14:19:06 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Hop growing (was Kegging System)

"2645 RUTH, GUY R." writes:

> 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?

I'm compiling a mailorder comparison, and one place I've noticed sold hop rhizomes is Great Fermentations of Marin; they also have a book on growing them. I think the rhizomes are only available from Feb to March or something.

I'm not even sure what 'rhizomes' are, but assume they're like the roots. I've read that you don't grow from seeds 'cause you only want female (flower-bearing) plants, and males would only destroy the bittering power of the plants during pollination.

If anyone else has experience, could you fill us in?

-----

Date: Thu, 4 Jan 90 14:41:23 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: CO2 keg system

a.e.mossberg writes:

> Kegs are basically free, if you go with the soda keg system. Figure  
> about \$70 or so for the CO2 tank and regulator. I recommend a double  
> regulator (pressure gauges for both CO2 tank and keg). Maybe another  
> \$30 or so for hoses, faucet, connectors. Your prices may vary, but  
> figure around \$100 all told to get set up.

How are kegs free? Hell, for \$100 everyone would do it. Best prices I seem to see indicate about \$250 for a single keg setup. Can you point to sources?

> BTW, I want to stress using soda kegs, and not attempting to use beer  
> kegs. And use Coca Cola type kegs, as parts are much easier to come by.  
> If you can get Pepsi kegs easier, go ahead, but don't mix. You may want  
> to consider converting the soda kegs specifically for homebrew. This  
> consists of removing the tube to the bottom and replacing it with a  
> float system. The advantage is that beer is always taken from just below  
> the top, resulting in less potential sediment. If you don't, you'll have  
> to dump (or grin and chew) the first couple mugs worth.

Where do you get the conversion parts?

Thanks for the info. It's sounding more attractive already. Especially if the kegs can be obtained at minimal cost.

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Date: Thu, 4 Jan 90 11:29:03 -0800

From: devine@cookie.enet.dec.com (Bob Devine 04-Jan-1990 1222)

**Subject: Beer names**

Part of the fun of homebrewing comes from naming the brew.  
Here are some names:

Brew Haha - \*everyone\* has likely heard this one  
Low Brow - play on "lowenbrau"  
Shake's Beer - after a few you just feel poetic!  
Overhill Overt Ale - military brew?  
The Minute Maltz - quickly brewed?  
Yeast Terday - all my troubles seemed so far away...  
Havanother Beer - thanks, I will

Bob Devine  
DEC/Database Engineering in Colorado Spring, CO

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Date: Thu, 4 Jan 90 14:26:43 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Samichlaus Bier and wheat conversion

Marc Davidson writes:

> Samichlaus Bier. Apparently it's brewed once a year on December  
> 6th and then aged for 11 months before being bottled. It's  
> really interesting stuff but extremely potent - it's also very  
> clear.

...

> Anyone know anything about this stuff?  
> The bottle actually says one more thing, "Guinness Book of Records".  
> Not having a book of records, I have no idea why it's in there.

It's the most alcoholic beer in the world, about 12% (can't remember if by volume or weight). Be careful with it -- a friend of mine got a DUI last night after drinking just one Samiclaus and one mixed drink. Very tasty beer, but heed the caution on the label about not driving. (BTW, EKU 28 is heavier, but not quite as alcoholic). Check Michael Jackson's ``World Guide to Beer'' for more info.

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Date: Thu, 4 Jan 90 10:09:38 PST  
From: rutgers!retix.retix.com!alexs@hplabs.HP.COM (Alex M. Stein)  
Subject: Samichlaus Bier

In Digest #335, Marc Davidson <hplsdrf!davidson@hp-1sd.cos.hp.com> asked about Samichlaus, since the bottles he had didn't contain very much useful information.

I bought a couple about a month ago and the labels they had here (in California) had a lot more information. The beers are brewed once a year on December 6, then aged 11 months, then bottled, then aged another year in the bottle, and then sold. So the bottles I had in December 1989 were brewed in December 1987.

The Guinness Book of World Records entry is for "World's Strongest Beer," although as Marc mentioned, it's really more a Barley Wine. I believe the alcohol content is in the 13-15% range.

Samichlaus is a vicious beer, not for the faint of heart. It took four hearty souls with full stomachs almost an hour to gulp down a bottle after dinner. The taste is something akin to German Jagermeister, a liqueur with the taste of cough medicine and the kick of codeine.

The bottles I had contained the warning: "If you drink Samichlaus, PLEASE DON'T DRIVE."

Alex Stein  
alexs@retix.com

"How am I supposed to decide if Jesus is better than Buddha?  
I can't even decide if Jimi Hendrix was a better guitarist  
than Les Paul."

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Date: Thu, 4 Jan 90 16:02:44 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Wort Chillers in the Summer

OK, so I think I'm convinced to build a Wort Chiller -- immersion cuz I'm paranoid about cleanliness. But how well can it work during the summer when my tap water is a good 80 degrees F?

Please don't tell me I have to give up brewing -- I've done it in the summer with moderate success, I'm just trying to maximize my odds. Or would a counter-flow device immersed in ice water be the way to go?

TIA!

---

Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155)      NASA/GSFC: Code  
735  
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20771  
SPAN:        PITCH::CHRIS                                        301-286-  
6093

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Date: Thu, 4 Jan 90 15:47:41 EST

From: hplabs!rutgers!uunet.uu.net!bnrgate!bnr-rsc!crick (Bill Crick)

**Subject: time in keg**

I have kept beer in my Roto-keg ( a plastic sphere) for 8 months without any noticable degradation. It did require adding CO2 cartridges periodically to keep the carbonation up. I don't know if this was to replace beer that was being tapped off, slight leaks, or diffuion through the plastic.

Bill Crick Brewius, ergo sum!

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Date: Thu, 4 Jan 90 13:08:21 PST  
From: Mike Northam ext 2651 <tektronix.TEK.COM!mbn!fpssun!mbn@RELAY.CS.NET>  
**Subject: Hops source**

In #335, shoeless joe asks:

|>From: shoeless joe <DTG@UMD2.UMD.EDU>  
|Subject: Please Post!  
|Message-ID: <M1989\$087649.208139.DTG@UMD2.UMD.EDU>

|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?

I have no experience growing hops myself. Here in Oregon, they are grown on  
wire trellises supported by telephone pole sized posts! (I guess they are  
heavy.) The trellises look to be 15 feet or so tall.

A source of hop root cuttings is:

Nichols Garden Nursery  
1190 N. Pacific Hwy.  
Albany, OR 97321  
(503) 928-9280 fax (503) 967-8406

They list three varieties of 'humulus lupulus' (hops)

Cascade  
Tettnanger (lager style)  
Willamette (English ale style)

They are \$3.45 per cutting or 4 for \$12.95. I have no experience with their  
cuttings, but their garden vegetable seeds are of high quality and I have been  
well-satisfied with the company. (I have no connection with them other than  
as a satisfied customer.)

BTW, my wife says she may try growing some hops this year to make aromatic  
wreaths. (I don't brew beer myself at the present time.) :-(

Mike Northam                   mbn@fpssun.fps.com                   Home:123 13'W   45 37.5'N  
(503) 641-3151 x2651           [tektronix]!nosun!fpssun!mbn  
\*FPS Computing has a company spokesperson, and it's certainly not me\*  
A hen is merely an egg's way of making another egg. (Butler)

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Date: Thu, 4 Jan 90 15:28:17 PST  
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>  
Subject: Beer Bottle Bombs (revisited)

In HOMEBREW Digest #335 (another outstanding issue), Jon Rodin <jar@hpcndpc.cnd.hp.com> asked:  
"A fellow homebrewer recently mentioned to me that one has to be careful to use \*re-usable\* bottles ..... Is there any problem with reusing twist off bottles?"

My own personal standard is my estimate of the strength of the bottle. Bar bottles are VERY sturdily built, but some six-pack longnecks, and most twist-offs, are somewhat more lightly constructed. I brew mostly British-style ales with mild carbonation (when it works, that is 8-/), which may be one reason why I've never experienced the Bottle Bomb Syndrome. I've run across a few returnable screw-cap soda bottles (750 ml) that are built like tanks, but I wouldn't re-use a Sierra Nevada bottle.

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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, 4 Jan 90 15:38:43 PST  
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>  
Subject: Sparge Clarity

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Date: Thu, 4 Jan 90 16:31:48 PST  
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>  
Subject: Slow Starter

In HOMEBREW Digest #335, Brian Glendenning can't relax:

"A friend and I made a pure extract batch following the instructions given by the local brewstore. However, after 2.5 days (when I left home this morning) no strong fermentation has started. There is a light layer of foam on top.

I think the relevant details are:

1. dry yeast
2. started in 1.5 cups of sterile wort ...  
[...]

So, my questions are:

1. is this batch dead? time to chuck it and try again?
2. how long should it take fermentation to start?
3. how should I initially get oxygen into the wort?"

Dead? I doubt it. What kind of yeast? How warm is the room? I had Doric behave exactly as you describe, and still (eventually) produce good beer. If there WEREN'T a light layer of foam on top, I'd worry. Now that I think of it, the barleywine now in my fermentors has been in there for nearly four weeks, and has a light layer of foam on it, just as it did the day after pitching. I'll rack it this weekend. As a rule of thumb, if I get anything more than light bubbling around the edges within 48 hours, I'm comfortable. A great roaring pile of kraeusen within 12 hours is my heart's delight, to be sure, but not all yeasts work that way.

The method described for aerating the wort seems, uh, dramatic to me. Directing the stream from the racking tube down the side of the vessel to produce a fan-shaped pattern usually introduces plenty of air. This should only be done with cool wort, though, unless you wish a practical demonstration of the difference between aeration and oxidation. DON'T WORRY! And if you must worry, DON'T PANIC!! I certainly did, with my first batch, and yet it was quite drinkable. The yeast know best. Trust them.

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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-) =

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End of HOMEBREW Digest #336, 01/05/90  
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Date: 5 Jan 90 09:09:34 EST (Friday)

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

**Subject: Re: Hop growing**

I usually reply to these postings via direct email to the sender, but since there's been some discussion on the digest...

I've been growing hops for a couple years, with pretty good success. Hops are a lot of fun to grow, but there are a few things that potential hop growers should know.

1) Hops are propagated from rhizomes, which basically are root cuttings. To grow hops you need to find a supplier of hop rhizomes (someone else said that they are collecting a list of suppliers - so I'll refrain from including my small list here). You plant the rhizomes in the spring (using whatever organic/chemical methods you prefer) and watch them grow. Note that hops are not a free standing vine, and need some sort of trellis system. Keep this in mind when planting different varieties, for the vines may become mixed on the trellis (making it difficult to separate your saaz hops from your brewers gold. Hop flowers are harvested in the fall. Most references that I've seen indicate that you won't get much production from the plants the first year, and my experience agrees with this.

2) After being harvested, hops need to be dried. I use a food dryer, though others have had success with air drying.

3) I don't know of a way for homebrewers to measure the alpha acid content of hops (either store bought or homegrown) so you'll have to experiment with a couple batches of beer.

I've been thinking about writing a pamphlet on hop growing, which I'd then sell to interested people for a couple bucks (to cover postage, copying, etc). If anyone thinks that they would be interested please let me know via private correspondence.

/Don

wegeng@arisia.xerox.com or hplabs!arisia!wegeng

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Date: Fri, 5 Jan 90 09:58:07 EST  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Some keging tips

I used to build and distribute home CO2 systems (for commercial beer) and have been using my own for about 5 years - here are some tips I've learned about dispensing beer from such a system.

> Now say I were to get a c02 keging system. If I tapped a keg and had  
> a few beers tonite, how long would I have to use up the rest of the beer?  
> If I don't drink any more for a week, how will it taste? How about a few  
> weeks? Will the c02 affect the flavor, or the aroma of the beer?  
>  
> What about sediment? If my bottles have sediment in them, won't the  
> keg have some too? How do you keep this from being kicked up?

I've had kegs that were perfectly good 5 or 6 weeks after being tapped, and in some cases actually thought the beer tasted better at the end of the keg than at the beginning. As for CO2 affecting the taste of homebrew, I don't know, but I would guess that it wouldn't be a problem. As for sediment, yes there will be some of course, but the kegs I've seen all run a pipe from the top down the center of the keg to just off the bottom - perfect for homebrewers (I don't think the soda kegs work this way). I would let the keg sit for a while before tapping to let the sediment settle. One problem with using beer kegs is that the sizes are not convenient (7.8 and 15.6 gal.).

I was told by the distributor I worked for that 12.5 psi is the proper amount of pressure for a keg. My experience is that this is about right, although if you want to play with the pressure, go down, not up.

Other tips:

- never, never, EVER roll a keg. Always carry or use a handtruck. Be as gentle as possible - it will pay off.
- when pouring, always open the tap *\*all\** the way. Trying to slow the flow of beer by opening the tap just a little will guarantee foam. If foam is a problem, change the pressure, clean the lines, clean the tap, but don't play with the tap itself. This was one of the most common problems I had with the folks I put systems in for.
- Don't put your CO2 tank in the fridge. The liquid CO2 may freeze and that don't help nuthin. I either drill a hole in the fridge, or run the line out the side of the door. Currently I run both beer and CO2 out the door.
- Hardcores say the system needs to be cleaned once a week. As long as the system is used regularly, I never had to clean more than a couple times a year. Cleaning never hurt, though.

When purchasing a system, make sure that there is a way to release pressure directly from the keg. Most systems should have this, however I have seen two-prong tap heads without a release value, and boy is this a pain. If you can't blow all the pressure off the keg and start over again, you'll have a

lot of difficulty dealing with foam problems.

Hope this is of some use. I've learned a lot from recent digests about kegging homebrew, and am very excited to give it a shot. My own beer coming from my tap will be a very good thing indeed. Cheers! - Gregg

Gregg TeHennepe  
gateh@conncoll

| Minicomputer Specialist  
| Connecticut College, New London, CT

"...I don't know, maybe it's Utah." - H.I. McDonough

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Date: Fri, 05 Jan 90 10:19:34 EST  
From: Andy Wilcox <andy@mosquito.cis.ufl.edu>  
Subject: Re: Slow starter

Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM> writes:

Dead? I doubt it. What kind of yeast? How warm is the room?  
I had Doric behave exactly as you describe, and still (eventually)  
produce good beer. If there WEREN'T a light layer of foam on top,  
I'd worry.

It's interesting that Doric would go slow for you, yet so fast for  
me! I frequently have 3-4 day fermentations in my glass carboy  
using doric yeast. This is undoubtedly a temperature effect, as  
my kitchen (here in florida) is usually warm, bordering on hot in  
the summer (90+)... Which brings me to a question, do \*I\* need a  
wort chiller? I've not had any bad batches, but would they be better  
if kept cooler?

Not worrying,

Andy Wilcox  
(andy@ufl.edu)

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Date: Fri, 5 Jan 90 10:37:51 EST  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Re: I have to worry! I can't relax!

I should have trusted the platitude. Either there is a leak in my primary fermentor (although when I press on lid the level on the airlock changes) or fermentation passed in a quick burst when I was sleeping.

In any event, when I took a gravity reading I discovered that it had dropped a bit more than 20 points in 4 days. So it looks like we've made beer.

Thanks to all the helpful respondents for holding my hand!

Brian

- - -

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca uunet!utai!radio!brian glendenn@utorphys.bitnet

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Date: Fri, 5 Jan 90 10:14:37 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Stainless pots from RAPIDS -- good prices! good pots?

A while ago, John Polstra (jdp@polstra.UUCP) wrote about good prices for stainless pots from Rapids (Wholesale Bar & Restaurant Equipment, 800-553-7906). I just got their catalog, and it looks like a winner. Most interestingly, a 40 Qt for \$80 (List \$160); matching lid, \$21.25.

They're described as ``Heavy gauge stainless steel.'' Anyone have any experience with them? I may break down and order one next week, and if I do, will report on it in these pages.

One potential caveat: they do call themselves \*Wholesale\* and at the end of the catalog is a disclaimer:

WHO CAN BUY:

Possession of this catalog should not be construed as an offer to sell.

WTF???

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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

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Date: Fri, 5 Jan 90 09:03:42 PST  
From: pms@Sun.COM (Patrick Stirling)  
Subject: British beer foam and kegging

Having just returned from a vacation in England, I can report on the foaminess of the beer there. Basically, "real" beer in England isn't pressurized at all. It's kegged in wooden or aluminium barrels and delivered to the pub. It's then served either by a hand vacuum pump or gravity feed through a tap in the keg. The only foam is that caused by the splashing at the beer flows into the glass, and has usually subsided by the time you get the glass to your mouth. Note that of course this implies that the beer is (almost) still (i.e. not carbonated). Naturally there are many beers (and all lagers and Guinness) that are served using the familiar CO2 pumps; however you can always tell the real stuff by the large vacuum pump handle and the groans of the barperson as they pump your glassful!

On to kegging. There's a pharmacy chain in Britain by the name of "Boots", that sells a large range to homebrew supplies. While in one last week, I saw a 5gal plastic pressure barrel (for 16 UK pounds), which can be pressurized by sparklets CO2 capsules or by SodaStream CO2 cartridges. The full setup would be around 30 pounds I think, or about \$50. Has anyone seen anything like this here? Does SodaStream exist in the USA? Alternatively, does anyone know of a supplier of RotoKegs here? Actually the real difficulty is finding the CO2 cartridges - any ideas?

patrick

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Date: Fri, 5 Jan 90 08:02 MST  
From: GOPINATHRTAR@CHE.UTAH.EDU

**Subject: Buying grain from local grocers- is it alright?**

We just started brewing a month ago and a very glad that we started it.  
The question I have is that is can we buy grain from local groceries  
instead from the standard sources ( local brewing stores, mail order etc.)  
Thanx

[gopinathrtar@chemical.utah.edu](mailto:gopinathrtar@chemical.utah.edu)

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Date: Fri, 5 Jan 90 8:34:50 PST  
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>  
**Subject: Sparge Clarity**

[ Here's the text that was supposed to go in the empty posting I sent to HBD 336. Sorry! --MAL ]

In HOMEBREW Digest #335, Douglas J Roberts observed:  
"I don't recycle sparge water. My experience has been that the hot break removes all protiens quite nicely. My mashed beers all clarify beautifully with just a straight sparge."

I never thought of that angle. My assumption has always been that it's the draff, the small grain fragments, that are filtered out by recycling the sparge until a filter bed is established. This cloudy stuff is mostly husk, and I would imagine that if too much of it makes it into the boil, it could impart some astringency.

I've also noticed that shortly before the sparge begins to run clear, the flow rate (usually) slows considerably, which I've taken as an indication of more complete extraction through a "tighter" grain bed, increasing the grain/water contact. Hooey, perhaps?

= 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, 5 Jan 90 10:22:41 PST  
From: Brad Carlile ext 2699 <hplabs!fpssun!!bradc>  
Subject: Water Used in Brewing

Hello, I am interested in finding out the mineral content of water at the various brewing "Capitals" of the world. So far my sources include:

- 1) "The Complete Joy of Home Brewing" C. Papazian
- 2) "Brewing Lager Beer" G. Noonan
- 3) "Malting and Brewing Science" J. Hough et. al.
- 4) Zymurgy - All grain Issue 1985
- 5) Zymurgy - Winter 1989
- 6) David Line's Book (name escapes me now)

So I was wondering if anyone had any additional info on water content. For instance, access to a good Tech Library (not necessarily brewtech stuff) with books that lists the water content of various cities water. I am looking for the following info:

CITY

- 1) source of info - (if there are several sources send info on all)
- 2) year of water test
- 3) Perm Hardness
- 4) Temp Hardness
- 5) CO<sub>3</sub>- Hardness
- 6) Total Solids
- 7) Ca<sup>++</sup>
- 8) Mg<sup>+</sup>
- 9) Na<sup>+</sup>
- 10) K<sup>+</sup>
- 11) HCO<sub>3</sub><sup>-</sup>
- 12) SO<sub>4</sub><sup>-</sup>
- 13) Cl<sup>-</sup>
- 14) NO<sub>3</sub><sup>-</sup>

Alternatively, I am also interested in the observed contest of finished beer (mineral content changes dramatically throughout the brewing process). Another interesting bit of infor would be starting water and amounts of additives in recipes.

Please EMAIL me any findings, I'll post a summary if there is interest.

Thanks,  
Brad Carlile

P.S. If you interested in your own water, call your local water board, its most likely free.

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Date: Fri, 5 Jan 90 8:47:21 PST  
From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>  
**Subject: Wort Chillers in the Summer**

In HOMEBREW Digest #336, Chris Shenton asks a question dear to my own heart:

"OK, so I think I'm convinced to build a Wort Chiller -- immersion cuz I'm paranoid about cleanliness. But how well can it work during the summer when my tap water is a good 80 degrees F?"

I don't have quite this problem, but I do have an "iffy" well, and seeing all that water go down the drain is more than I can stand. A possible answer to both problems: an icewater bath, recirculated through the chiller. That implies a pump, and therefore a possible problem. Every winemaking supplies shop has pumps, but they're expensive! Has anyone found a good, cheap, preferably self-contained electric pump? The possibilities I've considered include the scavenge pump from a washing machine and the water pump from an evaporative cooler, but these usually require a separate motor & belt, which I'd like to avoid. Suggestions?

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
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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-) =

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Date: Fri, 5 Jan 90 16:44:32 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: netlib archive of HOMEBREW Digest

The current month's issues of HOMBREW Digest are now also available from the netlib server netlib@mthvax.cs.miami.edu

To get one of the current month's issues, send a request such as

send 335 from homebrew-new

to the netlib address. Issues should be available minutes after they arrive here.

To get information on the archives, send the request

send index from homebrew

to the netlib address.

aem

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Date: Fri, 5 Jan 90 16:51:05 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: kegging and time

In HOMEBREW Digest #335 RobertN. asks:

>As the subject of kegging has been floating around the net lately,  
>I was wondering how long kegged beer will stay fresh?

As long as bottled homebrew.

>Now say I were to get a c02 kegging system. If I tapped a keg and had  
>a few beers tonite, how long would I have to use up the rest of the beer?

Months at least.

>If I don't drink any more for a week, how will it taste? How about a few  
>weeks? Will the c02 affect the flavor, or the aroma of the beer?

It will continue to age in the keg, as it would in the bottle, but at  
a slightly slower rate. (Like wine in splits as opposed to magnums).

CO2 is what the little yeasties are producing (CO2 out one end, and  
alcohol out the other -- don't ask me which end produces what!).

>What about sediment? If my bottles have sediment in them, won't the  
>keg have some too? How do you keep this from being kicked up?

Yes, there will be sediment. That's the purpose of converting the kegs  
with the float system. That way the beer is picked up from slightly  
below the top of the beer, rather than from the bottom as with an  
unconverted soda keg.

aem

--

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

Let me further make it plain to the assassins in Beirut  
and their accomplices, wherever they may be, that America  
will never make concessions to terrorists. - Ronald Reagan

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Date: Fri, 5 Jan 90 17:00:29 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: **Converting a soda keg for homebrew**

The conversion consists of removing the pickup tube going to the bottom of the keg, cutting it off several inches below the top, reinstalling it in the keg, and attaching a plastic tube with a float mechanism to keep the end of the flexible tube slightly below the surface of the beer.

A kit consisting of all the parts you need for the float assembly is available from Wine and Brew By You. I use it in all my kegs (8 or 9) and have not had any problems with the system. Wine and Brew By You - 5760 Bird Rd, Miami 33155 (305) 666-5757

aem

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Date: Fri, 5 Jan 90 19:45:33 EST  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: misc.

People are often talking about old beer being not quite as good as fresh. I had to let you all know about an event this past weekend.

I went to a friend's for a New Year's party, and was offered a bottle of Guinness - that was 15 or 16 years old! It had been under the kitchen sink since he moved in! It wasn't as bad as I expected. Soured, but still having the Guinness flavor. No photo-oxidation I could detect. Also, no unpleasant physical aftereffects.

The most annoying thing was the gloppy chunks that started pouring out as I neared the end of the bottle. An interesting experience, but not one I would recommend for newcomers! I'll try the other bottle next year....

I've been using a 16 qt. thin stainless pot by Metro that I got at Bradlees for \$16. Unfortunately, it has a tendency to scorch a bit if one is not careful. Also, the first one I had developed a corrosion hole and numerous pits in the bottom (and emptied 2 qts. of brew into my stove in the process). I have a passing familiarity with corrosion problems, as designing instrumentation for oceanography is my job. I didn't expose it to conditions that should have caused problems in what \*I\* consider to be "stainless" steel. It seems to be a poor alloy. Metro replaced the pot immediately, with no questions, after I had had it 9 months, so I can't complain.

Regarding the blowoff/blowup discussions - I've always strained the hops out as I pour into the primary carboy. Maybe that's why some folks have had problems with clogging?

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Al Duester, Ocean Engineer, MS S201    # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
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=====
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\*oh, I used pelletized hops....

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Date: Sat, 6 Jan 90 05:37:29 EST  
From: hisata!doug@gatech.edu  
Subject: Beer Bottle Bombs (revisited)

There's been some discussion of the sturdiness of bottles. Here's my 2/100ths of a \$'s worth. I prefer bottles with a gently sloping next--NOT like longnecks--because they're easier to pour and don't "glug" so as to stir up sediment. I use ANYTHING close to this shape: Guinness, Harp, Heineken Dark (brown bottles), IBC root beer, etc. In 16 batches x ~50 bottles = 800 bottles, I've only had two break when being capped. No glass grenades yet, and I've had some real gushers! Some of my bottles have been reused many times. The IBC root beer bottles and several others are "throwaways," though I've never had a problem except as noted above.

And speaking of gushers, I had some beer that I'd stored under the house to age a couple of months. This whole batch was contaminated and gushed mightily when opened. I thought I'd save a couple to show my folks at Christmas. I brought them up to the kitchen and left them on the counter. After they warmed, I notice they were producing gentle bubbles in the capped bottles! They were dumped immediately. A friend who lived in Ireland told me of a homebrew competition there. One brewer brought in a large bottle exhibiting the same symptoms. A judge stopped the competition until the bottle was removed from the building--for the safety of all present!

Doug

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Date: Sat, 6 Jan 90 18:44:27 PST  
From: polstra!norm@hplabs.HP.COM (Norm Hardy)  
**Subject: Wort Chillers**

The question was: "How do I use an immersion chiller in the summer when the tap water is 80f?" Here is an idea:

Construct 2 immersion chillers with copper tubing. Have the water flow through the first as it sits in a water bath filled with ice water. Then the water moves on to your wort where the second chiller sits. Keep an eye on the ice water and add more ice as needed to keep it very cold.

Hey, it's extra expense to have two chillers, but it will work for you, and if you do it yourself you'll save bucks over buying a counterflow chiller.

Norm, in Seattle

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End of HOMEBREW Digest #337, 01/08/90

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Date: Mon, 15 Jan 90 11:00 MST  
From: rdg@hpfcmr.hp.com (Rob Gardner)  
**Subject: Homebrew Digest Back on the Air**

Hi everyone!

Sorry about the interruption in Digest delivery. We had a disk failure, and I was just leaving on a trip, so all I could do was shut everything down for a few days. Hopefully all should be well now.

I don't think that any articles were lost. I have a large backlog, so I'll be sending them out in bunches. If you sent in an article, and it is not in this digest, please wait to see if it appears tomorrow before resending it.

Thanks,  
Rob

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Date: Mon, 8 Jan 90 09:03 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Grocery Store Grains

GOPINATHRTAR@CHE.UTAH.EDU asks about Buying grain from local grocers -

> The question I have is that is can we buy grain from local groceries  
>instead from the standard sources ( local brewing stores, mail order etc.)

Yes and no.

NO. When mashing grains, you need MALTED grain. Malted grain is grain which has germinated and then kiln dried. Germination makes the grain starches soluble and generates the enzymes necessary to convert these starches into fermentable sugar. Unmalted grain does not have enzymes. I have not seen MALTED grain in groceries.

YES. When mashing, you can use small quantities of unmalted grain, mixed together with the malted grains. I sometimes use unmalted rice, wheat, or oatmeal in conjunction with my malted barley. These adjuncts must be cooked to make their starches soluble. Malted barley has enough enzymes to convert the barley starches as well as some of the adjunct grains. I've used grocery store adjuncts with no problems. One of our club members even made potato beer, using grocery store potatoes in small quantities.

Mike Fertsch

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Date: 8 Jan 90 08:20:36 MST (Mon)  
From: hplabs!gatech!raven!rcd (Dick Dunn)  
Subject: a couple notes on hops

Don's article covered all the important stuff on hops, but I thought I'd add a couple of nits.

First, they *\*really\** like to climb. Don't underestimate them. In the setup we have, ours can grow about twenty feet...and they'd really like more room than that. (They start from the ground each year, BTW.) Allow for them to climb, and be sure you've got a way to get to them! On ours, at least, the heaviest yield was about 3/4 of the way up the vines. I've seen a home-made arrangement with cords for them to climb, attached to a tall pole that would pivot down to the ground for harvest. Ours climb to a second-floor deck where we can reach them.

Second, it may take a while for the hops to establish themselves...this may depend a lot on soil and climate, based on the conversations I've had with folks in other areas. Mine have increased in yield every year for five years now, although I think Don once said that it should take a couple of years. (Our climate is mild, although we do have real winter, but it's dry and the soil is heavy clay.)

- ---

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

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Date: Mon, 08 Jan 90 11:34:48 EST  
From: Andy Wilcox <andy@mosquito.cis.ufl.edu>  
Subject: Re: Beer Bottle Bombs (revisited)

> From: hisata!doug@gatech.edu

> I prefer bottles with a gently sloping  
> next--NOT like longnecks--because they're easier to pour and don't  
> "glug" so as to stir up sediment. I use ANYTHING close to this shape:  
> Guinness, Harp, Heineken Dark (brown bottles), IBC root beer, etc. In 16  
> batches x ~50 bottles = 800 bottles, I've only had two break when being  
> capped.

I try to use only Longnecks. In more than 1500 bottles now, I've only had one break during capping. This particular bottle, by the way, was how I discovered the "new" not returnable longneck offered by those nice folks at A.B. \*Be sure\* to stay away from these, folks. They are quite a bit thinner than the traditional bar bottle. The first (and only) one I tried to cap busted. Luckily, I wasn't hurt.

Longnecks don't "glug" unless you pour too fast. Don't hurry! :-)

By the way, does anyone know the inside scoop on why the bar bottles have been discontinued by A.B.? I've heard that Coke is phasing out 16 Oz. returnables as well. The fountain distributors in this area have almost discontinued the cornelius keg in favor of the the throw-away foil-lined boxes. What gives? I always used to brag that this was the greatest example of \*reusability\* (as opposed to recyclability) in this country, and now it's dead (or dying). Sad.

Worrying a little,

-Andy

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Date: Mon, 8 Jan 90 10:15:27 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Wort Chillers in the Summer

Martin A. Lodahl writes:

> I don't have quite this problem, but I do have an "iffy" well, and  
> seeing all that water go down the drain is more than I can stand. A  
> possible answer to both problems: an icewater bath, recirculated  
> through the chiller. That implies a pump, and therefore a possible  
> problem.

Good thought -- that solves all the problems. You could do immersion,  
counter-flow, or a hybrid, anytime of the year with significantly less  
water. That's the way I'm gonna persue (I think).

How about using a pump attachment for an electric drill? Since it's only  
water you'd be pumping, the pump can be as sleazy as you want. I think  
Black & Decker versions can be had for relatively few bucks...

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Internet: chris@asylum.gsfc.nasa.gov (128.183.10.155) NASA/GSFC: Code  
735  
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Date: Mon, 8 Jan 90 11:12:33 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Wort chiller for hot days and finite water supply

This is a follow-up on my previous posting. It attempts to remedy the situation where the water from the tap is not cold enough to chill wort efficiently, or where you don't want to dump mass quantities of perfectly good water down your drain.

Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM> suggested:

... an icewater bath, recirculated through the chiller.

Martin thought finding a pump might be expensive, but pump attachments for electric drills are readily available and relatively cheap.

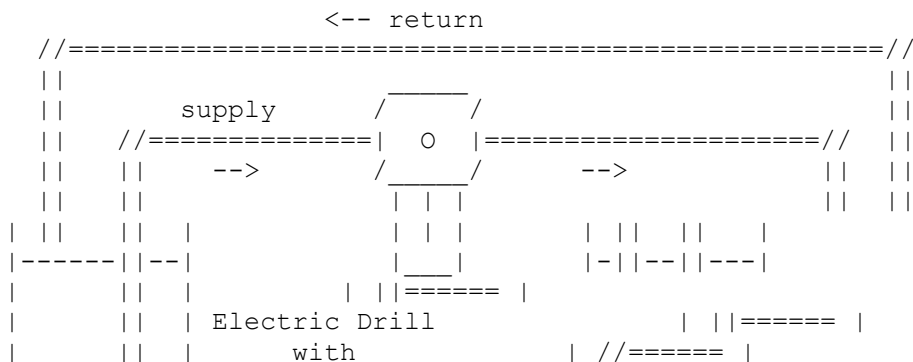
Norm Hardy <polstra!norm@hplabs.HP.COM> suggested:

Construct 2 immersion chillers with copper tubing. Have the water flow through the first as it sits in a water bath filled with ice water. Then the water moves on to your wort where the second chiller sits. Keep an eye on the ice water and add more ice as needed to keep it very cold.

Hey, it's extra expense to have two chillers, but it will work for you, and if you do it yourself you'll save bucks over buying a counterflow chiller.

Norm's idea pre-chills tap water by running it first through a heat exchanger, but that doubles the expense of the system (copper), and wastes lots of tap water (Martin's main problem).

The cheesy diagram below illustrates one idea. It's pretty much a closed system, uses only one coil, and depends only on the availability of ice which can be made ahead of time for summer chilling. Sorry about the PC-style graphics... Any comments?



| \_\_\_\_\_ | Pump Attachment

| \_\_\_\_\_ |

Ice Water

Immersion Chiller  
in Wort

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301-286-

6093

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Date: Mon, 8 Jan 90 11:55:39 CST

From: techentin@Mayo.edu

**Subject: Australian Lagers**

I would like to brew something that resembles "Foster's" lager because that is the only brew of substance that my wife likes.

Does anybody have a recipe? How does the Australian Lager in Papazian compare?

On the subject of low-tech lagering ...

I do not have special equipment to keep the beer cold, but mother nature supplies Minnesota with plenty of cold this time of year. Is it safe to lager a beer in an attached garage where the temperature can vary between zero and 35 degrees F? The temperature doesn't vary too much between day and night but I don't have much control over it. Will extremely cold (-10 F) or warm (40 F) temperatures damage a lager, or will the cold just slow things down?

Thanks for your help. Please reply to me and I'll post to the digest.

-----  
Bob Techentin

Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu

(507) 284-2702  
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Date: Mon, 8 Jan 90 12:00:31 CST  
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)  
Subject: Wort Chillers in the Summer

Martin Lodahl writes:

>Has anyone found a good, cheap, preferably self-contained electric pump?

Bilge pumps (for boats!) are fairly in-expensive. They run off of 12 volts (need converter, I guess), and most are submersible. Found in any motor or sailboat dealer.

wa

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Date: 8 Jan 90 12:52:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Pumps**

Martin Lodahl indicated he was interested in pumps:

I read in the 1988 special issue of Zymurgy about a device called a Sanipump which connected to a hand drill and cost ~\$4. That fit my price range so I went searching for it at my local builder's supply store. I found the pump for the price that was quoted in the article. At the same time, I purchased a drill stand/clamp and a T bracket. The stand cost about \$5 and the bracket was under a dollar.

To assemble the pump, I first cut a 12" piece of 1 X 6. After attaching the pump and stand to the drill, I was able to position the drill so that the pump could be mounted close to the end of the 1 X 6. I mounted the stand, attached the bottom of the T bracket to the bottom screw on the face of the pump and then measured for a small block of wood that the T bracket would attach to. The block of wood was then attached to the 1 X 6 base and the pump and bracket was fastened to the block.

For the inlet/outlet on the pump, I bought two Gilmore, male hose ends and connected them to two pieces of 1/2 inch clear plastic tubing. I made the inlet hose shorter than the outlet since this was recommended by the pump's manufacturer.

Before using the drill, I had to remove the excess oil (recommended in the Zymurgy article) by dipping bot the inlet and outlet hoses into a sink filled with hot, soapy water. Afterwards, I rinsed the pump with hot, bleach water followed by a hot water flush (I also do this before each brewing session).

I have found through use that the plastic tubing has a tendancy to collapse when I use the pump to recycle sparge water after the mash. You might try substituting food grade water hose (the kind used in RVs) for the plastic tubing.

Good pumping,

Guy

---

Date: Mon, 8 Jan 90 15:14:10 PST  
From: bobc@Sun.COM (Bob Clark - ESS Engineering)  
Subject: Float for keg?/Coors Party Ball

\*\* Keg outlet line question \*\*

I've been following the discussion on the use of a float system for the beer feed in a keg as a way of avoiding the sediment.

I've just bought a system, and noted that the beer outlet tube goes all the way to the very bottom of the keg, so it will pick up any sediment at all. The shop's instructions for the keg suggest that the tube should be cut off 3/4"-1" above the bottom of the keg. This would allow that much space for the sediment, and hopefully draw the beer just above.

Does anyone have any comments on doing this versus the use of a float system?

\*\* Coors Party Ball report \*\*

Last fall, my brewing buddies (Michael Eldredge, Steve Hansen) & I experimented with putting a batch of steam beer into a Coors Party Ball which we had saved. We primed the beer as usual (maybe we used less sugar than normal as some of you suggested for kegs), and put it into the ball, sealing it with a large rubber stopper. My initial attempt at wiring down the stopper failed, and we lost the first day's worth of carbonation.

I rewired (using picture hanging wire), and this held OK. After about a total of two months, we decided to finally tap and drink the thing at the tailgater before the Big Game (where Stanford beat Cal!).

I removed the rubber stopper, and replaced it with the original cap which had been saved from the party ball. This was convenient to use with the tap, but has the drawback that it is *\*not\** a real seal, and air would leak when the tap was pumped.

Bottom line: it turned out pretty well. It was under-carbonated due to the loss of the first day's carbonation, but if we had avoided that, it would have been a complete success. I would suggest it as a worthwhile approach for anyone without a keg, who intends to have the whole batch drunk at one sitting.

Bob Clark  
Sun Microsystems  
bobc@sun.COM

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Date: Mon, 8 Jan 90 17:05:32 MST  
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)  
**Subject: Too Much Foam Revisited**

> Date: Tue, 2 Jan 90 15:27:43 EST  
> From: Pete Soper <soper@maxzilla.encore.com>  
>

Pete relates a Three Stooges Keg Foaming Incident, & asks questions regarding CO2 keg pressure & foam...

Well, I've been kegging for a bour 4 years now, and I think I've begun to get a feel for what causes the foaming: too much CO2! There have been three causes for excess CO2 that I have observed:

1. Not allowing the the wort to fully complete it's secondary fermentation,
2. Overpriming
3. Overpressuring the keg.

At one time or another, I've committed each of these fulminating acts! However, I believe the most insidious cause of foaminess is over-pressuring the keg, because overpressuring can make its effects felt slowly over time, resulting in the end of your keg being much foamier than the beginning. There are several factors which will affect the CO2 content of the beer in your keg: temperature, pressure, and the time the CO2 head at the top of your keg is exposed to the beer. The lower the temperature, the higher the solubility of CO2 in your beer. The longer you maintain a high (45 psi) head, the more CO2 will enter the beer.

After numerous hit & miss attempts, I've now found the (for me) ideal procedure for achieving the desired carbonation for my ales, stouts, & porters:

1. Let the secondary fermentation complete!! This is particularly difficult for me, being not the most patient person.
2. Prime with not more than 3/4 cup dry malt extract or syrup. I've found that this will result in a keg pressure of 10 psi (+ or -) and the right carbonation for my tastes.
3. Maintain the head with a regulator setting of 10 psi.

I believe you ended up with a foamy batch as a result of your 45 psi forced carbonation campaign, Pete. If you wish to force carbonate your kegged beer, I'd set the regulator at 10 psi, and hook the CO2 line up the dispensing side of the keg, as one other poster suggested. This will allow the CO2 to bubble up through your batch, carbonating it to the desired level.



BTW: to get a feel for keg carbonation, fill a keg with tap water & play around with it. When you're done, you've got seltzer!

- --Doug

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Date: Mon, 8 Jan 90 11:30:04 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Rootbeer

A while back Mark Freeman asked for a rootbeer recipe.  
I recently made a half-barrel of rootbeer for my local beer bar,  
The Sunset Tap & Grille in Boston.  
It may be illegal to sell homebrew, but it is ok to sell homemade rootbeer  
(as far as I know).

Chuck's Homemade Ozark Rootbeer (15 gal recipe)

2 oz Birch Beer Extract  
10 oz Root Beer Extract  
1 lb Honey  
1 cup Blackstrap Molasses  
1 cup Grade B Maple Syrup  
1 gal Sugar (approx 8 lb)

Approximate total cost of ingredients: \$25.50

Mix all ingredients in a keg, add water to fill keg, carbonate, drink.

Some comments regarding the recipe:

I thought the molasses taste was a bit harsh, I will try regular  
molasses next time and perhaps use a little less as well.

I will try substituting 2 oz of sasparilla extract for 2 oz of the rootbeer  
extract.

In any case, you can mix the ingredients to your taste.

This recipe produces a strong tasting rootbeer with about half the sweetness  
of most commercial rootbeers (warning: you will want to clean your draft  
lines after dispensing this root beer, it leaves a flavor behind).  
It was extremely popular with the underage  
college crowd because the rootbeer was served just like draft beer.

You can obtain the extracts in 2 oz bottles at most homebrewing shops.  
In addition, you can buy bulk extracts through restaurant suppliers,  
the one brand I know of is 'Universal'.

While I artificially carbonated my rootbeer (for both legal & practical  
reasons)  
you could ferment it to get carbonation.  
There was an alcoholic rootbeer at the Great American Beer Festival,  
I talked with the brewmaster who made it, and it is similar to my recipe,  
but with the addition of a substantial amount of malt extract to increase  
the fermentables. His rootbeer was in the 6% alcohol by weight range,  
and tasted very good on it's own, but didn't go well with drinking lots  
of regular beer.

BTW: The Sunset sold out of my rootbeer in about a week, but I will make some more as soon as a tap becomes available.

- Chuck Cox - america's fastest beer judge -

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Date: Mon, 8 Jan 90 15:02:20 PST  
From: polstra!jdp@hplabs.HP.COM (John Polstra)  
Subject: Rotokegs

In HBD #337, pms@Sun.COM (Patrick Stirling) asked about plastic kegs:  
> does anyone know of a supplier of RotoKegs here? Actually the real  
> difficulty is finding the CO2 cartridges - any ideas?

The Cellar in Seattle carries Rotokegs as well as some other systems,  
and they take mail orders. They carry the CO2 cartridges too.

The Cellar  
P.O. Box 33525  
Seattle, WA 98133

(206) 365-7660 (voice)  
(206) 365-7677 (FAX)

They publish a catalog which I am sure they'd be happy to send you.

Having said that, I would like to point out that these plastic kegs do not  
enjoy a good reputation among the serious brewers that I know. The  
people I talk to all say that the plastic kegs are just toys, they don't  
hold pressure very well, they don't last very long, and they use up  
those little CO2 cartridges pretty quickly. In short, they are not  
low enough in cost to make them a good deal with respect to, say, a  
soda keg system. When I decided to start keging, everybody that I  
asked told me to just bite the bullet and invest in a soda keg system.  
I did so, and have been very pleased.

Just passing along what others have told me. I've never tried the  
plastic kegs myself. If any of you have used these systems and are  
pleased with the results, by all means please correct me on-line.

- John Polstra                   jdp@polstra.UUCP  
  Polstra & Co., Inc.           ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA                   (206) 932-6482

PS - I don't recommend The Cellar for soda keg systems, although they do  
carry them. I've seen better prices elsewhere.

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Date: 9 Jan 90 10:24:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnnet@afal-edwards.af.mil>

**Subject: CO2 Sources**

Now that we've explored the makeup of kegging systems, where do I go to get CO2? Is there such an animal as food grade CO2? What about industrial or medical grades? Can I go to the weld shop or do I need to find a beverage service to fill it? I actually haven't bought the stuff to keg my beer yet, but I would like to do so in the near future. I am in the process of finding sources for the equipment using the suppliers referenced in past issues of the digest and in Zymurgy adds. The systems I have seen put together by the mail order places run from \$200-300, although some don't say if they come with gauges for both CO2 and keg pressure. Which is more common, ball lock or pin lock connectors? I know that you should choose one and stick with it. I was also told by a friend, that you should get a three way adaptor so that you can pressurize more than 1 keg at a time and get the connections for commercial kegs while you're at it. Well, enough questions for now.

David

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Date: Tue, 9 Jan 90 12:06:54 PST  
From: smithey@hulder.css.gov (Brian Smithey)  
Subject: High alpha Hops

I recently picked up a few ounces of "experimental" 12% alpha Cascades for an upcoming Pale Ale at my local brew shop. Being relatively new to homebrewing, it wasn't until I got home that I realized that the experiment must have been a high alpha. The recipes I've been looking at for Pale Ale usually call for 2 to 3 oz. of a 5-6 alpha hop for boiling, a typical alpha content for Cascade. I was planning on going with 2.5 oz for boiling and 1 oz for finishing with the Cascade until I found out that I was dealing with "Super Hop." My questions are:

1. Since the alpha content of this hop is double what I was expecting, do I just cut back to half what I was planning to use for the boil?
2. What about the finishing hop? Do I still go with 1 oz, or should I cut back on that as well? I don't recall seeing any recipes that call for high alpha hops for bouquet, is there any reason that I wouldn't want to use these for finishing?

I'd also be interested in hearing any pros/cons regarding dry-hopping. The proprietor of the brew shop told me that Sierra Nevada is using this hop to dry-hop their Pale Ale, a style that I'd like to imitate. Any hints on when to add the dry hops, how much, comments on high alpha hops for dry hopping, should I dry hop instead of or in addition to my usual aromatic steeping, etc. I couldn't find much about dry hopping in TCJOHB.

Thanks,

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
uucp: uunet!seismo!esosun!smithey  
Internet: smithey%esosun.css.gov@seismo.css.gov

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Date: Tue Jan 9 10:18:14 1990  
From: ingr!b11!conk!steve@uunet.uu.net  
Subject: Quality of Rapids SS pots (report)

Chris Shenton writes:

> A while ago, John Polstra (jdp@polstra.UUCP) wrote about good prices for  
> stainless pots from Rapids (Wholesale Bar & Restaurant Equipment,  
> 800-553-7906). I just got their catalog, and it looks like a winner. Most  
> interestingly, a 40 Qt for \$80 (List \$160); matching lid, \$21.25.  
>  
> They're described as ``Heavy gauge stainless steel.'' Anyone have any  
> experience with them? I may break down and order one next week, and if I  
> do, will report on it in these pages.

I got the Rapids 40 Qt SS pot for Christmas from my wife, and it's great!  
It's made of 20 Ga. SS, and the lid has a nice low spot in the center to  
keep condensation in the pot. Make sure you have a long spoon, though.  
The pot is 16 inches tall and 14 inches in diameter. I haven't had any  
scorching problems with the two batches I've brewed in it, but I always  
turn off the heat before adding extracts. The mash I did in it was the  
first one that I really had room to stir. My old pot was a 3.5 gallon  
Revereware, and I couldn't mash more than about 8.5 lbs of grain. One  
last thing that I learned is that the weight of 7 or 8 gallons of water  
is not really convenient to lift from the floor to the stove in the pot.  
It's much easier and safer to fill the pot on the stove.

My wife said that the people at rapids were very nice to deal with, and  
that the order was delivered two days after it was placed.

Steve Conklin      uunet!ingr!b11!conk!steve

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Date: Tue, 9 Jan 90 17:57:32 EST  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
Subject: New Brews in Town (Boston Beer Society)

New Brews in Town - A tasting conducted by the Boston Beer Society

McEwan's Export  
Scottish & Newcastle Breweries, Plc., Edinburgh, Scotland  
\$7.95 per 6-pack  
BBS RATING: 79

Brooklyn Brown Dark Ale  
The Brooklyn Brewery, contract brewed by Matt's, Utica, NY  
Not available in Boston.  
BBS RATING: 70

Aass Winter Beer  
Aass Bryggeri, Drammen, Norway  
Over \$9 per 6-pack  
BBS RATING: 85

Tudor Pale Ale  
George Gale & Co., Ltd., Horndean, Hampshire, England  
\$2.99 per 550 ml bottle  
BBS RATING: 89

HSB Bitter  
George Gale & Co., Ltd., Horndean, Hampshire, England  
About \$5 per 4-pack of 440 ml cans  
BBS RATING: 91

Old Thumper  
Ringwood Brewery, Ringwood, Hampshire, England  
\$1.89 per 275 ml bottle, \$5.49 per 4-pack  
BBS RATING: 92

Geary's Hampshire Winter Ale 1989-1990  
Geary's Brewery, Portland, ME  
\$9.50 per 6-pack  
BBS RATING: 82

New Brews in Town is a semi-regular feature of the Boston Wort Processors newsletter. This column features beers that have come to the attention of the Boston Beer Society, most of which have recently appeared on the shelves of local liquor stores. They are rated on a 25-100 point scale. The ratings are intended merely as a guide. The numbers should only be used to assess beers against others from the same style.

25-59 points not worth going out of your way for  
60-69 points fair  
70-79 points good



80-89 points very good  
90-100 points excellent

This is a condensed version of the column from the latest BWP newsletter. You can read the full column as well as other exciting tidbits by joining the BWP. Membership, including a subscription to the newsletter is \$10 for one year. Send to:

The Boston Wort Processors  
c/o Tom Ayers  
65 Langdon St. #6  
Cambridge, MA 02138

- Chuck Cox - america's fastest beer judge

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Date: 10 Jan 90 12:13:00 EST  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Gusher anecdote

Hi there!

The recent discussion about gushers put me in mind of an anecdote from a fellow brewer (the person who got me started in brewing, in fact).

My friend Steve generally brews in 25 gal batches. Of necessity, he generally keeps things simple. So, he usually uses the type of hydrometer that isn't scaled to specific gravity readings. Rather, it just has a red line labeled "Bottle," and when the reading says "bottle" he does so. Steve, btw, bottles all his beer in champagne bottles.

Now, the scales on hydrometers are printed on pieces of paper which are glued inside the hollow necks of the hydrometers.

Well, once upon a time, the paper in Steve's hydrometer slipped just a little. Not enough to notice, but enough to matter. Some time after bottling the batch

in question, Steve was standing near the storage area. He heard a funny sound. Glancing at the shelving the beer was sitting on, Steve discovered the source of the sound: the bottles of beer, which had inadvertently been filled too soon, were vibrating with accumulated pressure. The sound was the bottles rattling on the shelves and clinking against each other!

Hollering for his wife's help, Steve quickly pulled out his priming and bottling equipment and cleaned it. He and his wife then emptied all the bottles into the priming bucket. Steve has described this operation to me as consisting of pointing the neck of a bottle against the side of the priming bucket, popping the cap off, and removing the now-empty bottle-- it emptied virtually instantaneously, with a "BOOMP!" as the cap came off.

Steve re-bottled the beer, with no further addition of sugar. After a normal aging period, the beer was consumed. I am told that while it wasn't as carbonated as was usual, the brew was by no means flat, either.

Hope this amuses!

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

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Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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End of HOMEBREW Digest #1, 01/16/90  
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Date: Tue, 16 Jan 90 10:27:21 MST  
From: rdg@hpfcmi  
**Subject: Homebrew Digest News**  
Full-Name: Rob Gardner

Whoops, sorry about the issue number on yesterday's digest. It should have been #338, not #1. I knew there was something I forgot. Hopefully, today's digest should be #339.

Rob

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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

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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 judgments 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

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Date: Wed, 10 Jan 90 20:51:13 -0800  
From: hplabs!garth!apd!phipps (Clay Phipps)  
Subject: Brewpots for Mead

In an issue of the HomeBrew Digest during December 1989 or thereabouts, someone insisted that mead not be brewed in a bare metal pot, and recommended using an enamelware vessel instead.

I thought that stainless steel was always acceptable for a brewpot. Would someone in-the-know please explain why mead would be an exception ? And at what honey content in a predominately malted-barley brew recipe would this make a difference ? I could not detect any reason to regret using stainless steel Revere-Ware for boiling a 30% honey, 70% malt extract recipe.

[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, the text above was mailed or posted way after normal business hours]

Clay Phipps  
phipps  
Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303  
2327

[ingr,pyramid,sri-unix]!garth!  
415/852-

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Date: 15 Jan 90 06:55:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Homebrew Law**

Shoeless Joe writes:

For the legal-eagles amongst the homebrewing throngs--and because I've never seen it published in the Digest--I've enclosed for general perusal the governing Federal law concerning homebrewing.

A note to the paranoid:

Each state--and in some cases, local government--may have slightly different requirements or (GASP!) may ban homebrewing all together. If you really want to be compulsive about these things, I'd suggest you check your home state's annotated code...

...

From the US Code Annotated (which, for those of you who are interested, are the laws of these United States organized by topic\_), Title 26 (which, interestingly enough is the INCOME TAX section!), section 5053 (EXEMPTIONS from income tax), subsection (e):

...

Beer for Personal and Family Use.--Subject to regulation prescribed by the Secretary, any adult may, without payment of tax, produce beer for personal or family use and not for sale. The aggregate amount of beer exempt from tax under this subsection with respect to any household shall not exceed--

- (1) 200 gallons per calender year if there are 2 or more adults in such household, or
- (2) 100 gallons per calender year if there is only 1 adult in such household.

For purposes of this subsection, the term "adult" means an individual who has attained 18 years of age, or the minimum age (if any) established by law applicable in the locality in which the household is situated at which beer may be sold to individuals, whichever is greater.

...

The law came into effect on 14 October 1978--a day which should go down in infamy! Let's take things into our own hands and proclaim October 14--from now until forever--National Homebrewing Day! Whataya think?

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Date: Tue, 16 Jan 90 10:48:30 CST

From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)

**Subject: Comments on plastic kegs**

I, too, have had friends bad-mouth the plastic kegs because they always seemed to have some problem staying sealed.

However, the Rotokeg I bought some years ago has been a trustworthy friend. My first experience with it did not turn out too well, but a friend (my brewing mentor) pointed out a technique which has eliminated all subsequent problems. COAT THE SEALS AND O-RINGS WITH VEGETABLE OIL BEFORE ASSEMBLING PRIOR TO EACH BATCH. That's all it takes for the seals to seat correctly. I have had (undisturbed) keg batches retain pressure for months without adding CO2.

wa

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Date: Tue, 16 Jan 90 12:12:11 -0500  
From: Arun Welch <welch@cis.ohio-state.edu>  
**Subject: Wort Chillers in the Summer**

>How about using a pump attachment for an electric drill? Since it's only  
>water you'd be pumping, the pump can be as sleazy as you want. I think  
>Black & Decker versions can be had for relatively few bucks...

Or, you could go to an aquarium store and get a water pump. It should  
be plenty powerful for an wort chiller, and couplers for that size  
should be easy to find.

...arun

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Arun Welch  
Lisp Systems Programmer, Lab for AI Research, Ohio State University  
welch@cis.ohio-state.edu

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Date: Tue, 16 Jan 90 09:31:36 PST  
From: arth@EBay.Sun.COM (Art Hebert)  
**Subject: pumps**

Instead of using an electric drill you can buy a pump for about \$10 at most hardware stores. I have one on a hydroponic unit and it works fine, its base rests in the ice water and just plugs into the wall.

suds

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Date: Tue, 16 Jan 90 09:39:33 PST  
From: arth@EBay.Sun.COM (Art Hebert)  
**Subject: london ale**

I've just bought a beer making kit and was wondering if anyone has made ale similar to the Palo Alto Brewing Co.'s london ale? I used to drink this about 4 years ago at the Togos on Lawrence Exp. and miss it immensely.

suds

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Date: 16 Jan 90 12:25:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Brewpub update**

Richard Tatz (former brewmaster at Santa Fe Brewing Co.) says that a real estate developer will be opening up a brewpub close to the University of New Mexico in Albuquerque this year. Construction is slated for April with a tentative completion of June or July. The brewpub will feature four ales: light, amber, dry hopped medium, heavy. Throughout the year they may also feature a porter or stout. The cuisine will be barbeque. Richard will serve as brewmaster.

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Date: 16 Jan 90 12:52:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Bluebonnet Conference & Competition**

I just received a flyer from NTHBA in Dallas about the Bluebonnet Conference and Competition to be held March 28-31 in Plano, TX. Does anyone in netland know what kind of competition this will be (i.e. whether it is an AHA sanctioned competition and what kind of beer styles they are accepting)?

<< Guy >>

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Date: 16 Jan 90 16:31:00 EDT

From: "CAE65::GCMCBREARTY" <sdrc!gcmcbrearty%cae65.decnnet%cae19@uunet.UU.NET>

**Subject: Add me to the mailing list**

Plz add me to your mailing list for homebrew news.

andy mcbrearty

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Date: Wed, 17 Jan 90 11:02 +1300  
From: "S. Travaglia, University of Waikato, New Zealand"  
Subject: Some Kiwi Questions

1. Tell me, what is root beer?  
We don't get that over here; is it something like gingerbeer?
2. Can you get beer "kits" over there. (This essentially gets rid of all the hops work etc; you just add sugar, water and yeast [and whatever else you want, caramel, lactose etc] and let it ferment, then bottle it. That is extremely big over here. [I don't know anyone who works with hops])
3. What's the viability of re-using yeast. Someone suggested I should save the crap out of the bottom of a brew and re-use it in the next brew. (I have nightmares about that sort of thing)
4. What else could I use to sweeten a brew up?

And to finish, a excerpt from Ben Elton (co/writer of Black Adder, Young Ones and various other british comedies) on Real Ale:

"I was up the Priests Hole the other day (That's a pub, not an archaic criminal offence) and I got a lager and the guy behind the bar said "Don't drink that mate, it's not real", I said "Try telling that to the Taxi driver when you're throwing it up all over the front seat - It's not real mate, it's not real" ..So I had a real ale. I kid you not, the stuff was so strong, the bar prices were in Braille. Amazing feeling, take a sip, >WALLOP<, what the f\*ck was that?!"

- -----  
+-----  
-Simon P Travaglia- | spt@truth.waikato.ac.nz, (NZ-PSI) 71000004::CCC\_SPT +  
University of Waikato | internet# 130.217.64.3 [truth], 130.217.64.32 [grace]+  
Hamilton, New Zealand | Request: Send me your games, I need them to survive +  
- -----  
+-----  
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Date: Tue, 16 Jan 90 22:13:59 -0600  
From: Wayne Hamilton <hamilton@osiris.cso.uiuc.edu>  
Subject: wort chiller with 80F water

Chris Shenton asks:

>OK, so I think I'm convinced to build a Wort Chiller -- immersion cuz I'm  
>paranoid about cleanliness. But how well can it work during the summer when  
>my tap water is a good 80 degrees F?

my immersion chiller seems to bring the wort down to within 5-10F of the  
water temp itself, so i'd expect 80F water to get you at least down to 90F,  
which seems to be a reasonable pitching temp.

other replies to chris's question suggest ice baths and pumps. i'm  
skeptical of dual heat exchangers (ie, run warm tap water thru a coil  
immersed in ice water). seems to me that approach expends a lot of work to  
HEAT the ice water. better to cool several gallons of water to just above  
freezing and then run that water thru a simple immersion chiller. can  
someone familiar with the heat capacities of wort vs water calculate the  
volume of (say) 40F water necessary to bring wort from (say) 190F to 90F? i  
could picture cooling water in a freezer chest using these 5gal cubitainers  
i got for free, if i only needed 10-20 gallons. if the required volume is  
unreasonable, i'd suggest using your tap water for all it's worth (say, get  
the wort down to 110F) before switching to the icewater. as for a pump, i'm  
not sure you'd want to recirculate the water anyway. with my chiller, the  
"first run" thru is scalding hot. better to replace that water with 80F tap  
water instead.

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(voice), -4311(BBS)

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End of HOMEBREW Digest #339, 01/17/90

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Date: Wed, 17 Jan 90 06:11:42 MST  
From: hpfcla!hplabs!stcvax!rlr (Roger Rose)  
Subject: RE: high-alpha cascades

smithey@hulder.css.gov (Brian Smithey) writes:

> ...  
> 1. Since the alpha content of this hop is double what I was expecting,  
> do I just cut back to half what I was planning to use for the boil?

Correct.

> 2. What about the finishing hop? Do I still go with 1 oz, or should  
> I cut back on that as well? I don't recall seeing any recipes  
> that call for high alpha hops for bouquet, is there any reason  
> that I wouldn't want to use these for finishing?

Mayhap price??.... I know of no standard for rating the aroma and non-bittering flavors of hops. I usually just take a good whiff and punt. If Sierra Nevada is using it to dry-hop, it ought to be more than adequate as a finish.

Virtually any hop can be used for finishing, if it's got the character you want. The high-alpha hops are generally not used for finishing, because they're not developed with that in mind. (If you have some regular cascades, I'd be interested in a subjective comparison.)

-roger

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Date: Wed, 17 Jan 90 10:35:11 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
**Subject: Another brewpub update**

Another Brewpub update:

Baltimore's 2nd brewpub, the Baltimore Brewing Company, opened last month with generally positive reviews in the local press. The brewery has a decidedly German flavor--even the menus are in German! Of course that means lagers are brewed here.

Three regular brews are available, "Helles", "Pils", and "Dunkles". All are excellent, but the Helles obviously caters more to the Bud crowd...it's a bit too light-bodied for my tastes. The Pils is an absolutely sublime brew with a rich mouthfeel and a long lingering hops aftertaste. The Dunkles is also outstanding, with a creamier flavor than the Pils and a virtually opaque black color.

According to the "Baltimore Sun" (12/30/89), the brewmaster holds a 5-year degree in Brewing Engineering from the Technical University of Munich. The brewery itself sits on a site called "Brewers Park", once home to the Globe Brewing Company, which was built in 1780.

If you find yourself in Baltimore, you owe it to yourself to try the beers at Baltimore Brewing Co., it's located at 104 Albemarle Street (near Little Italy), and only a couple blocks from the Inner Harbor.

Zum woll,  
- ---Mark Stevens  
    stevens@ra.stsci.edu

-----

Date: Wed, 17 Jan 90 10:34:43 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Re: Kiwi Questions

In Homebrew Digest #339, S.Travaglia writes:

- >1. Tell me, what is root beer?  
> We don't get that over here; is it something like gingerbeer?  
>
- >2. Can you get beer "kits" over there. (This essentially gets rid  
> of all the hops work etc; you just add sugar, water and yeast  
> [and whatever else you want, caramel, lactose etc] and  
> let it ferment, then bottle it. That is extremely big  
> over here. [I don't know anyone who works with hops])  
>
- >3. What's the viability of re-using yeast. Someone suggested I should  
> save the crap out of the bottom of a brew and re-use it in the  
> next brew. (I have nightmares about that sort of thing)  
>
- >4. What else could I use to sweeten a brew up?

1. Root beer is a soft drink not much like ginger beer.
2. We *can* get kits, and sometimes even use them!  
But you can better control the flavor and character of your beer by hopping it yourself, that way you *KNOW* what to expect from the final product and can vary the bitterness to your own liking. Even when I've brewed with kits I've always added extra hops for finishing and dry hopping so that I'd get a hops aroma in the beer.
4. Most brews should use nothing but malted barley to sweeten your brew. Specialty beers include everything from honey to brown sugar. I use a small amount of molasses in my stouts.

Best advice I ever got about using the beer kits is to double the number of kits used in a single batch and eliminate the corn sugar. The flavor is much improved and you get a fuller-bodied beer.

Cheers,  
- --Mark Stevens  
stevens@ra.stsci.edu

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Date: 17 Jan 90 12:48:00 EST  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Info request; new brewpub

Hi there!

Yours truly has done a real dumb, and managed to lose my copy of the address for AHA/Zymurgy. I would appreciate it if someone(s) could send me that address, and any other addresses for suggested publications (esp. "All About Beer). I've had some enquiries from friends, and need additional info.

Elsewhere in the news: the proprietors of the local brew supply shop have opened up a brewpub. In addition to the intent to sell homebrew, they make their own sausages, which are the featured menu items.

The funny part is, the restaurant side has been so successful, because the homemade sausages are \*SOOOOOOOO\* good, that they haven't had the time to do any brewing for the pub! Homebrew still ain't available there!

Sheesh!

Yours in Carbonation,

Cher

"There are very few personal problems which cannot be solved by a suitable application of high explosives." -- Anon.

=====

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Wed, 17 Jan 90 09:11:43 MST  
From: caeco!jj@cs.utah.edu (Jeff Jennings)  
Subject: Homebrew Digest #339 (January 17, 1990)

>can someone familiar with the heat capacities of wort vs water calculate the  
>volume of (say) 40F water necessary to bring wort from (say) 190F to 90F?

The formula for the resulting temperature of a solution made by mixing two liquids together is:

$$T_f = (T_1 * V_1 + T_2 * V_2) / (V_1 + V_2)$$

where:

Tf is the temperature of the mixture  
T1 is the temperature of the first liquid  
V1 is the volume of the first liquid  
T2 is the temperature of the second liquid  
V2 is the volume of the second liquid

So if one added 2 gallons of hot wort at 200 degrees F to 3 gallons of cooled water at 40 degrees F in your carboy, the temperature of the mixture would be:

$$T_f = (200 * 2 + 40 * 3) / (2 + 3) = 104 \text{ degrees F}$$

To solve your question of bringing 5 gallons of wort at 190 degrees F down to 90 degrees F using 40 degree F water:

$$90 = (190 * 5 + 40 * V_2) / (5 + V_2)$$

and solve for V2 and come up with 10 gallons. Of course in this example the liquids are not being mixed so we are assuming perfect heat exchange between them.

- - - - -  
Jeffrey C. Jennings Silicon Compiler Systems  
uunet!iconsys!caeco!jj 7090 South Union Park Ave., Suite 200  
caeco!jj@cs.utah.edu Midvale, Utah 84047 USA  
(801)255-8880

- - - - -

Date: Wednesday, 17 Jan 1990 09:17:34 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Reply to Kiwi Questions

>Date: Wed, 17 Jan 90 11:02 +1300  
>From: "S. Travaglia, University of Waikato, New Zealand"  
>  
>1. Tell me, what is root beer?  
> We don't get that over here; is it something like gingerbeer?

It is a non-alcoholic drink that is full-bodied and sweet and creamy. A nice head to it, as well. A much nicer alternative to a cola.

>2. Can you get beer "kits" over there. (This essentially gets rid  
> of all the hops work etc; you just add sugar, water and yeast  
> [and whatever else you want, caramel, lactose etc] and  
> let it ferment, then bottle it. That is extremely big  
> over here. [I don't know anyone who works with hops])

Yes, indeed many people do a lot of brewing with kits here, too. The main problem is that you don't know what is in them. If you start with the basic ingredients, you have more control over the result. Sort of like cooking--you may start making meals from a box and end up actually making them from real food :-). As a side note, I have found that most kits have horrible directions on them; they never mention boiling the wort and usually recommend adding sugar. I have made some really nice beers with kits by adding malt extract and doing the regular boiling and adding finishing hops.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: 17 Jan 90 08:48:23 PST (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: re: kegging problem

The talk recently about kegging encouraged me to ask this question about a kegging problem I'm having. I recently started kegging after a present of a Cornelius system for Christmas. The first time I tried it, the keg wouldn't seal. I tried initial overpressure, drying the seal, wetting the seal with water or glycerine, but nothing worked. I took the keg back to the dealer where my wife bought it, and spent about an hour trying various kegs. Finally we came up with a combination of keg+lid which didn't leak. Even then, it leaked when the direction of the lid was reversed.

I then went down to the local Pepsi distributor and purchased two more kegs. Again, I had the problem of leaking. Finally, I ended up bending the heck out of the bail which holds the lid on. This seems to work in general. That is when I submerge the kegs, I don't see a leak. Still, the kegs leak down after a few hours. What could be the problem? For all the praise I've heard this system get from brewers, it just looks like a pain in the butt to me. (Unless, of course, it can be made to not leak.)

Any help would be greatly appreciated!

...Leaking and sobbing in Central Oregon.

-----

Date: Wed, 17 Jan 90 11:14:39 PST

From: falk@Sun.COM (Ed Falk)

**Subject: Gordon-Biersch brewers brunch**

There's a brew-pub near where I work called Gordon-Biersch which has a thing called the "brewers brunch" on Saturday. Basicly, for \$25 you get a tour of the brewery, a beer tasting, and a substantial lunch. It was a little pricey, but a good time.

Gordon-Biersch was founded by two guys named (you guessed it) Gordon and Biersch. Bob Gordon gave the tour and joined us for lunch. He's an american, but went to grad school in Germany for five years and studied beer-making while he was there. The brew-pub is doing quite well and they're going to open two more pubs in the Bay Area.

The food and beer at Gordon-Biersch is excellent (especially the garlic sausage -- don't miss it; you can get just about anything you want made with it, just ask). However the noise level is hideous every night of the week. The last time we went, I wore ear-plugs and was still uncomfortable. Bob Gordon says that they're consulting with an architect about doing something about the acoustics.

After the tour, we sat down and tried samples of Gordon-Biersch beers along with samples of equivalent German beers for comparison. I thought the light German beer was better than G-B's and Lynn thought G-B's was better. With the amber and dark beers, G-B's was definately better all around. Gordon explained that the biggest problem with the German beers is that they're abused in shipping when they're sent to America. In particular, they're stored in un-refrigerated warehouses. G-B beers are stored at 34 degrees underneath a neighboring bank. The kegs are brought back to G-B as needed and tapped at 42 degrees.

Other things I learned on the tour:

Heinechen beer is the same here as in Holland, but tastes much worse here because it was abused in shipping. Gordon learned this because he went to school with the son (grandson?) of the owner of Heinechen.

G-B buys malted barley 14,000 lbs at a time. That supply lasts 1.5 months.

G-B makes almost entirely lager beer. They pitch at 6C (43F) and age for four weeks at that temperature (except for the bock, which ages six weeks). He says this is longer than any of the competing brewpubs age their beer. Then they filter and keg.

G-B uses hallertau hops exclusively.

Here's the one that interested me: I asked about sulfite vs. chlorine, and he said they use neither. Instead, they use a 1% iodine solution. He says this evaporates, so you don't have to rinse after you sanitize.



Date: Wed, 17 Jan 90 11:23 PST  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
**Subject: Aussie Lagers**

<From: techentin@Mayo.edu  
<Subject: Australian Lagers

<I would like to brew something that resembles "Foster's" lager because that is  
the only brew of substance that my wife likes.

<Does anybody have a recipe? How does the Australian Lager in Papazian compare?  
<On the subject of low-tech lagering ...  
<Bob Techentin

Bob,

One of my first home brews was a kit that was already hopped. All I did was add sugar and yeast. It was an Australian lager style brew. It was/is made by Kwoffit, and is called Kangabroo. The label says it's a Aussie lager style of beer thats really hoppy. I didn't think it was too hoppy, but maybe it has something to do with being called Kangabroo!

It is a nice tasting beer, and is quite refreshing. It was a little bit expensive for a all in one kit, at \$12.70. Turned out pretty good though. Most everyone who has tried it likes it.

RobertN.

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Date: Wed, 17 Jan 90 12:48:18 mst  
From: att!drutx!homer@hp-lsd.cos.hp.com  
**Subject: National Homebrew Day**

>Subject: Homebrew Law

>Shoeless Joe writes:

>The law came into effect on 14 October 1978--a day which should go down in  
>infamy! Let's take things into our own hands and proclaim October 14--from  
now  
>until forever--National Homebrewing Day! Whataya think?

Good idea, but The AHA declared National Homebrew Day as the First Saturday  
in May. It has been this way for some 8 or 10 years.

Remember to celebrate National Homebrew Day May 5th 1990!

Jim Homer  
att!drutx!homer

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Date: Wed, 17 Jan 90 11:24:33 PST

From: falk@Sun.COM (Ed Falk)

Subject: Re: Some Kiwi Questions

>

> 1. Tell me, what is root beer?

> We don't get that over here; is it something like gingerbeer?

It's a soft drink, no alcohol. Similar to gingerbeer I guess (been a while since I had it) but I like it better.

> 2. Can you get beer "kits" over there. (This essentially gets rid

> of all the hops work etc; you just add sugar, water and yeast

> [and whatever else you want, caramel, lactose etc] and

> let it ferment, then bottle it. That is extremely big

> over here. [I don't know anyone who works with hops])

Yes we have them. Lynn and I just started a Pilsner (roughly from Papazian's recipe) which uses a beer kit as the base. We also make a dark beer from a beer kit, but we don't like it. It uses 3 lb of malt extract and 1.5 lb of corn sugar, which was way too much. Common wisdom has it that the first thing you do when you buy a beer kit is throw the directions away. Most of our beer kits are imported from Britain.

Personally, I \*like\* the hops work etc. You get to tune the recipe the way you like it. Besides, I like the smell of hops in the boil.

> 3. What's the viability of re-using yeast. Someone suggested I should

> save the crap out of the bottom of a brew and re-use it in the

> next brew. (I have nightmares about that sort of thing)

Me too, which is why I don't do it. However, I believe that if you're careful to keep your brews from getting contaminated, you can safely do this for about four generations.

> 4. What else could I use to sweeten a brew up?

Honey. Many kinds of starch sources (rice, wheat, etc.) as long as there's still a fair bit of malted barley in the mash to provide enzymes.

I've decided that sugar sucks. I'm not even going to use it for priming anymore.

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Date: Wed, 17 Jan 90 22:46:22 -0600  
From: Enders <enders@plains.NoDak.edu>  
Subject: Small scale mashing, dry hopping, etc.

Hi All!

I've come to the decision that I just \*have\* to try my hand at doing a full blown all grain batch. However, I don't have the requisite large kettels, etc. required for a 5 gal. batch. Now what I'm wondering is how much of a hassle would it be to do a full blown mash for a 2.5 gal. batch? a 1 gal. batch? I think that just using the proper proportion of grains/hops/water should work OK. Anyone been experimenting along these lines? It also seems (at least to me) that this would be a great way to test/develop new recipies. It doesn't seem too wise to brew a 5 gal. batch of something if you're not sure you'll like it, or that it will even turn out, etc. (I know, RDWHAH!)

On the subject of dry hopping and its infection potential: Why couldn't you give the hops a bath in everclear before pitching them into the primary? That should disinfect them at least somewhat. I don't know just how solulable (sp?) the hop oils are in ethanol, but I don't think a 5 min. bath would wash out all the good stuff. Comments?

My latest experiment was to \*brew\* seltzer (i.e. just water, maybe with a twist of lemon or lime, prime it, and add a small amount of yeast to carbonate.). It turned out suprizingly good. I used 1/2 t. of corn sugar per bottle to prime. I rehydrated some lager yeast and added 0.2ml of the solution per bottle. Works great! I had lemon/lime fizzy water in a week and I \*know\* where the water comes from. :-)

More stuff is in the works, and whatever turns out good, I'll post for the consideration of the group. BTW: does anyone know of a good source for 25 liter acid carboys? I tried the chem. dept. here, but they don't get any acid in them (either 55 gal plastic drums or gal. bottles).

enjoy!

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

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UUCP: ...uunet!plains!enders  
BITNET: enders@ndsuvax

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End of HOMEBREW Digest #340, 01/18/90  
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Date: Wed, 17 Jan 90 10:47:21 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Ginger ale/beer -- what's the difference?

I like ginger ale OK, but I much prefer ginger beer. What's the difference?

I've made ginger beer, and it came out very nicely. Is there some ingredient that makes the distinction between `beer' and `ale', and why are they called beer and ale, anyway?

---

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 301-286-  
6093

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Date: Thu, 18 Jan 90 10:31:40 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: Why do \*you\* homebrew?

Survey Question: Why do you homebrew? Do you do it for the better quality than commercial beer? For the cheaper prices? For a hobby or because of membership in some group such as SCA?

Send your comments to homebrew-survey@mthvax.cs.miami.edu, and I'll tally them and post the results in two weeks.

homebrew-survey@mthvax.cs.miami.edu

aem

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Date: Thursday, 18 Jan 1990 11:00:34 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Using Spent Grains**

Hello,

I know I read somewhere (this Digest, zymurgy, some place) about someone making use of the spent grains left over from the brewing process to make various food products.

Was it cookies, granola bars, or yet some third recipe?

Anyway, I can't find it in back issues of zymurgy or this Digest, so I am actively soliciting help in finding good cooking recipes that make use of the spent brewing grains.

Thanks.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Thu, 18 Jan 90 10:59 EST  
From: <S\_KOZA%UNHH.BITNET@mitvma.mit.edu>  
Subject: heat of dilution ?

Hi All,

The equation used to calculate heat of dilution:  
 $T_f = (T_1V_1 + T_2V_2) / (V_1 + V_2)$  doesn't take into account the increased heat capacity of your wort. Intuitively we know that the burn (scald) that we would receive from our wort will be more severe than that of pure boiling water (ergo, it holds more heat). Unfortunately there is no accurate way (that I know of) to predict the increased heat capacity (Cp) of a solution. We can estimate the Cp of our solution by knowing the composition and molecular formulae of its components (whose individual heat capacities can be estimated using Kopp's Approximation"  
 $C_p \approx 3NR$  where: N is the # of atoms forming the compound and R is the gas constant) The bottom line is: the time and effort of trying to estimate how much water you'll need to cool your wort far outweighs one empirical experiment. That is, measure it and see.8-)

P.S. If anyone really wants the rest of the calculation (P-CHEM is not of interest to most sane readers of the net) e-mail me personally

Stephan M. Koza

"What did one yeastie say to the other yeastie?"----"Hey Bud"

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Date: Thu, 18 Jan 90 09:41:22 MST  
From: caeco!jj@cs.utah.edu (Jeff Jennings)  
Subject: Re: Sealing Cornelius Kegs

I too have had problems with getting a good seal with Cornelius kegs, but not as bad as the poster yesterday. Since it was recommended to replace the O ring on the lid anyway, I decided to try a "Lid Sealing O Ring" from William's Brewing (P.O. Box 2195, San Leandro, CA 94577, 415-895-2739). This is admittedly way overpriced at \$5.90. I just tried it last night. The keg sealed the first time I put the lid on. I had never had the lid seal the first try before. So the O ring worked as advertised so I may have to break down and order five more for the rest of my kegs.

Other people on this mailing list seem to expend great effort to avoid dispensing the sediment in a keg. I expect the first pint or two after tapping the keg to be mostly sediment. After that you should have sediment free beer.

-----  
Jeffrey C. Jennings Silicon Compiler Systems  
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caeco!jj@cs.utah.edu Midvale, Utah 84047 USA  
(801)255-8880

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Date: Thu, 18 Jan 90 8:49:28 PST  
From: Marty Albini <martya@hpsdl39>  
Subject: getting kegs to seal

> The talk recently about keggering encouraged me to ask this question about  
> a keggering problem I'm having. I recently started keggering after a present  
> of a Cornelius system for Christmas. The first time I tried it, the keg  
> wouldn't seal. I tried initial overpressure, drying the seal, wetting the  
> seal with water or glycerine, but nothing worked. I took the keg back to  
> the dealer where my wife bought it, and spent about an hour trying various  
> kegs. Finally we came up with a combination of keg+lid which didn't leak.  
> Even then, it leaked when the direction of the lid was reversed.  
>  
> I then went down to the local Pepsi distributor and purchased two more kegs.  
> Again, I had the problem of leaking. Finally, I ended up bending the heck  
> out of the bail which holds the lid on. This seems to work in general.  
That  
> is when I submerge the kegs, I don't see a leak. Still, the kegs leak down  
> after a few hours. What could be the problem?

Could be leaking thru the fittings or the valves in them. I'd recommend a complete teardown; should take about ten minutes. Replace anything that looks even remotely suspicious.

The lid gasket (really an o-ring) leaking is a common problem. They take a set if they're stored compressed. Try this: put one in a bowl, add boiling water, and let set for a few minutes (don't boil the o-ring!). While it's still warm, put the tank back together and pressurize.

Something else may be happening: the CO2 may be going into solution with the beer in the tank. This will drop the pressure, but not all the way to atmospheric. To test for this, pressurize a dry tank and come back in a few (standard unit of time: two stouts, or a six-pack of light stuff).

> For all the praise I've heard  
> this system get from brewers, it just looks like a pain in the butt to me.  
> (Unless, of course, it can be made to not leak.)

I store my empty tanks dry with 5psi in them to keep the seals working and to keep nasties out. They keep this way for months. All my tanks were bought used.

> Any help would be greatly appreciated!

You owe me a beer!  
- - -

Marty Albini

---

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP : [hplabs|nosc|hpfla|ucsd]!hp-sdd!martya  
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CSNET : martya%hp-sdd@hplabs.csnet  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-  
1899 USA

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Date: Thu, 18 Jan 90 12:18:31 EST

From: fawcett%iron@cs.umass.edu

Subject: Index for Papazian's The Complete Joy of Homebrewing

I recently got a copy of Papazian's The Complete Joy of Homebrewing, and noticed that it has no index. I remember a long time ago someone saying that they had composed an index for it that exists on-line somewhere. Could someone tell me where to get it, or mail it to me?

Thanks.

-Tom Fawcett

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Date: Thu, 18 Jan 90 11:11:37 MST  
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National  
Laboratory)  
Subject: Selzer; was Small scale mashing, dry hopping, etc.

> Date: Wed, 17 Jan 90 22:46:22 -0600  
> From: Enders <enders@plains.NoDak.edu>  
>  
> My latest experiment was to \*brew\* seltzer (i.e. just water, maybe with  
> a twist of lemon or lime, prime it, and add a small amount of yeast to  
> carbonate.). It turned out suprizingly good. I used 1/2 t. of corn sugar  
> per bottle to prime. I rehydrated some lager yeast and added 0.2ml of the  
> solution per bottle. Works great! I had lemon/lime fizzy water in a week  
> and  
> I \*know\* where the water comes from. :-)  
>

What a wonderful idea! I've made selzer myself, by force carbonating  
in a Cornelius, but the concept of a naturally-fermented, flavored  
selzer is very appealing!

- --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, 18 Jan 90 14:45:09 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: 1% iodine

In a description of a brewpub's practices, Ed Falk mentioned that they use iodine for sanitizing and do not rinse it off their equipment because "it evaporates".

\*\*\*\*\* DO NOT PLAY WITH IODINE \*\*\*\*\*

I believe a solution of plain, metallic iodine (like you would buy at a drug store) WILL NOT EVAPORATE. Its solvent will evaporate, but the iodine is left behind, which is the whole point in its common application. Since iodine is quite toxic, what I am strongly suggesting is that we all LEAVE IODINE ALONE. Perhaps the quantity left on equipment surfaces in the setting described at the G-B brewpub is insignificant. Perhaps it isn't. Perhaps they are using a volatile iodine compound (iodoform?). But for goodness sake folks, let's not experiment with this.

(Posted at Ed Falk's request)

--Pete Soper

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Date: Thu, 18 Jan 90 13:55:35 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Soda kegs**

Florian says he is having problems keeping soda tanks pressurized.

I have a lot of experience with soda tanks, and I don't have this problem. Many amateur brewers here in San Francisco use soda tanks, and I haven't heard of this problem from them, either.

Are the tanks connected to something that might be leaking and leading you to believe that the tanks themselves are leaking when they are not?

If the tanks are new, I'm at a loss to explain this. I have used dozens of new tanks and never had this problem. I assume they are used tanks.

Have the five o-rings been replaced with new ones? If not, you have no idea how old, how worn, or how inflexible the rubber is. I routinely replace the o-rings on every used tank I get. (It's better for the beer, too; rubber holds the flavor of the previous contents.)

Not all lids fit all tanks, even if they look like they should. If you had to bend something, you clearly have the wrong lid/tank combination. Maybe the seller jumbled up the tanks and the lids in the cleaning process.

If the tanks are used, who cleaned them and how? I've "overcleaned" two tanks in my time, corroding the weld and creating tiny leaks.

Have the tanks been disassembled for cleaning and then reassembled loosely? Specifically the pressure-relief valve in the lid and the two disconnect stems on top? It doesn't seem likely that the stems are too loose, because on several occasions I have forgotten to tighten them on a tank I was reassembling after cleaning, left them finger tight, and didn't notice until I disassembled it after the next (successful) use. Apparently they still work only finger tight. I don't rely on this, however, and I still use the wrench, except when I forget.

Oh yeah, I also routinely replace the "poppets" in the disconnect stems on used tanks. There may be a tiny leak between the rubber in the poppet and the steel in the stem. (The poppet is the spring thing which seals the hole in the disconnect stem.)

This kind of question sounds stupid, but it sometimes helps discover the problem: are you sure the tanks are leaking? Maybe your pressure gauge is failing. Or maybe your gas system isn't really filling the tanks.

Soda keg systems get a lot of praise because they deserve it. Don't give up on them just because your first attempt is not yet successful.

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Date: Thu, 18 Jan 90 11:43:22 EST  
From: boubez@bass.rutgers.edu  
Subject: Lion brewery; how to make a sweeter beer

Hi there, I have two completely different questions:

- 1) There was an article in the digest a couple of weeks ago about the Lion brewery, and Stegmaier brand (aside from the two articles in yesterday's digest). Has anyone kept it? And if so, could you please e-mail it to me?
- 2) How can I make my next batch a little bit sweeter? Would adding unfermentable sugars do it? And if so, WHAT are unfermentable sugars :-)? Am I off the mark?

Thanks again.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

-----



Date: Thu, 18 Jan 90 11:57:50 EST  
From: boubez@bass.rutgers.edu  
Subject: Sweeter beer, take II

Re: my previous question, I just read some answers to a similar question posted by somebody else (Re: Kiwi Questions). I'd still like to know how can I make a sweeter beer, considering that I'm still at the malt extract stage, ie I use it straight out of the can... Thanks.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

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Date: Wed, 17 Jan 90 05:52:03 MST  
From: stcvax!rlr@uunet.UU.NET (Roger Rose)  
**Subject: Sweeter beer, take II**

Chris Shenton <chris@asylum.gsfc.nasa.gov> writes::  
> Subject: Wort chiller for hot days and finite water supply  
>  
> This is a follow-up on my previous posting. It attempts to remedy the  
> situation where the water from the tap is not cold enough to chill wort  
> efficiently, or where you don't want to dump mass quantities of perfectly  
> good water down your drain.

With all of this talk on wort chillers, don't forget the utmost in  
simplicity. For small (12 qt.) brewpots I just put the sucker  
in a sink of cold water and cool it in about 5 minutes.

Yes, this is potentially a little hard on the pot, so I wouldn't  
necessarily try it on something expensive. But then again, it's not  
like you're cooling boiling oil (or candy) and is it really any worse  
than pouring boiling liquid into a cool stockpot?

-roger

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Date: Thu, 18 Jan 90 9:42:37 EST  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Electric Drill Pumps

Several posters have suggested recirculating ice water through a wort chiller using a pump driven by an electric drill. I tried this some time ago: a < \$5 pump, a Sears 1/2" drill, and some hoses and tubing.

It took ten minutes to get down to the temperature I wanted. By the end of that time I was nearly deaf. Typically you use a hand drill in short bursts, so you're not aware of how loud it is. Running continuously for over a minute it is LOUD. The second time I tried it I put in earplugs and still found the drill annoyingly loud.

Before you buy hoses, fittings, and a pump, and rig the whole business up, sit in a room with your drill for a few minutes. Most unpleasant.

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End of HOMEBREW Digest #341, 01/19/90  
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Date: Mon, 22 Jan 90 14:50:10 MST

From: rdg

**Subject: No, I am not senile**

Full-Name: Rob Gardner

Sorry about those pesky test messages. I accidentally sent them to the real list instead of the test list. We're having terminal problems with one disk here, so I've set up a backup machine to send out homebrew digests. Hopefully, it will be transparent for everybody.

Thanks for not worrying!

Rob

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Date: Sat, 20 Jan 90 12:20:28 EST  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: Joy Index

In HOMEBREW Digest #341, Tom Fawcett writes:

>Subject: Index for Papazian's The Complete Joy of Homebrewing

>I recently got a copy of Papazian's The Complete Joy of Homebrewing, and  
>noticed that it has no index. I remember a long time ago someone saying that  
>they had composed an index for it that exists on-line somewhere. Could  
>someone tell me where to get it, or mail it to me?

Please nobody post it again! It's been posted to this mailing list several  
times already, and is available in the archives. Mail, do not post, a copy  
to him. Thanks.

aem

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Date: Sun, 21 Jan 90 16:17:36 PST

From: Martin A. Lodahl <pbmoss!mal@hplabs.HP.COM>

**Subject: Pumps, Revisited**

In HOMEBREW Digest #1 (volume II, perhaps?), a gratifying number of folks steered me towards small, inexpensive, drill-driven pumps to recirculate water through my wort chiller. I am grateful to one and all, but a chance observation yesterday made the water-saving question suddenly less imperative. While chilling a batch of IPA, I suddenly realized that perfectly good steaming-hot water was coming out of it, and by golly, I still had stuff to sterilize!! So, all utensils into the lauter tun/hops back, along with some bleach, for a nice, hot bath. After the requisite time, I drained the still-hot solution into the carboy. Normally I would have used a separate batch of hot water for these chores, but now I'm getting a second use from the cooling water, and recovering some of the heat, as well! I'm tickled.

By the way, new security measures have been taken here that are so effective that even I can't use my own login, so it'll be a spell before I'm able to see anything later than HBD 1, though I can still post "in the blind" from another machine. I'll miss you all, and hope to get this resolved before I've fallen too far behind.

= 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-) =

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Date: Mon, 22 Jan 90 09:58:47 CST

From: techentin@Mayo.edu

**Subject: How Many Calories in Homebrew?**

Has anybody seen or concocted a formula for estimating the number of calories in a homebrew? I would expect that some sort of calculation involving the O.G. and F.G. could be used to determine the percentage of unfermented sugars and alcohol, which in turn contribute calories.

Any ideas?

-----  
Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702  
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Date: 22 Jan 90 11:18:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Uses for spent grains**

John DeCarlo writes:

> I know I read somewhere (this Digest, zymurgy, some place) about someone  
> making use of the spent grains left over from the brewing process to make  
> various food products.

The product was granola and you can find it towards the back of the All Grain  
issue of Zymurgy.

<< Guy >>

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Date: Mon, 22 Jan 90 14:19:48 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
**Subject: Recipe index**

In Homebrew Digest #341, Tom Fawcett asked if anybody had an index for Papazian's "Complete Joy.."

Well Tom, I've got an index which is a HyperCard stack on my Mac. It also includes indexes to "Winners Circle", the past 2 years of Zymurgy magazine, Miller's "Complete Hand Book", and several other books. It includes a Navigator script to narrow down a search, and provides info about mashing method etc that can be fed into another script that calculates expected alcohol by either volume or weight. If you (or anybody else out there in homebrew land) would like a copy, let me know.

- ---Mark Stevens  
    stevens@ra.stsci.edu

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Date: Mon, 22 Jan 90 15:44:57 EST  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
**Subject: Anchor yeast**

Howdy -

I will be a 'guest' brewer at the Anchor Brewing Co. in early February and I am planning on taking my portable yeast lab along.

I am hoping to get samples of their yeast(s) while visiting, and was wondering if anyone had any experience acquiring and/or culturing their yeast, or any knowledge of the source of their yeast. I would also like to know if they use more than one variety of yeast.

BTW: Homebrewers in the boston area: I have clean & vigorous isolated cultures of Sierra Nevada Ale yeast (dependable all-around workhorse) and Anheuser-Busch Lager yeast (aggressive & quick fermenter) which I can share at Wort Processor meetings if you ask me ahead of time.

- Chuck Cox - america's fastest beer judge -

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End of HOMEBREW Digest #342, 01/23/90  
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Date: Tue, 23 Jan 90 10:58:03 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: (Re-)Using spent grains -- an article summary

[sorry about the last, truncated version]

From Zymurgy All Grain Issue: V8, #4, 1985. ``Do Not Waste Your Grains''  
Clifford T. Newman Jr.: P.O. Box 193; Port Matilda, PA 16870

#### CAVEAT

A brief statement indicates he's using pale malt, and he doesn't say anything about other kinds of grains. What about a stout-grain bread?

#### STORAGE

He dehydrated the spent grain for storage by baking at 200F -- stirring every half hour -- until dry. Then stored in well sealed containers; long shelf-life.

He uses the fresh (moist) grains immediately in the following recipes, but says the dried grain can be ground into flour. He says that to use the dry grain add one half cup of water for every four cups of grains in the recipe; he doesn't indicate whether it is flour at this point...

#### COOKIES

His cookies turned out to be losers.

#### BREAD

High fiber bread was a success: slightly sweet, light tan in color and medium in texture.

4 C fresh spent grains  
1 C water  
1/2 C oil  
1/2 C sugar  
1/4 tsp salt  
1 tbs dry baker's yeast  
All-purpose flour -- enough to make a stiff dough

Blend gains and water in blender or food processor for 30 seconds.  
Place in large mixing bowl and add oil, sugar, salt, and stir in yeast.  
Add flour until you have a thick, workable dough.  
Put in a warm place to rise until doubled in size.  
Knead dough and divide into three greased loaf pans.  
Let the dough double in size again.  
Bake in a preheated oven at 350F for one hour and 15 minutes.



Remove from oven and cool on wire rack.

#### GRANOLA

Sweet, high in fiber, and his children enjoyed it.

6 C fresh spent grains  
4 C raw sunflower seeds  
2 C wheat germ  
1 C bran  
1 1/2 C non-fat dry milk  
2 tsp salt  
3 tbs cinnamon  
3/4 C molasses  
1/2 C honey  
3 tbs vanilla extract  
2 C coconut  
2 C raisins  
2 C chopped cashews

Combine first seven ingredients in a large bowl and mix well.  
Blend molasses, honey and vanilla in a small bowl, then mix into grains.  
Spread 1/2 inch deep on large baking pan.  
Bake at 250F until light brown, stirring occasionally.  
Turn onto paper-covered surface.  
Mix last three ingredients and combine with granola.  
Store in tightly sealed containers.

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Date: Tue Jan 23 14:53:22 1990  
From: microsoft!jamesb@uunet.UU.NET  
**Subject: Lagers**

We have succesfully completed a simple Ale, an Oatmeal Stout  
and an Xmas Ale. The next step is a Lager.  
I am sending the request out for your favorite Lager.  
Please send me the recipes and a breif description  
This just gets better and better all the time!!!  
Thanx To All.  
Jim Broglio  
Microsoft

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Date: Tue, 23 Jan 90 13:39:30 MST  
From: tjf%beta@LANL.GOV (Tom J Farish)  
Subject: Brewpubs in Bay Area

Hi...I'll be in San Francisco in a couple of weeks....I'd appreciate folks there sending me the names and address of your favourite brewpubs. Must be easy to get to (I'll have to walk or take a taxi). I'll be spending my days at Bechtel....

Thanks!

-----

Date: 23 Jan 90 10:55:23 PST (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: re: yeast storage and SNPA yeast

Chris Shenton asked about storing yeast slurry in the fridge. I've done this in the past and know others who have done it in the past. I've heard that one shouldn't do it over twice with the same yeast batch. I stored the Wyeast Irish yeast for about two weeks recently. When I got ready to pitch it into the starter, it stank heavily of autolyzation. Fortunately, after dilution in the starter, the stink reduced, and I could only faintly smell it in the raw brew when transferring out of the primary fermenter. The finished beer doesn't seem to have the smell.

I use 1-2 qts of starter, and pour only the liquid out of the storage bottle, leaving the sludge behind. As a starter, I use 1/4 lb of light dry extract boiled in one qt water for 20 minutes, beginning with sufficient liquid to obtain the 1-2 qts of starter wort. I've prepared the starter with and without hops. It doesn't seem to make a difference.

A question regarding Sierra Nevada yeast. I recently tried to make a starter by pitching the last 1/2" of beer from a SNPA bottle into a starter wort. After two days of sitting on top of the fridge (my usual starter place), the wort was looking at me like it thought I was crazy--no fermentation at all. Does this even work, or was I wasting my time with pasteurized beer?

Thanks,

Florian.

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Date: Tue, 23 Jan 90 22:32:25 est  
From: Steve McEvoy <41642\_334@uwovax.uwo.ca>  
Subject: Re: Homebrew Digest #342 (January 23, 1990)

I've been receiving the homebrew newsletter (homebrewdigest) for some time and have been very much enjoying the discussions on yeasts, kegging etc. There has also been considerable discussion lately on the subject of wort chillers. Bear with me if this seems like a naive question, which it probably will although I'm not a novice beermaker. I bought Pappazian recently and have read most of it. Unless there's a fair bit on wort chillers in the last section I'm at some loss as to why all the interest in wort chillers. I'll be starting back into brewing soon, probably opting for the modified mash and sparge routine and I'll be interested in implementing a "cold break". From my reading however, it seems that all that's required to acheive that is to pour hot wort into cold water.

My question is, How temperature sensitive a process is this? Should I be aiming for a specific temperature at which to pitch? If so what would that be? Again, I've tended to operate under the assumption that somewhere around 70 degrees fahrenheit was what you needed in order to ensure yeast survival and that that was a good starting point even if lagering was intended ultimately. Of course I'm interested in making better beers than I have or I wouldn't be posting the question, but I'm a bit daunted by the lengths (and expense) to which people are willing to go to control temperature.

No flames please. I'd be very interested in hearing from anyone who can enlighten me further on the subjects of temperature control and wort chillers generally

Trying to relax and not worry..

*****	*****
_____ Steve McEvoy	_____ Speech Care Services Lot 22 Lees Crescent Carleton Place, Ontario K7C 3P2 (613) 257-8367
S.McEvoy@uwo.ca	
S.McEvoy@uwovax.bitnet	

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Date: Tue, 23 Jan 90 16:12:00 PST

From: hplabs!rutgers!context.mentor.com!andrewm (Andrew Migliore @ Context x437)

Subject: Hops and downs of making beer...

What's the best way of getting the most yield (bitterness) from hops?  
Is boiling the hops separate from the beer better? And how long is  
long enough.

-

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-

Andrew Migliore  
andrewm@context.mentor.com

"If I knew it was harmless, I'd have killed it myself..."  
-- A Scanner Darkly

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Date: Tue, 23 Jan 90 20:58:32 PST  
From: polstra!norm@hplabs.HP.COM (Norm Hardy)  
Subject: Seattle Brewpub Update

Some things have happened up here in the land of the micro-beer lately:

Noggins Brewpub (Westlake Center) has filed for Chapter 11 bankruptcy to clear away \$300,000 of debts so that new investors can bring in \$3 million or so do get the operation back on its feet. Brewer Larry Rock is cautiously optimistic about the chances. The beers are very good now, although that hasn't always been the case. They are using a Spaten Munich lager yeast in some of their beers and with good effect.

Noggins Brewpub (University District) laid off brewer Craig Skelton on Jan 17 along with several staff. Pub hours have been cut back greatly. 4 pm is the opening time and it is closed Sundays. Speculation says that this brewpub will cease operation within two months. Cost overruns in getting the pub open really put a damper in the accounting log. Many of the beers were fair or down-right bad. Some, though, were excellent. Live bands were brought in (along with a cover charge) a few months ago to try to bring in more business. It didn't seem to help.

The Big Time Brewery (University District) had a good year in 1989. Brewer Ed Tringali claims to have sold 935 barrels last year. He compares that to the 1300 or so sold at the longer established partner in San Francisco. Just 2 minutes by foot from Noggins, this place is very popular: it is less yuppyish than Noggins and always has good clean beers. The specialty beers are always great. Their barley-wine "Old Wooley" was exceptional.

Red Hook Brewery (Fremont), although not a brew-pub, sold an estimated 15,000 barrels in 1989. Capacity at the new brewery is 40,000 barrels, and some speculation says that they are a little disappointed at not doing better. Their Winterhook was a very popular beer during the holiday season.

Pacific Brewing (Pioneer Square) continues to sell the best looking beer in town. Owner Richard Wrigley is very high on presentability in marketing his beers. The interior of the pub/restaurant is spectacular. The beer is not. At \$2.75 for 10-14 oz of ale, the consumer is getting shortchanged. Add \$9.50 for fish and chips and you begin to understand why the place is not jumping. The rumors here give Pacific Brewing 6 months to improve or close.

Norm Hardy in Seattle

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End of HOMEBREW Digest #343, 01/24/90  
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Date: Wed, 24 Jan 90 09:55:21 EST  
From: chw@barnardstar.bellcore.com (Charlie Woloszynski)  
Subject: Steve McEvoy and Wort Chillers

In Digest #343, Steve asks why all the fuss over wort chillers and can't a cold break be achieved by adding cold water. Here's my perspective on this.

At the end of your boil, you end up with some number of gallons of HOT wort, which needs to be cooled quickly. During this phase, the wort is MOST susceptible to infection. As infection leads to off-flavors and bad beer, we want to avoid this as much as possible. Steve suggests using cold water to cool down the wort. First, cold tap water may or may not be infection-free. That depends on your area. Cold water also has suspended chlorine, which can, when mixed with organic material, form off-flavors. This is especially true for those using grains in the boil. If you are lucky enough to have really quality water (which I am not), perhaps cold tap water is sufficient, depending on the volume of your boil.

The ending temp of x gallons at 212 and (5-x) gallons at 50F is  $(x*212 + (5-x)*50)/5$  assuming a five gallon batch size and 50 tap water. Doing a couple of quick calculations, it is easy to see that your boil cannot be very big to get to 70F. A larger boil will result in higher temps, which you will have to let "air-cool" with the possibility of the dreaded infection.

The poroblem becomes worse when you realize that the larger the boil, the better the hop utilization and grain utilization. Also, people who mash have very large boils to get good mash efficiency.

With all these factors leading towards larger boils, a wort chiller is the "best" solution.

As for my personal experience, I recently went through these thoughts, and ended up building an immersion wort chiller, circulating cold water through the tubing and immersing the wort chiller into the boil near the end. This effectively sanitized the wort chiller and, since the water goes through the middle, made clean up (the outside only) much easier. I made my own for about \$25 in plumbing supplies (soft copper tubing and some fittings to hook up to the faucet). My beer has, honest to god, gotten much better. It is crisper, cleaner, and lacks off flavors that have been following me for a while. While not all of the improvement was from the wort chiller, (I gave up on Red Star yeast and now use Munsion and Fission Ale Yeast) I think it really helped.

Hope this message helped explain why wort chillers are nice.

Relax and have a homebrew,

Charlie Woloszynski  
Bellcore

M'town NJ  
chw@aries.bellcore.com

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Finally, the volume of water needed  
to adequately cool your wort to 70F is

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Date: Wed, 24 Jan 90 06:44:43 PST  
From: DAVE RESCH MAILSTOP:CXN1/5 DTN:523-2780 <RESCH@COOKIE.enet.dec.com>  
Subject: RE: Homebrew Digest #343

In digest number 343, Florian writes:

>A question regarding Sierra Nevada yeast. I recently tried to make a starter  
>by pitching the last 1/2" of beer from a SNPA bottle into a starter wort.  
>After two days of sitting on top of the fridge (my usual starter place), the  
>wort was looking at me like it thought I was crazy--no fermentation at all.  
>Does this even work, or was I wasting my time with pasteurized beer?

It certainly works for me. I have used SNPA for the past three batches with great success. I also pour about the last 1/2" of the bottle into a small starter wort. I make the starter wort somewhat weak as suggested in several articles in the Zymurgy yeast special issue (about 8 tablespoons of DME in 2 1/2 cups of water). I usually have good activity in about 1 1/2 days.

I also used some SNPA yeast to start a culture on agar in a petri dish. This was also very successful. I used one of the colonies to start my last batch which is fermenting nicely as I write. I am quite pleased with the Sierra Nevada Pale Ale yeast. The beers I have made with it have a very "clean" taste and have been the best I've made to date.

Dave Resch (in Colorado Springs)

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Date: Tue, 23 Jan 90 16:30:36 pst

From: hplabs!rutgers!beaver.cs.washington.edu!ssc-vax!coy (Stephen B Coy)

**Subject: Uses for spent grains**

John DeCarlo writes:

> I know I read somewhere (this Digest, zymurgy, some place) about someone  
> making use of the spent grains left over from the brewing process to make  
> various food products.

Last summer while visiting the Full Sail Brewery in Hood River with some friends we found out what they do with their spent grains. The grains are given to a local farmer who uses them for hog feed. The hogs eventually end up as sausage in the restaurant next to the brewery which does all the cooking for the brewpub.

BTW After years of talking with friends and reading this newsletter I'm finally brewing my first batch! Life is good.

Stephen Coy

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Date: Wed, 24 Jan 90 13:14:49 CST

From: jmellby@ngstl1.csc.ti.com (John Mellby)

Subject: American Homebrewers Conference/Bluebonnet/Michael Jackson

Just a note to let everyone know that this year's American Homebrew Alliance is having its annual competition in Dallas this year. On March 29-31 the Homebrew Alliance Bluebonnet Conference and Competition will be at the Harvey House Hotel in Plano. Speakers include Fred Eckhardt, George Fix, Dave Miller. A special speaker is

M I C H A E L J A C K S O N,  
who will also be doing a beer tasting. The topic of MJ's speech is still under discussion. I believe that he will also be doing two separate tastings at a local pub, The Mucky Duck (details TBD).

The conference costs \$80 (\$65 for AHA members, or \$77 to join AHA and the conf). One day is \$30. Michael Jackson's tasting is \$20, or \$15 if you register early. I don't have any more details yet, but you can send mail if you want more info (or call), or you can talk to Mike Leonard at (214)234-4411.

P.S. on a sadder note, the local brewery, Reinheitsgebot Brewery, is basically out of business. They were unable to get more investors, and did not show enough of a profit (I guess no profit at all), and they are closed. They even have beer left but cannot afford bottles to bottle the remaining batch.

Surviving the American Dream

John R. Mellby  
jmellby@ngstl1.ti.com

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(214) 343-7585

\*\*\*\*\*  
\* "I don't care if you rogered the Duke of \*  
\* York with a prize-winning leek!" \*  
\* -- Blackadder \*  
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Date: Wed, 24 Jan 90 11:29:48 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Sierra Nevada Yeast**

Florian had trouble cultivating Sierra Nevada yeast. Other friends of mine have had trouble, too, and I never learned what the problem was. However, I have successfully cultivated the stuff about 135 times. I don't know what I'm doing right, but I'll tell you what I do, and you can compare it to what you do and come up with a conclusion.

I always buy the youngest, unrefrigerated Sierra Nevada beer I can find. There is a bottling date notched on the right side of the label. This has been described in this Digest. The store I use carries all the Sierra Nevada beers, and I buy whichever is youngest; they all have the same yeast. I don't use the Barley Wine, however, for fear that the yeast have been altered by soaking in that high alcohol solution for so long. I don't know if this fear is founded or not. The store I use doesn't refrigerate the beer, and I don't either. I don't know if this is important. I have been forced to buy the beer at another store that does refrigerate it, and I have had more trouble those times, but that beer was also older. Rather than experiment and discover which is more crucial, age or temperature, I just buy it young and warm.

I start the yeast on Wednesday night in one cup of 1.030 solution of powdered light malt extract and water. I simmer this solution for 15-30 minutes and then let it cool to skin temperature. I cool it different ways depending on how much of a hurry I'm in (how close to bed-time). The slowest way is to let it sit on the stove till it's the right temperature. The fastest is to set the pot in the sink full of cold water. In between is to put it in the fridge. I don't know what temperature the stuff is when I put the yeast in; I call it skin temperature. When the pot feels neither warmer nor cooler than my hand, it's ready. Low tech. I decant the contents of two bottles of SN beer, pour a little of the wort into one bottle, swirl to suspend the sediment, pour this into the second bottle, swirl, pour this and the rest of the wort into a sterile flask, and insert a standard fermentation lock. I use two bottles because my results were more variable with one. That is, it sometimes takes longer to start with one, but it always started. A friend who also does this routinely uses three bottles for the same reason. He feels the results from two bottles are too variable. I don't.

I put the starter in the 66-degree basement next to last week's primary fermentation. It takes about 24 hours before I notice activity in the flask. It's just like a larger fermentation; it gets some foam on top, and then it drops, and then the yeast settles, etc. I pitch it on Saturday afternoon, and it's usually still got a little foam on it then. Because of surprise changes in my social schedule, there have been times when I didn't brew on a Saturday, so I pitched the starter a week later, or two weeks later. By then the starter is completely fermented, and it worked anyway. However, the experts say the best time to pitch is at the peak of the foam in the starter. I always smell the flask after pitching the yeast. I don't know why. It always smells the same; not too attractive. Years ago I used hopped wort from my previous brew instead of the 1.030 unhopped stuff.

It smelled real good then. Unhopped fermentations don't smell much like beer.

There is foam on the five-gallon fermentation within 24 hours. I have gotten that down to 8 hours by inserting an additional step: start the 1-cup starter on Monday, pitch it into a 2-liter starter on Thursday, and pitch that into 5 gallons on Saturday. It's nice to see fermentation that early, but after a while, the materials and measurement, preparation, sterilization time of the extra step didn't seem worth it, and now I just pitch the 1-cup starter.

Suurb

---



Date: Thu, 25 Jan 90 08:37 +1300  
From: "S. Travaglia, University of Waikato, New Zealand"  
Subject: KuukenBuuk

Hey, has anyone ever done a "cookbook" of favourite brew recipes? If not, is anyone interested? If so, drop me a line.

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/\_\_\_\_\_/ This trailer will almost certainly self-destruct in a given, finite  
/\_\_\_\_\_/ amount of time. It was posted in conjunction with secretly encoded  
| BOMB | messages to the soviet block, disguised to look like usenet drivel.  
/\_\_\_\_\_/ Disclaimer: My boss and work have their own wrong ideas

The structure of the joke is ... the juxtaposition of the trivial and the  
mundane ... We have to reconcile the paradox of it all. The joke mirrors the  
paradox. -- Woody Allen

-----

Date: Wed, 24 Jan 90 11:54:38 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Sierra Nevada Yeast**

Oh, yeah, one more thing about Sierra Nevada yeast. Not only is the bottle-label dated, but the cardboard case (not six-pack) is, too, only the case date is easier to read; it's a normal, human-readable date stamped on top. So if you can't read the notched label-date, try to find a store that has cases, and buy beer from the youngest case.

Suurb

-----

Date: Thu, 25 Jan 90 08:37 +1300  
From: "S. Travaglia, University of Waikato, New Zealand"  
Subject: KuukenBuuk

Hey, has anyone ever done a "cookbook" of favourite brew recipes? If not, is anyone interested? If so, drop me a line.

---

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The structure of the joke is ... the juxtaposition of the trivial and the  
mundane ... We have to reconcile the paradox of it all. The joke mirrors the  
paradox. -- Woody Allen

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Date: Wed, 24 Jan 90 17:03:38 -0500  
From: William P. Taylor <wpt@cwns5.INS.CWRU.Edu>  
Subject: WARNING: Novice Alert

I've been following this DIgest for a couple of months, and having never brewed anything in my life (intentionally that is) I've developed a few questions.

1. What/Who is Pappazian and Zymurgy?? I see these names a lot in the DIgest and it seems they are beer gurus.
2. How long does it take to brew a batch of beer?? Step-by-step if possible.
3. What kind of price advantages are there?

Thanks for any input. Being in college, I don't have the resources or equipment to do anything yet, but I've been downloading the HBD for future reference.

wpt@cwns5.INS.CWRU.Edu

-- --

"And I don't know who I am  
But life is for learning."  
-CSNY

William P. Taylor  
Michelson 620  
Sigma Epsilon Chi

-----

Date: Wed, 24 Jan 90 12:05:54 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: What's the big deal about wort chillers??

Steve McEvoy writes:

> From my reading however, it seems  
> that all that's required to acheive that is to pour hot wort  
> into cold water.

If you're doing all-grain, you will have your total wort in the boil pot. Therefore, no room for extra cold water. I try to do a complete batch boil for my extract batches -- something about hop utilization or something.

> Should I be aiming for a specific temperature at which to pitch?  
> If so what would that be?

Most things I've seen say pitch at 70-80F, but recently I read in the all-grain issue of Zymurgy (great issue!) that you should pitch at the desired fermentation temperature; this may require a larger culture of yeast to get the fermentation up and running quickly.

> Of course I'm interested in making better beers than I have  
> or I wouldn't be posting the question, but I'm a bit daunted  
> by the lengths (and expense) to which people are willing to go  
> to control temperature.

The wort chiller's main goal is to get hot wort to pitching temperature as quickly as possible for two reasons:

1. Reduces chances for infection by wild yeasts, et al
2. Produces good cold break

I haven't made one yet, but I don't think it should be very hard or expensive. I'm currently having fair success with a deep utility sink filled with ice water; it takes me about 45 minutes.

---

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 301-286-  
6093

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Date: Wed, 24 Jan 90 19:30:17 PST  
From: polstra!jdp@hplabs.HP.COM (John Polstra)  
Subject: Re: kegging problem

[ I am reposting this and another message, both of which I sent on 1/19. I think Rob's bad disk must have caused them to be lost.]

In HBD #340, florianb@tekred.cna.tek.com (Florian Bell) wrote about his troubles with leaking Cornelius kegs. This is a baffling problem! I have two Cornelius kegs and have never noticed any problems with leaking. Let me suggest one thing to try and one thing to check.

Thing to try: Try boiling the lid (O-ring and all) just before you close up the keg. My local supplier recommends this. He says that it softens up the O-ring and makes for a better seal. (I can confirm from experience that it doesn't melt or damage anything, so don't worry about that.)

Thing to check: The lever on the lid which you flip over to seal/unseal the keg should have a little plastic cap on each of its ends. I.e., the ends should not be just bare metal. Are these plastic caps missing? They're an important part of the closing mechanism.

Florian, if you ever get this figured out, please let us all know what the problem was!

- John Polstra                   jdp@polstra.UUCP  
  Polstra & Co., Inc.           ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA

-----

Date: Wed, 24 Jan 90 19:31:19 PST  
From: polstra!jdp@hplabs.HP.COM (John Polstra)  
Subject: Re: Small scale mashing, dry hopping, etc.

In HBD #340, enders@plains.NoDak.edu (Todd Enders) wrote this about dry-hopping:

> On the subject of dry hopping and its infection potential: Why  
> couldn't you give the hops a bath in everclear before pitching  
> them into the primary? That should disinfect them at least somewhat.  
> I don't know just how solulable (sp?) the hop oils are in ethanol, but  
> I don't think a 5 min. bath would wash out all the good stuff.  
> Comments?

Both in this digest and among the brewers in my local club, I have heard many concerns voiced about the infection potential of dry-hopping. As someone who uses this practice in almost all of his ales, I would like to suggest that you all just relax, don't worry, and have a homebrew. I have never, ever gotten any infection as a result of dry-hopping, and I am convinced that its potential for infection is very small.

Most beer infections get established during the first 24 hours after boiling and chilling the wort. That is the time when (A) the yeast is not well-established yet, and (B) there is no alcohol in the wort yet. Once the yeast becomes established in the wort, it is very difficult for an infection to take hold. Later, at racking time, the alcohol level further hinders the organisms that could otherwise cause infection.

Also, bear in mind that hops are a natural preservative. In fact, the whole reason brewers centuries ago began using hops was because they had discovered that the hops would prevent their beer from spoiling.

Finally, look around you. I doubt there's a brewery in England that does not use dry-hopping. It's standard procedure over there. They don't do anything special to their hops, they just dump them in. They have found through experience that it doesn't cause a problem. All of the microbreweries I have toured in the US (5 so far) use dry-hopping in at least some of their brews. They all say they've never had infection problems from that practice.

You like hops? You like hop aroma? Give dry-hopping a try. It works great!

- John Polstra                                   jdp@polstra.UUCP  
  Polstra & Co., Inc.                         ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA                                 (206) 932-6482

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End of HOMEBREW Digest #344, 01/25/90

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Date: 25 Jan 90 07:17:50 EST (Thu)  
From: kato!man@granjon.garage.att.com  
**Subject: Unreceived Digests**

I didn't receive digest's 342 or 343. Could someone send them to me e-mail ?

Thanks,

Mark Nevar

att!kato!man

-----

Date: Thu, 25 Jan 90 08:45:33 CST

From: techentin@Mayo.edu

**Subject: Midwest Mail Order Supply Query**

I would like to find a good mail-order place in the Midwest. Our local shop doesn't have the selection that I would like. I already have the address of The Winemaker's Shop in Columbus, OH, as well as several places in CA, and have requested catalogs. How about Wisconsin or the greater Chicago area?

Please send names/addresses/phone numbers to me, and I will summarize and post them in a couple of days.

Thanks in advance.

-----  
Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702  
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Date: Thu, 25 Jan 90 08:45:20 MST  
From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)  
Subject: Steve McEvoy and Wort Chillers

> Date: Wed, 24 Jan 90 09:55:21 EST  
> From: chw@barnardstar.bellcore.com (Charlie Woloszynski)  
>  
> As for my personal experience, I recently went through these thoughts,  
> and ended up building an immersion wort chiller, circulating cold water  
> through the tubing and immersing the wort chiller into the boil near the  
> end. This effectively sanitized the wort chiller and, since the  
> water goes through the middle, made clean up (the outside only) much  
> easier. I made my own for about \$25 in plumbing supplies  
> (soft copper tubing and some fittings to hook up to the faucet).  
> My beer has, honest to god, gotten much better. It is crisper, cleaner,  
> and lacks off flavors that have been following me for a while.  
> While not all of the improvement was from the wort chiller, (I gave up on  
> Red Star yeast and now use Munsion and Fission Ale Yeast) I  
> think it really helped.

Remarkably similar to my own experiences. I have also noticed a marked improvement in my beer since I did two things:

1. Started using a wort chiller (mine cost ~\$24 to build). I also immerse the chiller in the boiling wort ~15 minutes before the end of the boil to sterilize it.
2. I stopped using Edme ale yeast. Munton & Fisson is also one of my favorites, but I also like Whitbread dry ale yeast at least as well, and maybe better, depending on the recipe.

- --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, 25 Jan 90 10:30:07 CST

From: techentin@Mayo.edu

**Subject: HBD: Dry Hopping**

I have been reading some comments on HBD on dry hopping, and I would really like to give it a try. Could I talk somebody with experience into posting some of the specifics of how you dry hop? I haven't read much on the techniques - mostly just concerns about infection.

When do you dry hop? How long? How much? Is it necessary to rack into a secondary fermenter to get the brew off the hops? Do you dry hop instead of finishing or as a compliment?

John Polstra mentions in his posting that most infections start in the first 24 hours, so I assume he waits a few days before dry hopping. Is it possible that some of the dry hop infections came from dry hopping too soon?

Would anyone who has had a bad experience with dry hopping care to comment on the same specifics?

---

Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702

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Date: Thu, 25 Jan 90 11:54:44 EST

From: boubez@bass.rutgers.edu

**Subject: Yeast starters**

It seems to me that a lot of homebrewers use yeast starters before pitching (understatement?). I'd like to try it, especially if it gets the yeasties up'n'running qucker. Can somebody please e-mail me a step-by-step fool-proof procedure for starting the yeast? Thanks a lot.

toufic

Toufic Boubez

boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

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Date: Thu, 25 Jan 90 11:57:36 EST  
From: boubez@bass.rutgers.edu  
Subject: The HB archive

I have tried several times to recall a digest from the archives, to no avail. I don't know if I'm doing it right, but here are two of the different ways I tried:

send 329 from homebrew  
send 239 from homebrew-new

Does anyone have any advice for me? Thanks.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu --There's NO OAT BRAN in Motor Oil!

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Date: Thu, 25 Jan 90 11:11:15 CDT  
From: "Lance "Doogie" Smith" <lsmith@umn-cs.cs.umn.edu>  
**Subject: Orange Extract**

A month back I requested info about the possibility of using Orange Extract in place of grated orange rind to add orange flavor to a Christmas beer. No one had any advice so I went ahead.

It seems to have worked out fairly well. The beer has a very distinct orange aroma (maybe a little too much) but the flavor is not overwhelming. The orange extract I used was a 1 ounce bottle from Schilling which I found in the spice section (when I was looking for coriander). There also seem to be other extracts available for the more adventurous. Read the label though. I noticed a cherry extract which seemed to have no cherries in it.

One bit of warning. The extract is made up of oil of orange, water and a lot of alcohol. This stuff is inflammable so keep it away from open flames. I noticed a sudden amount of foam when I added it to my wort so do be careful when adding it. Otherwise treat it like you would finishing hops. I added mine about 5 minutes before the end of the boil. Enough to get it mixed without boiling off the orange essence which I assume is volatile.

All in all it's fairly easy way to add orange. You don't have to deal with grated orange rind or the things that might have been on the rind which didn't wash off.

[Attention Twin City brewers! Another Bosso/Prairie Homebrewers meeting is coming up on February 10. If you need details e-mail me a message and I'll fill you in. lsmith@umn-cs.cs.umn.edu.]

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Date: Thu, 25 Jan 90 09:31:51 PST  
From: dsbaer@EBay.Sun.COM (David Baer)  
Subject: Dry Hopping Techniques

Does anybody have some simple instructions for dry hopping. When is the best time to add hops? How much hops do you use? Do you put the hops in a bag or loose? Pellets or leaf? What about clogging your siphon tube? Any problems (outside of wort contamination) that you have experienced and solved?

Any information will be appreciated.

Dave

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Date: Thu, 25 Jan 90 11:51:00 EST  
From: Jennifer\_Glass@ub.cc.umich.edu  
**Subject: Brewing supplies**

Can anyone give me the name of some good mail-order supply places? I live in Ann Arbor, Michigan and there seems to be only one good place to buy supplies so they probably get away with robbery. Thanks in advance. Jennifer

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Date: 25 Jan 90 12:46 -0600

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: Mail order yeast.**

Hi all. For our next batch of beer, my brewing partner and I have decided to use a liquid yeast culture instead of our usual Red Star or Doric dry yeast. The problem is that none of the supply stores here will stock yeast cultures (They won't even order them in specially). Is there somewhere we could get these cultures mailorder? (A Canadian supplier would be most useful, but I'll take anything I can get). What is a good yeast for a pale ale? Finally, while I'm at it, we got someone to smuggle a few bottles of Guinness Stout from England in hopes of using the yeast. Unfortunately, it seems that Guinness there is no longer bottled "live" as we found no evidence of any yeast sediment. Can anyone confirm this?

Thanx,  
Mike

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Date: Thursday, 25 Jan 1990 14:35:40 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo )  
**Subject: Novice Questions**

>Date: Wed, 24 Jan 90 17:03:38 -0500  
>From: William P. Taylor <wpt@cwms5.INS.CWRU.Edu>  
>Subject: WARNING: Novice Alert

>  
> I've been following this DIgest for a couple of months, and  
>having never brewed anything in my life (intentionally that is) I've  
>developed a few questions.

>  
>1. What/Who is Pappazian and Zymurgy?? I see these names a lot in  
> the DIgest and it seems they are beer gurus.

Charlie Papazian is many things to the homebrewing community. He is president of the American Homebrewers Association. He also wrote The Complete Joy Of Homebrewing, a classic text on the subject.

zymurgy is the magazine of the American Homebrewers Association, so it has lots of good articles on home brewing.

>2. How long does it take to brew a batch of beer?? Step-by-step  
> if possible.

Well, roughly speaking you clean all your equipment (I let it sit in a bleach solution about an hour for sanitizing).

Then if you brew from extract (not all-grain) like me, it takes about two hours or so (it takes a long time on one burner to get 3 or more gallons of water to boil for one thing). The wort will boil for an hour or so of this time.

Then you get the hot wort chilled and in the fermenter and get yeast added. This can take a long time or a short time, depending on the method you use (wort chillers take roughly half an hour or so, other methods may take longer).

Then your beer ferments a week or two, depending on the yeast activity (I spend half an hour or so racking the beer from the primary fermenter to the secondary after a few days, plus time to sanitize the secondary fermenter).

Just before bottling or kegging, you prime the beer to get the yeast to carbonate it for you. This involves a little time to boil the half pint of water. Then I spend some more minutes siphoning the wort back to the primary fermenter, just to get a little less sludge in my beer. Then you mix in the priming solution and get ready to bottle/keg.

Up until this point there is very little investment in time :-)

Unless you keg (not me, yet), you have to bottle your beer. This can take hours, but there are ways to speed it up. Bottle

fillers help. Using large bottles (2 quart plastic soda bottles, for example) helps.

>3. What kind of price advantages are there?

Well, the cheapest batch I have made (2 cases) cost me roughly \$12. For other batches, especially if using a kit, I have spent up to \$28 (hops, kit, extract, grains, etc.). Of course this doesn't take into account the time you spend or the equipment costs.

I understand that you can get the costs down even lower using all-grain.

John "Still, at \$1.50 to \$3.25 per six pack, it can be a \*lot\* cheaper than imported beer" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Thu, 25 Jan 90 16:33 CST

From: "Every sperm is sacred. Every sperm is great. If a sperm is wasted, God gets quite irate."

**Subject: Relax. Don't worry. Have a valerian homebrew.**

Greetings:

I'm considering adding some valerian to my next batch of beer, which will be a porter. The relaxing qualities of valerian should make it easier to RDWHHB, one'd think. 8) (RDWHHB = Relax. Don't worry. Have a HomeBrew)

I was wondering how much I should add, in which form (powdered, flaked, or as leaves or something) and if there was anyway to mask the taste/flavor.

I'm wanting to aim for a mild effect (not sedation).

- Ted

- --

"The fire was stupid; putting Vila on guard was suicidal.

What's the matter? Is staying alive too complicated for you?" -- Avon  
ptgarvin@aardvark.uconn.edu / ptgarvin@uconn.UUCP | Eris loves you.  
in the Society: Padraig Cosfhota o hUlاد / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: 25 Jan 90 13:01:33 PST (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: re: #343, brewpub news and temperatures

Steve McEvoy sez:

"I'm a bit daunted by the lengths (and expense) that people go through to control temperature..."

One of the things which really surprised me about brewing was the relationship among yeast performance, taste, appearance, and temperature. In the beginning I thought "Oh, you just dump the yeast in and wait a while. Then drink." Now I've come to believe that the single most important factor in brewing aside from ingredients is the temperature. I've made identical batches of brew at different times of the year and come out with two different brews simply because the ambient temperature was different during the fermentation.

I think there is nothing better you can do for your yeast than provide them with (again aside from nutrition) the proper temperature at the proper time. Miller gives a good description of this in his book. Many lager yeasts like to have different temperatures at different stages. Ale yeasts get real stubborn if the temp is too low. Steam lager never seems to taste as clean as cold lager. I don't think quality control can ever be fully realized without a system for temperature control. I wish it could. The best we homebrewers can do without large expense is cellering, refrigerating, and, if nothing else, "under-the-housing."

---

I really enjoyed the news of Seattle brewpubs from Norm Hardy. It seems that Seattle-ites know good brew when they taste it. Our local brewpub is just booming, even though it produces swill. It's the only game in town. Their brews taste as the following:

Golden Ale: goat urine  
Bitter: goat urine from a goat who drank their golden ale.

They \*do\* make good hamburgers, though.

Florian.

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Date: Thu, 25 Jan 90 18:02:31 EST  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Priming questions

I have some questions about priming with sugar to get the beer carbonated.

- 1) Is the amount of priming sugar independent of the bottle size? In other words, should I be using the same amount (~3/4 cup) of priming sugar if I'm bottling in 1l bottles rather than 12oz?
- 2) How about head space?
- 3) Does it make a noticeable difference if you use malt extract instead of corn sugar?

Thanks!

Brian

- - -

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca utai!radio.astro!brian  
glendenn@utorphys.bitnet

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Date: Thu, 18 Jan 90 06:40:41 PST  
From: Darryl Richman <darryl@ism780c.isc.com>  
Subject: re: keging problem

From: florianb@tekred.cna.tek.com  
"The talk recently about keging encouraged me to ask this question about  
"a keging problem I'm having. I recently started keging after a present  
"of a Cornelius system for Christmas. The first time I tried it, the keg  
"wouldn't seal. I tried initial overpressure, drying the seal, wetting the  
"seal with water or glycerine, but nothing worked. I took the keg back to  
"the dealer where my wife bought it, and spent about an hour trying various  
"kegs. Finally we came up with a combination of keg+lid which didn't leak.  
"Even then, it leaked when the direction of the lid was reversed.

Hmmm. Most of my kegs leak when the lid is closed; it takes 20psi or  
more on a couple to prevent them from leaking. My O-rings are always  
wet when I close it up because they've just come out of a bleach  
solution and been rinsed. I believe that the lids are only intended to  
go on one way--with the bail closing away from the taps on a pin-lock  
keg (don't know about ball-lock style kegs, I don't use them).

One thought: there is a little tab welded onto the lid, on the side  
that the bail closes towards. You \*are\* making sure that that tab goes  
over the lip of the keg while the O-ring stays beneath it, aren't you?  
I try to center the lid in the hole by twisting the bail before I close  
it. It would be so much easier to find your problem if I could see it!  
;-)

I did buy new O-rings for all my kegs because the small O-rings that go  
around the CO2 inlet tube and the liquid draw tube began leaking. I  
thought the first one was a fluke, but when I came out to my  
refrigerator after being gone a week and found 1/3 of my keg of steam  
beer on the bottom of the fridge and a slow leak out of the outlet  
tube--well, that was enough! The old ones had a rectangular cross  
section, the new ones are round; they seal sooner and require less  
torque on the wrench.

Well, I hope I've given you some ideas, although I'm not sure about any  
of them. Oh, yes, you can find leaks more easily by making a soap  
solution from dishwashing liquid and painting it over the lid and the  
in/outlet fittings to find your leak. Don't do this with beer in the  
keg. This is the same trick one might use to find a gas leak (instead  
of a match ;-).

--Darryl Richman

---

Date: Thu, 25 Jan 90 20:17:16 EST  
From: capnal@aqua.who.edu (Alan Duester)  
**Subject: spent grains usage**

>I know I read somewhere (this Digest, zymurgy, some place) about someone  
>making use of the spent grains left over from the brewing process  
>to make various food products.

>Was it cookies, granola bars, or yet some third recipe?

Cooking with the spent grains is likely to end up with whatever you're  
working on ending up having the taste & texture of the "Raw Bits" of  
Prarie Home Companion fame - Oat Hulls & Wheat Chaff. I'd suggest  
feeding it to chickens and then eating them..... :>)

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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
=====
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Date: Thu, 25 Jan 90 20:02:58 PST

From: pyt@hprv1c0

**Subject: Wheat Beer**

Full-Name: Pierre-Yves Thoulon

I'm planning on brewing wheat beer for my next batch (fell in love with it in Munich a couple of years ago...).

Since I've never done it before and Papazian is not real loquacious on wheat beer, I wondered whether any of you would have advice, recipes, etc... to share. In particular, what kind of flavoring and aromatic hops would you use ?

Thanks,  
Pyt.

PS: BTW, I've seen dry-hopping mentioned a bunch of times in the digest. What *\*is\** dry-hopping ? (Novice question, sorry...:-)

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Date: Thu, 25 Jan 90 11:26:44 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: yeast storage and SNPA yeast

Florian asks:

> A question regarding Sierra Nevada yeast....

Yes, you can culture yeast from the bottom of SN bottles.

Two caveats:

- 1) Use at least 3 bottles, This increases the initial number of cells, and insures that a single bad bottle won't prevent your yeast from growing. just pour the clear beer into a pitcher, and enjoy it after feeding the yeast.
- 2) Use the freshest beer you can find. The cases have the date clearly indicated. Since I am on good terms with the local liquor stores, they don't mind if I go crawling through their stock looking for fresh beer.

- Chuck Cox - All we are saying, is give yeast a chance -

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End of HOMEBREW Digest #345, 01/26/90  
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Date: Fri, 26 Jan 90 09:01 CST

From: "Every sperm is sacred. Every sperm is great. If a sperm is wasted, God gets quite irate. 8)"

**Subject: Here's how I start yeast**

Greetings:

I put a cup of filtered (reverse-osmosis) water into a pyrex measuring cup and then pop it in the microwave for five minutes or so (to get it good and hot). I toss the water into a plastic container, cover it with a saucer and wait for it to cool to 90F or so. Once it has, I open up the package of dry yeast and pour it in.

I usually perform this procedure when I'm starting the boil (since it takes overnight for the wort to cool).

- Ted

- --

"You lie to your friends, and I'll lie to my friends, but let's not lie to each other." -- New Mexico proverb  
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Eris loves you.  
in the Society: Padraig Cosfhota o hUlad / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Fri, 26 Jan 90 09:07:41 mst  
From: Ted Manahan <hpldola!tedm@hplabs.HP.COM>  
**Subject: Dry Hopping**

I have done one batch with dry hopping. It was my Christmas Ale '89, and it turned out quite well (if I do say so myself!).

I waited until the second day after pitching the yeast, when I had a good head of foam going. I then added 1.5 oz. hops, and stirred them in. Three days later I racked to secondary, leaving the hops behind. I bottled one week after that.

I was concerned about infection, but I figured that it would take at least a month or two to become noticeable. Since I made this batch mostly to give away, I told the recipients to drink it up before Christmas on this account.

I'll certainly use this technique again.

Ted Manahan  
tedm@hpldola.hp.com

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Date: Fri, 26 Jan 90 09:32:57 mst  
From: att!ihlpl!korz@hp-1sd.cos.hp.com  
Subject: Priming

In HD #345, there were a few questions about priming. 1) I'm afraid that I haven't tried different sized bottles, only 12 oz., so I can only speculate. When kegging, I've read that you should use less priming sugar than when bottling (Darryl Richman (who's opinion I trust wholeheartedly) suggested 1/4 cup corn sugar for English-style ales and 1/2 cup for lagers when kegging) so I imagine that there may be a slight difference in carbonation when using 16, 17, or 32 oz bottles. Personally, I would relax, not worry, have a homebrew, and use the amount I normally use, i.e. 3/4 cup for 5 gallons. 2) Headspace, again I haven't experimented with, but I've read that increased headspace produces increased carbonation. 3) Priming with dry malt extract IS something I've tried. I suggest using 25% more (by weight) dried malt extract than the corn sugar you would normally use. This is because corn sugar is 99.99% fermentable solids and dried malt extract is ~75-80% fermentable solids. On my first attempt, I used 3/4 cup dried malt extract (it was Laandsomethingorother Pale) and the final product was virtually uncarbonated.

Al.

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Date: 26 Jan 90 08:47:58 PST (Fri)  
From: florianb@tekred.cna.tek.com  
Subject: re: mail order yeast and kegging

Mike Charleton asks:

"My partner and I...(are looking for)... mail order sources for liquid yeast"

I've bought liquid yeast both fresh and by mail order from Steinbart's. The mail order takes two days by UPS (it's just over the hill). I've noticed a significant difference in the yeasts that come by mail. Perhaps a little sluggish. Thus, I can't recommend these over simply hydrating a packet of Munton and Fison. The liquid yeast purchased fresh is superb, though.

---

Many thanks to all who responded regarding my keg leak problems. Results? The Firestone keg seems to have fixed its own problem. It no longer leaks.

The Cornelius kegs gave me real trouble. The new one now seals with one particular orientation of the lid. The recommended method of sealing is to fill the keg, turn it over once, then back. Then fill with gas. The used Cornelius keg refused to seal until I replaced the O-ring (from Rapids). I had to also remove the inlet valve and disassemble it, and boil the tiny O-ring. DOES ANYONE KNOW WHERE I CAN GET REPLACEMENT PARTS FOR THE KEG VALVES?

Funny thing about these kegs. I did photoemission studies for my postdoc in solid state physics. I had less trouble obtaining  $10E-7$  atmospheres in a giant vacuum vessel than I had sealing these kegs to 10 psi! Oh, well, nothing a good home brew won't cure. But seriously, I would appreciate information on where to obtain spare Cornelius parts.

Thanks again. Florian.

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Date: Fri, 26 Jan 90 12:07:24 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Bottling under pressure**

The (I think) most recent issue of Zymurgy, which talked about kegging beer, shows, but doesn't describe very well, a process for bottling beer from a keg "under pressure."

I have a couple of kegs of beer that I'd like to transfer to bottles. I'm afraid to just let out all the CO2 and then siphon it in, since I think my carbonation is going to be harmed irreparably.

How do you pros do it? I haven't become a big fan of kegs yet, because I keep 20-25 different batches of brew around. I like to "taste around", and kegs just don't seem practical. Is there something about it I'm missing?

Thanks.

Brian Capouch  
brianc@saintjoe.edu

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Date: Fri Jan 26 09:36:35 1990  
From: microsoft!jamesb@uunet.uu.net  
**Subject: Lager Techniques**

I have decided to build a Lager. The problem here is amatuer status.  
Soes anyone have any rules/guidelines/methods or advice on  
doing the perfect Lager.  
Things like: Single stage, dual stage, fermentation temps  
SG's etc etc etc  
Thanx  
Jim Brop glio

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Date: Fri, 26 Jan 90 10:23 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: RE: Priming questions

Date: Thu, 25 Jan 90 18:02:31 EST  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Priming questions

I have some questions about priming with sugar to get the beer carbonated.

1) Is the amount of priming sugar independent of the bottle size? In other words, should I be using the same amount (~3/4 cup) of priming sugar if I'm bottling in 11 bottles rather than 12oz?

Yes, the amount you use depends on the size of the batch. For a five gallon batch, I use 1/2 - 3/4 cup of malt extract. The largest bottles I've used are 0,5l. I haven't had a carbonation explosion, yet.

2) How about head space?

In the bottle? For 12 oz. bottles I leave about 2 - 3 inches clearance, or about halfway up the neck.

3) Does it make a noticeable difference if you use malt extract instead of corn sugar?

I've never used corn sugar, so I can't say. In my last batch of pale ale, I used 1/2 cup of dark malt extract to give it an amber color.

Thanks!

Brian  
- --

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca utai!radio.astro!brian  
glendenn@utorphys.bitnet

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Date: Fri, 26 Jan 90 10:50:01 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Mailorder supply sources -- some names and addresses

In response to a couple recent questions about homebrew supply sources...

I'm almost done compiling a list of mailorder places -- addresses and representative prices. Here are some addresses. Full list and table will be posted to the net ``real soon now''. Enjoy.

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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 301-286-  
6093

- - -

American Brewmaster: 2940-6 Trawick Road; Raleigh, NC 27604; 919-850-0095  
Ambler Woodstove: Bethlehem and Butler Pikes; Ambler, PA 19002; 215-643-3565  
Beer and Wine Hobby: PO Box 3104; Wakefield, MA 01880; 617-933-8818  
Basement Brewmaster: 4280 N. 160th St; Brookfield, WI 53005; 414-781-BREW  
Brew for Less: P.O. Box 32 195; Chicago, IL 60632-0195; 312-581-BEER  
Barleymalt & Vine; 4 Corey St; W. Roxbury, MA 02132; 617-327-0089  
Brewhaus: 4955 Ball Camp Pike; Knoxville, TN 37921; 615-523-4615  
Country Wines: 3333 Babcock Blvd; Pittsburgh, PA 15237; 412-366-0151  
The Cellar: P.O. Box 33525; 14411 Greenwood Ave, N; Seattle, WA 98133; 206-  
365-7660  
Crossfire: PO Box 530; Somersville, CT 06072; 203-623-6537  
E.C. Kraus; 9001 East 24 Highway; P.O. Box 7850; Independence, MO 64053; 816-  
254-7448  
Freshops: 36180 Kings Valley Hwy; Philomath, OR 97370; 503-929-2736  
F.H. Steinbart Co; 602 SE Salmon; Portland, OR 97214; 503-232-8793  
Great Fermentations of Marin; 87 Larkspur St; San Rafael, CA 94901; 415-459-  
2420  
Great Fermentations of Santa Rosa: PO Box 428; Fulton, CA; 800-544-1867  
Hayes Homebrew Supply: Suite 117; 311 S. Allen St; State College, PA 16801  
Hennessy Homebrew: 470 North Greenbush Road; Rensselaer, NY 12144; 518-283-  
7094  
Jaspers Home Brew Supply; 116 Page Road; Litchfield, NH 03051; 603-881-3052  
Joe and Sons; P.O. Box 11276; Cincinnati, OH 45211; 513-662-2326  
Koepl's Master Brewing: 2311 George St; Rolling Meadows, IL 60008; 312-255-  
4478  
Lil' Olde Winemaking Shoppe; 4S245 Wiltshire Ln; Sugar Grove, IL 60554; 708-  
557-2523  
Marbull's Malt & Hop Shop; 709 Highland; Lawton, OK 73501; 405-355-6690  
Mark's Malts: 14 Tonkin Ct; Kent, OH 44240;  
Oak Barrel Winecraft; 1443 San Pablo Ave; Berkeley, CA 94702; 415-849-0400  
Purple Foot: 3167 S. 92nd St; Milwaukee, WI 53227; 414-327-2130  
P.O. Box 544; Union Station; Endicott, NY 13760; 607-748-1877  
Sebastian Brewers Supply; 1762 Sunrise Lane; Sebastian, FL 32958

The Home Brewery: 16490 Jurupa Ave; Fontana, CA 92335; 714-822-3010  
The Modern Brewer Company; P.O. Box 511; Cambridge, MA 02140; 800-SEND-ALE  
Wine & Brew By You: 5760 Bird Rd; Miami, FL 33155; 305-666-5757  
Winemaker's Market: 4249 N. Essex Ave; Springfield, MO 65803; 417-833-4145

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Date: Fri, 26 Jan 90 13:00:04 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Wyeast

In HBD #345, Mike Charlton asks about liquid yeasts.

I highly recommend Wyeast #1056 for pale ales. This is a very neutral yeast that will let the character of your malt and hops come through. I love it. This is also called "Chico Ale yeast" and "American ale yeast" and is rumored to be the same strain as that used by Sierra Nevada (i.e. the brewery at Chico, California).

If you don't mind or perhaps desire an estery character (fruity aroma) and less attenuation (i.e. higher final gravity, more residual sweetness) try Wyeast #1098 (aka English Ale yeast, rumored to be Whitbread's strain). For any given brew, this yeast gives me a final gravity perhaps 1/3 higher than a "regular" yeast (just for example, I recently got 1.018 instead of the usual 1.014 for an ale that started at 1.056) To compensate for the higher terminal gravity I boost my bittering hops a bit when using this yeast. This one is also very well behaved and reliable.

I've only used #1084 a few times. This is "Irish ale yeast" and is rumored to be the strain used by Guinness. I can't say much about it except that it is well behaved and certainly hasn't added any flavor or aroma that could rise above the massive roasted barley character of my stouts. (I've got a long way to go with duplicating the smoothness of Guinness :-)

I got nailed a couple times by #1028 (don't remember its "name"). I found it unreliable and in one case it was clearly defective.

If you are good with yeast starters, you can get a lot of use out of a single Wyeast packet. In the past I regularly split a packet across the starter for the batch at hand and 3 sterile culture tubes and kept those in my refrigerator for up to 8 weeks, getting 4 batches of beer out of a single packet. Others will make the sound argument that this is one hell of a lot of hassle to save a few dollars. It is also somewhat risky if you can't carry out really sterile procedures.

If you just pitch the contents of the Wyeast packet into a batch of wort directly be very patient. It can take a long time to get going. I recommend 1) letting the packet warm to 70-80 degrees, then 2) activating the packet (i.e. crushing the yeast capsule and vigorously shaking it together with the wort inside), then 3) letting it inflate while lying flat at room temperature. Try to match its temperature as close as possible to the wort it is to be pitched into. Try to keep the rate of temperature change experienced by the yeast down to 5 degrees per day. I get good results with fermentation temperatures of 60-65F with the above strains. They will of course function at warmer temperatures too.

On the other hand, used with a 1 quart starter a packet of Wyeast will get your wort actively fermenting in 8-24 hours (depending upon a host of factors). Be sure to swirl up all the yeast from the bottom of the starter. If you get a fresh packet of one of the above strains, figure 1-2 days to fully activate at 70-75 degrees, then 1-2 days to get going well in a quart starter. If you are ramping up through multiple starters try to closely match temperatures.

Store Wyeast in the bottom of your refrigerator (i.e. mid-30s). I believe that even at these temperatures, a few months should be the upper limit for shelf life. Absolutely do not freeze liquid yeast or leave it lying around at room temperature before use.

I can vouch for your experience with bottled Guinness. I spent a month searching England and Scotland last Summer without finding an unfiltered bottle.

A supplier that sells Wyeast and who will put up with Customs paperwork:

American Brewmaster  
2940-6 Trawick rd  
Raleigh, North Carolina 27604  
phone 919 850 0095  
(Mike and Sharon Williams, 10am-7pm EST Tuesday-Friday, 10-4 on Saturday)

It is important that the supplier properly pack the yeast to give it some insulation and and send it no slower than UPS 2nd day air during warm seasons. High temperatures will kill some or all of the yeast cells pretty quickly, so spending days in a hot truck or Customs warehouse is no good.

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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  
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Date: Fri, 26 Jan 90 17:20:30 EST  
From: mark@zippy.cs.umass.edu (mark gryska)  
Subject: Re: kegging problems

One method for sealing a cornelius keg: Once the keg is full attach the CO2 line before closing the lid. Run the CO2 into the keg at a low pressure (~5psi) and pull up on the bail while gently wiggling it back and forth. You can hear the gas escaping around the seal and when you get it into a good position the pressure in the keg will force the lid up and close the seal. Push down a LITTLE on the lid, it shouldn't budge because of the pressure in the keg. Clamp the bail shut and add more pressure if you like. One advantage to this method is that you will displace any air remaining in the keg before sealing it shut and reduce the chance of oxidation.

- mg

gryska@cs.umass.edu  
mark@zippy.cs.umass.edu

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Date: Fri, 26 Jan 90 17:39:41 EST  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: HB archives

In HOMEBREW Digest #345, boubez@bass.rutgers.edu (Toufic Boubez) asks:

>I have tried several times to recall a digest from the archives, to  
>no avail. I don't know if I'm doing it right, but here are two of the  
>different ways I tried:

>

> send 329 from homebrew

> send 239 from homebrew-new

>

>Does anyone have any advice for me? Thanks.

Well, the first won't work because 329 is not in an archive of it's own.  
Issues

that are not current are stored in monthly archive. Thus, if you want 329, you  
would need to send the message

send 8912.shar from homebrew

likewise, the second request you example won't work because 239 is not a  
current

issue. Only the current month's issues are available individually from  
homebrew-new, for instance, you could send

send 346 from homebrew-new

to get this very issue. Neat, huh? Anyway, if my instructions in the index  
for homebrew aren't clear, I would welcome an improved version.

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokeye  
Bioregion

Despite the enormous civil rights gains of the past three decades, even the  
rawest forms of racism persist. - Jesse Jackson

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Date: 27 Jan 90 14:27:41 cst  
From: klein@c10sd3.StPaul.NCR.COM  
Subject: Hello from a new reader, couple of ?? <Tony Klein>

Greetings!

I just recently joined this mailing list and would like to toss out a general 'Hello!' to all the loyal readers and a 'Thanks for a job well done!' Mr. Rob Gardner. [Pause for polite applause to subside.]

In an effort to get a 'feel' for things, I grabbed the last four months of digests from the archives in Miami. Lots of Very Useful Information in there! I am just about finished reading through it all, and as you might imagine I have a few questions.

Perhaps I should first do a little introduction. I checked my brewing logbook last night to discover that I have brewed 24 batches of beer so far (first one was in 1982). Probably one quarter of them were lousy (more than one was dumped), one quarter were really good, and half were mediocre at best. So I guess I rate a solid 'amateur', maybe just above 'wet behind the ears' experience-wise.

My initial attempts were based on a book called 'The Art of Making Beer' by Hull and Anderson. (Recipies have as much as 50% adjunct sugar.) Later I got Byron Busch's 'Brewing Quality Beers' which improved my success somewhat. Recently I acquired Papazians TCGTHB, which as you all know, is terrific. Since discovering this forum I have sure gained a lot of insight. There is no substitute for learning from the experience of others!

I live in St. Paul, Minnesota, which is the land 10,000 lakes and sky blue waters. I feel sorry for all the people who have said lately that they have to buy bottled water for brewing. Bummer! Here the city water is good, but the Schmidt Brewery has a tap on the side of their building where they offer free water (1100 ft deep well) to the public. It's great!

Although we are not a bee-hive of micro-brewing entrepreneurs like what seems to be the case in California or Colorado, there is an increasing interest in 'regional' brewing which is (I believe) part of a national trend.

In addition to the Big Boys like The Jacob Schmidt Brewing Company (G Heilemann) and The Hamms Brewery (owned by Strohs), St.Paul is home to Summit Brewing (a microbrewery) and at least three brewpubs. In addition, the Shells Brewery in New Ulm, Mn, brews a number of beers under contract to a local bar. (There are a number of smaller breweries in small towns throughout the state.)

I think its great that 'regional' beers are experiencing a renaissance! I look forward to the day that Minnesota could have 200 regional breweries as it did before prohibition!

So, anyway, enough rambling. Lets get down to brass tacks. [Pause while the assembled crowd pop open homebrews all around....]

Speaking of the Complete Guide to Home Brewing, I noticed a few times that a 'net index' was mentioned. [groan from audience ignored] Where is this bugger? (I know, I know, the archives! But point me to a month at least....)

Here are some other things I am wondering about:

1) The term 'sparging'. Someone tell me why this is something different from `rinsing'. In my last coupla batches that used specialty grains, I used a simple infusion mashing technique (grain placed in ceramic bean-pot with water in 150 degree oven for 60 minutes), followed by a `rinsing' step.

I have this colander that fits inside a matching enamelware pot. I scooped the mashed grain into the colander (letting it drain into the brewing kettle) then sunk it into the pot (filled with maybe 2 quarts of water). I just lift and sink this colander a few times, the water rinses through and through. Comments? Do I need a more sophisticated sparging technique?

(Basically what I mean here is suppose you took the familiar bucket-in-a-bucket apparatus (inner bucket with holes in the bottom), filled the thing with mash, then just lift the inner bucket out and let the water drain off. Then sink it, lift it out, sink it, etc, thus rinsing the grain. Will this work?)

2) On the subject of Yeast - I read a few comments on Red Star Ale yeast that suggested that it's not too good. Is this the general consensus? I used to just buy the cheapest yeast, I think now I will pay more attention. Which brings me to

3) Fast starting fermentation and slow staring fermentation. I can't believe all you folks get fermentation in less than 24 hours. The batch of Scottish Style Brown Ale that I have going right now was brewed last saturday (cooled and yeast pitched), and it was \*wednesday\* before bubbles started blurping out of the primary. I considered this normal. Should I worry? [I am already relaxing and having a homebrew.]

Here I read all these panic messages about fermentation failing to get started within a few \*hours\*. I guess all my batches have been slow. From now on I will definately rehydrate my yeast in warm water, though, that sounds like a great idea to speed things up.

One final note:

I also read with interest some talk of a Hunter Energy Monitor Thermostat being used, I assume, to control a refrigerator. Why not just use the refrigerator thermostat? (Not that I need such devices! In the basement of this house, there is a partially excavated area (under the front porch) that stays about 40-45 degrees in the winter. Its a perfect place for lagering!)

(Sorry for the length of this posting.)

Cheers!

[Polish off last few drops, slam down mug, exit with smile and wave!]

<TK>

\_\_\_\_\_/| Tony Klein  
( ) /| klein@stpaul.ncr.com

NCR Comten, St.Paul, MN 612-638-7861  
...uunet!ncrlnk!ncrcce!klein

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End of HOMEBREW Digest #346, 01/29/90

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Date: Mon, 29 Jan 90 09:13:00 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: mail order yeast and kegging

florianb@tekred.cna.tek.com writes:  
> DOES ANYONE KNOW WHERE I CAN GET REPLACEMENT PARTS  
> FOR THE KEG VALVES?

Try FOXX -- I saw their ad in Zymurgy a couple issues ago. Kegging and beer systems seems to be their only business. I haven't used them, so I don't have any first hand knowledge.

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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      301-286-  
6093

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Date: Mon, 29 Jan 90 08:52:40 MST  
From: utah-cs!caeco!jj@hplabs.HP.COM (Jeff Jennings)  
**Subject: Replacement parts for kegs**

>DOES ANYONE KNOW WHERE I CAN GET REPLACEMENT PARTS FOR THE KEG VALVES?

One place that has a good selection of parts for soda kegs is Brewer's Warehouse (formerly The Brass Corkscrew) 4520 Union Bay Place N.E., Seattle, WA 98105, (206)527-5047. They always have ads in Zymurgy. They have three catalogs which each cost \$1.00 (refundable with an order): wort chiller, kegging systems, supplies & equipment. Their brewing system sure looks nice. Too bad it is so expensive.

- -----

Jeffrey C. Jennings Silicon Compiler Systems  
uunet!iconsys!caeco!jj 7090 South Union Park Ave., Suite 200  
caeco!jj@cs.utah.edu Midvale, Utah 84047 USA  
(801)255-8880

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Date: Mon, 29 Jan 90 10:28:50 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Used soda tanks**

The Cornelius Company has instituted a tank cover exchange program in an attempt to reduce the number of tank covers without relief valves in service. Their concern is obviously the safety of tanks without relief valves. Amateur brewers with used Cornelius tanks with plastic lids that do not have the relief valve might want to take advantage of this program and upgrade to a steel lid with a relief valve. This is safer, cleaner, and more convenient. The program is aimed at beverage system operators. I don't know if it applies to us as well, and I don't intend to find out; I'm not going to identify myself as an amateur brewer. I'm just going to send in my plastic lids. Below is the actual text of their program description, dated 1/4/90. The program is effective immediately and will continue until further notice:

"Return each soft drink product tank cover in your possession which was manufactured by The Cornelius Company and which does not have a built-in relief device. Cornelius will replace it with a stainless steel relief valve type cover which meets NSDA voluntary standard No. 1 on a no charge basis. Simply ship those covers to The Cornelius Company, One Cornelius Place, Anoka, Minnesota 55303-1592 and they will be replaced to you."

Suurb

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Date: Mon, 29 Jan 90 20:28:58 EST  
From: bowler@ATHENA.MIT.EDU  
Subject: Steam Beer Recipes Wanted

It is time for me to make my third batch of beer and I want to make a steam beer. I am interested in contributors favorite recipes so that I could give one a try.

Thank you all in advance.

- --Albert Smith

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End of HOMEBREW Digest #347, 01/30/90

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Date: Tue, 30 Jan 90 08:38 EST  
From: ROSS@mscf.med.upenn.edu  
Subject: ALL GRAIN -> EXTRACT conversion?

Date sent: 30-JAN-1990 08:32:20

I am a malt extract brewer and would like to make some beers where the only recipes I have are designed for all-grain brewers.

If I know that a particular recipe calls for :

x pounds of malted barley  
y pounds of wheat  
Original gravity = 1.xxx

... is there any particular formula for converting this into pounds of extract needed.

--- Andy Ross ---

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Date: Tue, 30 Jan 90 09:15:59 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: brewing recipe index stack

Thanks to all those who requested a copy of the recipe index HyperCard stack from me. If you sent a request, I replied. If you didn't get a reply then either the message never reached me, or my reply bounced. Send me mail again, and I'll reply ASAP.

Also, if you couldn't get the stack running, let me know. I know it does work because several digest subscribers sent me mail saying that they successfully decoded the stack and had it running on their machines.

If you want me to mail the stack to you, it is possible, but you need a copy of both the BinHex and StuffIt programs to decode it. If you can't handle that type of file, send me mail and we'll work out other arrangements.

Prost!

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Mon, 29 Jan 90 21:01:51 PST  
From: polstra!norm@hplabs.HP.COM (Norm Hardy)  
Subject: The Perfect Lager

Ha, ha. I bet the title got your attention. But when lager is mentioned I pay attention. My homebrewing goal is to make the "perfect lager". Ales are nice but my two experiences in Germany (84 and 87) forever changed my attitudes about beer. Currently, here is what goes in to one of my lager beers:

- (1) Yeast - I use liquid yeast. WYeast 2007 and 2206 seem to work well. I've had real good luck using and resusing something called YBL-2 which might be identical to a WYeast product. I'm on the 6th pitch and so far so good, but I'll probably have to chuck it or slant it next time.
- (2) Ferment - a 45f refrigeration for 4-6 weeks in the primary, following by racking and 2-3 weeks @ 40f or less. The primary carboy is a 7-gallon with airlock (fluid level is 5.2 - 5.5 gal). The secondary carboy is a 5-gallon full up to the neck.
- (3) Storage - after bottling I keep the temperature below 50f and wait for 3-4 weeks before trying the beer. Yes, I am a patient man, but the wait is well worth it. My picky brother, who loves Urquell and dislikes most homebrew used the words "world class" to describe my last lager. Temperature control seems very important in getting the smooth clean taste usually associated with a lager.
- (4) Specifics - I usually aim for an original gravity of 1.040 - 1.049. Any higher and the taste of alcohol becomes too evident for my liking. The German style hops (Hallertau, Tettnagg, Saaz, Perle, etc) are good because they are not too bitter (except perhaps for the Perle) and lend a nice aroma when used in the finish. Priming sugar is 2/3 - 3/4 cup, corn sugar boiled 10 minutes. I use Knox gelatin occasionally before bottling to help clear things out. The mashing scheme varies, but it is usually a step-temperature mash (like 125-150-158-168f). Sparging (rinsing) is slow at the rate of 1 gallon every 8-12 minutes.

Any other brewers want to comment on their lagers????

Norm Hardy in Seattle

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Date: Mon, 29 Jan 90 21:56:43 PST  
From: polstra!jdp@hplabs.HP.COM (John Polstra)  
**Subject: Dry Hopping**

Since I'm the one who gave such a ringing endorsement of dry hopping a few issues ago, I guess I'd better come through now and describe how to do it.

First of all, several folks asked what dry hopping is. Dry hopping is the addition of unboiled hops directly to the wort in the fermenter, as contrasted to the better-known technique of adding the hops during the boil.

The purpose of dry hopping is to enhance the hop \*aroma\* of the brew. Dry hopping produces no bitterness, and little hop flavor. But it does produce lots of nice hop aroma.

In commercial brewing, as far as I know, dry hopping is used only in making ales. It is standard practice in England at virtually all breweries. In the USA, it is the way that the small craft breweries achieve their wonderfully hoppy brews. If you live in the Pacific Northwest, you know what I mean.

For bottled beer, the customary time to add the dry hops is when you rack the wort to the secondary fermenter. Just put the hops into the bottom of the carboy before you begin to siphon. Somebody asked if it was appropriate to add the dry hops to the primary fermenter. The answer, in my opinion, is \*definitely not\*. The beer should be mostly fermented out before you add the dry hops.

If you are kegging your beer, it works well to just put the dry hops into the keg, rather than into the secondary fermenter. To avoid clogging anything up, I recommend enveloping the hops in a (pre-boiled) cheesecloth sack. Another way to prevent clogging in a soda keg is to take a stainless steel scrubbie, sanitize it, and jam it or wire it under the opening of the metal tube that carries the liquid from the bottom of the keg to the outlet. The idea is to make a filter that will keep the hops away from the opening of the tube. (I've never tried this second method.)

I have read that it takes about three weeks to get the full benefit of the dry hops. But I've still gotten good results dry hopping in the secondary for just a week or two.

If you are dry hopping in the secondary, you can use either leaf hops or hop pellets. I've tried both, and they both work fine. Pellets are easier to funnel into a carboy, and easier to wash out after you've bottled. They disintegrate almost immediately into a fine pukey green powder. This looks awful in the carboy, but it will settle out during the secondary fermentation. A word of warning, though, about using pellets: they often cause the wort to foam a whole bunch when you add them. I think that is caused by the dissolved CO2 "precipitating" out on the small hop particles. No big deal, it's just that you might have

to clean out your fermentation lock daily until things settle down again. (And, of course, it might clog and make a mess.) These days I prefer to use leaf hops, just because they don't cause foaming.

In a keg, it seems to me that pellets would cause crud and cloudiness problems. So I'd recommend dry hops in cheesecloth for a keg.

A small amount of dry hops goes a long way. A quarter ounce of dry hops is enough to notice, while a half ounce certainly would not be overkill for most ales. Experiment and see what you like.

[BEGIN EDITORIAL COMMENT] We homebrewers all like hops. Our natural tendency is to overdo it with the hops. Try to resist the temptation to dump two ounces of dry hops into your carboy. Remember, the name of the game in brewing is \*balance\*, and that is a very delicate thing to achieve. [END EDITORIAL COMMENT]

The hops that you use should be as fresh and good-looking as possible. Don't cheap out and use some moldy old blobs that have been sitting in the back of the refrigerator for months. First, your risk of infection will be greater. Second, such crummy hops can add off flavors and/or aromas to the brew. Go ahead, splurge and buy a fresh packet of hops just for this.

I haven't tried many different kinds of hops for dry hopping. My favorites so far are Willamette, Goldings, Cascade, and Hallertau.

Well, that about covers it. Happy brewing . . .

- John Polstra                                   jdp@polstra.UUCP  
  Polstra & Co., Inc.                       ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA                               (206) 932-6482

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Date: Tue, 30 Jan 90 08:52:52 mst  
From: att!drutx!homer@hp-1sd.cos.hp.com  
**Subject: Source of keg parts**

Foxx Equipment Co in Denver and Kansas City sell parts for soda pop type kegs. They have washers, valves, quick-connects and all other parts need for kegs. They have advertised in Zymurgy, and sell a homebrew keg kit and a bottle filler kit. I have bought various parts from them and have been satisfied.

955 Decatur St Unit B  
Denver CO 80204  
(800) 525-2484  
(303) 573-1766

421 Southwest Blvd  
KC, MO 64108  
(800) 821-2254  
(816) 421-3600

Ask for their catalog and homebrew keg supplement.

Jim Homer  
att!drutx!homer

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Date: Tue, 30 Jan 90 10:06:28 CST  
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)  
Subject: Steam Beer

Albert Smith writes: "I want to make a steam beer."

That's my next one, too. Here's what I'm making...

Ole Bottle Rocket (brewed on the 4th of July, American as apple pie...)

- 
- 6 lbs light dried malt extract (or 2 x 3.3 cans your favorite)
- .5 lbs toasted malt (spread on cookie sheet in 350 degree oven 10 minutes)
- 3/4 oz Northern Brewers pellets (boil)
- 1/4 oz Northern Brewers pellets (finish, 2 min. before end of boil)
- 1 pk. "Your favorite Lager yeast"

I've made many variations of steam beer, but simple ones like this seem to turn out best, not to mention being easy to make.

Using the general Papazian technique: Crush toasted malt as you would any grain, and put in ~1.5 gal. water till boil. Remove the grain and add the extract and boiling hops. 2 min. before end, add finish hops. Save some for the 4th. (I usually use more Northern Brewers than this, but then, no one will eat my chili, either...)

W | Wayne Allen, wa@mcc.com  
| MCC/CAD, 3500 West Balcones Center Dr., Austin, Tx 78759  
| 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  
| AAAAAAALLLLLLLLLL!!!!!! - Hank Williams, Jr.

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Date: Tue, 30 Jan 90 9:51:47 PST  
From: Marty Albini <martya@hpsdl39>  
Subject: keg parts and steam beer

>DOES ANYONE KNOW WHERE I CAN GET REPLACEMENT PARTS FOR THE KEG VALVES?

Try:  
IMI Cornelius (Americas) Inc.  
One Cornelius Place  
Annoka, MN  
55303-1592  
phone (612) 421-6120  
fax (612) 422-3255

They also have a toll-free number, but I can't find it to save my life right now. The very helpful person I've dealt with there is Pat Burgoyne. You probably can't get parts directly from them, but they'll give you a part number so you can order from your local distributor (they might even tell you who that is!).

One thing to keep in mind: if your used keg is the "old style" things get sticky. Parts availability is not perfect, and the person at Cornelius you talk to needs to know which vintage of keg you have.

To identify your keg, open the lid, and check if the inlet and outlet fittings screw directly into the top (new style) or use a nut on the inside (old style). The poppets (the spring plunger doo-dads inside the fittings) interchange with the newer kegs, however.

If you find you have an old one, to speed things up I can give you a copy of an exploded-view parts diagram they faxed me. E-mail and we'll work it out. If worst comes to worst I can score parts from my local source and mail them!

>Thanks again. Florian.

You're welcome!

Someone also requested Steam Beer recipes; my favorite is Papazian's "The Sun Has Left Us On Time Steam Beer" in CJOHB. I have made several batches of this, and it seems to be appreciated even by Bud Lite drinkers. Extremely good at the end of a long, hot summer day.

--

Marty Albini

---

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
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

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Date: Tue, 30 Jan 90 10:48:49 PST  
From: Stuart Crawford <stuart@ads.com>  
Subject: Homebrew Digest #347 (January 30, 1990)

I have three questions:

1. I'm making my first attempt at dry hopping, and have added the hops to the secondary fermenter. My plan is to leave the wort in the secondary for about a week, then I'll bottle. Should I attempt to filter out the hops prior to bottling, or is it sufficient to assume that I'll leave enough behind after racking that I needn't worry?
2. I always thought that the presence of roasted barley was the characteristic that distinguished a porter from a stout, yet when I look in that new book of award winning homebrew recipes (I forget the exact title), I see that some of the porter recipes have significant quantities of roasted barley. What *\*really\** distinguishes a porter from a stout?
3. I tasted some Sierra Nevada porter over the weekend---fantastic! Anyone have a recipe that comes close to this brew?

Thanks in advance,

Stuart Crawford

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Date: 30 Jan 90 11:59:00 MST  
From: "2645 RUTH, GUY R." <grruth@sandia.gov>  
**Subject: Ta Ta for now**

Wednesday January 31 is my last day here at Sandia so I will not be able to continue receiving this digest (boo hoo). I've enjoyed reading all the submissions and have learned a great deal.

If anyone has any news for me aside from what appears in the digest please forward it to: <73707.2262@COMPUSERVE.COM>.

Bye,  
Guy

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End of HOMEBREW Digest #348, 01/31/90  
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Date: Wed, 31 Jan 90 09:06:50 PST  
From: greene@venice.sedd.trw.com (John Greene)  
Subject: puzzling brew problem.....suggestions needed

I have been having a problem lately that I would appreciate some suggestions on what to try to correct it. It's cloudy beer. Before everyone starts saying to be more careful with sanitizing let me explain what the process is that I go through.

First of all, I never used to have much of a problem with cloudy beer until one batch and it hasn't changed since. I thought that my original primary fermenter was perhaps becoming too scratch from use and wasn't sanitizing well so I bought a new one. To eliminate the possibility of the siphoning being the source of the problem, I bought a siphonless fermenter from Williams Brewing. Still have cloudy beer.

I soak the entire fermenter and all components associated with it (vapor lock, valve, lid, etc.) for one to two hours before adding the wort. I start soaking after the wort starts boiling and by the time it cools a couple of hours has elapsed.

I use gypsum in the water and irish moss during the boil as recommended by Williams.

I have used a priming tank to bottle and have also kegged the beer directly from the fermenter and get the same results. I boil the sugar and bottle caps if used. I am fairly certain that whatever is going wrong is happening before bottling.

I have recently gone as far as to sanitize the sink, counter top, and anything else other than the floor of the kitchen.

I used liquid yeast and have tried using it straight from the package and also by using a starter. With a starter I get a good head of foam in 6-12 hours, with just the packet it take ~1.5 days.

The beer doesn't seem to have any sour or 'bad' taste to it. It is just cloudy. I am sure that using some gelatin would clear things up but I don't know why it won't clear on its own.

I have a friend that has almost identical equipment and uses an even less stringent procedure and gets clear beer every time.

Any suggestions?? Or do I just have to start using gelatin all the time and put up with a less solid sediment in the bottom?

---

John E. Greene "People are just like frankfurters....You have to decide  
if you're going to be a hot dog or just another wiener" DLR  
TRW Systems Engineering and Development Division  
ARPA: greene@venice.sedd.TRW.COM USENET: ..trwrb!venice!greene



Date: Wed, 31 Jan 90 13:25:21 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: coffee stouts

Does anybody have experience using coffee as an adjunct in stouts? I'm particularly interested in knowing what types of coffee work well, and what types to avoid. Also how much is the "right" amount for a single batch? Is the coffee flavor predominant, or is it more of an aftertaste? Would the coffee flavor be considered a flaw in a competition? Does the coffee affect the fermentation (i.e., does it bother the yeast?)

I've started experimenting with coffees, but so far, have only a stout and a batch of brown ale that I've tried it in. In the brown ale I clearly overdid the coffee and its flavor is too assertive. Maybe I should try a weaker blend? Any ideas for future batches would be greatly appreciated.

The stout turned out pretty tasty and the coffee flavor seems to come through more in the aftertaste with the predominant flavor being the dark malts. This is basically what I did:

Black Cat Stout #1

=====

6.6# Munton & Fison dark extract syrup  
1 # M&F dry dark extract  
1/2# black patent malt  
3/4# crystal malt  
1/2# roasted barley  
1/2 cup dark molasses  
3/4 oz. Willamette hops  
3/4 oz. Cascades hops  
1 tsp. vanilla  
1/2 cup French-roasted coffee beans  
2 packs Edme ale yeast

Steeped specialty grains. Boiled malts, hops, & vanilla 60 mins. Fine ground coffee beans and made a pot of coffee. Put wort, coffee, & cold water in primary to make 5 gallons. Pitched at 78 degrees.

O.G. - 1.069

F.G. - 1.028

Racked to secondary after 3 days. Fermented 23 days, krausened with about 1 pint of freshly-made James Brown Ale (no coffee in that batch) and bottled.

Any ideas on what I should do differently next time, or what might improve this stout?

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Date: Wed, 31 Jan 90 12:33:49 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Source for Ale**

Perhaps the wise gentles on this this can help. Some new importing company has again begun importing some foreign beer which has been (for several years) unavailable in this country. Some of the beers include Tudor Pale Ale (Geo Gale), HSB Bitter (ditto), Old Thumper (Ringwood), and maybe even Bishop's Tipple (?).

While this hasn't yet appeared in Texas, I would like to contact the importer and see if then can be convinced to start sending stuff here.

Has anyone out there seen any of these beers? Can you look on the label and see what company imports them? Any idea what city the importer is in? (Its too much to hope for, but how about an address or phone number?)

Thanks for the help!

John R. Mellby  
jmellby@ngstl1.ti.com  
(214) 517-5370 (H) (214) 343-7585 (w)

-----



Date: Wed, 31 Jan 90 12:33:49 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Source for Ale**

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Has anyone out there seen any of these beers? Can you look on the label and see what company imports them? Any idea what city the importer is in? (Its too much to hope for, but how about an address or phone number?)

Thanks for the help!

John R. Mellby  
jmellby@ngstl1.ti.com  
(214) 517-5370 (H) (214) 343-7585 (w)

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Date: Wed, 31 Jan 90 15:53:18 EST  
From: koch@reggae.crd.ge.com (Steven R Koch)  
**Subject: Mash out**

I did my first (partial) mash last night, following the recipe for "Modern Porter" in Dave Miller's book. I mashed about 3 lbs of 2-row lager malt, with a protein rest at ~130F for 30 minutes, and the starch conversion rest at ~150F for an hour. Unfortunately, in all the excitement, I forgot to do the "mash out" (i.e. raising the temperature at the end of starch conversion to 168F to stop enzyme activity), and went directly to sparging. Are there going to be any adverse effects on the final product?

The wort had a higher S.G. than predicted (1.052 instead of 1.044), which was probably due to less than accurate measurement of the amount of grain and DME; other than that, all seemed normal.

Steven R. Koch | kochsr@crd.GE.COM  
GE Corporate R&D |  
Schenectady, NY | (518) 387-5217

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Date: Wed, 31 Jan 90 18:51:09 EST  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: MacStack

>If you want me to mail the stack to you, it is possible, but you need  
>a copy of both the BinHex and StuffIt programs to decode it. If you  
>can't handle that type of file, send me mail and we'll work out other  
>arrangements.  
>Prost!  
>- --Mark Stevens

Mark - You don't need both programs. Stuffit (version 1.5.1 anyway) has a  
Decode binhexed file option in one of the menus. I used this and it  
worked fine. It came to me with added Line Feeds, so if folks are having  
problemswith their UnBinHex routines, they might want to try using  
McSink or one of the many other utilities or DA's to strip linefeeds,  
and try again. Stuffit didn't even notice them. Thanx again!

```
=====
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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Date: Wed, 31 Jan 90 19:21:37 EST  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: minneapolis brewpub

Recent posting by Tony Klein re. St. Paul reminded me:

I haven't seen notice of the Jax Brewery in "Riverfront Place"??? in Minneapolis in any of the brewpub compendiums. I hope it is still there! (does anyone know?) I was there last Easter weekend, so my memory of the brews is faded but positive. Lots of wood, polished brass & ferns, prices pretty reasonable. However, they have the most INCREDIBLE onion rings on the planet! Something not to be taken lightly, might I add, as it's important to balance alcohol consumption with starches and grease... :>)

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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
=====
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Date: Wed, 31 Jan 90 15:45:21 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: unmashed malt**

In Digest #348 Wayne Allen describes a recipe that calls for 1/2 lb of toasted malt. Is this really unmashed lager or pale malt? If so, surely this puts raw starch and complex proteins into the final beer, creating the potential for permanent haze, infection by starch gobbling creatures, etc? Or does 1/2 lb not make that much difference? This is the second time in a month I've heard of this being done with extract batches. The other case (club member's) was very hazy. Could you let us know how your version works out Wayne (that is, if I haven't already talked you out of putting raw starch into your homebrew)?

- --Pete Soper

-----

Date: Wed, 31 Jan 90 18:31:10 PST  
From: santos@EBay.Sun.COM (Bernie Santos)  
Subject: beer bottles...

Hi All; I enjoy this alias but don't have time to read it and many of the articles are way over my head. I have asked to be removed, but was wondering about the long neck empty beer bottles I have (about 4 cases). Would anyone care to have these? Sorry if this is the wrong forum, I figured some homebrewers may have a need for these. Please email me direct if interested. Thanks, Bernie.  
PS I live in Los Altos.

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End of HOMEBREW Digest #349, 02/01/90  
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Date: Thu, 1 Feb 1990 2:49:05 CST  
From: RML3362@VENUS.TAMU.EDU (Evelyn, A modified Dog)  
Subject: DeFalco's

Good Evening All,  
In the listing of Mail order places I noticed that my primary shop is  
Defalco's  
in Houston.

It's a nice little shop with a good selection and the people are very  
friendly  
and helpful.

From what I have seen the prices are fairly reasonable (off hand the only thing  
I remember is the malted grains, 1.09 for most and 1.59 for specialty)

I will post address etc. if interested.

Oh yeah right next door is a neat little Brewpub, Gingerman's if you are ever  
in Houston and get to Rice village I urge you to check it out.  
(I shall always have fond memories of that place.. first place I ever tasted  
Anchor steams christmas ale :\_) )

-Michael  
RML3362@rigel.tamu.edu

-----

Date: Thu, 1 Feb 90 10:02:28 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: Re: Mash out**

The one hazard you risk is a final gravity lower than expected. This is because beta amylase keeps munching away until it is finally denatured by heat or the temperature drops low enough. So, if you spend a long time getting your sparging going, your tun is uninsulated, you don't reheat your recirculated runoff, etc. etc. you will see more dryness than you'd like. I wouldn't sweat it, even though I had an extreme case of this last year (OG 1.050, TG 1.006 - torpedo fuel that only I could drink). Just make yourself a checklist for next time.

- --Pete Soper

-----

Date: Thu, 1 Feb 90 10:24:30 EST  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: Re: puzzling problem.. haze

>I have been having a problem lately that I would appreciate some suggestions  
>on what to try to correct it. It's cloudy beer. Before everyone starts  
>saying to be more careful with sanitizing let me explain what the process is  
>that I go through.

>

>First of all, I never used to have much of a problem with cloudy beer until  
>one batch and it hasn't changed since. I thought that my original primary

There are a couple of possibilities.. First I will harp a little more on sanitation. You may have a problem with your environment rather than the brewing equipment itself. Some homebrewers go quite a while without an infection problem, and then some malt loving bug finds their kitchen and is encouraged to stay by frequent brewing sessions. Make sure the whole kitchen is cleaned and/or sanitized. counters, sinks, tables, floor, no dirty dishes, take out the garbage and leave the bin out until after you're done, used dish rags or sponges out of the kitchen.

From your posting you have probably covered most of this.

If you are using grain, some books say not to grind it in the kitchen, because the grinding throws a lot of malt dust in the air which will settle all over the place and keep your bugs happy until next time.

Of course, it may not be an infection at all, so look for a change in procedure. The first thing that comes to mind is you may be doing full boils now instead of topping up with cold water in the fermenter. The slower cooling will make your beer hazier. Did you recently start using grain adjuncts or mashing? Incomplete conversion or not doing protein rests in the mash will haze things up.

If you are doing single stage, you might want to try 2 stage. It has a little more chance of infection, but barring that the beer usually comes out clearer.

Another possibility: some municipal water supplies vary a lot from one season to the next as they put in more chemicals to deal with algae blooms, or the reservoir gets low and they go to another source. Is your friend on the same system? Try some of his water.

-don perley

-----

Date: Thu, 1 Feb 90 08:56:01 mst  
From: Dave Johnson <davej@hpdml90>  
**Subject: RE: Cloudy brew**  
Full-Name: Dave Johnson

John E. Greene writes:

>I have been having a problem lately that I would appreciate  
>some suggestions on what to try to correct it. It's cloudy beer.  
> .  
> .  
>I use gypsum in the water.....  
    ^^^^^^

I have never had cloudy beer 'til I brewed a batch and added two teaspoons of gypsum (just to see what would result) at the start of the boil. The result was cloudy beer with a aspirin-like aftertaste -- yea! After 4 weeks in the bottle, the aftertaste is starting to soften and the beer is becoming more translucent, but not clear. Also, I follow very sanitary procedures.

This is the *\*last\** time that I add gypsum to my beer.

```
+-----+  
| Dave 'sorry, no cute signiture here' Johnson |  
+-----+
```

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Date: Wed, 31 Jan 90 21:21:27 EST  
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>  
Subject: Re: Re: Priming

) [ prime with more dry malt than corn sugar; 3/4 made flat beer ]  
I've been bottling with 1/2 to 3/4 cup of DME (boiled in about a pint  
of water) for bottling, and it provides plenty of carbonation. This  
is for the standard 5-gallon batch in the standard 12-oz bottles and  
pint bottles.

The storage temperature of the bottles makes a big difference,  
though. Leave ale in a cold (~60F) closet for a month, drag out a  
bottle, and you may have flat beer. Stash the rest of the bottles in  
a warm place for a week or so, and your beer carbonates and is nice.

- --

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

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Date: Thu, 1 Feb 90 10:54:15 CST  
From: wa%cadillac.cad.mcc.com@mcc.com (Wayne Allen)  
**Subject: Toasted Malt**

Pete Soper writes:

>Is this really unmashed lager or pale malt?  
>If so, surely this puts raw starch and complex proteins into the  
>final beer, creating the potential for permanent haze, infection  
>by starch gobbling creatures, etc?

Thanks for your concern, Pete. My recipe refers to toasted pale malt (sorry for being imprecise, my children trained me that way :^). It remains in the water from cold start up to the boil, and is then removed (as outlined in Papazian). I've used this in 8 batches so far with no noticeable effect except flavor. I use Irish Moss in the boil, which binds the proteins (or is it the tanins?). As to infections, when you have 6 pounds of sugar, what's a few grams of starch? Besides, it makes your kitchen smell good!

wayne ("what, me worry?") allen

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Date: Thu, 1 Feb 90 11:03:41 PST  
From: hpl.hp.com!polstra!jdp@hplabs (John Polstra)  
Subject: Siphoning after Dry Hopping

[Er, did I say "siphoning"? How un-brewerlike of me. I meant "racking" of course. Gotta watch that, somebody might figure out what we're talking about in this group.]

In HBD #348, Stuart Crawford <stuart@ads.com> asks:  
> I'm making my first attempt at dry hopping, and have added the hops to  
> the secondary fermenter. My plan is to leave the wort in the secondary  
> for about a week, then I'll bottle. Should I attempt to filter out the  
> hops prior to bottling, or is it sufficient to assume that I'll leave  
> enough behind after racking that I needn't worry?

You don't need to do any special filtering. As you're racking the beer into the priming vessel, just try to keep the end of the siphon hose from getting too close to the hops. I use one of those plastic racking wands that has a small sphere at the end with several holes in it. That helps to avoid clogging from the hops. I only had it clog up once, and even then it was pretty easy to dislodge the hops and resume racking.

If you can muster up the patience, it might be worth leaving the beer in the secondary with the dry hops for, say, an extra week. You'll get more aroma out of the hops that way.

- John Polstra                   jdp@polstra.UUCP  
  Polstra & Co., Inc.           ...[uunet,sun]!practic!polstra!jdp  
  Seattle, WA                   (206) 932-6482

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Date: 01 Feb 90 17:02:03 PST (Thu)

From: florianb@tekred.cna.tek.com

**Subject: re: coffee in stouts**

In #349 Mark Stevens asks about putting coffee in stouts. I've done this occasionally with good results. I grind the coffee right along with the grain (both pale and adjuncts), and mash as usual. The 1/2 cup per 5 gal batch is about the amount I use. I prefer Sumatra coffee beans, since they are mild and usually less oily. In these stouts, I've also added cocoa and brewer's licorice to form a good taste combination.

florian

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End of HOMEBREW Digest #350, 02/02/90

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Date: Fri, 2 Feb 90 09:36:49 EST  
From: mark@zippy.cs.umass.edu (mark gryska)  
Subject: Re: Source for Ale

In HOMEBREW Digest #349 John Melby asks for the US distributor for the George Gale product Tudor Pale Ale and Horndean Special Bitter. These beers along with Old Thumper by the Ringwood Brewery are imported by Ayer's Rock Ltd Lincon Center MA 01773. This company is closely associated with Alan Eames, "The King of Beers", "The Beer King", or something like that. Last month Chuck Cox posted the results of a tasting conducted by The Boston Beer Society which included these beers. All of these beers received very high ratings. (Tudor Pale Ale:89, HSB Bitter:91, Old Thumper:92 on a point scale to 100) I did not like the Old Thumper as much as the others (it has a peculiar aroma of almonds which my more chemically aware associates attribute to diones; a class of organic compounds). The Tudor Pale Ale and HSB are fine examples of British brewing styles. (How do they get these beers to be so "creamy"?) By all means seek these as well as the George Gale's Prize Old Ale.

- mg

gryska@cs.umass.edu  
mark@zippy.cs.umass.edu

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Date: Fri, 2 Feb 90 10:23:52 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: starch vs sugar**

I'm glad this isn't causing Wayne any problems. But I have to insist that there are risks and the next guy might think it OK to use more than 1/2 pound of unmashed pale or lager malt. So with that in mind, here is one more warning based on reading more of Wayne's procedure.

It is almost certain that husk material is getting into the boil too. Depending upon the pH there will be a little up to a lot of tannins leached out of the husk material by the hot wort, resulting in a tendency toward astringent, tea-like flavors, and Irish Moss will not deal with this.  
- --Pete

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Date: Fri, 2 Feb 90 08:01:54 PST  
From: greene@venice.sedd.trw.com (John Greene)  
Subject: Cloudy brew

The response I received with suggestions was quite impressive and one suggestion was the most common. Not a good cold break. When I think about it this could very well be the problem as I did change the way I cool the wort after a boil (read 'got lazy'). I use my sink to put the kettle in and keep it surrounded by cold water. The volume of water is small enough where it would heat up rather quickly. I used to change it constantly until the wort was sufficiently cool to put into the fermenter. Lately I have been changing it only a few times and just waiting the extra time for it to cool down. This is also a difference in procedures between me and my friend. He uses his bathtub filled with ice water to cool the wort.

Armed with this new knowledge, I am going to try another batch this weekend changing only that portion of the procedure to see how much of a difference it will make.

Thanks again to everyone that responded!

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John E. Greene      "People are just like frankfurters....You have to decide  
   if you're going to be a hot dog or just another wiener" DLR  
TRW Systems Engineering and Development Division  
ARPA: greene@venice.sedd.TRW.COM    USENET: ..trwrb!venice!greene

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Date: Fri, 2 Feb 90 10:59 MST  
From: GOPINATHRTAR@CHE.UTAH.EDU  
Subject: Beer for St.Patrick's Day....

We ( me and my fellow brewer) are planning to make our own "green beer" for St.Patrick's Day ( march 17th, we think) and would like to know what grade of coloring we add.

  thanx a lot  
ashok & chuck  
( THE BREWS BROTHERS)

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Date: Fri, 2 Feb 90 12:14:10 PST  
From: Lane\_Molpus@NeXT.COM  
Subject: Hazards while Making Mead

Various references suggest sulphiting, rather than boiling, the honey-water when making mead. Allegedly this is to prevent boiling away important flavors from the honey.

I've discovered another reason to avoid boiling: safety.

Last Sunday I had a large pot of honey water merrily boiling on the stove, and bees started flying down my chimney. Several got in my house before I closed the damper.

I didn't realize bees had such good noses.

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Date: Fri, 02 Feb 90 15:43:05 EST  
From: Andy Wilcox <andy@mosquito.cis.ufl.edu>  
Subject: Re: Homebrew Digest #350 (February 02, 1990)

perley@glacier.crd.ge.com (Donald P Perley) writes:

> Some homebrewers go quite a while without an  
>infection problem, and then some malt loving bug finds their kitchen and  
>is encouraged to stay by frequent brewing sessions.

No kidding. My first 10 batches: nothing. Since then, in about  
90% (!) of the batches, I've gotten this film on the top of the  
secondaries and in the bottles. If I swirl it up, it kinda clumps,  
and floats. Pretty Gross, really.

I've noticed no contribution to flavor by this beast. But wow! Did  
it scare me the first time!

Any idea what it is? How to get rid of it?

-Andy

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Date: Fri, 2 Feb 90 13:43:38 MST  
From: hpl.hp.com!mage!lou@hplabs  
**Subject: boiling hops separatly**

A few issues back someone (sorry, I don't remember the name) asked about boiling hops separatly from the extract. I've been wondering about this myself, especially for those high S.G. barley wines where all the sugar impairs hop utilization in the boil.

I haven't seen any responses posted. Is there anyone out there who has comments on this approach?

Louis Clark

reply to: mage!lou@ncar.ucar.com

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Date: Fri, 2 Feb 90 17:48 MST  
From: CORONELLRJDS@CHE.UTAH.EDU

**Subject: boiling hops separatly**

My brew partner and I have made only 4 batches so far, so we're still wet behind the ears. Each of the previous 3 batches actively fermented for about 7 - 10 days, which sounds normal. In our current batch, the problem is that after an initial flurry of fermentation lasting about 2 days, the fermentation has completely stopped.

Let me briefly describe the procedure we followed. First, since we thought it might be a good idea to rehydrate the yeast first (used Doric yeast), we boiled about 1 cup of water, added about 1 tsp sucrose, and cooled it down to room temperature before adding the yeast. It was covered and sat in the small bowl (at room temperature) for about 2 - 3 hours before pitching into the wort. We followed a pretty standard procedure for preparing the wort. Boiled about a gallon of H2O and 2 cans of extract for an hour, added some finishing hops for 2 minutes of the boil, (1st time we've used hops), and poured through a strainer into the primary (only) fermentation bucket. Adding sufficient cool water to make up 5 gal. cooled the wort plenty to allow pitching.

Fermentation was visible (via bubbling through the fermentation lock) within 4 hours, much to our excitement. It bubbled like nothing I've seen for two days, after which it slowed down, and within another day, all signs of acive fermentation stopped. The question is, did we do something wrong? Will we still get good beer? Is there corrective action we can take to kick-start the fermentation? (Or Are we guilty of the ultimate sin, needless worrying?)

Thanks in advance for any advice,  
Chuck and Ashok  
[The Brews Brothers]

P.S. Would somebody please send me a copy of the index for Papazian's CJOHB? Thanks. Chuck Coronella

CORONELLRJDS@CHEMICAL.UTAH.EDU

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- "Sometimes I look at (my skin) and say  
'Oh, my God, it doesn't look so good-  
I have to have more sex!'"  
- Supermodel Paulina

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Date: Sun, 4 Feb 90 01:52:23 mst  
From: att!beehive!listen@hp-lsd.cos.hp.com  
**Subject: boiling hops separatly**  
remote execution [uucp job beehiveA7ec2 (2/2-22:02:35)]  
rmail  
exited with status 1

==== stderr was ====  
usage: mail [-#] address-list

---

Date: Sat, 3 Feb 90 16:21:03 PST  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
**Subject: Treacle Priming**

The recent discussion on corn sugar vs. DME priming reminds me of a question I've always meant to ask: Has anyone out there tried priming with molasses? How did it turn out? How much did you use? What type? I assume it would add a rum-note to the flavor, along with finish notes differing from the initial taste, and perhaps a slight tang. Am I way off base? I'm considering experimenting with it in my next batch of porter.

= 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-) =

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Date: Sun, 4 Feb 90 21:23:21 EST  
From: a.e.mossberg <aem@mthvax.cs.miami.edu>  
Subject: "Why do you homebrew?" Survey Results

Why do you make beer?

A total of 41 respondents. There were a limited number of themes in the responses, which I identified scored with the keywords "alcohol control," "hobby," "price," "quality," "sca," and "variety." These translate as

alcohol control - control over the amount of alcohol in the beer, either to make stonger or weaker beers

hobby - Doing it as a hobby, possibly in relation to ones "secret dream" or day job. (A number of respondents identified themselves as chemists, or "frustrated chemists," and found homebrewing to be fulfillingly similar)

price - price was a factor, frequently in terms of not being able to afford beer otherwise, or being able to drink a better beer than what was affordable

quality - to brew the better beer

SCA - because of membership in SCA or similar group

variety - the ability to brew a wider range of beers than commercially available

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Results of Homebrew Survey

Keywords Sole choice First Second Third Fourth

alcohol control				1	1	1
hobby	5	12	5	6	1	
price		3	4	1	1	
quality		3	12	17	3	
SCA	1	1		3		
variety			4	5	2	

Multiple answers: 32

Total respondents: 41

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If anyone wants to see the comments made, I will send you the entire file of responses (if no objects to having their responses available). It's about a thousand lines. I make no claims to this being a scientific survey, and clearly some people limited their responses to my suggested reasons why

people might homebrew. Thanks to everyone who responded. You also functioned to acid-test a perl script for digesting mailing list articles.

aem

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Date: Sun, 4 Feb 90 21:37:58 EST  
From: a.e.mossberg <aem@mthvax.cs.miami.edu>  
Subject: The Complete Joy of Homebrewing Index

Okay, it's now available separately in the homebrew archives. To get two differently formatted versions of Conklin's index for Papazian's The Complete Joy of Homebrewing, send the request

send joyindex from homebrew

to netlib@mthvax.cs.miami.edu

aem

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Date: Sat, 3 Feb 90 12:48:33 EST  
From: hisata!doug@gatech.edu  
Subject: Coffee brew

Regarding the recent discussion of coffee in beer: I have a friend who makes a very good porter with coffee. He adds 1/4 cup ground coffee to the sparge (for 5 gallons). If you don't know it's in there, you can't identify it, but it adds a certain "darkness" to the flavor. Once you know what it is, you can pick it out. It's a nice touch. Now, if he'd just add some chocolate to that....

Doug

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End of HOMEBREW Digest #351, 02/05/90  
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Date: Mon, 5 Feb 90 08:57 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Molasses Priming

Martin A. Lodahl asked about Treacle Priming:

> Has anyone out there tried priming with molasses? How did it turn out?  
> How much did you use? What type? I assume it would add a rum-note to the  
> flavor, along with finish notes differing from the initial taste, and  
> perhaps a slight tang. Am I way off base? I'm considering experimenting  
> with it in my next batch of porter.

I've toyed with the thought of molasses priming for my Old Peculiar (old ale) look-alike I made last fall. [It is a look-alike, but not a taste-alike, but that is a different story :-( ] In brief, I decided NOT to prime with molasses ---

Beers can be primed with anything fermentable - it is the amount of fermentables which control carbonation. Different brands of molasses have quite a wide variation in sugar content; most of which is probably not fermentable. Rather than run a lot of priming experiments to determine the proper amount, I got lazy and primed with corn sugar. I added the molasses to the boil; any flavor the molasses give will carry through into the finished product. By putting the molasses in the boil and priming with sugar, you can control both the molasses character and the carbonation.

My old peculiar has lots brown sugar and licorice in addition to the molasses. I recall using around a cup of molasses in the boil (3 gallon batch). The beer is carmelly, and a bit phenolic. I don't care for it, and am blaming most of the unpleasant taste on the brown sugar and excessive licorice. I've vowed NEVER to use brown sugar again, but don't know on the molasses. Let us know how your molasses porter turns out!

Mike Fertsch

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Date: Mon, 5 Feb 90 08:59:36 mst  
From: Michael Berry <mcb@hpgrbd.hp.com>  
**Subject: Reflux condensers for hops**  
Full-Name: Michael Berry

Louis Clark asks: (your middle initial isn't "N" is it? :-)

> A few issues back someone (sorry, I don't remember the name) asked about  
> boiling hops separatly from the extract. I've been wondering about this  
> myself, especially for those high S.G. barley wines where all the sugar  
> impairs hop utilization in the boil.

I have left the concept of "boiling" and "finishing" hops in the past. I now do all my hops with a reflux condenser.

If you took much chemistry you are probably familiar with this device and technique. It is an extraction method that contains all the volitile components of the stuff being boiled. That's all I'll say about that.

The actual condenser is a glass arrangement about 18" long. It is essentially a hollow tube with a glass jacket around most of this length that serves as a cooling-water jacket. It has 2 bibs on it for cold water in & out. This connects to an interface-adaptor (they fit very smoothly together so as to be air-tight) that goes into a cork. This cork fits the top of a 1L erlenmeyer flask. We have a stand and clamp setup that holds the whole arrangement steady with the flask over a stove burner. Two surgical tubing tubes carry water from the sink. That's all you need, parts cost about \$50 from the CSU chem lab.

I can do 3 oz of hop leaves at a time with this arrangement. I usually boil them for about an hour. By this time the leaves are virtually transparent and the water a bright yellow from the alpha acids and pollen. Sparging the remaining leaves produces little more extract although I always do it.

The down side is that my kitchen no longer smells wonderful while brewing. The up side is that my beer has a nose that is magnificent! You really get a feel for what Cascade hops smell like.

I might add that I am a toy freak. If there is any techno-toy that can be employed to do a job then I'll usually buy it. This fit right into that schema. 1 brewpub in town is going to this method.

Michael Berry ARPA:mcb%hpgrla@hplabs.HP.COM UUCP:hplabs!hpgrla!mcb

Worry, don't relax... Your drinking Budweiser!

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Date: Mon, 5 Feb 90 10:25:41 MST  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: Coffee brew**  
Full-Name: Tom Hotchkiss

Here's my limited experience with Coffee beer. I set out to make a batch of the "world's most dangerous stout," and here's what I came up with:

Colorado Crankcase Stout

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3.3 lb EDME SFX Dark Malt Extract  
3.3 lb John Bull Dark Malt Extract  
2.0 lb Amber Dry Malt Extract  
1.0 lb Crystal Malt  
1.0 lb Roasted Barley  
1.0 lb Chocolate Malt  
.75 lb Black Malt  
  
1/2 Stick Brewer's licorice (boil 60 min)  
1 oz Brewer's Gold (60min)  
1 oz Brewer's Gold (45min)  
1 oz Fuggles (30min)  
1 oz Fuggles (Dry hop in primary)

1/2 lb French Roast Coffee Beans (not ground)

Yeast from previous batch. Wyeast #1028, "British Ale Yeast"

Procedure:

Steep grains in water (about 3.5gal) while heating. Remove grains just before boil. At boil, add licorice and extract. Add hops to boil according to schedule. Cool wort and pitch yeast.

O.G. = 1.065

Add unground Coffee beans and 1 oz Fuggles hops to primary fermenter. The next day (24 hours), skim off "crud;" this includes foam, hops, and coffee beans. One day later, rack to secondary. Ferment 3 weeks total and bottle with 1/2 Cup corn sugar.

F.G. = 1.026 (Alcohol ~ 5%)

Notes, thoughts:

1. Wyeast #1028 doesn't have high attenuation, which caused the high final SG. Basically, I think the yeast quit. After 1 month in bottles, the beer has only low levels of carbonation. However, I like it this way! With the high terminal gravity, the beer actually feels thick and sweet in your mouth. If you want to make a good sweet stout (i.e. Mackeson), a recipe like this (lots of extract and Wyeast #1028) is a good way to

go. For a traditional sweet stout leave out the coffee and lighten up up on some of the dark grains.

2. As expected, this stuff is black! When you pour a bottle, it sucks all the light out of the room! You have to drink it in the dark.
3. Unless you're a real coffee fanatic, this is too much coffee. There is a strong coffee aroma and taste (personally, I like it). I mistakenly assumed that 1/2 lb unground beans in 5 gallons of liquid wouldn't taste so strong or impart much of a caffeine kick (wrong!) The night I bottled, I sampled about 1 pint around 9 or 10pm; couldn't sleep for hours. This stuff packs a caffeine punch! I think I just invented the world's first legitimate "breakfast beer." Actually, it makes a great dessert beer; have it in place of coffee after a large meal. Although I like it as is, I'd recommend using less coffee of a weaker and decaffeinated variety.
4. Amazingly, even with 4oz of hops, there isn't much hop aroma or taste. However, there are so many other flavors and smells, you don't miss the hops. Some of the smells and flavors to be found in this brew include: coffee, chocolate, smoke, sweet thick malt, etc. This stuff tastes more like some kind of bizarre soft drink than beer.
5. Finally, there have been some postings concerning large quantities of specialty grains and tanins. In this batch, I know there was a significant quantity of grain husks left in the boil. I used so much grain, I couldn't possibly scoop it all out (I could have poored it through a strainer to remove more of the grain). However, I can't taste any significant tanin in the beer. Even though the beer is thick and strong flavored, I'd expect tanins to show themselves (tanins are very obvious even in the most powerful flavored wines).

Well, enough rambling. Hope you find this interesting.

Tom Hotchkiss

trh@hpestrh.hplabs.hp.com

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Date: Mon, 5 Feb 90 09:36 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Quick yeast.

Date: Fri, 2 Feb 90 17:48 MST  
From: CORONELLRJDS@CHE.UTAH.EDU

Fermentation was visible (via bubbling through the fermentation lock) within 4 hours, much to our excitement. It bubbled like nothing I've seen for two days, after which it slowed down, and within another day, all signs of active fermentation stopped. The question is, did we do something wrong? Will we still get good beer? Is there corrective action we can take to kick-start the fermentation? (Or Are we guilty of the ultimate sin, needless worrying?)

Yes, but you can absolve yourselves by relaxing and having a homebrew. Consider yourselves lucky, I bottled a batch yesterday that had been fermenting for seven weeks and the fermentation lock indicated that there was still activity, but I decided enough is enough. There are a wide variety of factors that influence the rate of fermentation: temperature, amount of fermentable sugars in the solution, age of the yeast and so on. I've only used liquid yeast and have had vastly different results. Some will start fermenting within hours and be finished in 3 - 4 days, and others won't even start for 3 - 4 days! So, relax, your beer is probably just fine.

P.S. Take a hydrometer reading to find out if the activity stopped because the fermentable sugars are used up, i.e. the yeast are "finished".

Thanks in advance for any advice,  
Chuck and Ashok  
[The Brews Brothers]

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Date: Mon, 5 Feb 90 09:26 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Cloudy beer: one more suggestion.

From: greene@venice.sedd.trw.com (John Greene)  
Subject: Cloudy brew

I went to my local brew supply shop on Friday to buy a package of dry light malt extract for priming my latest batch this weekend. The proprietor warned me that people have been getting cloudy beer from using malt extract for priming because of proteins release during the boil. He suggested scraping the foam off the top of the boil when boiling the priming sugar. (as it contains much of said proteins)

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Date: Mon, 5 Feb 90 16:38:00 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: stuck fermentation**

To Chuck and Ashok (The "Brews Brothers"), about their stuck fermentation: This subject has come up several times in past months but I never had time to put my 2 cents in. So here it is, with compounded interest.

One thing that can cause the yeast to stop in mid-fermentation is lack of ethanol tolerance. Low ethanol tolerance is usually due to lack of oxygen during respiration. Yeast can multiply through a few generations without oxygen but in this case they have to share certain cell materials across those generations rather than building fresh materials from oxygen and nitrogen compounds in the wort. This can leave the cell count low and the cells themselves very weak and subject to dropping out of the picture before fermentation is complete. So, you need to ask yourself if enough oxygen was present in the wort at the time the yeast was pitched. If the cool water you combined with your wort was from the tap, then chances are it had a lot of dissolved air. If it had been boiled and then cooled chances are you had virtually no dissolved oxygen if you failed to rouse the resulting mixture before pitching. (Note that commercial brewers saturate the wort with oxygen prior to pitching; the yeast will consume all available oxygen during respiration and any fear of other hazards, like contamination from room air, should be overridden by concern for getting the yeast's cell count and energy reserves built up quickly).

Another thing that will shut down a fermentation like a switch is a sudden drop in wort temperature. Ten degrees overnight has a drastic effect and I can testify that 30 degrees in 8 hours is entirely effective for ruining a fermentation (see below). This subject has been covered a lot recently so I'll move on.

It isn't clear to me whether the next set of issues could stop a fermentation entirely, but they are worth mentioning. First, you let the wort and cold water mixture cool, but was its temperature really matched up to that of the rehydrated yeast? According to one source, if the yeast is subjected to more than an 18 degree jump at one time, its sugar uptake ability may be disabled by cell mutation. However it seems that this would show up as a weak fermentation that took a long time rather than the complete stop you observed. Also, although you should be applauded for rehydrating your yeast before pitching it, the water used for rehydration should start out much warmer than room temperature before being matched to the temperature of the wort (just a quibble).

Back to that cold water. Water straight out of the tap contains chlorine and above a certain level this is toxic to yeast, in addition to reacting with wort to create chlorophenols, etc. Again, this is not likely to be the main problem but is worth mentioning.

Other long shots (not applicable to your case) include lack of nitrogen and phosphates in a recipe calling for very little malt and a lot of sugar. Some yeast nutrient (aka ammonium diphosphate) is called for in this case, but this would probably not help at all if added after respiration had finished. With a load of corn sugar you also run

the risk of the dreaded "Crabtree Effect" in which the yeast cells sort of forget how to ferment maltose. Finally, old yeast or yeast stored at high temperatures might leave so few cells that the remaining viable ones are stressed a lot by the need to multiply across more generations than usual.

But what should you do? I'm pretty shaky here and can only describe what I would do if faced with this situation. Take this with a pinch of noniodized salt and hope for advice from folks who have hands-on experience with recovering from stuck fermentations. My only similar experience was recovering from premature flocculation when I accidentally cooled my wort to near freezing right after pitching. I used the procedure in the next paragraph with liquid yeast after my wort had warmed up and all was well in the end, although the fermentation took a few days longer than it should have.

I'd make a quart starter with malt extract and shake air into it for a full 90 seconds, then add a fresh packet of rehydrated yeast. I'd allow this starter a few hours to get going like gang busters and take up all its air and then pitch it into the main wort. Oh, and I'd be extremely careful to match the rehydrated yeast temp to the starter temp and the starter to the wort, trying not to jump temperatures more than a few degrees at any point.

---

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

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Date: Mon, 5 Feb 90 11:14 CDT  
From: <AUIDCC%AUDUCVAX.BITNET@CORNELLC.cit.cornell.edu>  
Subject: SUBSCRIPTION

SUBSCRIBE HOMEBREW STEVE ENSMINGER

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Date: 5 Feb 90 12:47:00 EST  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Mead; boiling hops separately

Hello, all!

Regarding the boiling of the honey/water wort in making mead: every mead recipe I've encountered displays two aspects. One, the honey is stirred into boiling or near-boiling water in such a manner as to prevent caramelization and burning of the honey. Two, the wort is quickly reduced to a simmer, the wort then being skimmed of all foam as it comes to the top. This cooks the wort without degrading the honey, and allows removal of nasties \_a la\_ allowing the krausen of a beer to blow off.

Done carefully, "cooking" one's mead is easy. The main thing is to simmer and stir, not boil. I personally regard sulphiting as totally unnecessary, and as possibly affecting the final flavor of the brew. Again, this is IMHO.

As for boiling hops separately: I've done it, and it's worked just fine. The tricky part is to make sure that your small pot of "hops tea" comes to the boil, and continues its boil, simultaneously with the big pot of wort.

I have to say that for those of us who frequently use pelleted hops, boiling the hops separately can be very helpful. I know my hops bags generally fail to hold all those little bits, and it's much easier to strain 2 or 3 cups of liquid rather than several gallons.

But then, I stopped worrying about it altogether a long time ago... :-)

Yours in Carbonation,

Cher

"There are very few personal problems which cannot be solved by a suitable application of high explosives." -- Anon.

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
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Date: Mon, 5 Feb 90 10:15 EST  
From: hplabs!gatech!mailrus!uunet!pdn.paradyne.com!steve (Steve Fowler)  
Subject: St. Patricks Day

Well folks, March is almost upon us and that means the celebration of St. Patrick's day. With that in mind I am looking for some recipes for 'green beer'. Not really knowing much about how that is brewed I was hoping the folks on the Home Brew Digest could help me out. I will gather recipes from any[one,where] and put them into one posting for the digest (if there is enough feed back). Look forward to hearing from folks.

Thanks,

Steve Fowler

Steve Fowler	/ _ /	UUCP:	..![uunet att]!pdn!steve	----
AT&T/Paradyne	~o.O~	DOMAIN:	steve@pdn.paradyne.com	-----
P.O. Box 2826	( _   _ )	LAND:	(813)530-2186	----- AT&T
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Date: Mon, 5 Feb 90 11:50:38 EST  
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>  
Subject: Re: Boilig Hops Separately

I just started a batch using this technique. I did so because I have found that long boils tend to darken (carmalize?) my extracts. I boil my hops and then add the extract at the end. When it comes to a boil again, I am done. This also has the added benifit of not smelling up the house quite as much (not that I mind, but some of the other people in the house do).

I hadn't thought of hop utilization, but this makes sense and agrees with my results. At racking, this beer was much more bitter then I expected from the amount of hops that I used (not that I mind that either). This isn't conclusive as I am not sure how hoppy the extract was.

I also tried separate boils this summer when I racked a batch and found it not to be bitter enough. I boiled some (pelletized) hops and dumped them in. The beer tasted great, but never cleared after adding the hops. It was clear when I added them. I am not sure why this happened.

-al (ajhainer@violet.waterloo.edu)

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End of HOMEBREW Digest #352, 02/06/90  
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Date: Mon, 5 Feb 90 09:33:01 PST  
From: treacy@Sun.COM (John Treacy)  
Subject: Re: Stuck fermentation

Chuck Coronella asked about fermentation that stopped prematurely. I've had my share of these and usually its the temperature of the brew that causes the problem. Take a sample and take its temperature. If its in the low range for your yeast, try moving the brew to a warmer place in the house. I live in a two story, so I can get 5 degrees F difference just by carrying the whole mess up a flight of stairs. I've tried adding yeast nutrient as well but if the temperature is wrong it will do no good.

John Treacy

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Date: Tue, 6 Feb 90 12:33:09 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: St. Patricks Day**

Steve Fowler writes:

> Well folks, March is almost upon us and that means the celebration  
> of St. Patrick's day. With that in mind I am looking for some recipes  
> for 'green beer'.

You could start your batch only 7-10 days before St. Pat's day  
(sorry -- not helpful -- but I couldn't resist 8-)

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Date: 6 Feb 90 10:18:00 PDT

From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>

**Subject: Nitrogen in Kegs**

I have a cheap (free) source of nitrogen. Can I use it instead of CO2 in my kegs? Actually I don't have a keg system yet, but I am in the process of looking for sources at resonable prices. Thanks.

David

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Date: Tuesday, 6 Feb 1990 14:52:26 EST  
From: m14051@mwvm.mitre.org (John DeCarlo )  
**Subject: Signs of Fermentation**

Hello,

When discussions of fermentation take place, I often hear people talk about "bubbles" in the airlock. I interpret this as actually seeing bubbles of gas float to the surface of the liquid in the airlock.

I have never seen a bubble float through the water in an airlock, either the S-shape or the other type. The water looks carbonated (tiny bubbles on the sides of the container) during fermentation, but nothing like actual bubbles coming through.

John "Am I interpreting the remarks incorrectly, or is my  
experience unusual?" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Tue, 30 Jan 90 08:26 CST

From: "Every sperm is sacred. Every sperm is great. If a sperm is wasted, God gets quite irate. 8)"

Subject: My 'rating' ?

Batch number 5 is now in bottles, and batch number 6 (which I've called "it's in there") is in the secondary, fermenting away. All of my brews (with the exception of the first one, which was KO'd by chlorine contamination (faulty bottle cleansing)) have been pretty good, if a bit slow to age really well (perhaps because of such ingredients as honey).

The last batch contains 3.3 lbs of dark hopped malt extract syrup, 1 lb of chocolate malt, 1/2 lb of dark patent malt, 1/2 lb of crystal malt, 2 lbs of corn sugar, 2 lbs of "government issue" honey, a couple of tablespoons worth of spruce extract (enough for 4-5 gallons), 1/4 tsp of Irish moss, and filtered water. I decided to get rid of some inferior ingredients, since I've decided to not use corn syrup for bottling purposes, so I decided "what the heck". I hope it finishes fermenting by Saturday evening, when I've made plans to borrow.

- Ted

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"Strategic withdrawal. It's running away, but with dignity." -- Tarrant ptgarvin@aardvark.uocn.edu / ptgarvin@uokmax.UUCP | Eris loves you. in the Society: Padraig Cosfhota o hUlad / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Tue, 6 Feb 90 16:45:16 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Re: Quick Yeast

From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Quick yeast.

>>we can take to kick-start the fermentation? (Or Are we guilty of the  
ultimate

>>sin, needless worrying?)

>Yes, but you can absolve yourselves by relaxing and having a  
>homebrew. Consider yourselves lucky, I bottled a batch yesterday  
>that had been fermenting for seven weeks and the fermentation  
>lock indicated that there was still activity, but I decided  
>enough is enough. There are a wide variety of factors that  
>influence the rate of fermentation: temperature, amount of  
>fermentable sugars in the solution, age of the yeast and so on.  
>I've only used liquid yeast and have had vastly different  
>results. Some will start fermenting within hours and be  
>finished in 3 - 4 days, and others won't even start for 3 - 4  
>days! So, relax, your beer is probably just fine.

>P.S. Take a hydrometer reading to find out if the activity  
>stopped because the fermentable sugars are used up, i.e. the  
>yeast are "finished".

Fantastic. I had a good laugh at myself when I read this. I'm so used to  
60 degree, 6-8 day ale fermentation cycles that I missed the obvious  
possibility

that these guy's beer is fully fermented already! I'd bet money that Mark  
is right and these guys had such a strong, warm fermentation that it flew by.

The question for beginners, though is what hydrometer reading should  
be seen? The answer for an all-extract batch with "average" yeast is a  
terminal gravity of about 1/4 the original. So if the Brews Brothers started  
with, for example 1.048, then a "normal" ending gravity would be roughly  
1.012.

As for the rest of your posting, Mark, I have to gently suggest that  
differences in lag between "hours" and "3-4 days" are not due entirely  
to the different yeast strains - something else is going on.

- --Pete Soper

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Date: Tue, 06 Feb 90 18:23:46 PST

From: pyt@hprvlc0.hp.com

**Subject: Re: Quick fermentation**

Full-Name: Pierre-Yves Thoulon

> Fermentation was visible (via bubbling through the fermentation lock)  
> within 4 hours, much to our excitement. It bubbled like nothing I've seen  
> for two days, after which it slowed down, and within another day,  
> all signs of active fermentation stopped. The question is, did we do  
> something wrong? Will we still get good beer? Is there corrective action  
> we can take to kick-start the fermentation? (Or Are we guilty of the  
ultimate  
> sin, needless worrying?)  
>  
> Thanks in advance for any advice,  
> Chuck and Ashok  
> [The Brews Brothers]

I don't have a \*lot\* of experience yet (two batches, so far, but I'm working on it...:-), but my first batch (an English bitter) fermented for about 15 hours and that was it. My second batch (a porter) fermented a little more than a day. In both cases, the final gravity was about where I expected it and yes! it was great.

So my best advice is: no matter when it stops, if the final gravity is fine, rack it to the secondary, and don't worry !

Pyt.  
pyt@hprvlc0@hplabs.hp.com.

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End of HOMEBREW Digest #353, 02/07/90  
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Date: 7 Feb 90 01:53:39 MST (Wed)  
From: hplabs!gatech!raven!rcd (Dick Dunn)  
Subject: off-color beer

About St Paddy's Day...I once brewed up a batch for a party. I started off intending to produce just some green beer, but then I thought "what the hell; I'll make various colors just to twist people's heads." The idea was that I brewed a basic light-amber ale, then added normal food coloring at bottling.

Two cautions: First, remember you're adding color to something that's at least yellow to start. If you want beer that's really green, not bile-colored, use a combination of blue and green coloring. Second, you'll find that it takes a lot of color because some of the color seems to precipitate out. (It appears to attach to the yeast...you'll want to have more than the usual care not to dump out the sediment, which is *\*really\** disgusting!)

I was able to mark the labels with my usual batch numbering modified so I could tell (even in a not-entirely-sober state) what color was intended: I used the batch number and the expected transmission wavelength in 10's of nm...instead of batch number 39, I had number 3963, 3958, 3947... Folks got some entertainment out of trying to guess what it meant, and it was fun to open and decant the initial group of bottles. ("Well, what do you suppose this one will look like?!?" It all tasted the same, of course.)

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

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Date: Wed, 07 Feb 90 09:07:10 PST  
From: tozz@hpindda.hp.com  
**Subject: Adjusted SG**  
Full-Name: Bob Tausworthe

Does anyone have the formula for adjusting specific gravity readings to a normalized temperature? My Hydrometer is calibrated at 65° F, but I often take readings at 75-90° (I hate waiting). I know there must be a simple formula to interpolate what the sg at 65 would be given a sg at, say, 75?

Bob Tausworthe  
tozz@hpda.hp.com

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Date: Wed, 7 Feb 90 11:22:47 CST  
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)  
Subject: starch vs. sugar

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

>It is almost certain that husk material is getting into the boil too.  
>Depending upon the pH there will be a little up to a lot of tannins leached  
>out of the husk material by the hot wort, resulting in a tendency toward  
>astringent, tea-like flavors, and Irish Moss will not deal with this.

Pete is correct to warn everyone about tannins. The whole point of straining the grains out just *\*before\** the boil is to avoid leaching tannins into the wort.

Much of the variability available to the extract brewer comes from adjunct grains; not only toasted malt, but chocolate, black patent, roasted barley, etc. All of these introduce husk material into the wort in the same way. Success is just a matter of sufficiently straining the wort just before the boil starts. Putting the grains in hop bags works ok. Since I have several brewing pots, I pour the whole wort into another pot through a coarse mesh strainer, then back again through a very fine mesh. You could obviously carry this to whatever extreme you need in order to not worry.

It would be a real pity for brewers to be scared away from the creative use of these adjuncts, since they present such a great opportunity for experimentation and great taste. If any of you have worries about this, please (re-)read Papazian's book and relax.

wa

ps. grains actually do make very nice teas, try it sometime...

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Date: Tue, 6 Feb 90 21:13:03 -0800  
From: hplabs!garth!apd!phipps (Clay Phipps)  
Subject: Re: Deep Red Color

I forgot my ".signature" cum disclaimer:

[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, the text above was mailed or posted way after normal business  
hours.]

Clay Phipps  
Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303 415/852-  
2327  
UseNet (Intergraph internal): ingr!apd!phipps  
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:  
cphipps

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Date: Tue, 6 Feb 90 21:07:14 -0800  
From: hplabs!garth!apd!phipps (Clay Phipps)  
Subject: Deep Red Color

My ideas for my "line" of homebrew include a top-of-the-line brew (a "festbier", perhaps ?) that has a deep red color like that of wet brick (I suppose that I can accept its unfortunate resemblance to FSU garnet :-). The commercial "red" brews that I have found at microbreweries (e.g.: Winchester Brewing's "red ale") or my local liquor emporia are really just a deep amber, not "red" in any sense (except perhaps by comparison with "golden" brews). I know that the color is possible, because "Celebrator" bock (the one that comes with the white plastic rampant ram trinket; by Ayinger, I think) has a color very close to what I want. I've consulted How To Brew Beers Like Those You Buy, but it's not one of those covered. Just duplicating "Celebrator"'s color would allow me to "stop worrying".

Starting with 7 pounds of Lodi Light malt extract for a 5-gallon batch, I've tried adding up to 2 \*pounds\* of light (?--no Lovibond information) crystal malt (removed before boiling), but that gives me an amber color. Nice, but not what I'm after. The brew I now have in my 5-gal. primary has 1 pound of "dark" crystal (I forgot to ask about degrees Lovibond where I bought it). I'm not convinced that this will do the job.

I've heard that Munich malt is the answer, but even light crystal malt seems physically much darker than Munich malt. I thought Papazian wrote that Munich malt had to be partially mashed before it could be used.

I'm trying for something like a red Liberty Ale, rather than a porter, so I really don't want any of the "roasted" character of the really dark grains. That criterion probably precludes starting with a dark malt extract, too. Small amounts (1/8 pound ?) of the dark malts (I'll have to consult my records to identify what I used) just seem to get me shades of brown.

Is at-home "toasting" of crystal malt in my kitchen oven the solution ?

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End of HOMEBREW Digest #354, 02/08/90  
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Date: Thu, 8 Feb 90 08:12:54 EST

From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)

**Subject: St. Paddy's day beer**

Real Irish beer is black. Brew up a good stout for St. Patrick's Day if you really want to honor the Irish. One of my favorite recipes is Cushlomagree Stout from CJOHB. So how about honoring the Irish for some of their fine contributions to brewing by brewing an Irish beer. (Green horse urine is not an Irish beer!! 8^)) ).

-- Barry Cunningham

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Date: 08 Feb 90 09:22:22 EST

From: JBAUER@bat.bates.edu

**Subject: rfi**

Just a couple of quick questions. Has anyone finally found out when and on what Michael Jackson's "The Beer Hunter" is going to show?

Also I am interested in finding a source for a "Yard" glass. You know one of those 3' glasses that you can watch your brew runshing toward you with great anticipation.

Jim

JBauer@Bat.Bates.EDU

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Date: Thu, 8 Feb 90 08:43 PST  
From: JEEPSRUS <ROBERTN@folssl1.intel.com>  
Subject: green beer?!?!? ;-)

I have been rolling this around in my mind, and just haven't been able to figure it out!!!

Where does the green come from? I don't mean for specialty beers. Everyone, including myself, talks about our "green" beer. How come it isn't green when it's finished aging? It isn't green when I boil it, or put it in the fermenter!

I have heard of "green" being used for other things,, such as wood, that needs time to age or dry before it's ready to use.

Does anyone out there know how the term "green" came to be used in this context???

Maybe I've watched Gallagher once too many times, but I just have to wonder how terms like "green" came about. Haven't you ever wondered about stuff like that? Just like, "Why does 7-11 have locks on thier doors when they're open 24 hours a day?".

RobertN

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Date: Thu, 8 Feb 90 11:02:02 PST  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: Re: Deep Red Color

I've been working on a recipe I call "Red Lite," a companion to my "Black Lite" creation of last year. The general idea is fairly low alcohol and light body, a refreshing summer beer with pleasing color and plenty of flavor, etc. I abandoned Crystal as the means of getting this; even the darker Crystal malt seemed too brownish, and of course the unfermentables made for a heavy mouthfeel in my tests. (Tests were performed by boiling small amounts of crushed grain in solution in the ol' microwave, just to see the color of the infusion.) However, I was able to get a rich red using a fairly small amount of roasted barley; I haven't gotten the batch made yet, but my plan is to include about 2-4 oz of crushed barley (grain removed before boiling) with my recipe (3-4 lbs of dried light malt and probably Nugget hops). I don't expect the bitterness of the roasted barley to overpower the batch, provided I hop it well. I'll post the Black Lite recipe as soon as my roommate tries duplicating it -- it had some flavor characteristics that may or may not be reproducible. If so, I'll post.

BTW, does anyone have a recipe which closely approximates Grant's Celtic Ale (another light-bodied one) or Grant's Scottish Ale (not at all light, but marvelous nonetheless)?

Mike Meyer  
Hughes Aircraft EDSG  
El Segundo, CA                    meyer@tcville.HAC.COM

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Date: Thu, 8 Feb 90 14:58:42 mst

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

)

**Subject: avoiding boiling grains**

Rather than straining the wort, I simply use a grain bag which I purchased from my friendly neighborhood homebrew supply store, "Lil' Olde Winemaking Shoppe" in Sugar Grove, IL. I have one for grains and a few for hops. Thus I never strain and I never worry.

Al.

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End of HOMEBREW Digest #355, 02/12/90

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Date: Mon, 12 Feb 90 10:19:18 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Beer Hunter

JBAUER@bat.bates.edu writes:  
> Has anyone finally found out when  
> and on what Michael Jackson's "The Beer Hunter" is going to show?

Sorry, I have not been able to find out yet. I will post when I do.

---

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                                        301-286-  
6093

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Date: Mon, 12 Feb 90 10:49:08 EST  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Sanitizing in the dishwasher?

Greetings. I'm wondering if anyone has ever tried sanitizing in.. their dishwasher!? I've contemplated running it empty a round or two on rinse to clean it out, then running my equipment through using sanitizing agent instead of dishwasher detergent. Does this seem sound? I can hardly fit my fermenters in my sink, and the dishwasher would run a lot hotter than I can clean by hand.  
Comments? Thanks in advance..

Na Zdorovia,  
Jeff

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Date: Mon, 12 Feb 90 09:06:55 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

**Subject: Zymurgy**

Does anyone know what the latest issue of Zymurgy is?  
The most recent one that I have received is the special yeast issue.

Thanks, Doug.

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
=====
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Date: 12 February 1990 0917-PST (Monday)  
From: thode@nprdc.navy.mil (Walt Thode)  
Subject: List of brewpubs, etc. [revised]

A couple of months back, I compiled a list of "brewpubs" which was included in this digest (#312). Since then I have received some additions and corrections, so I think it's time to resubmit the list.

As I said before, I cannot personally vouch for the accuracy of very much of the information contained herein; there are some microbreweries and non-brewpub bars listed as well as straight brewpubs, but I presume it's better to err on the side of including non-brewpubs than to leave some brewpubs out. Also, one of my sources appeared to have been scanned in, with numerous instances of dropped or altered characters. Use the list with caution.

If you have additions, corrections, etc., please send them directly to me (thode@nprdc.navy.mil), since I currently don't have access to the digest.

The following individuals provided information that appears in the list. The commentaries sprinkled throughout the list are theirs:

Steve Cook <cook%arkle.decnec@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@ngstl1.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)  
Mark Stevens <stevens@stsci.edu>  
motcid!ecru!chambers@uunet.UU.NET (Jeff Chambers)  
dw <Wegeng.Henr@Xerox.COM>  
Doug Allison (!gaetch!hisata!doug)  
Andy Wilcox <andy@mosquito.cis.ufl.edu>  
Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Rick Kimball <rick@kimbal.lynn.ma.us>  
Gregg TeHennepe (gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU)

Here's the list...

USA

Alaska -- Douglas:

Chinook Alaskan Brewing and Bottling Co. - 1407 5th St.

Arizona -- Tempe:

Christopher Joseph Brewing Co./Bandersnatch Brewpub.

California -- Arcata:

Humboldt - 856 10th Street, Arcata.

California -- Berkeley (the North Bay):

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."

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:

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."

Lancashire Tavern.

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 April '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."

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 -- Durango:

Carver Brewing Co.

Colorado -- Vail:

Alpenstube.

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."

Florida -- Gainesville:

Mill Bakery, Eatery & Brewery - 6791 Newberry Rd. (Oak Mall Plaza).

"Homebrew for Bud drinkers. Mostly light beers, all are very light on hops. Their Weitzen is pretty good though. This is a chain, ... the beer is the same at each store. Their 'Brewmaster' is a 19 year old kid "who helped somebody make beer once or twice. All he does is follow directions. Not impressive."

The Market Street Pub, Downtown, Gainesville. "Built by hand by my friends Rob Benn and Ed Cooper. A really tremendous bar in the style of an english pub. Just opened though, so their first batch won't be served until Dec 89. Ed is a fine brewer, so I doubt I'll be disappointed."

Florida -- Miami:

Zum Alten Fritz - 1840 N.E. 4th Ave.

Florida -- Pensacola:

McGuire's Irish Pub.

Florida -- Tampa:

Lee Nicholson's Tampa Brewpub - 10330 N.Dale Mabry Hwy.

Florida -- Winter Park:

Winter Park Brewing - 330 Fairbanks Ave.

"They make an Ales and Lagers. The brewmeister's name is Hans. He told me that he uses Stroh's Yeast that he gets from Tampa. I asked him about the Ales and he uses the same yeast but just ferments it at a higher temperature."

Hawaii -- Wailuku:

Pacific Brewing Co. - P.O. Box 1137.

Idaho -- Caldwell:

Snake River Brewing Co. - Route 5, Box 30A.

Idaho -- Coeur d'Alene:

T.W. Fischer's.

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 -- Ft. Mitchell (Northern Kentucky)

Oldenberg Microbrewery - Buttermilk Pike. "Take I-75 south (from Cincinnati) to Buttermilk Pike. The Brewery is visible from the expressway. Features a full-bodied premium and a very drinkable blonde. The beer is a bit pricey from the tap at \$2.00 a mug, \$7.00 a pitcher. The premium has a robust taste and finishes smooth. This beer is among the countries 5 finest beers, a definite must try. The brewery also has a fine collection of beer paraphernalia and a German style beer hall with live entertainment."

Louisiana -- Abita Springs:

Abita Brewing Co - P.O. Box 762.

Maine -- Portland:

Gritty McDuff's.

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." Another point of view on Sisson's - "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."

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. "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?)."

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 Kendall 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

Massachusetts -- Northampton:

Northampton Brewery/Brewester Court. - "I can vouch for the quality of their beer and sandwiches, although the atmosphere is a little too much on the fake-marble/brandspankingnew/yuppie side."

Michigan -- Kalamazoo:

Kalamazoo Brewing Co. - "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 -- Minneapolis:  
Tap's Waterfront Brewpub.

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.

Montana -- Missoula:  
Bayern Brewing/Northern Pacific.

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 Mexico -- Embudo:  
Preston Brewery - P.O. Box 154.

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.

New York -- Rochester:

Rochester Brewpub. - "located at the Marketplace Inn, on Jefferson Road. This place is owned by the same people as the Buffalo Brewpub. They serve several of their own brews, and all are mediocre. The food is poor, and the service is worse. There are better places to drink in Rochester."

North Carolina -- Charlotte:

Dilworth Brewing - 1301 East Blvd.

North Carolina -- Durham:

Weeping Radish Restaurant & Brewery.

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:

Great Lakes Brewing Co.

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."

Ohio -- Strongsville:

Strongsville Brewing Co.

Oklahoma -- Tulsa:

Duke of Kensington.

Oregon -- Ashland:

Rogue River Brewing Co.

Oregon -- Bend:

Deschutes Brewery & Public House.

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 -- Eugene:  
High Street Pub.

Oregon -- Gresham:  
Highland Pub & Brewery.

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.  
Fulton Pub & Brewery.  
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 - 709 West Main Street; "owned by William Faulkner's grandsons. They brew four types of beer: their Hawksbill Lager is their best-selling brand, but has the weakest body--it is similar to most U.S. industrial beers in character. Piney River Lager is another pilsner-style lager, but has significantly more body and flavor--it is reminiscent of the lagers of Southern Germany. Afton Ale is a hopheads dream; it is an amber bitter ale made with 5 types of hops and has a sharp lingering hops flavor but a somewhat thin body. Humpback Stout is a rich creamy stout with the flavor of roast malt and is neither overly bitter nor too sweet. Occasionally seasonal beers are offered; the first of these was a wheat beer offered in mid-summer 1989--a bock is planned for spring 1990."

Virginia -- Virginia Beach:

Virginia Brewing Co. (Formerly Chesapeake Bay Brewing Co.)

"Its brewmeister, Wolfgang Roth, was educated in German beer institutes and produces a \*fantastic\* pair of brews -- Gold Cup Pilsner and Virginia Native Dopplebock. 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."

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).

Wisconsin -- Appleton:  
Appleton Brewing Co.

Wisconsin -- Kenosha:  
The Brewmaster's Pub.

Wisconsin -- Milwaukee:  
Olivers Station/Cherryland Brewing.  
Water Street Brewery.

Wyoming -- Jackson:  
Otto Brothers - P.O. Box 4177.

#### 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:

Conners 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.

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End of HOMEBREW Digest #356, 02/13/90

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Date: 13 Feb 90 02:01:14 MST (Tue)  
From: hplabs!hplms2!gatech!raven!rcd (Dick Dunn)  
**Subject: a plea - don't send huge postings**

I STRONGLY urge the folks on this list not to send huge messages - such as large "lists of stuff" - in single postings to the homebrew list. The recent posting of brewpubs is what provoked me to send this, although I want to point out that (a) the list was interesting, useful, etc., and (b) I particularly don't want to single out this posting.

The problem is that BIG MAIL MESSAGES BREAK THINGS!!! There are various limits on how big a mail message can be...some mailers choke on > 32 K or > 64 K; some Internet sites reject messages > 50 K and most reject > 100 K.

Can we find a way to stash large compilations, etc., where folks can grab them when they want them, without sending them to the entire list? Could the digestifier reject messages above a certain size? I would like to keep Rob from getting hassled by lots of bounce messages.

- ---

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

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Date: Tue, 13 Feb 90 09:08:42 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Sanitizing in dishwasher

In Homebrew Digest #356, Jeff Close asked about sanitizing in a dishwasher.

I've never tried sanitizing equipment in the dishwasher, but I did sanitize bottles in the dishwasher for the last two batches of brew. I first cleaned them out using the bottle brush (to get rid of any built up scum). I then loaded them all in the dishwasher on "rinse"--with nothing in the soap tray. Seemed to work well, and was definitely easier than past washing and sanitizing efforts. Take this with a grain of salt though because the beer isn't done aging yet so I can't say whether or not it had any effect on the beer itself.

I can fit a case of bottles in the bottom rack, so it takes two iterations to clean them all. I'm sure the drying temperature inside is hot enough to kill anything that might have lingered after the scrubbing and rinsing.

Hoppy brewing,  
- ---Mark Stevens  
  stevens@ra.stsci.edu

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Date: Tue, 13 Feb 90 09:58:32 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Zymurgy**

Doug Roberts @ Los Alamos National Laboratory writes:  
> Does anyone know what the latest issue of Zymurgy is?  
> The most recent one that I have received is the special  
> yeast issue.

I missed out on it too, but it's the ``Break the Bottle Habit'' one, with a  
soda-keg smashing bottles on the cover.

Unfortunately, not nearly as informative as the yeast issue: only three  
rather anemic articles. Too bad because everyone would love to be keggering  
... if they knew how to do it reasonably cheaply.

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Date: Tue, 13 Feb 90 10:08:27 EST

From: tim@Think.COM

**Subject: brewpub list addition**

Here's a nifty place that I can't morally allow to be left off the list:

San Francisco:

The Toronado - Haight Street

This place has an amazing selection of microbrews, perhaps like nowhere else in the nation. They typically have 13 brews on tap, usually 6-8 of which are local microbrews, e.g., try the blue whale ale or devils brew stout. They also have about 50 microbrews in bottles, not to mention other hard to find imports and fun things like soki. Very trendy haight-esque crowd which seems uninterested in the amazing selection - wear black if you want to fit in.

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Date: Tue, 13 Feb 90 10:06:19 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: RE: List of brewpubs, etc. [revised]

An addition to:

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."

It did open, and it's been well worth the wait. Currently three beers: Helles (rich, full-bodied, well-hopped), Pils (lighter, also full-bodied and very well hopped), and Dunkle (dark, full-bodied, malty). All very good, German-style beers. The guy I talked to said they are going to be offering a bock and a weizen as the seasons evolve. I've been there twice, and the character of the beer has been slightly variable, due largely to the newness of the place. Very busy on weekend evenings. Reasonably good German food, too, and all at fair prices.

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Date: Tue, 13 Feb 90 10:14:21 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Kegging -- supplier Foxx sells an affordable kit!

I got a catalog from Foxx -- supplier of draft and soda systems for restaurants and such. They had an xeroxed addendum in front showing a kegging kit for \$152. It includes:

- + Cornelius 5 gallon keg (ball or pin)
- + CO2 cannister
- + Single-guage regulator
- + Hoses
- + Connectors
- + Picnic-type faucet

For an additional \$6, they'll upgrade it to a two-guage regulator. This is the cheapest price I've seen; I've not had much luck trying to track down cheaper (under \$100) systems based on used equipment...

Has anyone else ordered from them? Any other leads on suppliers?

Contrary to some other reports here, I'm not having much luck getting used kegs from Coke or retailers for ``free or low cost'' (but I will keep trying!).

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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                                       301-286-  
6093

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Date: Tue, 13 Feb 90 10:30:18 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: re: List of Brewpubs

Walt Thode's list of brewpubs (Homebrew Digest #356) is great! This is incredibly useful information....whenever I travel somewhere I like to know where I can get a good glass of beer at the end of the day. Asking hotel desk clerks is futile. The only success I've ever had in asking people about these places was in Boston where a friendly cabbie told me to try the Winter Warmer and the stout at the Commonwealth Brewery. I did, and he was right. Both were great!

But I've had people tell me that great beers could be had at places only to find the most exotic beer be draft Guinness or Dortmunder.

A few people took the time to send Walt mini-reviews with their opinions about brewpub offerings. Can we please get a few more of these??? I'd be especially interested in seeing reviews of the places in Minnesota and Wisconsin as I know I'll be going there this coming summer.

Cheers!

- --Mark Stevens  
stevens@stsci.edu

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Date: Tue, 13 Feb 90 09:59:43 MST

From: caeco!jj@hpuslua.nsr.hp.com (Jeff Jennings)

**Subject: Need information on yeasts**

Does anyone know what the alcohol tolerance of the various strains of Wyeast liquid yeasts are? I am looking for a good yeast to use in making a barleywine and don't feel comfortable using wine yeast.

- - - - -

Jeffrey C. Jennings Silicon Compiler Systems  
uunet!iconsys!caeco!jj 7090 South Union Park Ave., Suite 200  
caeco!jj@cs.utah.edu Midvale, Utah 84047 USA  
(801)255-8880

- - - - -

Date: Tue, 13 Feb 90 09:56:42 MST  
From: caeco!jj@hpuslua.nsr.hp.com (Jeff Jennings)  
Subject: Re: Sanitizing in the dishwasher?

>Greetings. I'm wondering if anyone has ever tried sanitizing in.. their  
>dishwasher!? I've contemplated running it empty a round or two on rinse to  
>clean it out, then running my equipment through using sanitizing agent  
instead  
>of dishwasher detergent. Does this seem sound? I can hardly fit my  
fermenters  
>in my sink, and the dishwasher would run a lot hotter than I can clean by  
hand.  
>Comments? Thanks in advance..

I do this all the time. When I start brewing a batch, I put everything that  
will fit (wort chiller, funnels, measuring cups, hoses, fermentation locks)  
in the dishwasher. The carboy doesn't fit so I sanitize that with bleach  
solution separately. Remember to let the dishwasher run through a complete  
dry cycle. When I used to bottle my beer I would run all the bottles through  
the dishwasher and fill them as I removed them. I always run the items to  
be sanitized through without adding anything to the dishwasher although adding  
a sanitizing agent would probably be fine. If you use the dishwasher be sure  
that it doesn't have any rinse agents such as "Jet Dry" in it.

Note: my dishwasher preheats all its water to temperatures much higher than  
the water heater. I'm not sure how well dishwashers which do not preheat  
their water would do at sanitizing.

- - - - -

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(801)255-8880

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Date: Tue, 13 Feb 90 10:13:36 MST

From: hplabs!mage!lou

**Subject: dishwasher sanitizing**

In brewlist #356 Jeff Close writes:

>Greetings. I'm wondering if anyone has ever tried sanitizing in.. their  
>dishwasher!? I've contemplated running it empty a round or two on rinse to  
>clean it out, then running my equipment through using sanitizing agent  
instead  
>of dishwasher detergent. Does this seem sound? I can hardly fit my  
fermenters  
>in my sink, and the dishwasher would run a lot hotter than I can clean by  
hand.

My question is not "will this work?" but "why take something simple  
(sanitizing) and make it complicated?" However, to answer the question, the  
wash cycle of most dishwashers is only 5-10 minutes, after which it will start  
rinsing. I'd recommend a longer time for sanitizing. The minimum time  
needed,  
of course, depends on the concentration of your sanitizing solution.

Remember the adage seen in this mailing list before "Clean first, then  
sanitize." If you clean your equipment immediately after use, rinsing alone  
should handle most of it, then add elbow grease, then washing soda (if really  
necessary). If you then store it in a reasonably clean area, it shouldn't  
need  
to be cleaned again before use. To sanitize just before use, soak in a  
bleach/water solution - there's no need for hot water here. I use skin  
temperature water since I reach into it fairly often.

I've noticed that opinions vary widely on "correct" sanitizing technique.  
I've  
minimized details here in order to minimize flames.

Louis Clark  
reply to: mage!lou@ncar

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Date: Tue, 13 Feb 90 10:43:57 mst

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

)

**Subject: reproducibility**

I've been a brewer and a subscriber for quite a while now and yet, I never really have been saving any of the recipes that have come across this digest because I really have little faith in my ability to reproduce them. Recently, someone posted an article that mentioned this point. It went something like, "...if my roommate is able to reproduce the flavor using my recipe, I'll post..."

My question is this: how much success have you had in reproducing beers from other's recipes? The only way to judge this would be something like making someone's "Oatmeal Stout" clone recipe and seeing if it really does taste like Sam Smith's.

Al.

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Date: Tue, 13 Feb 90 09:58:50 -0500  
From: zentner@ee.ecn.purdue.edu (Mike Zentner)  
Subject: Dishwasher for Sanitation...

I would not treat this as an ideal sanitizing method for two reasons. First, someone wrote in a while ago that when they put flour in the bottles to see if they were rinsed enough on the inside, the flour was still in the bottle after a cycle. You could probably use the "sanitize" setting on your dishwasher for heat-sanitizing your bottles after rinsing out by hand any leftover crud (provided your dishwasher gets hot enough to kill bugs).

Another consideration is to make sure all the labels are off of the bottles before you run the dishwasher. I tried this once only to discover smelly black smoke coming out of the vents on the dry cycle. In the bottom of the washer by the heating coils, there was a pile of smoldering labels. Maybe that's just because I buy cheap beer for bottles (Falls City), and the labels come off of these bottles very easy in comparison to more mainstream brands.

Mike Zentner

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Date: Tue, 13 Feb 90 10:49:50 PST  
From: davrec@olivej.ATC.Olivetti.Com (David Reclite)  
Subject: Removeval from Hombrew Mailing list

I will be leaving this company soon. Could you please remove me from the Homebrew Digest mailing list.

Thanks,

Dave Reclite

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Date: Tue, 13 Feb 90 08:49 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Sanitizing in the dishwasher?

Date: Mon, 12 Feb 90 10:49:08 EST  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Sanitizing in the dishwasher?

Greetings. I'm wondering if anyone has ever tried sanitizing in.. their dishwasher!? I've contemplated running it empty a round or two on rinse to clean it out, then running my equipment through using sanitizing agent instead of dishwasher detergent. Does this seem sound? I can hardly fit my fermenters in my sink, and the dishwasher would run a lot hotter than I can clean by hand.  
Comments? Thanks in advance..

Na Zdorovia,  
Jeff

Andy Wilcox <andy@mosquito.cis.ufl.edu> made some comments about this in HOMEBREW Digest #312, Wed 29 November 1989. I would offer one caveat: if you are sanitizing bottles, beware of labels coming loose and clogging the plumbing. (more of a problem with foreign bottles than domestic ones) Otherwise, it worked fine the one time I tried it.

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Date: Tue, 13 Feb 90 08:56 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Front Street Pub (Santa Cruz Brewing)

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.)

They are back in action. I visited there at the end of December in '89 and business was brisk. Their Lighthouse Lager is also available at the nearby Crow's Nest restaurant.

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Date: Tue, 13 Feb 90 08:59 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
**Subject: City of Angels Pub/Brewery**

California -- Santa Monica:

City of Angels Pub/Brewery - opened in Jan. Brewing and serving Heavenly  
Gold, Angel Amber, City Light, and one seasonal beer.

Was still closed, last time I checked.

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Date: Tue, 13 Feb 90 17:47 EST  
From: <TED%BCVMS.BITNET@MITVMA.MIT.EDU> (Yawp!)  
Subject: Stainless Steel pressure cooker...

Greetings friends...

I don't usually read this discussion, so please post replies directly to me -- TED@BCVMS.BITNET -- especially as I am posing this query for the benefit of a friend without NET access....

My friend is constructing a personal still, and is on a quest for a boiler made of steel or copper, rather than the aluminum which is so common... This is the boiler whose vapors are trapped, so one which is specifically designed for this purpose would be best... Any possible sources would be most appreciated!

(and for myself -- addresses for the best mail-order houses you have used in your home-brewing/distilling efforts -- I'll post the edited version of this information for the benefit of all, as with the above.)

Thanks, and DWBHHAHB

Ted  
Ted Thibodeau, Jr. (Thud, Fyodor Ilyich Lobachevsky, Zamel)  
MacTed -- Macintosh Consultant, Masseur & Jack-Of-All-Trades  
80 Allston St, Basement, Allston, MA 02134 (617) 787-8796  
InterNet: TED@BCVMS.BITNET or (617) 545-4561  
Borough of Cnock Castan, Barony of Carolingia, East Kingdom

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End of HOMEBREW Digest #357, 02/14/90  
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Date: Wed, 14 Feb 90 06:00:38 mst  
From: Ted Manahan <hplabs!hpldola!tedm>  
**Subject: Foxx address?**  
Full-Name: Ted Manahan

- -----  
In today's digest, Chris Shenton tells of an affordable kegging kit from Foxx. I would be interested in getting their catalog; do you have an address I can use? ~\$160 is still a lot of money, but I may talk myself into it anyway...

Ted Manahan

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Date: Wed, 14 Feb 90 08:12:54 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Finding good pubs/stores**

A recent poster said good things about reviews of pubs, microbreweries, and such, and noted that it was difficult to find a good pub when visiting a strange city. Since I occasionally travel on business (for Texas Instruments), I end up in a strange city and have the same problem. Besides the pub list I have been making for several years (incorporated into the previously posted list), and the numerous magazines on beers, there is one other very good option.

While most people you ask, at hotels and such, won't be able to tell you where to buy beers to take home or pubs to drink at, look in the phone book and call any local homebrew shop! They will probably know what the best local bars are and can help you.

John Mellby  
Texas Instruments  
jmellby@ngstl1.ti.com  
(214) 343-7585

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Date: Wed, 14 Feb 90 10:29:17 EST  
From: spencer@eecs.umich.edu (Spencer W. Thomas)  
Subject: **Stainless Steel pressure cooker...**

I got a "pressure canner" from Sears many years ago. It's got about a 20 quart capacity (it's at home, so I can't be sure), and is stainless steel. (Got to be if you're doing acidic stuff like tomatoes.) Cost about \$80 at the time.

=S

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Date: Wed, 14 Feb 90 09:54:15 -0700  
From: mjb%hoosier@cs.utah.edu (Mark Bradakis)  
Subject: Recipes, pubs

Interesting that the topic of reproducing recipes has come up. At the Fat Chance we are discussing that among ourselves. Our problem, though, is trying to make two batches using the same recipe turn out similar. We are working on it, and our Klisterbrau (imperial stout) always tastes about the same.

As for pubs, it was nice to see the list, here's some comments on the two places which I've sampled in Utah.

Squatter's Pub and Brewery - 175? West Broadway, Salt Lake City. Trendy industrial yupster decor, with a very good variety of food. Their Buffalo wings are the best in town. The stock beers are a pale ale which is good, an amber ale which is much like many of the other amber ales I've tasted from micros, and a stout which does a good job of providing flavor despite the laws here holding it to 3.2 alcohol. It is my favorite. They usually have a fourth specialty beer, like their holiday Nut Brown, or their current offering, Winter Wheat.

Wasatch Pub - Main Street, Park City. One gets the impression this place is more devoted to making money than beer, but the Schirf brothers aren't quite that bad. They were the ones who pushed the legislation through making pub brewerys legal. Similar style to Squatter's, again a good range of food but the Wasatch Wings aren't that great. The amber tastes much like Squatter's, the stout has gotten much better due to the competition, the Slickrock Lager is quite drinkable. Can get extremely crowded during ski season.

mjb.

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Date: Tue, 13 Feb 90 08:22:17 PST  
From: hplms2!gatech!mailrus!uunet!tc.fluke.COM!inc (Gary Benson)  
Subject: Re: Sanitizing in Dishwasher

In HBDigest 356, Jeff Close asks about sanitizing in the dishwasher.

I do this regularly -- mostly for bottles, but other things too. Here's my protocol: as I finish a homebrew, I thoroughly rinse the bottle to get all traces of sediment out, then store them until next use. Just before I bottle I put two cases of empties plus a few spares into the bottom, inverted, one bottle per little wire thing. In ours, if you tilt one bottle toward the back and one toward the front, you can use nearly all the little wired doo-dads. I run the dishwasher with regular dishwasher detergent powder, and when it fills and begins running, throw in about 1/2 cup of bleach and let the thing run through the whole cycle. I do not use the heated drying cycle, but open the door after the last rinse. The bottles are very hot at this point. I leave them inverted until just prior to filling. I am a relative newcomer to homebrewing, and so I say this with fingers crossed -- I have never had an infection. I have done about 2 dozen 5 gallon batches using this technique every time.

I have never tried to fit my fermenter or carboy in there, but if yours fit, go for it. Especially if you use plastic vessels you want to find a way to clean them with absolutely no abrasion which can scratch the plastic and give the bad brew bugs hiding places to breed and plot the overthrow of your Yeast Monoculture Republic. I also don't think a dishwasher would be much good for hoses or piping, but the miscellaneous spoons, sieves, and so on just naturally go there.

I've been reading this digest quite a while now, and have gotten many helpful hints and learned a lot from it -- thanks to all for keeping this the quality information source it is.

Gary Benson    --[S M I L E R]--    inc@fluke.tc.com

What is algebra exactly? Is it those three-cornered things?   -J.M. Barrie

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Date: Wednesday, 14 Feb 1990 13:18:24 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Sanitizing in Dishwasher

>From: Jeff Close <jclose@potomac.ads.com>  
>Subject: Sanitizing in the dishwasher?  
>

>Greetings. I'm wondering if anyone has ever tried sanitizing in.. their  
>dishwasher!? I've contemplated running it empty a round or two on rinse to  
>clean it out, then running my equipment through using sanitizing agent  
instead  
>of dishwasher detergent. Does this seem sound? I can hardly fit my  
fermenter  
>in my sink, and the dishwasher would run a lot hotter than I can clean by  
hand  
>Comments? Thanks in advance..

I haven't tried it with a fermenter (they are all too big to fit in my  
dishwasher). So I just fill the fermenter with bleach solution and toss  
everything else in there, too.

But when it comes to bottling, I can fit two cases of bottles in at once  
(top and bottom racks). Contrary to other people's experience, I tried  
the "flour test" once (putting flour in about eight of the bottles in  
different positions on the top and bottom racks) and found them all  
nicely cleaned.

All the bottles go in upside down (hanging through the holes in the top rack).  
Then the dishwasher goes through a rinse and "heated dry" cycle. It is the  
"heated dry" that sanitizes, due to the steam created (yes, \*steam).

John "This is just for sanitizing, really, not for heavy cleaning" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
Fidonet: 1:109/131

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Date: Wed, 14 Feb 90 12:48:28 CST

From: techentin@Mayo.edu

**Subject: Boiling with the lid on**

Does anybody boil their wort with the lid on the kettle?

You may be aware that a lot of your wort goes up in steam during a 60 minute boil. Boiling with the lid on would use a lot less energy. Using a lower burner temperature might also help prevent scorching.

I see only two drawbacks to this:

1. Less of that wonderful smell. Then again, my wife doesn't think it's all that great, so no terrible loss there.
2. You would have to pull the lid off every few minutes to stir it. You would also have to keep a close eye on things to avoid a boil over.

Anybody know if there would be any adverse effects? How about the hot break or hop utilization? Would I get some of that wonderful aroma condensed back into the wort, or would I just be mucking things up? How do the breweries do it? (I may get to tour one next month, but not yet. :-)

Thanks in advance,

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Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702  
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Date: Wed, 14 Feb 90 09:16:09 -0500  
From: zentner@ee.ecn.purdue.edu (Mike Zentner)  
Subject: Wheat Beer Extras?

I have a can of Ireks wheat extract and a packet of Wyeast wheat beer yeast on the way and am wondering what simple extra ingredients I might add to an all wheat beer in order to make things a little more interesting. Any suggestions or past experiences (do's and dont's)? Thanks..

Mike Zentner

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End of HOMEBREW Digest #358, 02/15/90  
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Date: Thu, 15 Feb 90 08:00:09 CST

From: techentin@Mayo.edu

**Subject: Re: Foxx Address**

Ted Manahan <hplabs!hpldola!tedm> asks about Foxx's address:

I don't have the address handy, but you can call 800-821-2254 (Kansas City) or 800-525-2484 (Denver) and they will send you a catalog. They appear to be in the "dispensing industry", and their catalog lists all sorts of stuff from soda keg systems and spare parts to display cases.

If you tell them you are a homebrewer, they will include a one page flyer on their keggling system which consists of one 5 gallon soda keg, a 5 pound CO2 cylinder, fittings and tubes for about \$150. I haven't ordered one (yet), but I have plans . . .

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Bob Techentin

Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu

(507) 284-2702

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Date: Thu, 15 Feb 90 07:52:35 mst  
From: Jason Goldman <cos.hp.com!hplsdr!jdg@hp-lsd>  
**Subject: extract based wheat beer**  
Full-Name: Jason Goldman

Mike Zentner asks about extract-based wheat beers. I recently made a wheat beer that was very good (it well nigh evaporated ;-). I used the wheat extract from Williams (14310 Wicks Blvd/PO Box 2195/San Leandro CA 94577/415-895-2739) and I have not used the Ireks. Here's my recipe:

Wiezen? Why not?

-----  
6# Williams Wheat extract  
1# crystal malt  
1/2# toasted barley  
1# honey  
2oz Cascade hops (bittering)  
1/2oz Cascade hops (finishing)  
1pkg Wyeast Wheat yeast  
SG = 1.050  
FG = 1.012

I always make a 2 quart starter culture before brew time. I steeped the crystal and toasted barley in 4 gallons of water for about 40 minutes, then removed the grains (I used grain bags to make this easier). I added the extract, the honey, and the bittering hops and boiled the wort for an hour. After removing the pot from the heat, I added the finishing hops and let it sit for a couple of minutes. I used an immersion chiller to bring the temperature to a pitchable temperature. After 3 days in a plastic primary, I racked to a glass carboy. Eight days later, I bottled.

This beer was a bit cloudy, I forgot to use Irish moss. But heck, put it in a dark glass if that bothers you ;-). I'm not really sure what the honey added to this beer (more experimentation is in order). However, it turned out so well that I won't omit it in the future.

Jason Goldman

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Date: Thu, 15 Feb 90 09:50:47 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Foxx update -- phone numbers

In response to korz@ihlpl.att.com:

Foxx Equipment Company (Soda/Beer kegging distributor)  
Kansas City, MO: 800-821-2254  
Denver, CO: 800-525-2484

Request a catalog and the flier on the \$152 Homebrew soda-keg system.

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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 301-286-  
6093

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Date: Thu, 15 Feb 90 10:03:16 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Boiling with the lid on

techentin@Mayo.edu writes:

> Does anybody boil their wort with the lid on the kettle?

Yes, my gas stove can't bring 6 gallons of wort to a boil in a finite time unless I leave the cover on. I watch it carefully as it gets close; I occasionally have boil-overs if I'm not paying attention.

> Anybody know if there would be any adverse effects? How about the hot  
> break or hop utilization?

I understand that the wort must be boiled uncovered to boil off some of the junk you don't want (chlorine and other things...). I leave my lid partially open -- about a 1 - 2 inch gap so my wimpy stove can keep it boiling.

Anyone know how to fiddle the regulator in a stove to allow more gas? or test the pressure coming out of the supply pipes?

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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 301-286-  
6093

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Date: Thu, 15 Feb 90 08:46:15 mst  
From: Michael Berry <mcb@hpgrbd.hp.com>  
**Subject: Converting a freezer to a fridge?**  
Full-Name: Michael Berry

I have a freezer that I don't use and was wondering if it can be converted to a refrigerator with a new thermostat mechanism.

I seem to recall a discussion about this in this mailing list but didn't save any of that.

BTW It would be nice to get a periodic mailing that describes where the archive servers are and how to access past issues and an index.

Cheers,

Michael Berry    ARPA:mcb%hpgrla@hplabs.HP.COM    UUCP:hplabs!hpgrla!mcb

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Date: Thu, 15 Feb 90 08:30:51 PST  
From: pms@Corp.Sun.COM (Patrick Stirling)  
Subject: Re: Boiling with the lid on

I always do this, mainly for the heat (ie energy) savings. It boils faster and you can turn the heat way down and still maintain the famous rolling boil. The only problem I've had is the occasional boil-over. While messy this has not affected the beer. Actually, for my very first brew, I did leave the lid off, and my wort boiled away to the point of becoming a thick sludge. The result was a rather thin beer! But still quite drinkable. I can't think of a reason not to boil with the lid on.

On another topic, does anyone know if Lines's book on how to duplicate British beers is available over here? And if so, how to get it?

patrick

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Date: 15 Feb 90 12:09:38 EST (Thursday)

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

**Subject: Re: Wheat Beer Extras?**

I've had good luck with the Ireks wheat extract. I basically follow the advanced recipe on the can to make 5 gallons of beer, adding some hallertauer hops (and no other grains). I haven't tried the Wyeast wheat beer yeast, so I can't comment on that.

/Don

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Date: Tue, 13 Feb 90 10:17:46 PST  
From: maxn@intermec.com (Max Newman x6689)  
**Subject: dishwasher cleaning**

I have read that a dishwasher machine is very good for cleaning equipment especially bottles, no soap or dispersing agent is to be used, also all food bits need to be cleaned out (look in the nooks and crannies). The high heat produced in the washer is great especially if it has a sterilize cycle.

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Date: Tue, 13 Feb 90 10:55:26 PST  
From: maxn@intermec.com (Max Newman x6689)  
**Subject: help & recipe for a novice**

I am nearly ready to bottle my very first batch of homebrew. I used a brew kit Geordi Yorkshire Bitter, has anyone used this before, if so do you have any comments?  
For my second batch I'd like to try an unhopped extract brew with possibly some finishing grain (crystal or whatever). Does anyone have a recipe for a good dark ale or a good light ale (ala henry wineheards sp? ale). Any and all recipes for any type of beer would be greatly appreciated.  
Am anxiously awaiting the moment when I can relax and have a homebrew

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Date: Thu, 15 Feb 90 9:51:31 PST  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: A Covered Boil

In HOMEBREW Digest #358, Bob Techentin asked:

"Does anybody boil their wort with the lid on the kettle?"

Well, sort of. I leave the lid on the kettle during most of the time it's heating toward boiling, removing it to stir occasionally. Once it's boiling, I leave the burners on full blast, with the lid ajar (about a 1" opening). If it looks like the wort volume is not being reduced enough, I'll increase the gap.

Like many others, I use the last 15 minutes of the boil to scald my immersion chiller, and usually leave the kettle uncovered then. Noonan (in "Brewing Lager Beer") advocated, if I recall, leaving the kettle uncovered to drive off I-forget-what, but I've never tested it rigorously. I have tried turning down the heat, but got poor hops utilization and a miserable hot break.

= 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-) =

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End of HOMEBREW Digest #359, 02/16/90

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Date: Fri, 16 Feb 90 08:13 MST

From: homer@drutx.att.com

**Subject: Source of keg parts (Foxx address)**

Foxx Equipment Co in Denver and Kansas City sell parts for soda pop type kegs. They have washers, valves, quick-connects and all other parts need for kegs. They have advertised in Zymurgy, and sell a homebrew keg kit and a bottle filler kit. I have bought various parts from them and have been satisfied.

955 Decatur St Unit B  
Denver CO 80204  
(800) 525-2484  
(303) 573-1766

421 Southwest Blvd  
KC, MO 64108  
(800) 821-2254  
(816) 421-3600

Ask for their catalog and homebrew keg supplement.

Jim Homer  
att!drutx!homer

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Date: Fri, 16 Feb 90 08:45:44 MST

From: caeco!jj@hpuslua.nsr.hp.com (Jeff Jennings)

**Subject: Re: Converting a freezer to a fridge?**

William's Brewing sells a temperature controller that allows you to maintain the temperature of a fridge or freezer from 20 to 80 degrees F plus or minus 2 degrees. The address and phone number for William's Brewing was posted in Homebrew digest #359.

- -----

Jeffrey C. Jennings Silicon Compiler Systems  
uunet!iconsys!caeco!jj 7090 South Union Park Ave., Suite 200  
caeco!jj@cs.utah.edu Midvale, Utah 84047 USA  
(801)255-8880

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Date: Wed, 14 Feb 90 7:53:50 EST  
From: John S. Link <prcrs!link@uunet.UU.NET>  
Subject: Haven't received Homebrew Digest since Feb 8

Rob,

The last Digest I received was # 354 on February 8, 1989.  
Are you receiving errors from my side again? (If I've missed  
any could you send or tell me where I could obtain them?)

uunet!prcrs!link is my address.

Thanks,

John S. Link

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Date: 16 Feb 90 09:39:24 MST (Fri)  
From: hplabs!hplms2!gatech!raven!rcd (Dick Dunn)  
Subject: re: Stainless Steel pressure cooker...

spencer@eecs.umich.edu (Spencer W. Thomas) wrote:  
> I got a "pressure canner" from Sears many years ago. It's got about a  
> 20 quart capacity (it's at home, so I can't be sure), and is stainless  
> steel. (Got to be if you're doing acidic stuff like tomatoes.) Cost  
> about \$80 at the time.

I'd double-check that one. First, \$80 is pretty cheap for a stainless pressure canner. Second, it's quite unusual (tho not unheard of) to use stainless for a canner. It isn't really necessary, because a "canner" is just the pot you use to heat jars full of stuff in home canning. The food is already in glass containers when you put it in the canner; the acid doesn't matter. (Tomatoes are normally canned in an "open" [unpressurized] canner anyway, since they're acidic, but that's irrelevant here.) The weight of a pressure vessel could fool you into thinking it's steel--an aluminum pressure cooker is heavy because it's got very thick walls compared to other pots.

So, while I'm not saying you're wrong, I'd check it carefully. A magnet will give you a half test: If the magnet sticks to the pot, you know it's steel rather than aluminum. (If it doesn't stick, you don't know for sure since good stainless is also non-magnetic.)

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

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Date: Fri, 16 Feb 90 14:42:52 EST  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Re: How Many Calories in Homebrew?

>From: techentin@Mayo.edu  
>Has anybody seen or concocted a formula for estimating the number of calories  
in  
>a homebrew? I would expect that some sort of calculation involving the O.G.  
and  
>F.G. could be used to determine the percentage of unfermented sugars and  
alcohol,  
>which in turn contribute calories.

About a year ago, I was wondering the same thing, but decided to take  
a more direct approach. I asked a friend of mine in the chemistry  
department about it. "Hey, if I brought over a bottle, could you run it  
through a calorimeter for me?" He replied "I doubt it, but if you bring  
over six bottles, maybe we can talk". (-:

I still haven't gotten around to it, though. I'll post when the experiment  
is done.

-Andy

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Date: Fri, 16 Feb 90 14:41:36 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Converting a freezer to a fridge?**

Michael Berry writes:

> I have a freezer that I don't use and was wondering if it can be converted  
> to a refrigerator with a new thermostat mechanism.

I believe Williams has a thermostat control to do just that. It should work fine for freezer or fridge. It's non-intrusive (doesn't require cutting holes or wires). I think the price was about \$60, which seems kind of high to me; I haven't ever ordered from them, so I don't know, but their catalog is very informative.

> BTW It would be nice to get a periodic mailing that describes where the  
> archive servers are and how to access past issues and an index.

How 'bout a line in the header of the digest saying where the archive is?

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Date: Fri, 16 Feb 90 15:09:30 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Homebrew suppliers: Part 1 of 4 -- Introduction

Comparison of Homebrew Suppliers: Representative Prices and Products  
1990 Feb 16 Fri 15:09 Chris Shenton (chris@asylum.GSFC.NASA.GOV)

#### INTRODUCTION

The following lists unit prices for a sample of supplies from a number of vendors. These are only representative data points on some of the more common items and should help in deciding where to shop. Some vendors sell in small quantities, and some only in large quantities, but give bulk prices. Consult the notes following the table for addresses and information about quantities. Please send me any other vendors you have information about so I can keep this list current. Thanks for your support.

#### SELECTION PHILOSOPHY

I didn't include most specialty grains (or specialty items) because they are ordered in small quantities. Prices selected are for lowest-cost variety available; for example, if US and German Munich malt is available, I quote the cheaper US variety.

When price or amount depends on quantity ordered, I've tried to select an amount suitable for a couple of batches, because that's the way I would order by mail. For example, if there are 1, 5, 10, 20, 50 Lb bags of grain, I used the 20 Lb price because that seems like a realistic purchase quantity -- enough for about two batches. Likewise, if there's a 6-can discount on a case of extract, I quote that price, rather than the higher per-can price. With hops, same deal: if there were 1, 2, 5, 10 oz packs, I'd quote the 5 oz pack price.

#### OTHER SUPPLIERS

There are a couple suppliers which do not fit in the chart because they specialize in only one item, or sell somewhat unusual items. They are included separately from the chart and its addresses. (Freshops is force-fit into the chart below, however).

#### PERUSAL

My guinea pig said he found the raw data too overwhelming and would prefer a more iconic style. Therefore, I've taken my numbers (price per quantity), and broken things into intervals, then marked them using the familiar \$, \$\$, \$\$\$, \$\$\$\$ notation.

Then, for each supplier, I averaged the interval-measure of each available ingredient to get an average value for all that supplier's merchandise. Presented in an iconic form at the extreme right, this shows at a glance which dealers are expensive (e.g.: Wine & Brew By You) and which are cheap (e.g.: Green Acres and Brew For Less [I would hope so with a name like that! :-]). Note that this ignores unavailable ingredients, and therefore variety/selection; companies with only a couple inexpensive items (e.g.: Freshops) come out looking good, too.

After the body of the chart, I list the minimum, average, and maximum prices for the items, in dollars per the quantity-measure specified in the column heading.

If you want more detailed info, send me a note and I'll send you the raw data.

#### FEEDBACK

I would be willing to maintain a list of user reports for each vendor. Send me any comments on ones you have dealt with: price, knowledge, quality, freshness, turn-around time, etc. I'll compile and send out updates every now and then.

If you have other vendors I didn't include, send me a line or two with the prices calculated for the ingredients in this table. (I can't afford to keep current on all the dealers!)

#### DISCLAIMER

Some suppliers will have inevitably been omitted. These include places with no catalog (eg: Col. John's), places which charge for catalogs (eg: Brass Corkscrew / Brewer's Warehouse), and places I am not aware of. I apologize for any omissions.

(The obligatory null-statement indicating my opinions are no one else's.)

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Date: Fri, 16 Feb 90 14:25:38 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: Line's book -- availability**

Patrick Stirling writes:

> On another topic, does anyone know if Lines's book on how to duplicate  
> British beers is available over here? And if so, how to get it?

If you mean the one ``Brewing Beers Like Those You Buy'', I just bought it today. It was reprinted by ... uh ... Angus or something in England, 1988 (at least). I paid five bucks. Looks amusing, tho I haven't had time to scrutinize it.

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Date: Fri, 16 Feb 90 15:10:50 est  
 From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
 Subject: Homebrew suppliers: part 2 of 4 -- Comparison Chart

COMPARISON CHART

Comp	Extract \$/Lb	Malt \$/Lb				Hops \$/oz		Yeast \$/pk		Soda			
any St	-----	-----	-----	-----	-----	-----	-----	-----	-----				
Abbr at	Edme	M&F	Dry	Klag	Pale	Crys	Muni	Casc	Saaz	Liqu	Whit	Soda	
ev. e	Bulk	DMS	Plai	Ligh	es	tal	ch	Flwr	Pell	Cult	Dry	Caps	
====	====	====	====	====	====	====	====	====	====	====	====	====	
AmBr NC	\$\$\$				\$	\$	\$\$\$	\$\$	\$\$	\$\$			\$\$
AmWo PA		\$	\$\$	\$\$	\$\$\$\$	\$\$\$\$	\$\$\$\$		\$\$\$			\$\$\$\$	\$\$\$
BAWH MA		\$	\$\$	\$\$	\$\$\$	\$\$	\$\$	\$\$\$	\$\$	\$\$\$	\$\$\$\$	\$\$\$	\$\$
BBM WI	\$\$		\$	\$	\$	\$\$	\$	\$	\$\$	\$\$	\$		\$\$
BFL IL	\$	\$	\$	\$	\$	\$	\$		\$\$	\$		\$\$	\$
BM&V MA		\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$\$	\$\$
BrHa TN	\$\$\$	\$\$	\$\$	\$\$	\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$		\$\$
CW PA	\$\$\$	\$\$	\$\$	\$\$	\$\$\$	\$\$	\$\$	\$\$	\$\$	\$\$\$	\$\$\$	\$\$\$	\$\$
Cell WA	\$\$	\$\$	\$\$	\$\$	\$\$		\$\$	\$\$	\$	\$\$	\$\$	\$\$\$\$	\$\$
Cros CT		\$\$	\$\$	\$\$		\$\$\$	\$\$\$	\$\$\$	\$\$	\$\$	\$\$\$\$	\$\$\$	\$\$\$
ECK MO			\$\$	\$\$		\$\$\$	\$\$\$		\$	\$\$		\$\$\$\$	\$\$
FH OR									\$		\$		\$
FHSC OR	\$	\$	\$\$	\$	\$	\$	\$	\$	\$\$	\$\$\$	\$		\$
GFM CA	\$\$	\$\$	\$\$	\$\$	\$	\$\$	\$\$	\$\$	\$	\$\$	\$	\$\$\$\$	\$\$
GFSR CA	\$\$\$	\$\$\$	\$\$	\$\$	\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$	\$\$\$\$	\$\$
GrAc MN	\$	\$	\$	\$	\$	\$	\$	\$	\$	\$	\$		\$
HBII FL	\$\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$\$	\$\$\$	\$\$	\$\$\$		\$	\$\$
HHS PA		\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$			\$\$
HSH PA		\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$	\$\$		\$\$\$	\$\$
Henn NY	\$\$\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$\$	\$\$
JHBS NH		\$\$	\$\$	\$\$	\$\$\$	\$\$\$	\$\$\$	\$\$\$	\$\$	\$		\$	\$\$
Joe OH		\$\$	\$\$	\$\$	\$\$\$	\$\$\$\$	\$\$	\$\$	\$\$	\$\$			\$\$
KMB IL			\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$\$\$\$	\$\$			\$\$
LOWS IL		\$	\$	\$						\$			\$
MMHS OK				\$\$	\$\$		\$\$	\$\$	\$\$	\$\$			\$\$
Mark OH			\$	\$	\$\$	\$\$	\$	\$		\$			\$
Maye NY		\$\$	\$\$	\$	\$\$	\$\$	\$\$	\$\$	\$	\$\$	\$		\$\$
OBW CA	\$\$			\$		\$	\$	\$\$\$		\$			\$\$
PF WI		\$\$	\$\$	\$\$	\$\$\$	\$\$	\$\$	\$\$	\$\$	\$			\$\$
S&R NY		\$	\$\$	\$	\$\$	\$\$	\$\$	\$\$	\$	\$\$			\$\$
SBS FL			\$\$	\$\$		\$\$\$	\$\$\$	\$\$\$	\$\$	\$\$	\$\$		\$\$
THB CA		\$\$	\$\$	\$	\$	\$\$\$	\$\$\$	\$\$\$	\$\$	\$\$	\$		\$\$
TMBC MA		\$\$	\$\$	\$\$		\$\$	\$\$	\$\$	\$\$	\$\$	\$	\$\$\$	\$\$
WBBY FL		\$\$\$\$	\$\$\$\$	\$\$\$\$	\$\$\$	\$\$\$\$	\$\$\$\$	\$\$\$\$	\$\$\$	\$\$\$\$			\$\$\$
\$													
WM MO		\$\$	\$\$	\$\$	\$\$	\$\$	\$\$	\$	\$	\$			\$\$
WiBr CA	\$\$\$\$			\$\$	\$\$\$	\$\$\$	\$\$\$	\$\$\$	\$	\$	\$\$		\$\$
Min ==	1.11	1.82	1.50	1.81	0.60	0.70	0.70	0.65	0.48	0.83	3.25	1.40	0.85
Avg ==	1.58	2.47	2.32	2.60	1.01	1.15	1.17	1.11	0.81	1.37	3.81	1.87	1.37
Max ==	2.08	4.28	4.54	5.00	1.75	1.90	1.90	1.90	1.85	2.49	5.45	2.10	1.99





Date: Fri Feb 16 15:11:56 1990  
From: "Christian A. Ramsburg" <car7r@euclid.acc.virginia.edu>  
Subject: Re: Homebrew Digest #359 (February 16, 1990)

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Date: Fri, 16 Feb 90 15:11:32 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Homebrew suppliers: part 3 of 4 -- Addresses and Comments

ADDRESSES AND COMMENTS

Note:

`\$' indicates quantity used for the quoted price below,  
`\_' indicates not available or information not given

AmBr -- American Brewmaster: 2940-6 Trawick Road; Raleigh, NC 27604; 919-850-0095

Extract: American Classic malt in 1.65# and 3.3# \$ boilable pouches  
Malt: Klages/Pale 1#, 3#, 25# \$, 50#; Crystal and Munich 1# \$  
Hop Flower: 2oz \$, 1#, 2#, 4#  
Hop Pellets: 1oz \$, 1#, 2#, 4#  
Discounts: %5 @ 13.2# \$, 10% @ 26.4# extract & applies to other ing's too!  
Comments: Yeast culturing supplies; good discounts; quality malt  
P & H: extra  
Use Note: Fast service, knowledgable staff.

AmWo -- Ambler Woodstove: Bethlehem and Butler Pikes; Ambler, PA 19002; 215-643-3565

Extract: Dry is M&F 1# \$  
Malt: 1# \$ amounts  
Hop Flower: \_  
Hop Pellets: 1oz \$  
Discounts: Malt -- 10% 10-25#, 25% for 55#; Hops discounted for 8oz  
Comments: Brewing is not their main business; limited selection.  
P & H: extra  
Use Note: ??

BAWH -- Beer and Wine Hobby: PO Box 3104; Wakefield, MA 01880; 617-933-8818

Extract: Dry 1#, 3# \$, 55#; 1 can, 6 can case \$  
Malt: 1#, 5#, 10#, 55#  
Hop Flower: 4oz \$, 8oz, 1#  
Hop Pellets: 1oz  
Discounts: \_  
Comments: Good selection beer and wine; yeast propagation kit, keg system  
P & H: extra  
Use Note: ??

BBM -- Basement Brewmaster: 4280 N. 160th St; Brookfield, WI 53005; 414-781-BREW

Extract: Bulk is 3# \$ heat-sealed bags of Wisconsin extract  
Malt: 1# \$  
Hop Flower: 4oz \$  
Hop Pellets: 1oz \$  
Discounts: \_

Comments: New company, not a large selection yet  
P & H: extra  
Use Note: ??

BFL -- Brew for Less: P.O. Box 32 195; Chicago, IL 60632-0195; 312-581-BEER  
Extract: Bulk is M&F 55# \$; Edme 2# \$; M&F 3.3# \$; M&F dry 3# \$  
Malt: M&F 2-row in 5#, 20# \$, 55#  
Hop Flower: 0.5# \$ and 1.0# bags  
Hop Pellets: 0.25# \$ and 1.0# bags  
Discounts: —  
Comments: Decent selection  
P & H: UPS extra, Handling \$1  
Use Note: ??

BM&V -- Barleymalt & Vine; 4 Corey St; W. Roxbury, MA 02132; 617-327-0089  
Extract: Dry is M&F 3# \$  
Malt: 1#, 10# \$, 55#  
Hop Flower: 4oz \$, 1#  
Hop Pellets: 1oz, 4oz \$, 1#  
Discounts: —  
Comments: Cornelius system for \$179!, kegs for \$25!; fairly complete  
P & H: Free for orders more than \$30  
Use Note: ??

BrHa -- Brewhaus: 4955 Ball Camp Pike; Knoxville, TN 37921; 615-523-4615  
Extract: Bulk is M&F 55# \$; Dry is Laaglander 3# \$, 55#, M&F 3, 55#  
Malt: Klages 1# \$, 55#; others in 50# bags  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$, 1#  
Discounts: 10% case extract  
Comments: Solid catalog; wide selection; Klages 55# bag for \$0.55/#!  
P & H: extra  
Use Note: Knowledgeable staff, reasonably fast turnaround. Good prices.

CW -- Country Wines: 3333 Babcock Blvd; Pittsburgh, PA 15237; 412-366-0151  
Extract: Bulk is EDME 55# \$ DMS or SFX; dry: M&F 1#, 3# \$, 55#  
Malt: —  
Hop Flower: 2oz, 4oz \$  
Hop Pellets: 10 g, 1oz \$  
Discounts: —  
Comments: Good wine selection  
P & H: UPS extra; handling \$1 on orders < \$8  
Use Note: ??

Cell -- The Cellar: P.O. Box 33525; 14411 Greenwood Ave, N; Seattle, WA 98133;  
206-365-7660  
Extract: 1 can, 6 can case \$; Bulk is 58# \$ Alexanders  
Malt: 3# \$, 55#  
Hop Flower: 2oz \$, 1#  
Hop Pellets: 2oz \$, 1#  
Discounts: Extract cans 10% case discount  
Comments: Good selection, lots of equipment and other toys  
P & H: UPS extra  
Use Note: ??

Cros -- Crossfire: PO Box 530; Somersville, CT 06072; 203-623-6537  
Extract: 1 can, 6 can case \$; 1#, 3# \$, 55#

Malt: 1# \$, 55#  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: extract can case above  
Comments: Good selection of wine and beer  
P & H: extra  
Use Note: ??

ECK -- E.C. Kraus; 9001 East 24 Highway; P.O. Box 7850; Independence, MO 64053; 816-254-7448

Extract: 4 3.3# cans \$  
Malt: 10 1# bags \$  
Hop Flower: 4oz \$  
Hop Pellets: 3oz \$  
Discounts: —  
Comments: Mostly wine (though not extensive), not much beer  
P & H: \$0.75 handling, most items postpaid  
Use Note: ??

FH -- Freshops: 36180 Kings Valley Hwy; Philomath, OR 97370; 503-929-2736

Extract: —  
Malt: —  
Hop Flower: 4oz, 8oz \$, 12oz, 1#, 2#, 3#, 4#, 5-10#, 11+#  
Hop Pellets: —  
Discounts: based on quantity  
Comments: Rhizomes! N. Brewer, Chinook, Willamette, Perle, CFJ90, Hallertauer, Tettnanger  
P & H: included  
Use Note: ??

FHSC -- F.H. Steinbart Co; 602 SE Salmon; Portland, OR 97214; 503-232-8793

Extract: Bulk 7# \$; Dry is domestic 5# \$, 55#  
Malt: 1#, 10#, 25# \$, 50#, 80# at various discounts  
Hop Flower: 2oz \$, 1#  
Hop Pellets: 1oz \$, 1#  
Discounts: Extract case discount  
Comments: Good wine selection too; lots of variety.  
P & H: extra  
Use Note: ??

GFM -- Great Fermentations of Marin; 87 Larkspur St; San Rafael, CA94901; 415-459-2420

Extract: Bulk 1# \$; Dry 5# \$, 55#  
Malt: 1#, 5# \$  
Hop Flower: 4oz \$  
Hop Pellets: 2oz \$  
Discounts: —  
Comments: Complete: hop rhizomes! 7gal carboys, kegging, lots of books  
P & H: handling \$1 (\$3 for orders < \$20); postage extra  
Use Note: ??

GFSR -- Great Fermentations of Santa Rosa: PO Box 428; Fulton, CA; 800-544-1867

Extract: Bulk generic, and the usual cans  
Malt: 1# \$; Munich is US -- German available  
Hop Flower: 4oz \$; Cascade and Northern Brewer  
Hop Pellets: 2oz \$; domestic @ \$1.95, imported @ \$2.95

Discounts: order > \$100 10%, > \$250 25%  
Comments: Very well produced catalog, descriptive

GrAc -- Green Acres: 216 Vork Rd; Esko, MN 55733; (218)879-2465  
Extract: Bulk is Breiss unhopped (5 gal, 58# pail) for \$72  
Malt: 1#, 4#, 20# \$, 50#, 55#  
Hop Flowers: 1oz, 2oz, 4oz \$, 8oz, 1#  
Hop Pellets: 1oz, 2oz, 4oz \$, 8oz, 1#  
Discounts: per ingredient, varies  
Comments: Selection not extensive but they have all the essentials  
P & H: UPS extra; Handling -- order <\$25 \$3, <\$50 \$1, >\$50 \$none  
Use Note: ??

HBII -- Home Brew Intl, Inc: 1126 S. Federal Hwy; Suite 182; Ft. Lauderdale, FL 33316; 305-764-1527  
Extract: Bulk is M&F 55# \$; Dry is M&F 1#, 3# \$, 55#  
Malt: Klages and Pale 1#, 55# \$; others 1# \$, 55#  
Hop Flower: 4oz \$  
Hop Pellets: 1oz \$, 1#  
Discounts: —  
Comments: Good selection beer/wine; kegging; cheese, sourdough, et al  
P & H: extra  
Use Note: Slow service (still waiting -- about 3 weeks)

HHS -- Hayes Homebrew Supply: Suite 117; 311 S. Allen St; State College, PA 16801  
Extract: Dry is Laaglander 3.0# \$  
Malt: Klages 1#, 5# \$, 50#; others 1#, 5# \$; pale is English  
Hop Flower: 1oz, 2oz, 4oz \$, 1#  
Hop Pellets: 1oz, 2oz, 4oz \$, 1#  
Discounts: —  
Comments: Decent selection of the basics  
P & H: Handling \$1.50 for orders < \$20; postage extra  
Use Note: ??

HSW -- Home Sweet Homebrew: 2008 Sansom St; Philadelphia, PA 19103; 215-569-9469  
Extract: Dry is M&F 3# \$  
Malt: Klages and Pale 1#, 5# \$, 50#; others 1#, 5#  
Hop Flower: 2oz \$, 1#  
Hop Pellets: 2oz \$, 1#  
Discounts: —  
Comments: Reasonable selection  
P & H: Handling \$2 for orders <\$15; postage extra  
Use Note: ??

Henn -- Hennessy Homebrew: 470 North Greenbush Road; Rensselaer, NY 12144; 518-283-7094  
Extract: Bulk is 55# \$ dry M&F; Diastatic is by M&F, not Edme  
Malt: 1#, 5# \$, 50#  
Hop Flower: 4oz \$  
Hop Pellets: 2oz \$  
Discounts: —  
Comments: Fairly good selection of beer and wine  
P & H: Handling \$1.50; postage included for states northeast US  
Use Note: ??

JHBS -- Jaspers Home Brew Supply; 116 Page Road; Litchfield, NH 03051; 603-881-3052

Extract: Dry is M&F, 1#, 3# \$, 6#, 12#  
Malt: 1# \$  
Hop Flower: 1oz \$, 1#  
Hop Pellets: 1oz \$, 1#  
Discounts: —  
Comments: Limited selection  
P & H: \$7.50 (unless paying by VISA), excess refunded; >\$50 UPS split  
Use Note: ??

Joe -- Joe and Sons; P.O. Box 11276; Cincinnati, OH 45211; 513-662-2326

Extract: Dry is M&F 3# \$  
Malt: 1# \$  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: —  
Comments: Mostly wine, reasonably extensive  
P & H: extra  
Use Note: ??

KMB -- Koeppl's Master Brewing; 2311 George St; Rolling Meadows, IL 60008; 312-255-4478

Extract: —  
Malt: 1#, 5# \$  
Hop Flower: 2oz \$ (price doesn't seem right)  
Hop Pellets: 2oz \$  
Discounts: —  
Comments: Large selection, very good draft component/system selection  
P & H: handling \$1.50 for orders < \$10; postage extra  
Use Note: ??

LOWS -- Lil' Olde Winemaking Shoppe; 4S245 Wiltshire Ln; Sugar Grove, IL 60554; 708-557-2523

Extract: Dry is M&F 3# \$  
Malt: —  
Hop Flower: —  
Hop Pellets: 2oz \$  
Discounts: —  
Comments: Large extract selection, but limited otherwise  
P & H: extra  
Use Note: ??

MMHS -- Marbull's Malt & Hop Shop; 709 Highland; Lawton, OK 73501; 405-355-6690

Extract: Dry 3# \$  
Malt: 1# \$  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: —  
Comments: Did not give quantity for caps; small selection  
P & H: extra  
Use Note: ??

Mark -- Mark's Malts; 14 Tonkin Ct; Kent, OH 44240;

Extract: 1 can, 6 can case \$; dry is M&F 3# \$

Malt: 1#, 15# \$, 35#, 50#  
Hop Flower: —  
Hop Pellets: 1oz \$  
Discounts: Hops 10% @ 8oz  
Comments: Not a large selection  
P & H: postage extra; \$1.50 extra for orders under \$20  
Use Note: ??

Maye -- Mayer's: 699 Five Mile Line Rd; Webster, NY 14580; 800-543-0043  
Extract: Dry is Telfords 1#, 3# \$, 56#  
Malt: 1#, 5# \$, 55#, 110#  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: —  
Comments: Reasonable beer/wine selection  
P & H: \$2 when weight >25#; postage extra  
Use Note: ??

OBW -- Oak Barrel Winecraft; 1443 San Pablo Ave; Berkeley, CA 94702; 415-849-0400  
Extract: Bulk syrup 0-5, 6-10 11-20# \$, 21-40, 41-60; dry 3, 6# \$, 44  
Malt: 3#, 7# \$, 50#  
Hop Flower: Flower/Pellet not specified -- only pellets assumed  
Hop Pellets: 2oz, 4oz \$, 1#, 5#  
Discounts: —  
Comments: Somewhat chaotic catalog, not very complete  
P & H: extra  
Use Note: ??

PF -- Purple Foot: 3167 S. 92nd St; Milwaukee, WI 53227; 414-327-2130  
Extract: Dry is M&F 3# \$  
Malt: 1# \$  
Hop Flower: 1.5oz \$  
Hop Pellets: 2oz \$  
Discounts: —  
Comments: Decent selection  
P & H: postage/UPS extra  
Use Note: ??

S&R -- S & R Homebrewing & Winemaking Supplies: P.O. Box 544; Union Station; Endicott, NY 13760; 607-748-1877  
Extract: Dry 3# \$ bags  
Malt: 1--10#, 11--20# \$, 21+# bags  
Hop Flower: 2oz \$  
Hop Pellets: 4oz \$  
Discounts: —  
Comments: Decent though not mind-blowing selection of beer, wine  
P & H: postage extra; \$1 handling for orders < \$10  
Use Note: ??

SBS -- Sebastian Brewers Supply; 1762 Sunrise Lane; Sebastian, FL 32958  
Extract: 1 can, 6 can case \$;  
Malt: 1#, 5+# \$  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: 10% for 5 hops, and extract/malt given above  
Comments: Good selection; keg system for \$200

P & H: extra  
Use Note: ??

THB -- The Home Brewery: 16490 Jurupa Ave; Fontana, CA 92335; 714-822-3010  
Extract: Dry is Brewmaster 3# \$; also Telfords, Laaglander  
Malt: Klages 1#, 10# \$, 50#; others 1#, 5# \$  
Hop Flower: 2oz \$  
Hop Pellets: 2oz \$  
Discounts: 10% on 6 or more cans extract  
Comments: Good selection  
P & H: extra  
Use Note: ??

TMBC -- The Modern Brewer Company; P.O. Box 511; Cambridge, MA 02140; 800-SEND-ALE  
Extract: Dry is M&F 1#, 3# \$  
Malt: 1#, 10# \$, 55#  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: -  
Comments: Beer selection is fairly complete.  
P & H: extra  
Use Note: ??

WBBY -- Wine & Brew By You: 5760 Bird Rd; Miami, FL 33155; 305-666-5757  
Extract: Dry is M&F 3# \$  
Malt: Klages is 'Brewer's Pale' 10# \$; others 1#, 5# \$  
Hop Flower: 1oz \$  
Hop Pellets: 1oz \$  
Discounts: -  
Comments: Used kegs \$23, float conversions \$3  
P & H: extra  
Use Note: ??

WM -- Winemaker's Market: 4249 N. Essex Ave; Springfield, MO 65803; 417-833-4145  
Extract: Dry is 3# \$ M&F  
Malt: 1#, 10# \$  
Hop Flower: 1oz, 8oz \$  
Hop Pellets: 1oz, 8oz \$  
Discounts: -  
Comments: Good beer/wine selection (except yeasts)  
P & H: extra  
Use Note: ??

WiBr -- William's Brewing: 14310 Wicks Blvd; P.O. Box 2195; San Leandro, CA 94577; 415-895-2739  
Extract: Bulk in variety of styles in 6# \$ boilable bags; Dry 5# \$, 55#  
Malt: Klages and English Pale, 1#, 50# \$; others 1# \$9  
Hop Flower: 6oz \$  
Hop Pellets: 2oz, 6oz \$  
Discounts: Available on extract  
Comments: Very informative catalog, good selection  
P & H: extra  
Use Note: ??





Date: Fri, 16 Feb 90 15:12:06 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Homebrew suppliers: part 4 of 4 -- Other Suppliers

ADDRESSES AND DESCRIPTIONS OF OTHER SUPPLIERS

Hauge Enterprises: P.O. Box 17170; Portland, OR 97217. Brewing equipment and gadgets. Gas burner, wort chiller, stainless brewpot (5 gal), copper siphon tube, sparge water sprayer.

Brew Co: P.O. Box 1063; Boon, NC 28607. Brewing gadgets. Bru Heat, BrewCap, improved sparge bag, brew chiller (modified counterflow).

Braukunst: 55 Lakeview Drive; Carlton, MN 55718. Kegging and tapping using systems using soda kegs. Complete system: \$250; includes 5 gallon Cornelius keg, 5# CO2 tank, two-gauge regulator, fridge-mounted faucet, drip pan, hoses and connectors.

Foxx: 421 Southwest Blvd; Kansas City, MO; 800-821-2254. Kegging system: \$152; includes 5 gallon Cornelius keg, 1 gauge regulator, CO2 tank, hoses, connectors, picnic tap. Two gauge regulator: add \$6. All they sell is beer and soda kegging stuff, and they know what they sell. Extensive catalog.

Rapids Inc: 1011 2nd Ave SW; P.O. Box 396; Cedar Rapids, IA 52406; 800-553-7906. Restaurant wholesale equipment. Most interesting: 10 gal 20 gauge stainless pot: \$80; matching lid: \$20. The pot is quality, and it's a good company with which to do business.

Stew's Brew: R.R. 4; Box 243; River Falls, WI 54022; 715-425-2525. Sells only malt ('`various strains blended to brewmaster specs``'). His prices are very good, and one user (John Freeman, aka jlf@earth.cray.com) said it was of high quality. Stew has an informative (lots of low-cost technique and speed-up tips) and somewhat odd `catalog'. Prices are 32# @ \$0.55/Lb; discounts are 5% on 2-3 68 Lb parcels, 10% on 4+ 68 Lb parcels. Postage extra.

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Date: 16 Feb 90 16:34:00 EST  
From: "1107-CD&I/VIRUS DISEASES" <henchal@wrair-emh1.army.mil>  
**Subject: temperature controller for freezer**

TO: Michael Berry

Hunter (the ceiling fan people) make a temperature controller for air conditioners. This unit plugs into the wall, and you can plug your refrigerator or freezer into it. The unit has a temperature probe which can be placed in the refrigerator/freezer. The controller settings can be set to any temperature within 1 degree (digital) accuracy in the range 32-ambient, and adjusts the temperature of the appliance by interrupting the main power. The Hunter unit costs about \$45 retail; sometimes you can find them on sale for \$39. There are similar units on the market which are cheaper. I have had mine for one year and it has performed great. If you need more information, don't hesitate to give me a shout.

Erik A. Henchal  
<henchal@WRAIR.arpa>

phone: (202) 576-3012 0730-1630

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Date: Fri, 16 Feb 90 14:45:46 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: help & recipe for a novice

Max Newman x6689 writes:

> I am nearly ready to bottle my very first batch of homebrew. I used  
> a brew kit Geordi Yorkshire Bitter, has anyone used this before, if  
> so do you have any comments?

My first batch was a Geordie Scotch Ale, or something like that. It turned out to have little carbonation, and no head. Also, a mild off-taste that faded if the beer was cold. I blame myself, not the kit; I figure I didn't clean things well enough, and didn't rinse the bleach from the bottles sufficiently. Recommendation: get a Ken's Jet bottle rinser and a Vin-something sterilizer. \$25 for both, and a real time/labor saver. (this has not been a paid advertisement).

> For my second batch I'd like to try an unhopped extract brew with  
> possibly some finishing grain (crystal or whatever). Does anyone  
> have a recipe for a good dark ale or a good light ale (ala henry wineheards  
> sp? ale). Any and all recipes for any type of beer would be greatly  
> appreciated.

My second and all subsequent batches were done like this with good to outstanding results. Never had the Henry stuff so I don't know. Get a hold of Papazians book for a good source of recipies. Also, if I can figure how to get the digest feature working for my mail reader, I'll send you the ones I've been collecting from HBD -- some extract, some grain. Should give you a start, anyway.

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Date: Fri, 16 Feb 90 21:01:40 EST  
From: Dr. T. Andrews <ki4pv!tanner@uunet.UU.NET>  
Subject: Cleaning Beer Bottles in the Dishwasher

Let me say that the suggestion offered by andy@ufl.edu (use the dish washer to clean out the bottles) is probably the best labor-saving brewing hint that I've seen on the net to date.

Being a bachelor, I don't generate a lot of dirty dishes. There are generally just a few things after each meal: whatever I used to cook (no prepared foods bought here, sorry Nat'l Frozen Food Council) and of course the plate and serving dishes. I clean them daily, in the sink; the dishwasher had languished unused since I bought the house.

Almost immediately upon reading the suggestion, I loaded some empties into the dishwasher. Funny, isn't it, how there always seems to be a good supply of bottles awaiting cleaning. Well, I filled that dishwasher (holds perhaps two cases) before long, ran it, and resolved to never hand-wash another bottle.

I urge other readers to do the same. It's easier to wash the dishes by hand and dedicate the dishwasher to beer bottles, if that is your choice. I recently removed the upper rack so that champagne bottles would fit.

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

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End of HOMEBREW Digest #360, 02/19/90  
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Date: Mon, 19 Feb 90 09:44:49 EST

From: Mark.Leone@F.GP.CS.CMU.EDU

**Subject: Refrigerator questions.**

Now that I finally bought a spare refrigerator for brewing (only \$35, but getting it up the stairs was hell!), I've got a few questions:

- What temperature should you use to proof/rehydrate a lager yeast?

- I know it's best to pitch a lager yeast at an initially higher temperature (60-70 degrees). Should I put the fermenter in the refrigerator right after pitching, or wait for signs of an active fermentation?

- After bottling, how long should lagers be kept cold? Ideally I would like to keep all of my lagers in the refrigerator, but I think I'll quickly run out of space.

- My local homebrew shop keeps their leaf hops in a freezer. Is this any better or worse than just refrigerating them? What about freezing pelletized hops?

- Does it help to refrigerate or freeze grains? Malt extract?

Also, a belated comment on the recent chill haze discussion: If you're having trouble with chill haze, try using leaf hops *\*without\** one of those mesh bags. It's not as neat, but when you sparge into the fermenter the spent hops supposedly help filter coagulated proteins out of the wort (according to Papazian). I doubt that this makes nearly as much difference as a good cold break, though.

- - -

Mark R. Leone <mleone@cs.cmu.edu>  
Computer Science, Carnegie Mellon University  
Pittsburgh, PA 15213

"Don't just do something,  
sit there!"

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Date: Mon, 19 Feb 90 10:59:02 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: re: list

First, kudos to Chris Shenton for putting together the comparison chart of homebrew supply prices (HBD 360).

One other thing to keep in mind when looking for homebrew suppliers is distance. If you want to do business with a company that's too far from your home, you'll end up paying as much for shipping as you do for the merchandise!

Keep in mind that most of the things you'll want to buy are heavy. It won't be difficult to put together orders of 20-50 pounds, or more if you're buying sacks of malted barley.

In my case, I'm looking for shops in UPS zone 2--meaning that I'll only pay a couple bucks shipping on orders up to about 30 pounds. So I'm going to have to constrain myself to shops in PA, NJ, NC, DE, MD, VA, WV.

There's great prices to be had from places like Green Acres in MN or Great Fermentations in CA, but I just can't afford the shipping! Higher shipping costs more than wipe out the cost savings.

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Mon, 19 Feb 90 15:15:22 CST  
From: jmellby@ngst11.csc.ti.com (John Mellby)  
Subject: Failure in culturing yeast

Yeast in a Bottle! An experiment in culture

Well, my Thursday experiment failed. I tried to culture some yeast for the next batch of beer, and it didn't work.

As you know, most beer is pasteurized (or at least filtered) to remove the active yeast. But some good beer (especially American Microbrewery beer) is bottle-conditioned, meaning it is bottled with live yeast which continues to ferment in the bottle. This matures the taste of the beer, gives it a longer shelf-life, and adds nutrients to the beer.

If you are careful, you can pour the beer, leaving an inch in the bottle which contains the yeast which has settled to the bottom. (N.B. I am told that even yeast which is called "top-fermenting" settles to the bottom. Go figure!)

If you boil some dry malt (I used 1 cup which may be too much) in about 2-4 cups of water (I used about 2 cups) for 20 minutes, then let it cool, then add the bottom-of-the-bottle yeast, you can establish a growing bottle of the original beer's yeast. (Of course you sterilize the bottle, and put an air lock on top.) Theoretically this will have more live yeast and healthier yeast than if you start from a dry yeast packet, or from liquid yeast culture.

I tried a bottle of Sierra Nevada Bigfoot Ale, got in D.C. in December, and thus probably from California several months earlier. After 3 days there is no activity, so I presume there wasn't enough yeast left in the Bigfoot bottle to start a culture.

Well, tonight I try again. I have some Celebration Ale to use which should be newer and healthier. Anyone know whether Sierra Nevada uses the same yeast in Bigfoot and Celebration? They are so different it seems unlikely, but what do I know?

Surviving the American Dream

John R. Mellby  
jmellby%ngst11.ti.com

Texas Instruments  
P.O.Box 660246, MS 3645  
Dallas Texas, 75266  
(214) 343-7585

(214) 517-5370

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\* "Its not what you've got, its where you stick it!" \*  
\* Edmund BlackAdder, BlackAdder goes Forth \*  
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End of HOMEBREW Digest #361, 02/20/90

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Date: Tue, 20 Feb 90 08:07:47 MST  
From: Elaine May <elaine@hpmtlx.hp.com> <elaine@hpmtlem>  
**Subject: Geordie Brew**  
Full-Name: Elaine May

> I am nearly ready to bottle my very first batch of homebrew. I used  
> a brew kit Geordi Yorkshire Bitter, has anyone used this before, if  
> so do you have any comments?

I recently made some pretty decent brown ale from two Geordie Extra Strong Ale kits. I am not a very experienced brewer, having only made a half-dozen or so batches. However, this beer was (I thought) quite good.

Here is the recipe:

- 2 cans Geordie Extra Strong Ale
- 1 cup dark brown sugar
- 2 cups corn sugar
- 1/2 lb crystal malt
- 1/2 cup maltodextrin
- 1/2 tsp Irish Moss
- 1 oz Willamette leaf hops

Bring grain to boil in 1 gallon water; remove grain when water starts to boil. Add another 1/2 gallon of water & bring to boil again. Add extract and sugars, boil for 15 minutes. Add Irish Moss and hops for last 5 minutes of the boil. Put it in the fermenter with enough water to make 5 gallons. Add ale yeast, and wait. (OSG = 1057, FSG = 1018).

The beer is a brown ale with sweetness from the sugars & crystal malt; not much hop flavor. The maltodextrin contributes a strange slightly syrupy quality (I think) -- I might leave it out next time. Anyway, I thought it was a nice, drinkable brown ale. Good luck with your brewing!

Elaine May  
HP Manufacturing Test Division Loveland CO  
elaine%hpmtlx@hplabs.hp.com -OR- elaine%hpmtlx@hp-sde.hp.com

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Date: Tue, 20 Feb 90 10:30:20 EST  
From: nolan%lhevax.dnet@east.GSFC.NASA.GOV (Tom Nolan  
(nolan@lhevax.dnet.nasa.gov))

**Subject: Yeast starters**

Sometimes it's the obvious that escapes notice, like using the dishwasher to clean bottles. In mine, I can take out the upper rack and a plastic thingamajig out of the lower rack and fit in a 5-gal carboy. If I place it correctly, the spray reaches the bottom of the bottle. But I never thought of using the dishwasher until I read it in a book recently.

Likewise, most brewers know that hops were originally added to beer as a preservative, to inhibit growth of non-yeast bugs. In HBD #361, John Melby writes of his yeast culturing attempts, using a starter of boiled malt extract. Don't forget to hop that extract, and at a higher rate than for the brew as a whole. You get a natural form of bacterial growth inhibitor, and it tastes good, too. Papazian's book gives a detailed procedure for making up a sterile wort for starting yeast. It's as time-consuming as brewing a whole batch of beer, but you get 12 bottles of sterile wort that will keep for months. Any time you want to make a culture, you just pull out a bottle, open it, flame it, and add yeast.

In recent digests, the sensible suggestion was made that in order to improve your chances, you should open two or three bottles of live-yeast beer and combine the sludge from all of them.

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Date: Tue, 20 Feb 90 10:14:03 mst

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8165)

**Subject: sparging**

> In HBD #361, Mark R. Leone writes:  
> If you're having trouble with chill haze, try using leaf hops *\*without\**  
> one of those mesh bags. It's not as neat, but when you sparge into the  
> fermenter the spent hops supposedly help filter coagulated proteins  
> out of the wort (according to Papazian).

I purchased a *\*very\** large funnel (it holds at least a gallon) with a removable screen from The Lil' Olde Winemaking Shoppe. I toss my hop bags and grain bags in there and pour the wort through the whole mess. At first it runs quite fast but slows down to a trickle after a short while. Then I run my cold liquor through the mess too. I know a hot sparge would probably get more fermentables out of the grains, but I don't currently have a wort chiller and since I'm currently just doing extract, the grains are usually a small part of the fermentables. The important thing is this: "When sparging, BE PATIENT."

Al.

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Date: Tue, 20 Feb 90 11:34:27 CST  
From: techentin@Mayo.edu  
Subject: Re: Mail Order Savings (re: list)

Mark Stevens <stevens@ra.stsci.edu> wrote:

> There's great prices to be had from places like Green Acres in MN  
> or Great Fermentations in CA, but I just can't afford the shipping!  
> Higher shipping costs more than wipe out the cost savings.

I have been looking for a good mail order supply to supplement the (often limited) selection available from our local shop. My first inclination was to find somewhere just over the state border, since shipping would be minimal and most out-of-state mail orders do not charge sales tax. That 6% savings should help offset the shipping costs.

We were discussing the massive order I mailed to Brew-For-Less in Chicago over coffee this morning, and my brewing buddy mentioned that Minnesota requires you to pay sales tax on out-of-state purchases. There is a special line for it on the state income tax return form. Guess I'd better save those receipts for tax time! ;-)

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Bob Techentin   Internet: techentin@Mayo.edu  
Mayo Foundation, Rochester MN, 55905 USA                   (507) 284-2702  
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Date: Tue, 20 Feb 90 13:10:55 EST  
From: Mark.Leone@F.GP.CS.CMU.EDU  
Subject: Volume vs. weight measurements.

Papazian sez: four cups of grain weighs one pound.

Simple approximations like these make life a lot easier, especially since I don't own an accurate scale! Anyone know volume approximations for:

- one ounce of whole hops
- one ounce pelletized hops
- one pound of dry malt extract
- anything else?

- - -

Mark R. Leone <mleone@cs.cmu.edu>  
Computer Science, Carnegie Mellon University  
Pittsburgh, PA 15213

"Don't just do something,  
sit there!"

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Date: Tue, 20 Feb 90 10:21:11 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Failure in culturing yeast**

John Mellby asks about culturing yeast and about Sierra Nevada.

There are a couple possible reasons for his failure. One may be the yeast itself. It came from Sierra Nevada's barley wine, and he doesn't say how old it was. I never use yeast from that beer because it is so alcoholic I'm afraid it would ruin the yeast. I haven't experimented, so I can't prove this.

In my experience, age of the beer makes a huge difference. I always use beer that was bottled within two months of the culture date. Older beer doesn't work as well. I've never succeeded with year-old beer.

Another possible reason may be the culture medium. I haven't measured the specific gravity of John's one cup of dry malt in two cups of water but it sounds too strong. I have read that a specific gravity of 1.030 is correct. I use one (weighed) ounce of dry malt in a cup and a half of water.

I have heard that all the Sierra Nevada ales use the same yeast, and I use whatever of their beers is the youngest in the store for my weekly culture. It's usually the Pale Ale, because it moves faster, but this week it's Stout, because they just got some in and I got it out of a case on the floor instead of from the older stuff on the shelf.

The bottle labels have the bottling date encoded in notches on the right vertical edge of the bottle label. The code has been described in this Digest. If you're the kind of guy who says "We don't read no stinking notches!", then the cases themselves have the bottling date stamped in letters and numerals (JAN031990) on the top.

Suurb

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Date: Tue, 20 Feb 90 22:00:50 EST  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: brewpubs

Regarding the recent posting of brewpubs:  
>Massachusetts -- Boston/Cambridge:  
>.....  
> Wursthhaus - at Harvard Square

There's also a Wursthhaus at the Cape Cod Mall in Hyannis, MA (routes 28 and 132). They have the 200 or so bottled beers in stock like the one in Harvard square (some of which I've never seen elsewhere - and where else can you order a bottle of Framboise or barley wine with dinner?). I've heard that there is also another one (or more) at other locations. They are not a brewpub, but rather a german-ish restaurant, and I don't think they have any microbrews at all.

Also, r.e. Minneapolis. Tap's Waterfront Brewpub is the brewpub I was thinking of when I posted a request on Jax a few weeks ago (which is the name of an old brewery in New Orleans that I think has been turned into a mall). I have no specific memories, but remember their brews as being pleasant. The ONION RINGS, however, were the best I've had on the planet, bar none! (It's important to balance your alcohol consumption with starch & grease... :>) ). Food prices were fairly reasonable, too. I haven't been in the brewpub proper (downstairs), but the restaurant was the all-too-frequent yuppie fern bar style, done "tastefully".

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=====
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal
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=====
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End of HOMEBREW Digest #362, 02/21/90

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Date: Wed, 21 Feb 90 16:25:50 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop planting

It's that time of year again. I contacted Freshhops and was told that they will begin selling hop rhizomes the first week in March. They will cost \$2-4.50 depending upon type. The types that are few in number (e.g. Saaz) will be more expensive. They said they will almost certainly have Cascade, Willamette, Hallertau, Tettnang, Saaz and Bullion.

Here is the info on the two suppliers I know of:

Freshhops  
36180 Kings Valley  
Philomath, Oregon 97370  
(503) 929 2736

Marysville Oast  
866 NE Thousand Oaks  
Corvallis, Oregon 97330

If somebody out there has a phone number for Marysville Oast I'd appreciate seeing it.

- --Pete Soper

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Date: 21 Feb 90 17:01:35 PST (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: volumes of anything

Mark Leone inquires:

>Papazian sez: four cups of grain weighs one pound.  
>  
>Simple approximations like  
>these make life a lot easier, especially  
>since I don't own an accurate scale! A  
>nyone know volume approximations  
>for:  
>  
> - one ounce of whole hops  
> - one pound of dry malt extract  
> - anything else?

The volume of the earth is approximately  $10^{21}$  cubic meters.

Did you hear the one about the medieval king who was rescued from bandits by a kind soul? The king offered to pay the rescuer whatever reward he wished. Being a brewer, the Samaritan requested the king give him a chessboard. On the first square, put one grain of barley. On the second, two grains of barley. On the third, four grains, on the fourth, eight grains, etc, each time doubling the amount of barley. The king agreed to such a seemingly simple request. In the end, the king found himself unable to pay, since the total amount of barley was about  $1/3$  the volume of the earth.

But seriously. I strongly recommend that you try to obtain a good balance or scale to measure mass of ingredients, rather than volume. Hops can vary considerably depending upon its amount of compression. Mass of grains can vary depending upon contents of water. I found my scales at garage sales. I've seen others at second hand stores.

A more important parameter is the extraction efficiency of ingredients. Refer to Greg Noonan's book for a list of these. I've found by using these along with his formulas for degree Balling, that I come real close to the og of my brews.

Happy brewing, Florian.

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End of HOMEBREW Digest #363, 02/22/90  
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Date: Thu, 22 Feb 90 9:27:45 MST  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>  
**Subject: Hop Rhizomes**  
Full-Name: Rick Myers

Pete Soper mentioned two places where hop rhizomes could be obtained, Freshops and Marysville Oast. I ordered some from Nichols Garden Nursery this year. They have Cascade, Tettanager, and Willamette, for \$3.45 each or 4 for \$12.95.

Nichols Garden Nursery  
1190 North Pacific Highway  
Albany, Oregon 97321  
(503) 928-9280  
(503) 967-8406 FAX

-- --  
Rick  
rcm@hpctdpe.hp.com

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Date: Thu, 22 Feb 90 10:18:22 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Norman Conquest Strong Ale**

I brewed my lastest beer last night. It is to be called Norman Conquest Ale. (Anyone who cannot guess the original gravity should hang your head and take two steps backward.)

Unfortunately, during the brewing, I was the Saxons! I already related how I tried and failed to start yeast from SN Bigfoot Ale. I gave up for this batch and used some MEV liquid yeast. The recipe so far:

1 package mev 013 high temp Ale yeast (started two days ahead and added to a quart of sterile wort 3 hrs beforehand.  
2 tsp gypsum  
3/4 lb crystal (brought just to a boil in 1 quart water, then the water was added to the main wort)  
1 can American Light malt syrup  
1 can Coopers Bitter Ale Kit  
1 can Coopers Draught Ale Kit  
1 lb amber malt powder  
2 oz Northern Brewer (added 10 minutes into boil)  
2 oz Willmetter (added 30 minutes into boil)

O.K. I see some puzzled looks out there! The Norman Conquest was in 1066, and the Normans beat the Saxons. I say I was the Saxons because this was the most troubling and messy brew yet! Besides the first yeast failing, the crystal malt boiled over, the main kettle boiled over, and when I divided it into two kettles, the smaller kettle boiled also (you would think I would learn, wouldn't you?)

I had ready 2 gallons of boiled and cooled water, so the temperature was down under 80 very quickly. I added the yeast at about 79 degrees. This morning it hadn't started to ferment yet.

What I want to know is, how does the wort know exactly when my back it turned, so it can instantly boil over? I never see it start to raise, but I turn to the sink for ONE SECOND and when I turn around, the stove is covered with molten wort!

Wish me luck on this one!

John R. Mellby  
Texas Instruments (had nothing to do with this!)  
jmellby@ngstl1.ti.com  
(214) 517-5370 (h) (214) 343-7585 (w)

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\* "Short of hearing the patter of rain on the window of a shared \*

\* bedroom on a Sunday morning, there is nothing more pleasurable \*  
\* than the sight of drenched people shaking out their raincoats \*  
\* as they enter the haven of a pub." \*  
\* -- Michael Jackson \*

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Date: Thu, 22 Feb 90 09:48:06 mst  
From: Paul Perlmutter x2549 <paul@hppaul.hp.com>  
**Subject: Re: Homebrew Digest #363 (February 22, 1990)**  
Full-Name: Paul Perlmutter x2549

Some books talk about "dry hopping". In particular, Line's book suggests dry hopping for numerous recipes. By "dry hopping" we mean putting fresh hops into cool wort - either in the primary fermenter or secondary fermenter. I find this curious, since fresh organic material is bound to introduce undesirable bacteria and / or yeasts! How do brewers get away with this? From Line's book, I do believe that brewers dry-hop regularly. What are the implications of this?

Cheers,  
Paul Perlmutter  
HP/Ft. Collins and  
HP/Bristol, England

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Date: 22 Feb 90 09:00:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afal-edwards.af.mil>

**Subject: Re: Calories in Beer**

I recently purchased Fred Eckhardt's book "The Essentials of Beer Style - A Catalog of Classic Beer Styles for Brewers & Beer Enthusiasts". I haven't read the entire volume yet, but it seems to be an excellent reference for defining the different styles of beer and their characteristics with commercial examples. He gives the starting and ending gravities, alcohol content, hop level, and color for hundreds of beers. There are also sections on beer tasting and beer brewing.

In the section on low calorie beers, he states that a quick calorie count may be made of any beer by multiplying the original extract degrees Plato by 13.5. Remember that 4 gravity points is approximately equal to 1 degree Plato (i.e. 1.044 OG = 11 deg. Plato. Fred also goes into detail how to compute original and final gravities based on the calorie count, and amounts of carbohydrates and protein. (Evidently low calorie beers put this stuff on the label.)

Going by the book's numbers for OG, Bass Ale has 159 calories, Guinness Extra Stout, 178 calories, and Thomas Hardy's Ale, (I wish I had some) 404 calories. These are all based on 12 oz. servings.

David

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Date: Thu, 22 Feb 90 12:02:03 EST  
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>  
Subject: Hopped Extracts

Why can't producers of hopped extracts indicate on their labels the level of bitterness? Something as simple as "12 AAUs Bittering Hops" would not give away the recipe. Something like "12 AAUs Bullion Hops" would be even better.

The unhopped extracts available to me are extremely limited and expensive, so I am forced to use these hopped extracts. My only information about them is through word of mouth and experimentation.

My current batch is my first disaster due to this poor labeling. I used Cooper's Australian "Real Ale" because I had heard that it was lightly hopped. I used two cans of it because I don't like to use corn sugar or the unhopped extracts available to me (DMX was sold out). Because I like a bitter beer, this is usually not a problem. This time I wasn't quite as lucky.

Along with the 8 AAUs Cascade I added, this beer is almost undrinkable. I have never tasted anything so bitter (and believe me, I have had my fun with Bullion!).

I have since heard that there have been complaints about the level of bitterness in this extract. I am not saying this is a bad thing, I like a bitter beer, but how does one tell one from the other at purchase time?

Does anyone know what can be done about this? I'm fed up with trial and error.

-al (ajhainer@violet.waterloo.edu)

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Date: Thu, 22 Feb 90 16:21:02 PST  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Refrigerators and Yeast

When using a fridge to ferment, I allow the carboy (fermenter) to get visibly active before putting it into the fridge. Ideally I have the fridge temp set to a higher value and then slowly lower it by 2-4 degrees a day until it gets to 38 or so. Practically I just shove the fermenter in and let the sucker work in the cold. The lager yeast I use (YBL-2 from Mev and 2007 from Wyeast) seem not to mind at all. The primary ferment always takes between 30 and 45 days.

Bottled lagers (for me) take 21-38 days to carbonate at the lower temp, but the taste is well worth it, believe me. If you are the type to worry, let the bottles sit at 55-60f for a week before refrigerating. Carbonation will be more quickly achieved. I have NEVER had to add more yeast at bottling time.

Norm in Seattle

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End of HOMEBREW Digest #364, 02/23/90  
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Date: 22 Feb 90 23:16:59 MST (Thu)  
From: hplabs!hplms2!gatech!raven!rcd (Dick Dunn)  
Subject: Volume vs. weight measurements (don't work)

Mark Leone asked for volume->weight conversions, noting Charlie P's approximation for grains. But grains are relatively easy (they're uniform; they don't compact or settle too much; object size is small relative to typical quantity), and even at that the best you can get is an approximation. None of what Mark asked for have reliable conversions:

> - one ounce of whole hops

This is the worst; I can probably take an ounce that's been packed into a volume of less than a cup and fluff it up to two cups or more.

> - one ounce pelletized hops

This tends not to work right because the volume you need is small relative to the size of the pellets.

> - one pound of dry malt extract

This one tends to surprise people, since they don't think of sugar as something that packs down. But dry malt is a fine powder; it behaves more like flour. (Cooks are probably aware of the problems of measuring flour, relative to sifting.) I did some measurements by pouring dry malt loosely and gently into a container, noting volume, then tapping the container gently until the malt stopped settling. Result: 20% decrease in volume! This may not be enough to screw up a recipe, but it will certainly keep it from being "right on" or repeatable.

Incidentally, the same effect (and about the same percentage) applies to dextrose in its usual powdered form. It's a good argument for weighing your priming sugar instead of using a volume measure.

(The pessimist will note that fine sugars, and malt in particular, are quite hygroscopic--so weight measures don't work either! But the effect is a lot less.)

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

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Date: 23 Feb 90 09:26:01 EST (Friday)

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

**Subject: Re: Hopped Extracts**

There's been a steady movement for some time to get producers of malt extract to print more information about their products on the label. Most doesn't even bother to list the ingredients, much less the quantity of each.

I agree that it's very difficult to judge how much hops to add when brewing with hopped extract. When I'm forced to use the hopped product, I always taste the boiling wort (allowing the sample to cool first, of course) before I add any bittering hops. This isn't very scientific, but with practice you can attempt to make an educated guess about how much additional hops to add. Practice is the key word here, because the sweet flavor of wort tends to mask bitterness (temperature affects this as well).

BTW, I got the original idea to taste wort after touring a few wineries. Wine makers *\*always\** taste their product throughout the wine making process. Over time they learn how it should taste at different stages, and use this knowledge to detect problems. I've been trying to do the same with beer, and while I'm no expert I think that it's helped my beer making.

/Don

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Date: 23 Feb 90 11:17:00 EST  
From: "V70A::LENO" <lenu%v70a.decnet@nusc-npt.navy.mil>  
**Subject: Re: Extract bitterness**

Hello,

>From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>  
>Subject: Hopped Extracts

>  
> Why can't producers of hopped extracts indicate on their labels the  
>level of bitterness?

I think it would be a great idea.

> Does anyone know what can be done about this? I'm fed up with trial  
>and error.

A couple years ago in Zymurgy they printed a table of different  
extracts with their attributes. One of these was the number of  
AAUs or HBUs (can't remember which) I'll look it up and post the  
date of the issue tomorrow.

peace,  
Scott

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Date: Fri, 23 Feb 90 10:02:19 MST  
From: hplabs!mage!lou  
Subject: boil over

In HBD # 364 Jon Mellby writes:

>What I want to know is, how does the wort know exactly when  
>my back it turned, so it can instantly boil over? I never  
>see it start to raise, but I turn to the sink for ONE SECOND  
>and when I turn around, the stove is covered with molten  
>wort!

I have always used a glass (pyrex?) or stainless "boil over preventer" after I spent two days cleaning my first batch out of the stove. While this is quite effective at preventing boil over, I've wondered what effect it might be having on my hot break. I'm not real sure what to expect from a hot break so I can't tell if it's making any difference. Any suggestions out there?

Louis Clark

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##

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  @@
  | |@      Relax
  | |      |@@@@@@|
 /  /      | : | / /      Don't Worry
 |H B|      | . | |
 |  | | . | |      Have a Homebrew
 |  | | | /_/
-----
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mage!lou@ncar.ucar.edu

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Date: Fri, 23 Feb 90 10:48:20 mst  
From: Glenn Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: Dry hopping and Reading Label Date Codes**  
Full-Name: Glenn Colon-Bonet

- - - - -

Could someone please repost the description of how to read the date code notches on beer bottles. I know it was covered in detail a while back, but I can't seem to find it in my archives. Thanks!

Regarding dry hopping, I have used the technique on a few of my batches, with fairly good results and no infection problems (although my beer rarely sits around for more than a month or two). I usually add 1/2 to 1 oz. of Cascade hops to the beer after the primary ferment is over and let the hops sit in the beer for 1-2 weeks. The beer has come out pretty good, but the dry hopping seems to add an almost "soapy" flavor to the beer. I've tasted microbrewery beer that uses dry hopping, and they never seem to have this off flavor. Could the off flavors be from using too much dry hops or possibly leaving them in the beer for too long? I really like the aroma and flavor that dry hopping gives, I'd just like to get rid of some of the off flavors!

On a similar note, has anyone heard of "flavor hops"? I'm taking an advanced homebrewing class (sponsored by the AHA) and the instructor gave us some beer to sample. It had a great hop flavor! I asked the instructor if he had dry hopped the beer, and he mentioned that he used a technique where he introduces an additional hopping step (boiling, flavor, and finishing hops) at 10 minutes before the end of the boil for hop flavor, 60 minutes for the boiling (bittering) hops and 1-2 minutes for the aroma hops. The result was similar to dry hopping, in that it has a nice strong hop taste, but it was definitely much cleaner than what I've achieved with dry hopping. One other interesting note, a while back some people were discussing boiling hops seperately from the wort, the instructor from the AHA mentioned that you will get very different results from boiling them seperately than together, due to chemical changes that take place when the wort is boiled with the hops. He encouraged the class to always boil them together. Well, I'm off to homebrew-class again tomorrow, yeast culturing lessons!

Have a great weekend!  
Glenn Colon-Bonet  
gcb%hpfigcb@hplabs.hp.com

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Date: Fri, 23 Feb 90 12:58:52 EST  
From: boubez@bass.rutgers.edu  
Subject: soft drink-like carbonation...

Since we're new to this, we've been proceeding with the usual optimisation caution: "Don't tweak too many things at once!" (I remember spending numerous hours trying to bring my Webbers back to their original state, after having tried to "over-adjust" them once, but I digress). This time around, we'll be fiddling with the head and head retention. On our last batch, the carbonation is rather like that of a soft drink. It's plentiful and works up a large head on pouring, but subsides in an instant, just like when you pour Seven-Up (or Slice, or...) The beer isn't flat, though, as you can see and feel the bubbles when you drink, it's just that there's no head. What could be a cure for this? Thanks a lot in advance.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu  
- --I'll have a new .signature as soon as I think of one.

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Date: Fri, 23 Feb 90 12:59:20 EST  
From: hplabs!clunker!rvd (Robert Del Favero Jr.)  
Subject: Re: Hopped Extracts

I believe that the Zymurgy Special Issue on extract brewing had a several-pages-long chart listing a whole bunch of commercial extracts, with information on alpha acid content and how much a can would raise the specific gravity of a quantity of water. I don't know whether the chart is still accurate.

I got all the special issue reprints at once, so I'm fuzzy on which exact year this issue came out.

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Robert V. Del Favero, Jr.                   ISC-Bunker Ramo, an Olivetti Company  
rvd@clunker.uucp                         Shelton, Connecticut, USA  
OR clunker!rvd@oliveb.atc.olivetti.com

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Date: Fri, 23 Feb 90 11:54:40 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Failure in culturing yeast

John Mellby sez...

> I tried a bottle of Sierra Nevada Bigfoot Ale...

Try using at least 3 bottles, Sierra Nevada filters their beer well,  
it often takes more than one bottle to get enough viable cells.

> Anyone know whether Sierra Nevada

> uses the same yeast in Bigfoot and Celebration?

Yes they are the same, Sierra Nevada currently uses only one variety  
of yeast, however they are planning on brewing lagers soon.

- Chuck Cox - america's fastest beer judge -

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Date: Fri, 23 Feb 90 18:02:06 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop mania

>From: Paul Perlmutter x2549 <paul@hppaul.hp.com>:

>Some books talk about "dry hopping". In particular, Line's book  
>suggests dry hopping for numerous recipes. By "dry hopping" we  
>mean putting fresh hops into cool wort - either in the primary  
>fermenter or secondary fermenter. I find this curious, since  
>fresh organic material is bound to introduce undesirable bacteria  
>and / or yeasts! How do brewers get away with this? From Line's  
>book, I do believe that brewers dry-hop regularly. What are the  
>implications of this?

Most of the time the bacteria and wild yeast in dry hops cannot gain a foothold and compete with the brewing yeast population of a healthy fermentation. The bacteria are there, they are probably generating taints, but at levels that are orders of magnitude below sensory thresholds because their number stay so low, they can't handle the acidic environment, etc. Added at the end of a fermentation, there is nothing left to eat. (This is ignoring the possibility of the dreaded \*dextrin fermenters from hell\*, which would hopefully not live on hops)

I read that Fritz Maytag, owner (and head brewer?) of Anchor says that there is nothing ordinarily found in hops that present a problem as a result of the dry hopping they do. But I'm sure he would never add raw hops prior to the start of active fermentation. I'm still not totally comfortable with dry hopping. I use hot water infusions with coffee filters at bottling/kegging time.

From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>:

> Why can't producers of hopped extracts indicate on their labels the  
>level of bitterness? Something as simple as "12 AAUs Bittering Hops"  
>would not give away the recipe. Something like "12 AAUs Bullion Hops"  
>would be even better.

(details about Coopers beer kit omitted)

> Along with the 8 AAUs Cascade I added, this beer is almost undrinkable.  
>I have never tasted anything so bitter (and believe me, I have had my  
>fun with Bullion!).

> Does anyone know what can be done about this? I'm fed up with trial  
>and error.

Start a campaign to bring pressure on suppliers. Track down the addresses of the extract makers and send them letters, petitions, or whatever. Ask the AHA to have extracts tested for actual bitterness (i.e. International Bittering Units - mg of isoalpa acid per liter. AAU is a hobby unit of measure and relates to potential, not actual bitterness). Once there is a lot of pressure built up and the

suppliers are publishing bitterness levels and hop types used, then sock it to them and make them publish amounts of corn syrup, barley syrup, caramel and who knows what else they put in their kits.

Look at the changes that have taken place already. It wasn't too long ago that labeling of hops with alpha acid percentage was unheard of. Labeling of color information (e.g. lovibond or EBC numbers for grains) is also pretty recent. These changes didn't happen by accident. They happened because suppliers got the message that homebrewers wanted this information and would buy from those who supplied it.

Join a homebrew club and taste beers made with different ingredients. Ask your supplier how bitter a given kit is. Chances are he won't have the foggiest notion, but you might get lucky and it would also help with your campaign.

Getting back to your example, however, I would suggest that 8 AAUs of bittering hops is a lot to add to an already hopped kit. Assuming that you got decent utilization, say 23-30%, then those 8 AAUs would contribute 27 to 36 IBUs to a 5 gallon batch. Let's pretend that the Coopers kit had 25-35 IBUs of bitterness (like many commercial "real ales"). Added to your Cascades, this adds up to 52-71 IBUs and that could indeed be bitter as hell without a lot of residual sweetness to balance it.

Note that I assume you are listing only the \*bittering\* hops. If some of that Cascade was used for finishing then my numbers are junk and should be ignored.

- --Pete Soper

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Date: Sat, 24 Feb 90 7:00:51 EST  
From: Dr. T. Andrews <ki4pv!tanner@ge-dab.ge.com>  
Subject: Re: hop planting

Hops roots are also available from  
Great Fermentations,  
87 Larkspur St,  
San Rafael, CA 94901.  
ph: 415 459 2520 / 800 542 2520

Three varieties (cascades, two others I forget); I ordered one of  
each. \$3 per.

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

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End of HOMEBREW Digest #365, 02/26/90  
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Date: Mon, 26 Feb 90 18:03:32 EST  
From: spencer@eecs.umich.edu (Spencer W. Thomas)  
**Subject: Oops -- was Stainless Pressure Cooker**

Well, I went home and looked at my big pressure canner, and it says, right on the box, "Aluminum". It's the little one that's stainless.

Sorry for the confusion.

=Spencer (spencer@eecs.umich.edu)

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Date: 26 February 1990 1547-PST (Monday)  
From: thode@nprdc.navy.mil (Walt Thode)  
Subject: List of brewpubs

There has been enough traffic in corrections and additions since I recently submitted the list of brewpubs that I think it's worth resubmitting it.

I'm sure there are errors and omissions. If you notice any, please send a note to me (thode@nprdc.navy.mil) directly, since I currently don't have access to the digest.

Here's the list...

USA

Alaska -- Douglas:  
Chinook Alaskan Brewing and Bottling Co. - 1407 5th St.

Arizona -- Tempe:  
Christopher Joseph Brewing Co./Bandersnatch Brewpub.

California -- Arcata:  
Humboldt - 856 10th Street, Arcata.

California -- Berkeley (the North Bay):  
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."  
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. (Late update: This one  
"has not opened. I heard there were serious financial problems and  
the place probably won't open any time soon. Too bad.")

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:

Willett's - 902 Main Street.

California -- Nevada City:

Nevada City Brewing Co. - 75 Bost St.

California -- Oakland:

Pacific Coast - 906 Washington Street.

California -- Palo Alto:

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."

Lancashire Tavern.

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 April '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.  
The Toronado - Haight Street. " This place has an amazing selection of microbrews, perhaps like nowhere else in the nation. They typically have 13 brews on tap, usually 6-8 of which are local microbrews, e.g., try the blue whale ale or devil's brew stout. They also have about 50 microbrews in bottles, not to mention other hard to find imports and fun things like soki. Very trendy Haight-esque crowd which seems uninterested in the amazing selection - wear black if you want to fit in."

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."

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 diacetyl 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 January '89. Brewing and serving Heavenly Gold, Angel Amber, City Light, and one seasonal beer. (Late update: They have "closed down and sold all their brewing equipment. They're planning to reopen as the Yuppie-Chow "Border Grill" and sell Corona and Amstel Light." Too bad!)

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 -- Durango:

Carver Brewing Co.

Colorado -- Vail:

Alpenstube.

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."

Florida -- Gainesville:

Mill Bakery, Eatery & Brewery - 6791 Newberry Rd. (Oak Mall Plaza).

"Homebrew for Bud drinkers. Mostly light beers, all are very light on hops. Their Weitzen is pretty good though. This is a chain, ... the beer is the same at each store. Their 'Brewmaster' is a 19 year old kid "who helped somebody make beer once or twice. All he does is follow directions. Not impressive."

The Market Street Pub, Downtown, Gainesville. "Built by hand by my friends Rob Benn and Ed Cooper. A really tremendous bar in the style of an english pub. Just opened though, so their first batch won't be served until Dec 89. Ed is a fine brewer, so I doubt I'll be disappointed."

Florida -- Miami:

Zum Alten Fritz - 1840 N.E. 4th Ave.

Florida -- Pensacola:

McGuire's Irish Pub.

Florida -- Tampa:

Lee Nicholson's Tampa Brewpub - 10330 N.Dale Mabry Hwy.

Florida -- Winter Park:

Winter Park Brewing - 330 Fairbanks Ave.

"They make an Ales and Lagers. The brewmeister's name is Hans. He told me that he uses Stroh's Yeast that he gets from Tampa. I asked him about the Ales and he uses the same yeast but just ferments it at a higher temperature."

Georgia -- Helen:

Friends Brewing Co. - Their "Helenbock Beer" took a silver medal at 1989 Great American Beer Festival.

Georgia -- Atlanta:

Georgia Brewing Co. -- Their "Wild Boar Special Amber" took a bronze medal at 1989 Great American Beer Festival and was picked number 5 overall in the GABF consumer preference poll.

Hawaii -- Wailuku:

Pacific Brewing Co. - P.O. Box 1137.

Idaho -- Caldwell:

Snake River Brewing Co. - Route 5, Box 30A.

Idaho -- Coeur d'Alene:

T.W. Fischer's.

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 -- Ft. Mitchell (Northern Kentucky)

Oldenberg Microbrewery - Buttermilk Pike. "Take I-75 south (from Cincinnati) to Buttermilk Pike. The Brewery is visible from the expressway. Features a full-bodied premium and a very drinkable blonde. The beer is a bit pricey from the tap at \$2.00 a mug, \$7.00 a pitcher. The premium has a robust taste and finishes smooth. This beer is among the countries 5 finest beers, a definite must try. The brewery also has a fine collection of beer paraphernalia and a German style beer hall with live entertainment."

Louisiana -- Abita Springs:

Abita Brewing Co - P.O. Box 762.

Maine -- Portland:

Gritty McDuff's.

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." Another point of view on Sisson's - "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."

Baltimore Brewing Company - Albemarle Street at Pratt. "The newest and brightest star on Maryland's brewing stage. Authentic, elegantly-



served German cuisine, comfortable setting. Three regularly-brewed lagers: Helles, Pils, and Dunkles. Helles is similar to industrial brews, light body and character. Pils is robust and redolent with hops. Dry and tasty. Dunkles is a creamy dark beer with a roast malt character." Another comment: "Currently three beers: Helles (rich, full-bodied, well-hopped), Pils (lighter, also full-bodied and very well hopped), and Dunkle (dark, full-bodied, malty). All very good, German-style beers. The guy I talked to said they are going to be offering a bock and a weizen as the seasons evolve. I've been there twice, and the character of the beer has been slightly variable, due largely to the newness of the place. Very busy on weekend evenings. Reasonably good German food, too, and all at fair prices."

Maryland -- Cambridge:

Wild Goose Brewing Co. -- "Makes only one beer at this time, "Wild Goose Amber". Coppery color with a predominantly bitter hops flavor and a long-lasting hops aftertaste. Very good."

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?)."

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 Kendall 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

Massachusetts -- Northampton:

Northampton Brewery/Brewester Court. - "I can vouch for the quality of their beer and sandwiches, although the atmosphere is a little too much on the fake-marble/brandspankingnew/yuppie side."

Michigan -- Kalamazoo:

Bell's Brewery - This one "is a microbrewery located in Kalamazoo. It is not in fact a brewpub, which are currently illegal within Michigan." There are various locations in Ann Arbor which carry Bell's products. "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).

Minnesota -- Minneapolis:

Tap's Waterfront Brewpub.

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.

Montana -- Missoula:

Bayern Brewing/Northern Pacific.

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 Mexico -- Embudo:

Preston Brewery - P.O. Box 154.

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.

New York -- Rochester:

Rochester Brewpub. - "located at the Marketplace Inn, on Jefferson Road.

This place is owned by the same people as the Buffalo Brewpub. They serve several of their own brews, and all are mediocre. The food is poor, and the service is worse. There are better places to drink in Rochester."

North Carolina -- Charlotte:

Dilworth Brewing - 1301 East Blvd.

North Carolina -- Durham:

Weeping Radish Restaurant & Brewery.

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:

Great Lakes Brewing Co.

Melbourne's Brewing Co.

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."

Ohio -- Strongsville:

Strongsville Brewing Co.

Oklahoma -- Tulsa:

Duke of Kensington.

Oregon -- Ashland:

Rogue River Brewing Co.

Oregon -- Bend:

Deschutes Brewery & Public House.

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 -- Eugene:

High Street Pub.

East 19th St. Cafe - a McMenamin brewpub.

Oregon -- Gresham:

Highland Pub & Brewery.

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:

Brewery Public House (Portland Brewing Co.) - 1339 NW Flanders.

Capacity: 2,500 barrels. Grant's Ale, Imperial Stout, Winter Ale, Portland Ale, Timberline Ale.

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.

Dublin Pub - 6821 SW Beaverton-Hillsdale Highway. 104 beers on tap, open Thanksgiving 1989. (503)297-2889

Fulton Pub & Brewery.

Hillsdale Brewery & Public House - 1505 SW Sunset Blvd. Capacity: 728 barrels. Terminator, Liquidator, Hammerhead, Crystal, Cascade Head, Ruby Tuesday, Cascade Ale and seasonal brews.

Lloyd Center McMenamin's - one of the McMenamin's 17 brewpubs.

Portland Brewing Company, 1339 N.W.Flanders, 503/222-7150. Brewery and pub. Fresh draft beer to-go.

Widmer Brewing Co. - 1405 NW Lovejoy. Capacity: 2,000 barrels. Widmer Ale, Weizen, Festbier, Bock, Maerzen, Oktoberfest.

Oregon -- Salem:

Thompson Brewery and Public House - a McMenamin brewpub.

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 -- Philadelphia:

Samuel Adams Brewhouse.

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 - 709 West Main Street; "owned by William Faulkner's grandsons. They brew four types of beer: their Hawksbill Lager is their best-selling brand, but has the weakest body--it is similar to most U.S. industrial beers in character. Piney River Lager is another pilsner-style lager, but has significantly more body and flavor--it is reminiscent of the lagers of Southern Germany. Afton Ale is a hopheads dream; it is an amber bitter ale made with 5 types of hops and has a sharp lingering hops flavor but a somewhat thin body. Humpback Stout is a rich creamy stout with the flavor of roast malt and is neither overly bitter nor too sweet. Occasionally seasonal beers are offered; the first of these was a wheat beer offered in mid-summer 1989--a bock is planned for spring 1990."

Virginia -- Virginia Beach:

Virginia Brewing Co. (Formerly Chesapeake Bay Brewing Co.)

"Its 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."

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 -- Pullman

Rico's Pub - Main Street. 12 beers on draught (Hale's, Grant's, Widmer's). Impression of an English pub. 60% clients students from Washington State Univ.

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."

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!"

Cooper's - 8065 Lake City Way N.E., 522-2923. 22 Draft beers, darts, fish and chips. "Seattle's Original Ale House"?

F X McRory's Steak Chop & Oyster House - 419 Occidental S., 623-4800. 26 Fresh Live Draught Beers; Anchor Steam Christmas Ale, Ballard Bitter, Big Rock Cold Cock, Big Rock Winter Porter, BridgePort Winter Brew, Grant's Scottish Ale, Guinness, Hale's Celebration Porter, Hale's Moss Bay Ale, Hale's Special Bitter, Hale's Wee Heavy, Harp, Poulsbo Pilsner, Pyramid Wheaten Ale, Ranier Dry, Redhook ESB, Shaftebury Cream Ale, Thomas Kemper Lager, Thomas Kemper WinterBrau, Widmer Fest Bier, Young's Winter Warmer, + ordinary beers.

Horse Brass - 4534 S.E. Elmont, 232-2202. Featuring Ales, stouts, and beers from throughout the world. Bangers, meat pies, scotch eggs.

Jake O'Shaughnessey's - 401 Bellevue Sq, 455-5559. 29 Fresh live draught beers, currently featuring: Anchor Steam Christmas Ale, Ballard Bitter, Bass, BridgePortGolden, Full Sail Golden Ale, Grant's Scottish Ale, Guinness, Hale's Moss Bay Amber, Hale's Pale American, Hale's Special Bitter, Harp, Heineken, Paulaner Salvator, Pyramid Wheaten Ale, Redhook ESB, Thomas Kemper Lager, Thomas Kemper WinterBrau, T.W.Fisher's Centennial Pale Ale, Snow Cap Holiday Ale, Widmer's Hefeweizen Young's Winter Warmer, Young's Special + ordinary beers.

La Boheme - 6119 Phinney Ave N. 15 beers on draught, just opened.

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."

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 Pacific Northwest Brewing Company, Ltd. 322 Occidental Ave. S., 621-7002 (in Pioneer Square) Restaurant, bar, brewery. Cask conditioned ales served in an interesting array of glasses.

Pike Place Brewery, 1432 Western Ave. Tiny micropub - 3.5 barrel kettle producing a pale ale.

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 -- Spokane:

Fort Spokane Brewery - beers served in neighboring restaurant. Pale Ale, Red Alt, Border Run Ale.

Washington -- Tacoma:

Engine House No 9; 611 N. Pine, 272-3435. 29 beers on draft including 9 seasonal selections; 3 cask-conditioned ales; 45 international bottled beers. Pizzas, tacos, chili.

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).  
Roslyn Brewing Co. - just off I-90. Bert Grant's new brewpub!

Wisconsin -- Appleton:

Appleton Brewing Co.

Wisconsin -- Kenosha:

The Brewmaster's Pub.

Wisconsin -- Milwaukee:

Olivers Station/Cherryland Brewing.  
Water Street Brewery.

Wyoming -- Jackson:

Otto Brothers - P.O. Box 4177.

#### 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 -- Burlington:

Burlington Brewing Co.

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 -- Kirkland Lake:  
Kirkland Lake Bavarian Tavern & Bernies Brewpub.

Ontario -- Lindsay:  
York Tavern - 24 Kent St. W.

Ontario -- Mississauga:  
Connors Brewing Co. Ltd. - 6 Owen St. W.  
Tapsters Brewpub.

Ontario -- Nepeau:  
Ottawa Valley Brewing Co. - 20-C Enterprise Ave.

Ontario -- Orillia:  
Blue Anchor Brewery.

Ontario -- Sault Saint Marie:  
Jolly Friar Brasserie & Brewpub.

Ontario -- Thunder Bay:  
Port Arthur Brasseries & Brewpub.

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 -- Hudson:  
Mon Village Brewery.

Quebec -- Lennoxville:  
Golden Lion - #6 College St.

Quebec -- Montreal:  
Le Bar Cerveise.

The following individuals provided information that appears in the list.  
The commentaries sprinkled throughout are theirs:

Doug Allison (!gaetch!hisata!doug)  
owen\_d\_beckley@att.com  
Jim Boughton (boughton@rd1632.dayton.ncr.com)  
Jackie Brown (bitnet: brown@msukbs)  
motcid!ecru!chambers@uunet.UU.NET (Jeff Chambers)  
Steve Cook <cook%arkle.decnet@cheme.tn.cornell.edu>  
John DeCarlo (jdecarlo%mdf@mitre.org)  
dw <Wegeng.Henr@Xerox.COM>

Rick Kimball <rick@kimbal.lynn.ma.us>  
John R. Mellby (jmellby@ngst11.ti.com)  
Roy Mengot (panzer@flop2.csc.ti.com)  
Paul W. Placeway <pplaceway@BBN.COM>  
rice@zip.eecs.umich.edu (Brian Rice)  
Mark Stevens <stevens@stsci.edu>  
Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Spencer (spencer@eecs.umich.edu)  
alexs@retix.retix.com (Alex M. Stein)  
pms@Sun.COM (Patrick Stirling)  
Mark Stroup (ms56+@andrew.cmu.edu)  
Gregg TeHennepe (gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU)  
tim@Think.COM  
Tim Weil (Tim.Weil@f419.n109.z1.FIDONET.ORG)  
Andy Wilcox <andy@mosquito.cis.ufl.edu>  
noah@june.cs.washington.edu (Rick Noah Zucker)

- --Walt Thode (thode@nprdc.navy.mil)

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Date: Mon, 26 Feb 90 11:32:26 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Kegging questions

I just acquired a number of (ab)used kegs, all made by Firestone. Some are Coke/pin type and others Pepsi/ball type. The ball type seems a more elegant design, plus the kegs are of smaller diameter and fit in my fridge better. Some questions:

1. Can I swap lids from one to type to the other?  
They seem to fit well but I don't have CO2 yet, so can't do a leak-test.
2. What about pressure-release valves?  
Only two of the Pepsi lids I got have them, and none of the Coke ones do.
3. Cleaning?  
The tank itself looks like it wouldn't be too bad, but these kegs look neglected and the interior of the valves are coated with smeg; doesn't appear to be easy to tear them apart. Any suggestions?

TIA. I'm really looking forward to \*not\* bottling!

---

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      301-286-  
6093

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Date: 26 Feb 90 17:23:06 PST (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: re: SN yeast

Chuck Cox says, in reply to John Mellby

>> Anyone know whether Sierra Nevada  
>> uses the same yeast in Bigfoot and Celebration  
>  
>Yes they are the same, Sierra Nevada currently uses only one variety  
>of yeast, however they are planning on brewing lagers soon.

Where do you get your information? From their PR people? And if so,  
how can you trust them?

Florian the doubting.

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End of HOMEBREW Digest #366, 02/27/90  
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Date: Tue, 27 Feb 90 10:25:06 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: re: SN yeast

In Homebrew Digest #366, Florian B. writes (in reference to Sierra Nevada using only one strain of yeast):

>Where do you get your information? From their PR people? And if so,  
>how can you trust them?

It's probably more likely than unlikely that they *\*DO\** use only one strain of yeast. A couple months back I attended a talk given by Gary Heurich (owner of Olde Heurich Brewing Co.), he talked about why he chose Pittsburgh Brewing Co. to do his contract brewing and he discussed their yeast strains. Seems that they use only *\*ONE\** yeast strain for every beer, from Olde Frothingslosh to their best contract ambers, and that the yeast itself is a very good, pure strain. Heurich said that if a brewery does NOT use only a single strain that they risk infection of the strains by each other and that by restricting your brewing to that single strain you can better maintain its purity. This seemed to make a lot of sense.

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Tue, 27 Feb 90 15:31:15 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: boil over

In digest <1990Feb26.221834.18563@mthvax.cs.miami.edu> hplabs!mage!lou writes:

>I have always used a glass (pyrex?) or stainless "boil over preventer" after  
I  
>spent two days cleaning my first batch out of the stove. While this is quite  
>effective at preventing boil over, I've wondered what effect it might be  
having  
>on my hot break. I'm not real sure what to expect from a hot break so I  
can't  
>tell if it's making any difference. Any suggestions out there?

What is a "boil over preventer"?

aem

- --

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
A people who extend civil liberties only to preferred groups start down  
the path either to a dictatorship of the right or left. - William O. Douglas

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Date: Tue, 27 Feb 90 10:33:54 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: re: Volume vs. weight measurement

In Homebrew Digest #365, Dick Dunn discussed some of the problems in converting measurements:  
Dick is absolutely right that you can't measure whole hops (or even pellets) by the cup. In addition to the problems he discussed is the variable amount of bitterness between hops from year to year or grower to grower. Since reading Dave Miller's "Complete Handbook" I've been paying more attention to alpha units than to quantities and have begun applying his methods for determining how much of any given hops to add to a batch of beer. This lets me tweak the recipe more reliably and better duplicate a batch of a particularly good beer. I've also started experimenting with some of the higher-AAU hybrids, with good results in some beers, such as in an IPA.

- ---Prost,  
Mark Stevens  
stevens@ra.stsci.edu

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Date: Tue, 27 Feb 90 13:29 EST

From: "JEFF CASEY / (617)253-0885" <CASEY@NERUS.PFC.MIT.EDU>

**Subject: plastic keg problems**

Does anyone have any experience with those 10 liter plastic kegs (I forget the brand name, but the ones with the CO2 cartridge in the top and the fake wood grain on the sides). I bought one a few months ago, and haven't had much luck. There have been a couple of good batches where it held pressure well, but once the spigot broke, and I had to get a new one from the dealer, and now the plastic pressure valve (the piece that the o-ring seats on) has broken as well. Is this kind of experience unusual? Also, the 10psi that it maintains seems a little high (the beer gets quite a head on it), and I keep thinking I should put a weaker spring on it to drop it down to 5-6 psi. Should I get a new valve or junk the whole thing and go whole hog with a Cornelius system? Any advice appreciated. If you respond to me, I'll summarize to the net.

Thanks. Jeff Casey

casey@nerus.pfc.mit.edu (best address)  
or jac@pinet.aip.org  
or 70411.573@compuserve.com

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Date: Tue, 27 Feb 90 15:55 EDT

From: BRWJ%VAX5.CIT.CORNELL.EDU@CORNELLC.cit.cornell.edu

**Subject: Sierra Nevada yeast culturing**

While gossiping with the local brewpubmaster, we started talking about yeast culturing. He maintained the Sierra Nevada actually uses TWO yeasts, one for fermenting, which is then removed by filter, and a second strain for conditioning in the bottle. Those of you striving to recreate Bigfoot Ale by culturing off the bottles may (if my info is good) be culturing the wrong strain.

Jackie Brown (Back in the saddle)

Bitnet: BRWJ@CRNLVAX5

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Date: 27 Feb 90 12:18:12 EST  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Homebrew Digest #366 (February 27, 1990)

hi folks,

yes it is me the chronic troublemaker of the homebrew world, back again after a short hiatus (which did not include typing lessons). A few preliminary comments/ questions

- 1) Did Chuck Cox say he was the world's fattest homebrew judge??? or did I just misread that???
- 2) Did any of you judges get this thing from the AHA saying that if you pay them a yearly fee then they'll kindly send you quarterly updates on your judging points. I seem to remember that when I signed up for the test I was told that the \$35 fee covered the costs of administrating my judge file and that I would be sent periodic (yearly) updates on my points to date. Needless to say they haven't been doing this. As a matter of fact it seems that every time I judge a competition I have to hound them to post the points. Now this could be the result of the competition organizers not properly reporting the points, but I organized the Troy Homebrewers Comp. two different years and found that even though I reported the points it was only after I received complaints from the judges and made a follow up inquiry some 6-8 months later in response to these complaints that the points were actually awarded. So what do we have here?? A system where you pay a lot of money to take a test, and then have to pay more money just to get people to do what they were supposed to do in the first place.

I have let my AHA membership lapse, in case you guessed. It costs a tiny bit more to get Zymurgy (which is a great publication) in my local Homebrew store, The store almost always had their copies 2-4 weeks before my subscription arrived (when I worked at Hennessy Homebrew I used to read the whole thing at work before my subscription ever arrived and I only worked one night a week for 4 hours). I also used to give the paper cup level of additional sponsorship on a yearly basis (Yeah I'm no J.P. Morgan so what??) and they would typically omit my name. In any case since it has been really hard for me to make it to the AHA conferences the last few years cause of work, etc.. the only real incentive I had to be in the AHA (the conf. discount) is not applicable. Othwerwise I just assume not support them until they get their act in gear. Personally I think H.U.D. is a better run organization. I have visited with the people at the AHA on my visits to Col. in the past, and I think very highly of them. They're real nice people, so don't get me wrong this is not a personal attack. I just do not believe that the AHA is doing a very good job as a membership organization and I will most likely continue to chastise it until it changes its ways somewhat. Comments, questions, please feel free to flame me at

75140.350@compuserve.com

No I still haven't really learned to use paragraphs yet. Yes I do hope to do more than just flame the AHA in this discussion. Right now I'm pressed for time, and want to get some viewpoints before throwing out any attempts at constructive suggestions.

bye-  
jay h

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Date: Tue, 27 Feb 90 17:01:15 PST  
From: todd@NISC.SRI.COM (Todd Koumrian)  
Subject: Re: Homebrew Digest #366 (February 27, 1990)

Thanks for sending those. I've finally started to get them legitimately from homebrew-request, so you can stop forwarding the digests to me.

Todd

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End of HOMEBREW Digest #367, 02/28/90  
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Date: Wed, 28 Feb 90 8:42:02 EST  
From: tony g <giannone@BBN.COM>  
Subject: immersion-type wort chiller (concern)

I was thumbing through my Zymurgy "Yeast & Beer" (1989 special issue) last night when I came upon an interesting statement in Paul Farnsworth's "Healthy Homebrew Starter Cultures" article. On page 11 Mr. Farnsworth says "Cooling the wort before transferring it to the fermenter, using ice immersion or a copper cooling coil placed inside the boiling pot vastly increases the chance of contamination."

I thought that using an immersion-type wort chiller would vastly 'decrease' the chance of contamination since it allows the yeast to be added sooner. Is Mr. Farnsworth assuming that the wort chiller is being place in the wort 'after the boil' instead of 'during the last 10-15 minutes'?

Is the immersion-type wort chiller 'really' that much better for homebrew?

regards,  
tony g (giannone@bbn.com)

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Date: Wed, 28 Feb 90 08:55:35 EST  
From: Mark.Leone@F.GP.CS.CMU.EDU  
Subject: Recipes of a different nature

Anyone have any good \*food\* recipes using beer as an ingredient? I've had good beer-batter fried chicken, and now my curiosity is piqued!

Cheers!

- - -

Mark R. Leone <mleone@cs.cmu.edu>  
Computer Science, Carnegie Mellon University  
Pittsburgh, PA 15213

"Don't just do something,  
sit there!"

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Date: Wed, 28 Feb 90 06:58:42 PST  
From: maxn@intermec.com (Max Newman x6689)  
Subject: carbonation

I bottled my first batch of homebrew last week. After one week my patience wore out, so I tried one bottle. The beer tasted fine but had little carbonation. All I could see were very tiny bubbles, and it produced no head. I used 1/2 cup priming sugar from dave millers bitter recipe. So the big question, will I get more carbonation after the suggested one month of waiting, or should I use more priming sugar in subsequent batches?

-----

Date: Wed, 28 Feb 90 11:20:56 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: mild ale malt

I recently got some Munton and Fison mild ale malt but could get no color information. If any of you know the approximate lovibond or EBC rating of this grain I'd greatly appreciate it if you could let me know via email. If you've had experience with this grain and could even say something like "It is a bit lighter than light Munich", or "Twice as dark as British pale malt" that would be very helpful. Thanks.

---

Pete Soper            The George Fix book is finally out!            +1 919 481 3730  
soper@encore.com  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

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Date: Wed, 28 Feb 90 10:26:00 CST  
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)  
Subject: Homebrew Digest #365 (February 26, 1990)

In #365 Louis Clark writes:

>I have always used a glass (pyrex?) or stainless "boil over preventer" ...

Louis, what is this you refer to? Where do you get it?

Inquiring minds, etc.

wa

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Date: 28 Feb 90 11:41 -0600

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: plastic keg problems**

In digest #367, Jeff Casey talks about problems he's had with things breaking on his plastic keg and problems with overcarbonation. Luckily, I haven't had anything break on my keg, but I too have had problems with beer coming out all foam. I don't know about Jeff's problem, but it turns out that with me the excessive foaminess was not a product of overcarbonation. It was a problem of the spigot being too short. Sticking a 2 inch length of flexible tubing on the end of the spigot solved the problem by introducing a bit of back pressure. However, I now have a new problem. Even though I can draw a pint of beer in little under a second (Well, I have to only half open the spigot so that it doesn't shoot off the bottom of the mug and go all over me...) The beer is not carbonated enough (at least for my taste). It's not a big problem (and to tell the truth, I've only tried the keg once so far) but I'm curious how something with such an obvious amount of pressure could be undercarbonated.

Mike

-----

Date: Wed, 28 Feb 90 13:46:28 MST

From: hplabs!mage!lou

Subject: boil over preventer

In digest #367 a.e.mossburg writes:

```
#>I have always used a glass (pyrex?) or stainless "boil over preventer" after
I
#>spent two days cleaning my first batch out of the stove. While this is
quite
#>effective at preventing boil over, I wonder what effect it might be having
#>on my hot break. I'm not real sure what to expect from a hot break so I
can't
#>tell if it's making any difference. Any suggestions out there?
```

```
#What is a "boil over preventer"?
```

You may know of this by some other name such as "pot watcher".

A boil over preventer is a device available in the housewares section of a supermarket and in some hardware stores for about \$2. It has a disc-like shape and is roughly 3 inches in diameter. My glass one was thick around the rim and thinner in the middle, somewhat like the shape of a red blood cell. I managed to crack this one from thermal shock and replaced it with one made from stainless steel. It resembles the lid of a tin can except the indentations are more pronounced and the rim is curved down somewhat (although it clearly is not symmetric I just toss it in without regard to which side is up and it works fine). Both of them have channels to permit gasses to escape from underneath them.

To use the device, just put it in a pot to be boiled and forget it. It *will* eliminate boil over problems.

Louis Clark  
mage!lou@ncar.ucar.EDU

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Date: Wed, 28 Feb 90 13:16:36 PST  
From: Dick Schoeller - ZK02-3/R56 - DTN 381-2965 28-Feb-1990 1615  
<schoeller@4gl.enet.dec.com>

**Subject: RE: soft drink-like carbonation...**

>or...) The beer isn't flat, though, as you can see and feel the bubbles  
>when you drink, it's just that there's no head. What could be a cure  
>for this? Thanks a lot in advance.

Try adding some crystal malt or cara-pils to your recipes. These contribute dextrins which aid head retention and add to the body of the beer.

Dick Schoeller	schoeller@4gl.enet.dec.com
Digital Equipment Corporation	603-881-2965
110 Spit Brook Rd., ZK02-3/R56	"Either Judaism has something to say to the
Nashua, NH 03062-2642	world or it has nothing to say to Jews."
	- Dennis Prager

-----



Date: Wed, 28 Feb 90 17:16:11 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: Volume vs. weight measurement

(Mark Stevens) writes:

> Dick is absolutely right that you can't measure whole hops (or even  
> pellets) by the cup.

I got one of those cheesy little drug-scales, the kind they sell at head shops (er, excuse me: smoking paraphernalia emporiums) for \$7.00. It's not too much of a pain to clip on a baggie (er, zip-loc sandwich bag), fill with hops, and subtract the weight of aforementioned baggie. I'd hate to have to guess weights that small. Price seems fair for what it does.

Ultimately, I'd get one of the \$40 - \$60 Sohnle (or whatever) scales which read up to about 8 Lb, in 1/2 ounce increments, but it's too expensive now. For pound increments, I'd be measuring grain, anyway, and volume measures seem tolerable for that.

Cheers!

PS:

I use the AAU measures for my records, in order to account for alpha acid content of the particular hops. As soon as I can figure out the other, more professional system (IBU's?) I'll probably switch over; the advantage there is that the measure of bitterness is \*not\* dependant on the amount of beer you make.

---

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 301-286-  
6093

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Date: Wed, 28 Feb 90 17:16:26 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Recipe log sheet -- LaTeX format

I've been hacking a recipe log sheet so I can keep all my info consistent, organized, and compact. It fits on one page, so there's room on the back for plenty of comments.

There's plenty of room for all kinds of things, I think. I designed it to be very quick to fill in, with as many check-the-appropriate-box-isms as I could.

I haven't done all-grain yet, so the format for that data may be a bit off. Also, I'm still tweaking it, so send me any feedback you have; I'd like to hear your comments.

Also, if you don't have LaTeX, I can send you a Postscript formatted version.

- ----- Cut here -----

```
%%% brew-sheet.tex
%%%
%%% 1990 Jan 24 Wed 16:19 Chris Shenton (chris@asylum.GSFC.NASA.GOV)
%%% Moved amount columns to beginning of tables.
%%% Created batch name header.
%%% Added `dry' box to extracts.
%%%
%%% 1990 Jan 25 Thu 16:15 Chris Shenton (chris@asylum.GSFC.NASA.GOV)
%%% Deleted grain names from Malts, Grains, and Adjuncts -- too much space.
%%% Added Acid rest to Procedure.
%%%
%%% 1990 Feb 28 Wed 15:23 Chris Shenton (chris@asylum.GSFC.NASA.GOV)
%%% Tweaked number of lines in some of the entry sections.
%%% Instead of including `macros', define the commands here; this way,
%%% remote users can use the file.
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%
%
```

```
/documentstyle[twocolumn,twoside][article]
```

```
/pagestyle[myheadings]
```

```
%%%
%%% Commands
%%%
```

```
/newcommand[/degree][ $\text{\textcircled{#1}}$ ]
/newcommand[/degrees][2][#1/degree #2]
/newcommand[/setnewlength][2][\newlength[#1]/setlength[#1][#2]]
```

```
%%%
%%% Page size and style
```

%%%

```
/setlength[/footheight][0in]
/setlength[/oddsidemargin][-0.25in] % ?? also evensidemargin ??
/setlength[/textwidth][7.5in]
/setlength[/textheight][10.0in]
/setlength[/topmargin][-0.5in]
```

```
/setlength[/parindent][0in]
```

```
/markright[Batch name:]
```

```
/raggedbottom
```

```
/renewcommand[/thepage][] % Prevent page numbers
```

%%%

%%% Various widths for lines, blanks, and so on

%%%

```
/setnewlength[/underblank][-0.02in]
/setnewlength[/blankwidth][0.25in]
/setnewlength[/thinline][0.005in]
/setnewlength[/onecolumnwidth][0.5/textwidth]
/addtolength[/onecolumnwidth][-columnsep]
```

%%%

%%% Command macros for the various sections and section entries.

%%%

```
/newcommand[/mysec][1][[/section*[#1]]]
```

```
/newcommand[/ledgerline][[/rule[/onecolumnwidth][[/thinline]]/]]
```

```
/newcommand[/extract][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/extractentry][[/extract][][][[/Box$][[/Box$] /hline]
```

```
/newcommand[/malt][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/maltentry][[/malt][][][][] /hline] % color (#3) not used
```

```
/newcommand[/hop][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/hopentry][[/hop][][][][[/Box$/rule[/underblank][[/blankwidth][[/thinline]][[/Box$][[/Box$] /hline]
```

```
/newcommand[/yeast][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/yeastentry][[/yeast][][][[/Box$][[/Box$][[/Box$][[/Box$] /hline]
```

```
/newcommand[/adjunct][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/adjunctentry][[/adjunct][][][] /hline]
```

```
/newcommand[/procedure][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/procedureentry][5][[/procedure[#1][#2][#3][#4][#5] /hline]
```

```
/newcommand[/record][3][#1 & #2 & #3 //]
```

```
/newcommand[/recordentry][[/record][][] /hline]
```

```
/newcommand[/blankentry][1][#1 /rule[/underblank][/blankwidth][/thinline]]
```

```
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%  
%
```

```
/begin[document]
```

```
/mysec[Extracts and Kits]
```

```
/begin[tabular][|l||l|c|c|]  
/hline  
/extract[Lb][/makebox[2.0in][1][Brand and Name]][Hopped][Dry]  
/hline  
/hline  
/extractentry % 1  
/extractentry % 2  
/extractentry % 3  
/extractentry % 4  
/end[tabular]
```

```
/mysec[Malts, Grains and Adjuncts]  
/begin[tabular][|l||l|c|l|l|]  
/hline  
/malt[Lb [oz]][/makebox[1.25in][1][Variety]][/degrees[][L]][Brand][Country]  
/hline  
/hline  
/maltentry % 1  
/maltentry % 2  
/maltentry % 3  
/maltentry % 4  
/maltentry % 5  
/maltentry % 6  
/maltentry % 7  
/maltentry % 8  
/maltentry % 9  
/end[tabular]
```

```
/mysec[Hops]
```

```
/begin[tabular][|l||l|l|l|ccc|]  
/hline  
/hop[AAU][/makebox[1in][1][Variety]][Form][Boil][Steep][Dry]  
/hop[ ][ ][ ][(min)][ ][ ]  
/hline  
/hline  
/hopentry % 1  
/hopentry % 2  
/hopentry % 3  
/hopentry % 4  
/hopentry % 5
```

```
/hopentry % 6
/hopentry % 7
/hopentry % 8
/hopentry % 9
/end[tabular]
```

```
/mysec[Yeast]
```

```
/begin[tabular][|l||l|cc|cc|]
/hline
/yeast[Amount][Brand and style][Ale][Lager][Dry][Liquid]
/hline
/hline
/yeastentry
/yeastentry
/yeastentry
/end[tabular]
```

```
/mysec[Additives and Other Ingredients]
```

```
/begin[tabular][|l||l|c|l|]
/hline
/adjunct[Amount][Ingredient][Boil][Procedure Description]
/adjunct[ ][ ][(min)][ ]
/hline
/adjunct[ ][ ][---][Priming]
/hline
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/end[tabular]
```

```
/mysec[Procedure]
```

```
/begin[tabular][l|l|]
Mash water & /blankentry[Temperature] & /blankentry[Amount] //
Mash-in & /blankentry[Temperature] & /blankentry[pH] //
Protein Rest & /blankentry[Temperature] & /blankentry[Time] //
Acid Rest & /blankentry[Temperature] & /blankentry[Time] //
Starch Conversion & /blankentry[Temperature] & /blankentry[Time] //
Mash-out & /blankentry[Temperature] & /blankentry[Time] //
Sparge Water & /blankentry[Temperature] & /blankentry[Amount] //
Boil & /blankentry[Time] //
Yeast Pitch & /blankentry[Temperature] & /blankentry[pH] //
/end[tabular]
```

```
/mysec[Notes]
```



Date: Tue, 27 Feb 90 23:12:59 -0500  
From: zentner@ee.ecn.purdue.edu (Mike Zentner)  
Subject: First Time Mead Brewers

A question for the more experienced brewers...We are following the simple recipe in one of the appendices of Papazian for ginger honey mead. After a week in the primary, we racked to the secondary, which merrily bubbled away for about two weeks. It now appears that most activity has stopped, even after a thorough rousing. The book says to let it age for 1-1.5 months in the secondary. Does this mean that there should be visible signs of fermentation until sometime after a month? If the fermentation has stopped, should we still let it rest in the secondary, or will this allow the yeast to starve to the point where they will not be able to carbonate after bottling? Any help is appreciated.

Another question. What is the best way to sparge? After reading horror stories about shattered glass carboys due to heat shock, we've been sparging into a plastic bucket first and cooling the wort before transferring to the glass primary. Well, we bought one of those nylon hoops an elastic band to strain out solids and tried it in the latest batch "Hair of the Dog Wheat Beer" (so named because a few stray dog hairs crept into the boil) with little success. The bag quickly filled up and clogged (probably due to the use of hop pellets), then broke loose and fell into the wort. Any suggestions?

One last thing. Does anybody else start their siphons like this? We use a piece of tubing which has an OD that matches the ID of the siphon hose. Standing on a chair, you can use your mouth to suck the wort up a point just before the hose clamp in the siphon, close it off, quickly pull off the mouthpiece hose, lower the outlet of the siphon, and let it fly. Contamination can only be by the breath. Usually the harder, white plastic hose available in hardware stores slips in and out easier.

Mike & Lynn Zentner    zentner@cn.ecn.purdue.edu  
                              zentnerl@ma.ecn.purdue.edu

-----

Date: Wed, 28 Feb 90 09:10:06 PST  
From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)  
**Subject: Sierra Nevada yeast culturing**

Steve Harrison at Sierra Nevada tells me that they use one strain of yeast for both fermenting and bottling. They filter before bottling to remove protein and dead yeast and then repitch for bottle conditioning.

My own opinion is that Bigfoot Ale is the worst choice of the Sierra Nevada product line to get yeast from, that their weaker beers are better choices. Nevertheless, it's all the same yeast.

Suurb

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End of HOMEBREW Digest #368, 03/01/90  
\*\*\*\*\*

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Date: Thu, 1 Mar 90 08:58:08 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: cooking with beer

In Homebrew Digest #368, Mark Leone wrote:  
> Anyone have any good \*food\* recipes using beer as an ingredient?

Jack Erickson wrote a book called "Great Cooking with Beer" (1989, Red Brick Press, Reston, VA). The book includes quite a few recipes, from standbys like Beer Bread, to some more unusual things, like using beer in cake. To tell the truth though, I was somewhat disappointed in this book because Erickson puts entirely too much filler in the book...I really don't give a rat's ass about what foods were served at tastings he conducted at local restaurants...I want a \*BEER-FOOD COOKBOOK\*.

Erickson could easily have found more recipes that use beer. In just thumbing through it I realized that he did not include things like,  
\* Steamed Chesapeake Blue Crabs  
\* Chili

I've got some recipes that aren't in Erickson's book, these include:  
\* Belgian Fruit  
\* Stout & Sour Meatballs  
\* Hopyy Lentil Soup

Some other recipes I've heard of, but don't have, include:  
\* Black Bean Soup  
\* Cherry Creek Pie (made with Kriek lambic ale)

Last year I was in Boston and stopped by the Commonwealth Brewery. They served up a delicious plate of mussels cooked in stout. I accompanied the meal with a glass of stout, then a winter warmer for dessert and was in heaven all night....

Erickson's book is a good starting point in finding these recipes, and it's pretty reasonably priced--I believe I paid about \$12. In "Great Cooking..." Erickson alluded to a second volume coming down the pike, I hope he treats the cooking part more seriously in the 2nd volume and omits the extraneous generalities (I want cow, not bull).

Bon appetit,  
- ---Mark Stevens  
stevens@ra.stsci.edu

---

Date: Thu, 1 Mar 90 08:58:35 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: carbonation

In Homebrew Digest #368, Max Newman writes:  
>After one week...I tried one bottle. The beer tasted fine but had little  
>carbonation.

Your beer will probably be fine. When I sampled my last batch of brown  
ale after only one week it too was rather flat. I let the beer sit  
another 3-4 weeks before opening another bottle; this bottle poured  
with a very nice head and subsequent bottles were fine.

- --Mark Stevens  
stevens@ra.stsci.edu

-----

Date: Thu, 1 Mar 90 10:09:50 EST  
From: bergman@m2c.org (Michael Bergman)  
Subject: Homebrew Digest #368 (March 01, 1990)

Mark R. Leone <mleone@cs.cmu.edu> asks for recipes for food with beer as an ingredient. I have never had them myself, but have heard lots of praise heaped on the "shrimp steamed in beer" at Poli's Seafood in Squirrel Hill, Pittsburgh. A happy coincidence that Mr. Leone is currently in the right city to take advantage of this! Let's hope he likes shrimp (I don't, which is why I've never tried Poli's)

Any good bread book should have a recipe for beer bread, in which beer is used as the source of the yeast, as well as replacing some of the liquid. Most mediaeval recipes for either bread or cake call for beer for this purpose, since standardized freeze dried yeast packets were not yet available ... any of the mediaevalists out there want to post a recipe?

- --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: 01 Mar 90 08:06:08 PST (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: re: yeasts and rumors

A couple of issues ago, Mark Stevens commented on my question about SN yeast:

>good, pure strain. Heurich said that if a brewery does NOT use  
>only a single strain that they risk infection of the strains  
>by each other and that by restricting your brewing to that single  
>strain you can better maintain its purity. This

However, in the same issue, BRW commented that SN uses two yeasts in their brewing. I've heard a similar claim from other sources.

This sort of discussion isn't really important to my brewing, since I use either package or liquid yeast. But it does serve as an example of how the brewing industry and hobby are full of rumors everywhere you look.

Case in point: I made two identical brews using the Wyeast British yeast and hydrated Red Star ale yeast. The Red Star produced a cleaner, clearer, tastier beer, a whole lot faster. Other Wyeast ale yeasts have, however, given me much better performance than the dry yeast.

Florian the doubting.

-----

Date: Thu, 1 Mar 90 09:00:33 PST  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: mild ale malt

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

" I recently got some Munton and Fison mild ale malt but could get  
"no color information. If any of you know the approximate lovibond  
"or EBC rating of this grain I'd greatly appreciate it if you could  
"let me know via email. If you've had experience with this grain and  
"could even say something like "It is a bit lighter than light Munich",  
"or "Twice as dark as British pale malt" that would be very helpful.  
"Thanks.

Please pass along the source of your malt--I'd like to order some. Mild  
malt is darker than the pale Munich malt generally available. I would  
guess that it is about 10 Lovibond. The local shop once had mild malt  
but is unable to obtain it any more. I made several Mild Ales from it,  
with OGs as low as 31, that turned out very pleasant. Without informing  
someone that they were drinking a low alcohol beer (2-2.5% v/v), they  
would never suspect it. The perfect drink for parties.

--Darryl Richman

-----

Date: Thu, 1 Mar 90 13:50:04 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: Volume vs. weight measurement

(Mark Stevens) writes:

> Dick is absolutely right that you can't measure whole hops (or even  
> pellets) by the cup.

I got one of those cheesey little drug-scales, the kind they sell at head shops (er, excuse me: smoking paraphernalia emporiums) for \$7.00. It's not too much of a pain to clip on a baggie (er, zip-loc sandwich bag), fill with hops, and subtract the weight of aforementioned baggie. I'd hate to have to guess weights that small. Price seems fair for what it does.

Ultimately, I'd get one of the \$40 - \$60 Sohnle (or whatever) scales which read up to about 8 Lb, in 1/2 ounce increments, but it's too expensive now. For pound increments, I'd be measuring grain, anyway, and volume measures seem tolerable for that.

Cheers!

PS:

I use the AAU measures for my records, in order to account for alpha acid content of the particular hops. As soon as I can figure out the other, more professional system (IBU's?) I'll probably switch over; the advantage there is that the measure of bitterness is \*not\* dependant on the amount of beer you make.

---

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 301-286-  
6093

-----



Date: Thu, 1 Mar 90 13:50:19 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Recipe log sheet -- LaTeX format

I've been hacking a recipe log sheet so I can keep all my info consistent, organized, and compact. It fits on one page, so there's room on the back for plenty of comments.

There's plenty of room for all kinds of things, I think. I designed it to be very quick to fill in, with as many check-the-appropriate-box-isms as I could.

I haven't done all-grain yet, so the format for that data may be a bit off. Also, I'm still tweaking it, so send me any feedback you have; I'd like to hear your comments.

Also, if you don't have LaTeX, I can send you a Postscript formatted version.

- ----- Cut here -----

```
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%%%
%%% 1990 Jan 24  Wed 16:19    Chris Shenton  (chris@asylum.GSFC.NASA.GOV)
%%% Moved amount columns to beginning of tables.
%%% Created batch name header.
%%% Added `dry' box to extracts.
%%%
%%% 1990 Jan 25  Thu 16:15    Chris Shenton  (chris@asylum.GSFC.NASA.GOV)
%%% Deleted grain names from Malts, Grains, and Adjuncts -- too much space.
%%% Added Acid rest to Procedure.
%%%
%%% 1990 Feb 28  Wed 15:23    Chris Shenton  (chris@asylum.GSFC.NASA.GOV)
%%% Tweaked number of lines in some of the entry sections.
%%% Instead of including `macros', define the commands here; this way,
%%% remote users can use the file.
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%
%
```

```
/documentstyle[twocolumn,twoside][article]
```

```
/pagestyle[myheadings]
```

```
%%%
%%% Commands
%%%
```

```
/newcommand[/degree][ $\text{\textcircled{#1}}$ ]
/newcommand[/degrees][2][#1/degree #2]
/newcommand[/setnewlength][2][newlength[#1]/setlength[#1][#2]]
```

```
%%%
%%% Page size and style
```

%%%

```
/setlength[/footheight][0in]
/setlength[/oddsidemargin][-0.25in] % ?? also evensidemargin ??
/setlength[/textwidth][7.5in]
/setlength[/textheight][10.0in]
/setlength[/topmargin][-0.5in]
```

```
/setlength[/parindent][0in]
```

```
/markright[Batch name:]
```

```
/raggedbottom
```

```
/renewcommand[/thepage][] % Prevent page numbers
```

%%%

%%% Various widths for lines, blanks, and so on

%%%

```
/setnewlength[/underblank][-0.02in]
/setnewlength[/blankwidth][0.25in]
/setnewlength[/thinline][0.005in]
/setnewlength[/onecolumnwidth][0.5/textwidth]
/addtolength[/onecolumnwidth][-columnsep]
```

%%%

%%% Command macros for the various sections and section entries.

%%%

```
/newcommand[/mysec][1][[/section*[#1]]]
```

```
/newcommand[/ledgerline][[/rule[/onecolumnwidth][[/thinline]]/]]
```

```
/newcommand[/extract][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/extractentry][[/extract][][][[/Box$][[/Box$] /hline]
```

```
/newcommand[/malt][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/maltentry][[/malt][][][][] /hline] % color (#3) not used
```

```
/newcommand[/hop][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/hopentry][[/hop][][][][[/Box$/rule[/underblank][[/blankwidth][[/thinline]][[/Box$][[/Box$] /hline]
```

```
/newcommand[/yeast][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/yeastentry][[/yeast][][][[/Box$][[/Box$][[/Box$][[/Box$] /hline]
```

```
/newcommand[/adjunct][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/adjunctentry][[/adjunct][][][] /hline]
```

```
/newcommand[/procedure][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/procedureentry][5][[/procedure[#1][#2][#3][#4][#5] /hline]
```

```
/newcommand[/record][3][#1 & #2 & #3 //]
```

```
/newcommand[/recordentry][[/record][][] /hline]
```

```
/newcommand[/blankentry][1][#1 /rule[/underblank][/blankwidth][/thinline]]
```

```
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%  
%
```

```
/begin[document]
```

```
/mysec[Extracts and Kits]
```

```
/begin[tabular][|l||l|c|c|]
```

```
/hline
```

```
/extract[Lb][/makebox[2.0in][1][Brand and Name]][Hopped][Dry]
```

```
/hline
```

```
/hline
```

```
/extractentry % 1
```

```
/extractentry % 2
```

```
/extractentry % 3
```

```
/extractentry % 4
```

```
/end[tabular]
```

```
/mysec[Malts, Grains and Adjuncts]
```

```
/begin[tabular][|l||l|c|l|l|]
```

```
/hline
```

```
/malt[Lb [oz]][/makebox[1.25in][1][Variety]][/degrees[][L]][Brand][Country]
```

```
/hline
```

```
/hline
```

```
/maltentry % 1
```

```
/maltentry % 2
```

```
/maltentry % 3
```

```
/maltentry % 4
```

```
/maltentry % 5
```

```
/maltentry % 6
```

```
/maltentry % 7
```

```
/maltentry % 8
```

```
/maltentry % 9
```

```
/end[tabular]
```

```
/mysec[Hops]
```

```
/begin[tabular][|l||l|l|l|ccc|]
```

```
/hline
```

```
/hop[AAU][/makebox[1in][1][Variety]][Form][Boil][Steep][Dry]
```

```
/hop[ ][ ][ ][(min)][ ][ ]
```

```
/hline
```

```
/hline
```

```
/hopentry % 1
```

```
/hopentry % 2
```

```
/hopentry % 3
```

```
/hopentry % 4
```

```
/hopentry % 5
```

```
/hopentry % 6
/hopentry % 7
/hopentry % 8
/hopentry % 9
/end[tabular]
```

```
/mysec[Yeast]
```

```
/begin[tabular][|l||l|cc|cc|]
/hline
/yeast[Amount][Brand and style][Ale][Lager][Dry][Liquid]
/hline
/hline
/yeastentry
/yeastentry
/yeastentry
/end[tabular]
```

```
/mysec[Additives and Other Ingredients]
```

```
/begin[tabular][|l||l|c|l|]
/hline
/adjunct[Amount][Ingredient][Boil][Procedure Description]
/adjunct[ ][ ][(min)][ ]
/hline
/adjunct[ ][ ][---][Priming]
/hline
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/end[tabular]
```

```
/mysec[Procedure]
```

```
/begin[tabular][l|l|]
Mash water & /blankentry[Temperature] & /blankentry[Amount] //
Mash-in & /blankentry[Temperature] & /blankentry[pH] //
Protein Rest & /blankentry[Temperature] & /blankentry[Time] //
Acid Rest & /blankentry[Temperature] & /blankentry[Time] //
Starch Conversion & /blankentry[Temperature] & /blankentry[Time] //
Mash-out & /blankentry[Temperature] & /blankentry[Time] //
Sparge Water & /blankentry[Temperature] & /blankentry[Amount] //
Boil & /blankentry[Time] //
Yeast Pitch & /blankentry[Temperature] & /blankentry[pH] //
/end[tabular]
```

```
/mysec[Notes]
```

```

/ledgerline % underfull /hbox (badness 10000)
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline
/ledgerline

/mysec[Record]

/begin[tabular][|l|l|l|]
/hline
/record[Date][SG][makebox[2.7in][l][Action or Observation]]
/hline
/hline
/record[ ][ ] [Original gravity]
/hline
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/recordentry
/end[tabular]

/end[document]

```

suggested one month of waiting, or should I use more priming sugar in subsequent batches?



Date: Wed, 28 Feb 90 11:20:56 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: mild ale malt

I recently got some Munton and Fison mild ale malt but could get no color information. If any of you know the approximate lovibond or EBC rating of this grain I'd greatly appreciate it if you could let me know via email. If you've had experience with this grain and could even say something like "It is a bit lighter than light Munich", or "Twice as dark as British pale malt" that would be very helpful. Thanks.

-----  
Pete Soper           The George Fix book is finally out!       +1 919 481 3730  
soper@encore.com  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
-----

Date: Wed, 28 Feb 90 10:26:00 CST  
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)  
Subject: Homebrew Digest #365 (February 26, 1990)

In #365 Louis Clark writes:

>I have always used a glass (pyrex?) or stainless "boil over preventer" ...

Louis, what is this you refer to? Where do you get it?

Inquiring minds, etc.

wa

- - - - -



Date: 28 Feb 90 11:41 -0600

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: plastic keg problems**

In digest #367, Jeff Casey talks about problems he's had with things breaking on his plastic keg and problems with overcarbonation. Luckily, I haven't had anything break on my keg, but I too have had problems with beer coming out all foam. I don't know about Jeff's problem, but it turns out that with me the excessive foaminess was not a product of overcarbonation. It was a problem of the spigot being too short. Sticking a 2 inch length of flexible tubing on the end of the spigot solved the problem by introducing a bit of back pressure. However, I now have a new problem. Even though I can draw a pint of beer in little under a second (Well, I have to only half open the spigot so that it doesn't shoot off the bottom of the mug and go all over me...) The beer is not carbonated enough (at least for my taste). It's not a big problem (and to tell the truth, I've only tried the keg once so far) but I'm curious how something with such an obvious amount of pressure could be undercarbonated.

Mike

-----

Date: Wed, 28 Feb 90 13:46:28 MST

From: hplabs!mage!lou

Subject: boil over preventer

In digest #367 a.e.mossburg writes:

#>I have always used a glass (pyrex?) or stainless "boil over preventer" after I  
#>spent two days cleaning my first batch out of the stove. While this is quite  
#>effective at preventing boil over, I wonder what effect it might be having  
#>on my hot break. I'm not real sure what to expect from a hot break so I can't  
#>tell if it's making any difference. Any suggestions out there?

#What is a "boil over preventer"?

You may know of this by some other name such as "pot watcher".

A boil over preventer is a device available in the housewares section of a supermarket and in some hardware stores for about \$2. It has a disc-like shape and is roughly 3 inches in diameter. My glass one was thick around the rim and thinner in the middle, somewhat like the shape of a red blood cell. I managed to crack this one from thermal shock and replaced it with one made from stainless steel. It resembles the lid of a tin can except the indentations are more pronounced and the rim is curved down somewhat (although it clearly is not symmetric I just toss it in without regard to which side is up and it works fine). Both of them have channels to permit gasses to escape from underneath them.

To use the device, just put it in a pot to be boiled and forget it. It *will* eliminate boil over problems.

Louis Clark  
mage!lou@ncar.ucar.EDU

- - - - -

Date: Wed, 28 Feb 90 13:16:36 PST  
From: Dick Schoeller - ZK02-3/R56 - DTN 381-2965 28-Feb-1990 1615  
<schoeller@4gl.enet.dec.com>

**Subject: RE: soft drink-like carbonation...**

>or...) The beer isn't flat, though, as you can see and feel the bubbles  
>when you drink, it's just that there's no head. What could be a cure  
>for this? Thanks a lot in advance.

Try adding some crystal malt or cara-pils to your recipes. These contribute dextrins which aid head retention and add to the body of the beer.

Dick Schoeller	schoeller@4gl.enet.dec.com
Digital Equipment Corporation	603-881-2965
110 Spit Brook Rd., ZK02-3/R56	"Either Judaism has something to say to the
Nashua, NH 03062-2642	world or it has nothing to say to Jews."
	- Dennis Prager

- - - - -

Date: Wed, 28 Feb 90 17:16:11 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: Volume vs. weight measurement

(Mark Stevens) writes:

> Dick is absolutely right that you can't measure whole hops (or even  
> pellets) by the cup.

I got one of those cheesey little drug-scales, the kind they sell at head shops (er, excuse me: smoking paraphernalia emporiums) for \$7.00. It's not too much of a pain to clip on a baggie (er, zip-loc sandwich bag), fill with hops, and subtract the weight of aforementioned baggie. I'd hate to have to guess weights that small. Price seems fair for what it does.

Ultimately, I'd get one of the \$40 - \$60 Sohnle (or whatever) scales which read up to about 8 Lb, in 1/2 ounce increments, but it's too expensive now. For pound increments, I'd be measuring grain, anyway, and volume measures seem tolerable for that.

Cheers!

PS:

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---

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                                        301-286-  
6093

- - - - -

Date: Wed, 28 Feb 90 17:16:26 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Recipe log sheet -- LaTeX format

I've been hacking a recipe log sheet so I can keep all my info consistent, organized, and compact. It fits on one page, so there's room on the back for plenty of comments.

There's plenty of room for all kinds of things, I think. I designed it to be very quick to fill in, with as many check-the-appropriate-box-isms as I could.

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```
- ----- Cut here -----  
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%%% Added Acid rest to Procedure.  
%%%  
%%% 1990 Feb 28 Wed 15:23 Chris Shenton (chris@asylum.GSFC.NASA.GOV)  
%%% Tweaked number of lines in some of the entry sections.  
%%% Instead of including `macros', define the commands here; this way,  
%%% remote users can use the file.  
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%  
%  
  
/documentstyle[twocolumn,twoside][article]  
  
/pagestyle[myheadings]  
  
%%%  
%%% Commands  
%%%  
  
/newcommand[/degree][ $\text{\textcircled{#1}}$ ]  
/newcommand[/degrees][2][#1/degree #2]  
/newcommand[/setnewlength][2][\newlength[#1]/setlength[#1][#2]]  
  
%%%  
%%% Page size and style
```

%%%

```
/setlength[/footheight][0in]
/setlength[/oddsidemargin][-0.25in] % ?? also evensidemargin ??
/setlength[/textwidth][7.5in]
/setlength[/textheight][10.0in]
/setlength[/topmargin][-0.5in]
```

```
/setlength[/parindent][0in]
```

```
/markright[Batch name:]
```

```
/raggedbottom
```

```
/renewcommand[/thepage][] % Prevent page numbers
```

%%%

%%% Various widths for lines, blanks, and so on

%%%

```
/setnewlength[/underblank][-0.02in]
/setnewlength[/blankwidth][0.25in]
/setnewlength[/thinline][0.005in]
/setnewlength[/onecolumnwidth][0.5/textwidth]
/addtolength[/onecolumnwidth][-columnsep]
```

%%%

%%% Command macros for the various sections and section entries.

%%%

```
/newcommand[/mysec][1][[/section*[#1]]]
```

```
/newcommand[/ledgerline][[/rule[/onecolumnwidth][[/thinline]]/]]
```

```
/newcommand[/extract][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/extractentry][[/extract][][][[/Box$][[/Box$] /hline]
```

```
/newcommand[/malt][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/maltentry][[/malt][][][][] /hline] % color (#3) not used
```

```
/newcommand[/hop][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/hopentry][[/hop][][][][[/Box$/rule[/underblank][[/blankwidth][[/thinline]][[/Box$][[/Box$] /hline]
```

```
/newcommand[/yeast][6][#1 & #2 & #3 & #4 & #5 & #6 //]
```

```
/newcommand[/yeastentry][[/yeast][][][[/Box$][[/Box$][[/Box$][[/Box$] /hline]
```

```
/newcommand[/adjunct][4][#1 & #2 & #3 & #4 //]
```

```
/newcommand[/adjunctentry][[/adjunct][][][] /hline]
```

```
/newcommand[/procedure][5][#1 & #2 & #3 & #4 & #5 //]
```

```
/newcommand[/procedureentry][5][[/procedure[#1][#2][#3][#4][#5] /hline]
```

```
/newcommand[/record][3][#1 & #2 & #3 //]
```

```
/newcommand[/recordentry][[/record][][] /hline]
```

```
/newcommand[/blankentry][1][#1 /rule[/underblank][/blankwidth][/thinline]]
```

```
%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%  
%
```

```
/begin[document]
```

```
/mysec[Extracts and Kits]
```

```
/begin[tabular][|l||l|c|c|]  
/hline  
/extract[Lb][/makebox[2.0in][1][Brand and Name]][Hopped][Dry]  
/hline  
/hline  
/extractentry % 1  
/extractentry % 2  
/extractentry % 3  
/extractentry % 4  
/end[tabular]
```

```
/mysec[Malts, Grains and Adjuncts]  
/begin[tabular][|l||l|c|l|l|]  
/hline  
/malt[Lb [oz]][/makebox[1.25in][1][Variety]][/degrees[ ][L]][Brand][Country]  
/hline  
/hline  
/maltentry % 1  
/maltentry % 2  
/maltentry % 3  
/maltentry % 4  
/maltentry % 5  
/maltentry % 6  
/maltentry % 7  
/maltentry % 8  
/maltentry % 9  
/end[tabular]
```

```
/mysec[Hops]
```

```
/begin[tabular][|l||l|l|l|ccc|]  
/hline  
/hop[AAU][/makebox[1in][1][Variety]][Form][Boil][Steep][Dry]  
/hop[ ][ ][ ][(min)][ ][ ]  
/hline  
/hline  
/hopentry % 1  
/hopentry % 2  
/hopentry % 3  
/hopentry % 4  
/hopentry % 5
```

```
/hopentry % 6
/hopentry % 7
/hopentry % 8
/hopentry % 9
/end[tabular]
```

```
/mysec[Yeast]
```

```
/begin[tabular][|l||l|cc|cc|]
/hline
/yeast[Amount][Brand and style][Ale][Lager][Dry][Liquid]
/hline
/hline
/yeastentry
/yeastentry
/yeastentry
/end[tabular]
```

```
/mysec[Additives and Other Ingredients]
```

```
/begin[tabular][|l||l|c|l|]
/hline
/adjunct[Amount][Ingredient][Boil][Procedure Description]
/adjunct[ ][ ][(min)][ ]
/hline
/adjunct[ ][ ][---][Priming]
/hline
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/adjunctentry
/end[tabular]
```

```
/mysec[Procedure]
```

```
/begin[tabular][l|l|]
Mash water & /blankentry[Temperature] & /blankentry[Amount] //
Mash-in & /blankentry[Temperature] & /blankentry[pH] //
Protein Rest & /blankentry[Temperature] & /blankentry[Time] //
Acid Rest & /blankentry[Temperature] & /blankentry[Time] //
Starch Conversion & /blankentry[Temperature] & /blankentry[Time] //
Mash-out & /blankentry[Temperature] & /blankentry[Time] //
Sparge Water & /blankentry[Temperature] & /blankentry[Amount] //
Boil & /blankentry[Time] //
Yeast Pitch & /blankentry[Temperature] & /blankentry[pH] //
/end[tabular]
```

```
/mysec[Notes]
```





Date: Tue, 27 Feb 90 23:12:59 -0500  
From: zentner@ee.ecn.purdue.edu (Mike Zentner)  
Subject: First Time Mead Brewers

A question for the more experienced brewers...We are following the simple recipe in one of the appendices of Papazian for ginger honey mead. After a week in the primary, we racked to the secondary, which merrily bubbled away for about two weeks. It now appears that most activity has stopped, even after a thorough rousing. The book says to let it age for 1-1.5 months in the secondary. Does this mean that there should be visible signs of fermentation until sometime after a month? If the fermentation has stopped, should we still let it rest in the secondary, or will this allow the yeast to starve to the point where they will not be able to carbonate after bottling? Any help is appreciated.

Another question. What is the best way to sparge? After reading horror stories about shattered glass carboys due to heat shock, we've been sparging into a plastic bucket first and cooling the wort before transferring to the glass primary. Well, we bought one of those nylon hoops an elastic band to strain out solids and tried it in the latest batch "Hair of the Dog Wheat Beer" (so named because a few stray dog hairs crept into the boil) with little success. The bag quickly filled up and clogged (probably due to the use of hop pellets), then broke loose and fell into the wort. Any suggestions?

One last thing. Does anybody else start their siphons like this? We use a piece of tubing which has an OD that matches the ID of the siphon hose. Standing on a chair, you can use your mouth to suck the wort up a point just before the hose clamp in the siphon, close it off, quickly pull off the mouthpiece hose, lower the outlet of the siphon, and let it fly. Contamination can only be by the breath. Usually the harder, white plastic hose available in hardware stores slips in and out easier.

Mike & Lynn Zentner    zentner@cn.ecn.purdue.edu  
                          zentnerl@ma.ecn.purdue.edu

- - - - -

Date: Wed, 28 Feb 90 09:10:06 PST  
From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)  
**Subject: Sierra Nevada yeast culturing**

Steve Harrison at Sierra Nevada tells me that they use one strain of yeast for both fermenting and bottling. They filter before bottling to remove protein and dead yeast and then repitch for bottle conditioning.

My own opinion is that Bigfoot Ale is the worst choice of the Sierra Nevada product line to get yeast from, that their weaker beers are better choices. Nevertheless, it's all the same yeast.

Suurb

-----  
End of HOMEBREW Digest #368, 03/01/90  
\*\*\*\*\*

-----  
From gnu-misc-discuss-request@cis.ohio-state.edu Thu Mar 1 04:19:33 1990  
Received: Thu, 1 Mar 90 04:19:30 est from tut.cis.ohio-state.edu  
(tut.cis.ohio-state.edu.ARPA) by asylum.gsfc.nasa.gov (4.12/1.5)  
Received: by tut.cis.ohio-state.edu (5.61-kk/5.900222)  
id AA11956; Thu, 1 Mar 90 04:17:45 -0500  
Errors-To: gnu-misc-discuss-request@cis.ohio-state.edu  
Reply-To: gnu-misc-discuss@cis.ohio-state.edu  
Sender: gnu-misc-discuss-request@cis.ohio-state.edu  
Received: by tut.cis.ohio-state.edu (5.61-kk/5.900222)  
id AA11187; Thu, 1 Mar 90 04:09:17 -0500  
Received: from USENET by tut.cis.ohio-state.edu with netnews  
for gnu-misc-discuss@tut.cis.ohio-state.edu (gnu-misc-discuss@tut.cis.ohio-  
state.edu)  
(contact usenet@tut.cis.ohio-state.edu if you have questions)

Date: 1 Mar 90 08:21:13 GMT  
From: wuarchive!texbell!texsun!newstop!grapevine!bitbug@zaphod.mps.ohio-state.edu (James Buster)  
**Subject: Sierra Nevada yeast culturing**  
Subject: Re: The purpose of info-gcc.  
Message-Id: <BITBUG.90Mar1002113@lonewolf.sun.com>  
References: <9002272346.AA01632@sugar-bombs.ai.mit.edu>, <708@qmfl.jrdc.go.jp>  
To: gnu-misc-discuss@cis.ohio-state.edu

In article <2201@milton.acs.washington.edu> skyhawk@milton.acs.washington.edu (Scott Northrop) writes:  
>In article <35328@grapevine.EBay.Sun.COM> bitbug@lonewolf.sun.com (James Buster) writes:  
>>How about the creation of a new newsgroup, gnu.design.discuss?  
>  
>I fail to see why gnu.misc.discuss is not adequate for design  
>discussions. It's there, why not use it?

Because gnu.misc.discuss seems primarily for political discussions.  
I want a newsgroup exclusively for software design issues. Politics  
has its place, and it isn't there.

- --

-----  
James Buster (Domain) bitbug@lonewolf.ebay.sun.com  
Mad Hacker Extraordinaire (UUCP) ...!sun.com!lonewolf!bitbug  
-----

From hera!afd@bellcore.bellcore.com Thu Mar 1 08:48:20 1990  
Received: Thu, 1 Mar 90 08:48:16 est from rutgers.edu  
(rutgers.rutgers.edu.ARPA) by asylum.gsfc.nasa.gov (4.12/1.5)  
Received: from bellcore.UUCP by rutgers.edu (5.59/SMI4.0/RU1.3/3.05) with UUCP  
id AA12222; Thu, 1 Mar 90 08:50:06 EST  
Received: by bellcore.bellcore.com (5.61/1.34)  
id AA24685; Thu, 1 Mar 90 08:45:47 -0500  
Message-Id: <9003011345.AA24685@bellcore.bellcore.com>  
From: hera!afd@bellcore.bellcore.com (adietz)  
To: chris@asylum.gsfc.nasa.gov

Date: 1 Mar 1990 8:41 EST  
Subject: Homebrew Digest: Recipe log sheet

**Subject: Sierra Nevada yeast culturing**

Please send the postscript version of your log sheet!

-A Dietz  
Bellcore, Morristown  
bellcore!hera!afd  
afd@hera.bellcore.com

From Mark.Leone@F.GP.CS.CMU.EDU Thu Mar 1 08:49:27 1990  
Received: Thu, 1 Mar 90 08:49:25 est from F.GP.CS.CMU.EDU  
(f.gp.cs.cmu.edu.ARPA) by asylum.gsfc.nasa.gov (4.12/1.5)  
Received: from f.gp.cs.cmu.edu by F.GP.CS.CMU.EDU id aa03958;  
1 Mar 90 8:50:47 EST  
To: chris@asylum.GSFC.NASA.GOV  
Subject: Brew sheet

Date: Thu, 01 Mar 90 08:50:40 EST  
Message-Id: <3956.636299440@F.GP.CS.CMU.EDU>  
**Subject: Sierra Nevada yeast culturing**

Looks pretty useful! Thanks...

- - -

Mark R. Leone <mleone@cs.cmu.edu>  
Computer Science, Carnegie Mellon University  
Pittsburgh, PA 15213

"Don't just do something,  
sit there!"

From jaenicke@XN.LL.MIT.EDU Thu Mar 1 09:13:11 1990

Received: Thu, 1 Mar 90 09:13:07 est from XN.LL.MIT.EDU (81370101) by  
asylum.gsfc.nasa.gov (4.12/1.5)

Received: by XN.LL.MIT.EDU; Thu, 1 Mar 90 09:54:55 EDT

Date: Thu, 1 Mar 90 09:54:55 EDT  
From: jaenicke@XN.LL.MIT.EDU (Richard A. Jaenicke)  
**Subject: Sierra Nevada yeast culturing**  
Message-Id: <9003011354.AA16761@XN.LL.MIT.EDU>  
To: chris@asylum.gsfc.nasa.gov  
Subject: Great LaTeX recipe log!

Chris,

I thought I'd just take a moment to thank you for the LaTeX brew recipe log sheet you sent in to the homebrew list. It really looks great. I just starting brewing (first batch of Brown Ale just turned out very good), and I was just berating myself for not keeping a good record of the process. Thanks to you it will be easy in the future!

- - - - -

Richard A. Jaenicke  
InterNet: jaenicke@xn.ll.mit.edu  
UUCP: ...!ll-xn!jaenicke

MIT Lincoln Laboratory  
244 Wood Street  
Lexington, MA 02173

From @encore.encore.com:soper@maxzilla.encore.com Thu Mar 1 10:28:23 1990  
Received: Thu, 1 Mar 90 10:27:36 est from encore.encore.com (815b010e) by  
asylum.gsfc.nasa.gov (4.12/1.5)  
Received: from maxzilla.encore.COM by encore.encore.com with SMTP (5.61/25-  
eef)  
id AA27444; Thu, 1 Mar 90 10:28:40 -0500  
Received: by maxzilla. (4.0/SMI-4.0)  
id AA09127; Thu, 1 Mar 90 10:31:44 EST

Date: Thu, 1 Mar 90 10:31:44 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: Sierra Nevada yeast culturing**  
To: chris@asylum.gsfc.nasa.gov  
Subject: Thanks

Thanks for the recipe sheet. It looks really nice.  
Here is the postscript for a date decoder. It works for  
Sierra Nevada, Courage, Watneys, etc. It is designed to  
be cut out and taped onto a business card. Cheers!

- --- snip ---

%!PS-Adobe-2.0

%%Title: hbindex

%%Creator: PageMaker 3.0 mof-pvk-jdn

%%CreationDate: 2-28-1990, 17:16:4

%%For:

%%BoundingBox: 0 0 612 792

%%Pages: 1 0

%%DocumentPrinterRequired: (atend)

%%DocumentFonts: (atend)

%%DocumentSuppliedFonts: (atend)

%%DocumentNeededProcSets:

%%DocumentSuppliedProcSets: AldusDict2 209 25

%%DocumentPaperSizes: Letter

%%EndComments

%%BeginFile: PatchFile

userdict /AldusDict known [(A previous version PageMaker header is loaded.) =  
flush] if

%%EndFile

%%BeginProcSet: AldusDict2 209 25

/AldusDict2 300 dict def

AldusDict2

begin

/AldusVersion 209 def

/AldusRev 25 def

systemdict /currentpacking known

[/AD\_OldPacking currentpacking def

true setpacking

] if

/AD\_PrevMatrix matrix def

/AD\_SomethingOnPage false def

/AD\_OutlineWidth 30 def

/AD\_ShadOffset 0.06 def

/AD\_OLShadOffset 0.06 def

/AD\_OLSmearFact 0.03 def

/AD\_BoldSmearFact 0.03 def

/AD\_ObliqueAngle -0.21 def

/AD\_TrueSetscreen /setscreen load def

/AD\_NestedMirror false def

/BEGJOB

[ /AD\_Invert exch def

dup AD\_NestedMirror xor /AD\_NestedMirror exch def

/AD\_MirrorFlag exch def

/AD\_WideFlag exch def



```

/paperwid  exch def
/paperht   exch def
/AD_Resolution 1440 def
/AD_PointsToUCS AD_Resolution 72 div def
/AD_EvenRound 72 72 matrix defaultmatrix dtransform pop abs 750 gt def
AD_PrevMatrix currentmatrix pop
/AD_PrevScreen [currentscreen] def
/AD_PrevTransfer currenttransfer def
/AD_StdScreen true def
/STD_SCREEN
[
AD_StdScreen not
[
AD_PrevScreen cvx exec setscreen
/AD_PrevTransfer load settransfer
/AD_StdScreen true assign
]if
] def
true_SetCoordSys
version (23.) anchorsearch
[
pop pop
/truesetgray /setgray load def
/setgray
[
mark
AD_Invert
[.0 .0 .06 .1 .28 .48 .56 .68 .82 .9 .98 1.0 ]
[1.0 1.0 .98 .9 .82 .68 .56 .48 .28 .1 .06 .0 ]
ifelse
counttomark dup 3 add -1 roll exch
2 sub mul dup floor cvi
dup 3 1 roll sub
exch dup
3 add index exch 2 add index dup
4 1 roll
sub mul add
counttomark 1 add 1 roll
cleartomark
truesetgray
] def
]
[ pop ]
ifelse
/screenAdjust 1 0 dtransform exch atan def
/mirrorScreen AD_NestedMirror [/neg load] [[]] ifelse def
/setscreen [exch screenAdjust add mirrorScreen exch AD_TrueSetscreen] def
] def
/_SetCoordSys
[
/AD_OldSys exch def
AD_WideFlag
[ AD_OldSys
[
90 rotate
1 AD_PointsToUCS div dup neg scale
]
]

```

```

[
1 AD_PointsToUCS div dup neg scale
paperht paperwid neg translate
90 rotate
]
ifelse
]
[ 1 AD_PointsToUCS div dup neg scale
0 paperht neg translate
]
ifelse
AD_MirrorFlag
[ paperwid 0 translate
-1 1 scale
]
if
/AD_DeviceScale
1 1 transform pop 0 0 transform pop sub abs
def
] bind def
/SETRES
[
/AD_Resolution exch def
/AD_PointsToUCS AD_Resolution 72 div def
AD_PrevMatrix setmatrix
false _SetCoordSys
] bind def
/BEGPAGE
[ /AD_SomethingOnPage false def
] bind def
/ENDPAGE
[ AD_SomethingOnPage
[ save
showpage
restore
] if
] def
/ENDJOB
[ AD_PrevMatrix setmatrix
] bind def
/S_IMAGEMASK
[ /here save def
/h exch def /w exch def
/dh exch def /dw exch def
/y0 exch def /x0 exch def
/sx w dw div def
/sy h dh div def
/imbuf w 7 add 8 idiv string def
0 setgray
x0 y0 translate w h true [sx 0 0 sy 0 0]
[currentfile imbuf readhexstring pop] imagemask
here restore
/AD_SomethingOnPage true def
] bind def
/S_IMAGE
[ /here save def
/bits exch def

```

```

/h exch def /w exch def
/dh exch def /dw exch def
/y0 exch def /x0 exch def
/sx w dw div def
/sy h dh div def
/imbuf w bits mul 7 add 8 idiv string def
x0 y0 translate w h bits [sx 0 0 sy 0 0]
[currentfile imbuf readhexstring pop] image
here restore
/AD_SomethingOnPage true def
] bind def
/S_PSCRIPT
[ /AD_SomethingOnPage true def
] bind def
/S_TEXTSEGBEG
[ /here save def
/TX_RunDrawn false def
newpath
] bind def
/S_TEXTSEGENG
[ TX_RunDrawn
[ here restore
/AD_SomethingOnPage true def ]
[ here restore ] ifelse
] bind def
/S_WORKING
[
/AD_WorkingMemory exch def
] bind def
/S_LOADFONT
[
AldusDict2 /AD_TopOfFonts known exch
[ [ AD_TopOfFonts restore ] if ]
[ not [ save /AD_TopOfFonts exch def ] if ]
ifelse
] bind def
/SURSTR
[
AD_SomethingOnPage SUSv restore
] bind def
/SUSAVE
[
AldusDict2 /AD_TopOfFonts known
vmstatus exch sub exch pop AD_WorkingMemory lt
[ dup [ AD_TopOfFonts restore ] if ] if
not
[ save /AD_TopOfFonts exch def ] if
save /SUSv exch def /AD_SomethingOnPage exch def
] bind def
/_ftName 66 string def
/_AutoRecode
[
/recode exch def
_ftName cvs
dup length 7 gt
[ dup 0 7 getinterval (|_____) eq
[ dup length 7 exch 7 sub getinterval

```

```

recode [ FTRECODE ] [ FTRENAME ] ifelse
]
[ pop ]
ifelse
]
[ pop ] ifelse
] bind def
/SHADOWFLAG 16#1 def
/OUTLINEFLAG 16#2 def
/BOLDSMEAR 16#4 def
/OUTLINESMEAR 16#8 def
/ReENCODED 16#10 def
/BOLDPSBUMP 16#20 def
/ITALICOBLIQUE 16#40 def
/SET
[
/AD_textcolor exch def
/AD_fontbits exch def
/AD_20EMS exch def
1 index FontDirectory exch known not
[ 1 index ReENCODED AD_fontbits _iand _AutoRecode ] if
BOLDPSBUMP AD_fontbits _iand
[ 1 add ] if
dup _ActivateFont
ITALICOBLIQUE AD_fontbits _iand
[ _ActivateObliqueFont
] if
/AD_EmNotMatch AD_20EMS 20 div (M) _ADStringWidth pop sub abs 1 gt def
] bind def
/S_SETUPRUN /SET load def
/OUT
[ /here save def
/runwidth exch def
/nspaces exch def
/nchars exch def
/textrun exch def
/letterspace exch def
/wordspace exch def
/y1 exch def /x1 exch def
nchars 0 gt
[
AD_textcolor setgray
/letterspace
AD_EmNotMatch
[
runwidth
textrun _ADStringWidth pop
nchars dup 1 gt [1 sub] if
letterspace mul add
nspaces wordspace mul add
sub
nchars dup 1 gt [1 sub] if
div
]
[
0 ] ifelse
letterspace add def

```

```

SHADOWFLAG AD_fontbits _iand
[ save
OUTLINEFLAG AD_fontbits _iand
[ _OLShadowOffset
]
[ _ShadowScreen
AD_textcolor _ShadowColor
_ShadowOffset
] ifelse
OUTLINEFLAG AD_fontbits _iand
OUTLINESMEAR AD_fontbits _iand not and
[ _ActivateSolidFont
] if
_ShowRun
BOLDSMEAR AD_fontbits _iand
[ _BoldSmearOffset _ShowRun
] if
restore
] if
OUTLINEFLAG AD_fontbits _iand
OUTLINESMEAR AD_fontbits _iand and
[ _OLSmearRun
]
[ OUTLINEFLAG AD_fontbits _iand
[ save
_ActivateSolidFont
1 AD_textcolor sub setgray
_ShowRun
restore
] if
_ShowRun
BOLDSMEAR AD_fontbits _iand
[ _BoldSmearOffset _ShowRun
] if
] ifelse
] if
here restore
/AD_SomethingOnPage true def
] bind def
/S_OUTPUTRUN /OUT load def
/_ADStringWidth
[
gsave closepath clip stringwidth grestore
] bind def
/_OLSmearRun
[
gsave _OLSmearOffset translate _ShowRun grestore
gsave _OLSmearOffset exch neg exch translate _ShowRun grestore
gsave _OLSmearOffset exch translate _ShowRun grestore
gsave _OLSmearOffset exch neg translate _ShowRun grestore
gsave 1.0 AD_textcolor sub setgray _ShowRun grestore
] bind def
/_ShowRun
[
x1 y1 moveto
wordspace 0 8#040 letterspace 0 textrun awidthshow
] bind def

```

```

/S_UNDERLINE
[ /here save def
/color   exch def
/pointsize exch def
/width   exch def
/deltay  exch def
/baseline exch def
/rightx  exch def
/leftx   exch def
currentfont /FontInfo known
[
currentfont /FontInfo get
/UnderlinePosition known
[ /deltay
currentfont /FontInfo get
/UnderlinePosition get
currentfont /FontMatrix get 3 get mul
pointsize AD_fontscale AD_PointsToUCS
div div mul def
] if
currentfont /FontInfo get
/UnderlineThickness known
[ /width
currentfont /FontInfo get
/UnderlineThickness get
currentfont /FontMatrix get 3 get abs mul
pointsize AD_fontscale AD_PointsToUCS
div div mul def
] if
] if
/underliney
0 baseline deltay add transform
round exch round exch itransform exch pop def
color setgray
width setlinewidth
SHADOWFLAG AD_fontbits _iand
[ save
OUTLINEFLAG AD_fontbits _iand
[ _OLShadowOffset
]
[ _ShadowScreen
color _ShadowColor
_ShadowOffset
] ifelse
leftx underliney rightx underliney _ShowUnderline
restore
] if
leftx underliney rightx underliney _ShowUnderline
OUTLINEFLAG AD_fontbits _iand
OUTLINESMEAR AD_fontbits _iand not and
[
save
1 color sub setgray
/AD_OutlineWidth
AD_OutlineWidth 1000 div AD_fontscale mul def
width 3 AD_OutlineWidth mul ge
[ width 2 AD_OutlineWidth mul sub ]

```

```

[ width 3 div ] ifelse
setlinewidth
leftx AD_OutlineWidth add underliney
rightx AD_OutlineWidth sub underliney _ShowUnderline
restore
] if
here restore
/AD_SomethingOnPage true def
] bind def
/_ShowUnderline
[
newpath moveto lineto stroke
] bind def
/S_STRIKETHRU
[ /here save def
/color   exch def
/y       exch def
/rightx  exch def
/leftx   exch def
/y 0 y transform
round exch round exch itransform exch pop def
color setgray
_StrikeThruWidth setlinewidth
newpath
leftx y moveto
rightx y lineto stroke
here restore
/AD_SomethingOnPage true def
] bind def
/DV_DRAW_TEXT
[ /here save def
/text exch def
/y     exch def
/x     exch def
Black setgray
(Helvetica-Bold) FTRECODE
/|_____Helvetica-Bold 9 dup _ActivateFont
x y moveto
text show
here restore
/AD_SomethingOnPage true def
] bind def
/DV_DRAW_BOX
[ /here save def
/draftflag exch def
/shadowflag exch def
/y2 exch def /x2 exch def
/y1 exch def /x1 exch def
AD_PointsToUCS 2 div setlinewidth
newpath
x1 y1 moveto
x1 y2 lineto
x2 y2 lineto
x2 y1 lineto closepath
shadowflag
[ gsave STD_SCREEN 0.5 setgray fill grestore]
[ gsave

```

```

1.0 setgray fill
grestore
0.0 setgray stroke ] ifelse
draftflag
[ x1 y1 moveto
x2 y2 lineto stroke
x2 y1 moveto
x1 y2 lineto stroke ] if
here restore
/AD_SomethingOnPage true def
] bind def
/DV_DRAW_LINE
[ /here save def
/lw exch def
/y2 exch def /x2 exch def
/y1 exch def /x1 exch def
x1 y1 transform
round exch round exch itransform /y1 exch def /x1 exch def
x2 y2 transform
round exch round exch itransform /y2 exch def /x2 exch def
0 lw transform
round exch round exch itransform /lw exch def pop
lw setlinewidth
Black setgray
newpath
x1 y1 moveto
x2 y2 lineto stroke
here restore
/AD_SomethingOnPage true def
] bind def
/DV_DRAW_CIRCLE
[ /here save def
/lw exch def
/r exch def
/y exch def /x exch def
x y transform
round exch round exch itransform /y exch def /x exch def
0 r transform
round exch round exch itransform /r exch def pop
0 lw transform
round exch round exch itransform /lw exch def pop
lw setlinewidth
Black setgray
newpath
x y r 0 360 arc stroke
here restore
/AD_SomethingOnPage true def
] bind def
/_ActivateFont
[
/AD_fontscale exch AD_PointsToUCS mul def
/AD_fontscaleX exch AD_PointsToUCS mul def
/AD_fontname exch def
AD_fontname findfont
[ AD_fontscaleX 0 0 AD_fontscale neg 0 0 ] makefont
setfont
] bind def

```



```

/_ActivateObliqueFont
[
AD_fontname findfont
[ AD_fontscaleX 0 0 AD_fontscale neg 0 0 ]
[ 1 0
AD_ObliqueAngle
1 0 0 ] matrix concatmatrix makefont setfont
] bind def
/_ActivateSolidFont
[
AD_solidfont
AD_fontscaleX AD_PointsToUCS div
AD_fontscale AD_PointsToUCS div _ActivateFont
] bind def
/_ShadowOffset
[
AD_ShadOffset AD_fontscaleX mul AD_ShadOffset AD_fontscale mul translate
] bind def
/_OLShadowOffset
[
AD_OLShadOffset AD_fontscaleX mul AD_OLShadOffset AD_fontscale mul translate
] bind def
/_ShadowScreen
[
100 AD_PrevScreen 1 get AD_PrevScreen 2 get setscreen
] bind def
/_ShadowColor
[
0.6 mul 0.8 exch sub setgray
] bind def
/_OLSmearOffset
[
AD_OLSmearFact AD_fontscaleX mul AD_OLSmearFact AD_fontscale mul
] bind def
/_BoldSmearOffset
[
AD_BoldSmearFact AD_fontscaleX mul AD_BoldSmearFact AD_fontscale mul translate
] bind def
/_StrikeThruWidth
[
AD_fontscale 16 div
] bind def
/_iand
[ and 0 ne
] bind def
/bdef [ bind def ] bind def
/FTRENAME [
dup (|_____) exch ftMakeName cvn /NewName local
FontDirectory NewName known
[pop]
[cvn findfont dup
maxlength dict false copyDict
dup /FontName known
[dup /FontName NewName put] if
NewName exch definefont pop
] ifelse
] bdef

```

```

/FTRECODE [
dup (|_____) exch ftMakeName cvn /NewName local
FontDirectory NewName known
[pop]
[cvn findfont dup
maxlength dict false copyDict
dup /FontName known
[dup /FontName NewName put] if
dup /Encoding MacEncoding put
NewName exch definefont pop
] ifelse
] bdef
/FTOUTLINE [
ReENCODED FTOLINE
] bdef
/FTOLINE [
/AD_fontbits exch def
cvn /OlineName local
dup /AD_solidfont exch def
AD_solidfont FontDirectory exch known not
[ AD_solidfont ReENCODED AD_fontbits _iand _AutoRecode ] if
FontDirectory OlineName known
[pop]
[cvn findfont dup
maxlength 2 add dict true copyDict
dup /FontName known
[dup /FontName OlineName put] if
dup /PaintType 2 put
dup /StrokeWidth AD_OutlineWidth put
OlineName exch definefont pop
] ifelse
] bdef
/AD_nameString1 66 string def
/ftMakeName [
1 index length /PrefixLen local
dup length PrefixLen add AD_nameString1 exch 0 exch getinterval
dup PrefixLen 4 -1 roll putinterval
dup 0 4 -1 roll putinterval
] bdef
/copyDict [
/NoUnique local
/NewFont local
[exch dup /FID ne
NoUnique
[1 index /UniqueID ne and] if
[exch NewFont 3 1 roll put]
[pop pop] ifelse
] forall
NewFont
] bdef
/MacEncoding 256 array def
MacEncoding 0
/Times-Roman findfont /Encoding get
0 128 getinterval
putinterval
MacEncoding 16#27 /quotesingle put
MacEncoding 16#60 /grave put

```

```

/Adieresis /Aring /Ccedilla /Eacute /Ntilde /Odieresis /Udieresis /aacute
/agrave /acircumflex /adieresis /atilde /aring /ccedilla /eacute /egrave
/ecircumflex /edieresis /iacute /igrave /icircumflex /idieresis /ntilde
/oacute
/ograve /ocircumflex /odieresis /otilde /uacute /ugrave /ucircumflex
/udieresis
/dagger /degree /cent /sterling /section /bullet /paragraph /germandbls
/registersans /copyrightsans /trademarksans /acute /dieresis /notequal /AE
/Oslash
/infinity /plusminus /lessequal /greaterequal /yen /mu /partialdiff /summation
/product /pi /integral /ordfeminine /ordmasculine /Omega /ae /oslash
/questiondown /exclamdown /logicalnot /radical /florin /approxequal /Delta
/guillemotleft
/guillemotright /ellipsis /space /Agrave /Atilde /Otilde /OE /oe
/endash /emdash /quotedblleft /quotedblright /quoteleft /quoteright /divide
/lozenge
/ydieresis /Ydieresis /fraction /currency /guilsinglleft /guilsinglright
/ffi /fl
/daggerdbl /periodcentered /quotesinglbase /quotedblbase /perthousand
/Acircumflex /Ecircumflex /Aacute
/Edieresis /Egrave /Iacute /Icircumflex /Idieresis /Igrave /Oacute
/Ocircumflex
/apple /Ograve /Uacute /Ucircumflex /Ugrave /dotlessi /circumflex /tilde
/macron /breve /dotaccent /ring /cedilla /hungarumlaut /ogonek /caron
MacEncoding 128 128 getinterval astore pop
/getAnInt[2 getinterval dup 0 get 16#100 mul exch 1 get add cvi]def
/CharBitStr 30 string def
/BuildCharDict 16 dict def
/AFONT
[
gsave
/FName local
/BMFSize local
1 add /LastChar local
/FirstChar local
/DefChar LastChar FirstChar sub 2 mul def
20 dict dup
begin
10 1 roll
/LocTableLen local
/OWTableLen local
/BMRowLen local
/PixelHeight local
/FontWidth local
/MaxWidth local
/MaxKern local
/Descent local
/Ascent local
/Bits BMRowLen PixelHeight mul string currentfile exch readhexstring pop def
/LocTable LocTableLen string currentfile exch readhexstring pop def
/OWTable OWTableLen string currentfile exch readhexstring pop def
/FontType 3 def
/FontMatrix matrix def
/FontBBox[MaxKern Descent neg MaxWidth MaxKern add Ascent]def
/Encoding 256 array def
Encoding 0 MacEncoding 0 256 getinterval putinterval
/Mummbble 257 array def

```

```

0 1 256[Mummble exch DefChar put]for
FirstChar 1 LastChar[Mummble exch dup FirstChar sub 2 mul put]for
/BuildChar
[
BuildCharDict
begin
/1Char local
/FDict local
FDict /Mummble get 1Char get /2Char local
FDict /OWTable get 2Char getAnInt 16#FFFF eq
[/2Char DefChar assign]if
FDict /LocTable get 2Char getAnInt
/BitLoc local
FDict /LocTable get 2Char 2 add getAnInt
BitLoc sub
/BitWidth local
BitLoc 8 mod /ShiftVal local
16#FF 8 ShiftVal sub
dup neg /RemShift local
bitshift 16#FF and /BMask local
16#FF 8 BitLoc BitWidth add 8 mod
sub dup 8 ge[pop 0]if
BitWidth 0 eq[pop 8]if
bitshift /AMask local
BitWidth ShiftVal add 7 add 8 idiv
dup 0 eq[pop 1]if
/ByteWidth local
BitLoc 8 idiv
/WhichRow local
FDict /OWTable get 2Char get cvi /Offset local
FDict /OWTable get 2Char 1 add get cvi /Charwidth local
Charwidth 0 BMFSize divPoint
FDict /MaxKern get FDict /Descent get neg BMFSize divPoint
BitWidth Offset add FDict /MaxKern get add FDict /Ascent get BMFSize divPoint
setcachedevice
gsave
ByteWidth 8 mul
FDict /PixelHeight get
true
[FDict /PixelHeight get FDict /Descent get sub 1 add
0
0
FDict /PixelHeight get FDict /Descent get sub 1 add neg
Offset neg 0.5 add
FDict /PixelHeight get FDict /Descent get sub 0.5 add]
[
FDict /Bits get WhichRow
ByteWidth getinterval
CharBitStr copy /ThisRow local
16#100
ByteWidth 1 sub 1 neg 0
[ /iV local
ThisRow iV get
1 index 16#100 eq[AMask and]if
dup BMask and RemShift bitshift
3 1 roll ShiftVal bitshift
add 16#FF and

```

```

cvi ThisRow iV 3 -1 roll put
]for
pop ThisRow
/WhichRow WhichRow FDict /BMRowLen get add assign
] imagemask
grestore
end
]def
end
FontDirectory FName cvn known
[pop]
[FName cvn exch definefont pop] ifelse
grestore
]def
/const /def load def
/var /def load def
/local[/exch load /def load]cvx def
/assign /def load def
/incr[dup cvx exec 1 add assign]bdef
/postIncr[dup cvx exec exch incr]bdef
/SpaceChar 16#20 const
/cvPA[2 array astore cvx]bdef
/point[cvPA def]bdef
/locPoint[3 1 roll point]bdef
/pointXpoint[3 -1 roll mul 3 1 roll mul exch]bdef
/pointDpoint[3 -1 roll exch div 3 1 roll div exch]bdef
/setPoint[load astore pop]bdef
/dupPoint[2 copy]bdef
/addPoint[exch 4 -1 roll add 3 1 roll add]bdef
/subPoint[exch 3 1 roll sub 3 1 roll sub exch]bdef
/mulPoint[dup pointXpoint]bdef
/divPoint[dup pointDpoint]bdef
/exchPoint[4 2 roll]bdef
/overPoint[3 index 3 index]bdef
/anyStatD systemdict /statusdict known const
/thisProduct anyStatD
[statusdict /product known[statusdict /product get][()]ifelse]
[()]ifelse const
/PerCentChg 1.0 -1.0 point
/boxPath[/y2 local /x2 local /y1 local /x1 local
x1 y1 moveto x2 y1 lineto x2 y2 lineto x1 y2 lineto
closepath]bdef
/dump[4[pop]repeat]bdef
/rBoxPath[/r local /y2 local /x2 local
/y1 local /x1 local
x1 r add y1 moveto x2 y1 x2 y2 r arcto dump
x2 y2 x1 y2 r arcto dump x1 y2 x1 y1 r arcto dump
x1 y1 x2 y1 r arcto dump closepath]bdef
/SaveMatrix matrix var
/ButtCap 0 const
/SquareCap 2 const
/MiterJoin 0 const
/BevelJoin 2 const
/Black 0 const
/White 1 const
/Wide 0 const
/Narrow 1 const

```

```

/PictPostScript false var
/isHairline false var
/PBEGIN[
dup not [save /PSave exch def] if
/isLBO exch def
/PBotRight locPoint
/PTopLeft locPoint
isLBO not [newpath PTopLeft PBotRight boxPath clip] if newpath
isLBO [ButtCap][SquareCap] ifelse setlinecap
MiterJoin setlinejoin
3 setmiterlimit
AD_PointsToUCS setlinewidth
/deviceRound
[
dup
AD_DeviceScale mul round AD_DeviceScale div
dup 0 eq [ pop ] [ exch pop ] ifelse
] def
/HairWidth
AD_PointsToUCS 4 div
AD_DeviceScale mul deviceRound dup 1.5 lt
[ pop 0 ] if
const
Black setgray
/LineScale 1 var
/LineWidth AD_PointsToUCS var
/LineHeight AD_PointsToUCS var
/DoingWedge false var
/DoingArc false var
AldusDict2 /PatternShade known not
[
/psb [] bdef
/pse [] bdef
/PatternShade Black var
/DeclaredPattern <00> var
/PCurPat <01> var
] if
]bdef
/PEND[
newpath
isLBO not [PSave restore] if
/AD_SomethingOnPage true def
]bdef
/SetPattern [
dup /PatternShade exch def setgray
] bdef
/bitison[
/ybit local /xbit local
PCurPat ybit PatWidth mul
xbit 8 idiv add get
1 7 xbit 8 mod AD_NestedMirror [exch pop][sub] ifelse bitshift
and 0 ne]bdef
/PSHADE[
STD_SCREEN
100 div dup /PatternShade exch def setgray
<01> /PCurPat local
] def

```

```

/BK [ Black setgray ] bdef
/WT [ White setgray ] bdef
/PBLACK /BK load def
/PWHITE /WT load def
/PUSETHISPATTERN [
dup PCurPat eq [pop][ PPATTERN ] ifelse
PatternShade setgray
/VerifyUsedPattern false def
] bdef
/PUSEAPATTERN [
VerifyUsedPattern
[DeclaredPattern PCurPat ne [DeclaredPattern PPATTERN] if
] if
PatternShade setgray
/VerifyUsedPattern false def
] bdef
/PDECLAREPATTERN [
/DeclaredPattern exch def
/VerifyUsedPattern true def
] bdef
/PatWidth 1 const
/PatSide 8 const
/PFreq 300 32 div const
/PPATTERN[/PCurPat local
/VerifyUsedPattern false def
0 /Onbits local 0 /Offbits local
AD_Invert [[1 exch sub] settransfer] [[] settransfer] ifelse
PFreq PerCentChg pop dup 0.96 eq
[pop][div]ifelse
0
[
1 1 addPoint 2 divPoint PatSide mulPoint
cvi exch cvi exch bitison AD_Invert xor
[/Onbits incr 1]
[/Offbits incr 0]ifelse
]
setscreen
Offbits dup Onbits add div AD_Invert [1 exch sub] if SetPattern
/AD_StdScreen false assign]def
/vertLines[pop dup mul -2 mul 1 add]bdef
/sPat
[
AD_Invert [[1 exch sub] settransfer] [[] settransfer] ifelse
setscreen setgray
]def
/PALDUSSHADE
[
<11> /PCurPat local
/AD_StdScreen false assign
Wide eq
[ 0.774 20 45 [vertLines] sPat ]
[ 0.643 30 45 [vertLines] sPat ]
ifelse
] bdef
/PHAIRWIDTH
[
HairWidth setlinewidth /isHairline true def

```

```

] bdef
/LW [
LineScale mul deviceRound /LineHeight exch def
LineScale mul deviceRound dup /LineWidth exch def
setlinewidth
/isHairline false def
]bdef
/PLNWIDTH /LW load def
/PLNSCALE[div /LineScale exch def] bdef
/roundCoord
[
0.5 add round 0.5 sub
] bdef
/roundPoint
[
transform
AD_EvenRound
[ 2 div round 2 mul exch 2 div round 2 mul exch ]
[ round exch round exch ]
ifelse
itransform
] bdef
/adjWidth [
currentlinewidth dup
1 AD_DeviceScale div gt [ deviceRound 2 div ] [ pop .5 AD_DeviceScale div ]
ifelse
] bdef
/pULAdj[ roundPoint adjWidth dup addPoint ]bdef
/pLRAdj[ roundPoint adjWidth dup subPoint ]bdef
/PLINETO
[
PictPostScript
[ moveto lineto ]
[
/y2 exch def /x2 exch def /y1 exch def /x1 exch def
currentlinecap ButtCap setlinecap
newpath
x1 x2 eq y1 y2 eq and
[
LineWidth 1 le LineHeight 1 le and
[ x1 y1 moveto ]
[ x1 y1
x1 LineWidth add y1 LineHeight add
boxPath fill]
ifelse
]
[ y1 y2 eq
[
LineWidth x1 x2 lt
[ x2 add /x2 exch def ]
[ x1 add /x1 exch def ]
ifelse
LineHeight setlinewidth
x1 y1 LineHeight 2 div add roundPoint moveto
x2 y2 LineHeight 2 div add roundPoint lineto
mayStroke
]
]
]

```



```

[ x1 x2 eq
[
LineHeight y1 y2 lt
[ y2 add /y2 exch def ]
[ y1 add /y1 exch def ]
ifelse
x1 LineWidth 2 div add y1 roundPoint moveto
x2 LineWidth 2 div add y2 roundPoint lineto
mayStroke
]
[
x1 y1 pULAdj moveto x2 y2 pULAdj lineto mayStroke
]
ifelse
]
ifelse
]
ifelse
setlinecap
]
ifelse
]bdef
/HairRect
[
save /here exch def
/y2 exch def /x2 exch def
/y1 exch def /x1 exch def
PHAIRWIDTH newpath
x1 x2 sub abs y1 y2 sub abs lt
[ x1 x2 add 2 div dup y1 roundPoint moveto y2 roundPoint lineto stroke]
[ y1 y2 add 2 div dup x1 exch roundPoint moveto x2 exch roundPoint lineto
stroke]
ifelse
here restore
] bdef
/PHAIRLINE
[
count 4 gt
[
newpath PHAIRWIDTH
addPoint 2 divPoint roundPoint moveto
addPoint 2 divPoint roundPoint lineto pop pop
stroke
]
[ HairRect ]
ifelse
] bdef
/PHANGLINE
[
roundPoint /yb exch def /xr exch def
roundPoint /yt exch def /xl exch def
deviceRound /delta exch def
[ [yt delta sub /yt exch def] [yb delta add /yb exch def] ifelse ]
[ [xl delta sub /xl exch def] [xr delta add /xr exch def] ifelse ]
ifelse
newpath
1 AD_DeviceScale div 2 div dup dupPoint

```

```

xl yt addPoint exchPoint
xr yb exchPoint subPoint boxPath fill
] bdef
/PRECT[newpath pLRAdj exchPoint pULAdj exchPoint boxPath]bdef
/PRRECT [ pLRAdj /Botts locPoint pULAdj /Tops locPoint
currentlinewidth dup subPoint /Diams locPoint
newpath SaveMatrix currentmatrix pop
Botts Tops subPoint /Sides locPoint
Sides pop abs Diams pop ge[Diams][Sides]ifelse pop
Sides exch pop abs Diams exch pop ge[Diams][Sides]ifelse exch pop
/Diams locPoint
Diams 2 div /YRad local
0 gt[Diams
div][1]ifelse 1 /PRRscale locPoint
Tops translate PRRscale scale 0 0 Sides PRRscale pointDpoint
Diams 0 gt exch 0 gt and[YRad rBoxPath][boxPath]ifelse
SaveMatrix setmatrix]bdef
/POVAL[newpath SaveMatrix currentmatrix pop
0 359 false pArc closepath
SaveMatrix setmatrix]bdef
/PARC[ newpath SaveMatrix currentmatrix pop
/DoingArc true assign
false pArc
SaveMatrix setmatrix ]bdef
/PWEDGE[newpath SaveMatrix currentmatrix pop
/DoingWedge true assign
true pArc closepath
SaveMatrix setmatrix ]bdef
/modAdj[
dup 360 gt[360 sub]if
dup 0 lt[360 add]if]bdef
/pArc[/Fill local
/ArcAng local /BegAng local
pLRAdj /PLR locPoint
pULAdj /PUL locPoint
360 BegAng ArcAng add sub 90 add modAdj /StartAng local
StartAng ArcAng add /EndAng local
PLR PUL subPoint 2 divPoint /Rad locPoint
PUL Rad addPoint translate
Rad neg scale
Fill[0 0 moveto]if
0 0 1 StartAng EndAng
dupPoint eq
[pop pop 0 359 arc closepath]
[ArcAng 0 lt
[arcn][arc]ifelse
]
ifelse
]bdef
/PBEGPOLY[
newpath pULAdj moveto
]bdef
/PPOLYPOINT [
pULAdj lineto
] bdef
/PENDPOLY[
/Closed local

```

```

Closed[closepath]if
]bdef
/PBEGRGN[mark]bdef
/PREGION[PRECT cleartomark]bdef
/PTXBEG [/PTSave1 save const] bdef
/PROTATE [
currentdict /PRotateSave known not
[save /PRotateSave exch def] if
3 1 roll dupPoint neg exch neg exch 5 2 roll
translate rotate translate
] bdef
/PHFLIP [
currentdict /PRotateSave known not
[save /PRotateSave exch def] if
dupPoint neg exch neg exch 4 2 roll
translate -1 1 scale translate
] bdef
/PVFLIP [
currentdict /PRotateSave known not
[save /PRotateSave exch def] if
dupPoint neg exch neg exch 4 2 roll
translate 1 -1 scale translate
] bdef
/PROTATE_END
[
PRotateSave restore
] bdef
/PSCALETEXT [
AD_PointsToUCS mul div /Xscale exch def
AD_PointsToUCS mul div /Yscale exch def
currentfont [ Xscale 0 0 Yscale 0 0 ] makefont setfont
/AD_fontscaleX AD_fontscaleX Xscale mul def
/AD_fontscale AD_fontscale Yscale mul def
] bdef
/PSTBEG [
userdict /md known not
[ userdict begin /md 0 def end ] if
PBLACK /PictPostScript true def
] bdef
/PSTEND [
/PictPostScript false def
] bdef
/mayStroke[
currentlinewidth 0 gt isHairline or
[
gsave
DoingWedge [MiterJoin setlinejoin] if
currentlinewidth 1 AD_DeviceScale div sub setlinewidth
stroke
grestore
] if
/DoingWedge false assign
] bdef
/PFRAME[mayStroke]bdef
/PPAINT[mayStroke eofill]bdef
/PERASE[mayStroke eofill]bdef
/PFILL [mayStroke gsave eofill grestore]bdef

```

```

systemdict /currentpacking known
[AD_OldPacking setpacking] if
/AldusDone AldusVersion def
end
%%EndProcSet
%%EndProlog
AldusDict2 begin
%%BeginSetup
letter
mark
[
mark
1.0 1.0 .98 .9 .82 .68 .56 .48 .28 .1 .06 .0
counttomark dup 3 add -1 roll exch
2 sub mul dup floor cvi
dup 3 1 roll sub
exch dup
3 add index exch 2 add index dup
4 1 roll
sub mul add
counttomark 1 add 1 roll
cleartomark
] bind
%%Feature: NormalizedTransfer
settransfer erasepage cleartomark
/#copies 1 def
(; document: hbindex)
statusdict /jobname 3 -1 roll put
statusdict /waittimeout 300 put
2550 3300 true false false BEGJOB
300 SETRES
25000 S_WORKING
save /SUsv exch def
%%EndSetup
%%Page: 7 1
BEGPAGE
225.0 506.0 900.0 1538.0 false PBEGIN

<F87422478F172271> PDECLAREPATTERN

0.0 0.0 LW <F87422478F172271> PUSETHISPATTERN

225.0 506.0 895.0 1534.0 PRECT PPAINT

0.0 0.0 LW BK 225.0 506.0 895.0 1534.0 PRECT PFRAME

0.0 0.0 LW WT 225.0 570.0 830.0 1467.0 PRECT PPAINT

0.0 0.0 LW BK 225.0 570.0 830.0 1467.0 PRECT PFRAME

PEND

SURSTR
false S_LOADFONT
(Courier) FTRECODE
SUSAVE
/|_____Courier 28 124 mul 497 div 660 16 0 SET

```

225.0 506.0 900.0 1538.0 false PBEGIN

<F87422478F172271> PDECLAREPATTERN

S\_TEXTSEGBEG

833.0 200.0 964.0 200.0 PSCALETEXT 369 973 0.0000 0.0000

(8) 1 0 19 OUT

S\_TEXTSEGEN

0.0 0.0 LW BK 225.0 813.0 PBEGPOLY

249.0 809.0 PPOLYPOINT 249.0 813.0 PPOLYPOINT 249.0 817.0 PPOLYPOINT 225.0  
813.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 813.0 376.0 813.0 PLINETO

0.0 0.0 LW BK 225.0 739.0 PBEGPOLY

249.0 734.0 PPOLYPOINT 249.0 739.0 PPOLYPOINT 249.0 743.0 PPOLYPOINT 225.0  
739.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 739.0 290.0 739.0 PLINETO

0.0 0.0 LW BK 225.0 757.0 PBEGPOLY

249.0 753.0 PPOLYPOINT 249.0 757.0 PPOLYPOINT 249.0 761.0 PPOLYPOINT 225.0  
757.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 757.0 311.0 757.0 PLINETO

0.0 0.0 LW BK 225.0 776.0 PBEGPOLY

249.0 772.0 PPOLYPOINT 249.0 776.0 PPOLYPOINT 249.0 780.0 PPOLYPOINT 225.0  
776.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 776.0 333.0 776.0 PLINETO

0.0 0.0 LW BK 225.0 795.0 PBEGPOLY

249.0 790.0 PPOLYPOINT 249.0 795.0 PPOLYPOINT 249.0 799.0 PPOLYPOINT 225.0  
795.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 795.0 355.0 795.0 PLINETO

PEND

SURSTR

SUSAVE

/|\_\_\_\_\_Courier 28 124 mul 497 div 660 16 0 SET

225.0 506.0 900.0 1538.0 false PBEGIN

<F87422478F172271> PDECLAREPATTERN

S\_TEXTSEGBEG

833.0 200.0 964.0 200.0 PSCALETEXT 304 749 0.0000 0.0000

(1) 1 0 19 OUT

S\_TEXTSEGEN

PEND

```
SURSTR
SUSAVE
/|_____Courier 28 124 mul 497 div 660 16 0 SET
225.0 506.0 900.0 1538.0 false PBEGIN

<F87422478F172271> PDECLAREPATTERN

S_TEXTSEGBEG
833.0 200.0 964.0 200.0 PSCALETEXT 326 768 0.0000 0.0000
(2) 1 0 19 OUT
S_TEXTSEGENG
PEND

SURSTR
SUSAVE
/|_____Courier 28 124 mul 497 div 660 16 0 SET
225.0 506.0 900.0 1538.0 false PBEGIN

<F87422478F172271> PDECLAREPATTERN

S_TEXTSEGBEG
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249.0 828.0 PPOLYPOINT 249.0 832.0 PPOLYPOINT 249.0 836.0 PPOLYPOINT 225.0
832.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 832.0 290.0 832.0 PLINETO
```

```
0.0 0.0 LW BK 225.0 851.0 PBEGPOLY

249.0 847.0 PPOLYPOINT 249.0 851.0 PPOLYPOINT 249.0 855.0 PPOLYPOINT 225.0
851.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 851.0 311.0 851.0 PLINETO

0.0 0.0 LW BK 225.0 869.0 PBEGPOLY

249.0 865.0 PPOLYPOINT 249.0 869.0 PPOLYPOINT 249.0 874.0 PPOLYPOINT 225.0
869.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 869.0 333.0 869.0 PLINETO

0.0 0.0 LW BK 225.0 963.0 PBEGPOLY

249.0 959.0 PPOLYPOINT 249.0 963.0 PPOLYPOINT 249.0 967.0 PPOLYPOINT 225.0
963.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 963.0 355.0 963.0 PLINETO

PEND

SURSTR
SUSAVE
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(1) 1 0 19 OUT
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(2) 1 0 19 OUT
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PEND

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SUSAVE
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249.0 903.0 PPOLYPOINT 249.0 907.0 PPOLYPOINT 249.0 911.0 PPOLYPOINT 225.0  
907.0 PPOLYPOINT true PENDPOLY PPAINT  
  
2.0 2.0 LW BK 249.0 907.0 290.0 907.0 PLINETO  
  
0.0 0.0 LW BK 225.0 925.0 PBEGPOLY  
  
249.0 921.0 PPOLYPOINT 249.0 925.0 PPOLYPOINT 249.0 930.0 PPOLYPOINT 225.0  
925.0 PPOLYPOINT true PENDPOLY PPAINT  
  
2.0 2.0 LW BK 249.0 925.0 311.0 925.0 PLINETO  
  
0.0 0.0 LW BK 225.0 944.0 PBEGPOLY  
  
249.0 940.0 PPOLYPOINT 249.0 944.0 PPOLYPOINT 249.0 948.0 PPOLYPOINT 225.0  
944.0 PPOLYPOINT true PENDPOLY PPAINT  
  
2.0 2.0 LW BK 249.0 944.0 333.0 944.0 PLINETO  
  
0.0 0.0 LW BK 225.0 888.0 PBEGPOLY  
  
249.0 884.0 PPOLYPOINT 249.0 888.0 PPOLYPOINT 249.0 892.0 PPOLYPOINT 225.0  
888.0 PPOLYPOINT true PENDPOLY PPAINT  
  
2.0 2.0 LW BK 249.0 888.0 355.0 888.0 PLINETO  
  
PEND

SURSTR  
SUSAVE  
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249.0 716.0 PPOLYPOINT 249.0 720.0 PPOLYPOINT 249.0 724.0 PPOLYPOINT 225.0  
720.0 PPOLYPOINT true PENDPOLY PPAINT

2.0 2.0 LW BK 249.0 720.0 453.0 720.0 PLINETO

PEND

SURSTR  
false S\_LOADFONT  
(NewCenturySchlbk-Roman) FTRECODE  
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/|\_\_\_\_\_NewCenturySchlbk-Roman 28 124 mul 497 div 1100 16 0 SET  
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(INDEX /(Deep Notch/)) 19 3 337 OUT  
S\_TEXTSEGEN  
PEND

SURSTR  
SUSAVE  
/|\_\_\_\_\_NewCenturySchlbk-Roman 28 124 mul 497 div 1100 16 0 SET  
225.0 506.0 900.0 1538.0 false PBEGIN

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(DAY) 3 0 74 OUT  
S\_TEXTSEGEN  
PEND

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SUSAVE  
/|\_\_\_\_\_NewCenturySchlbk-Roman 28 124 mul 497 div 1100 16 0 SET  
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(MONTH) 5 0 136 OUT  
S\_TEXTSEGEN  
PEND

SURSTR  
SUSAVE  
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(YEAR) 4 0 97 OUT  
S\_TEXTSEGEN  
PEND

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(Beer Freshness) 14 1 461 OUT  
S\_TEXTSEGEN  
PEND

SURSTR  
SUSAVE  
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(Calculator) 10 0 317 OUT  
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(Align index with deep notch) 27 4 560 OUT  
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(in label. Then add up total ) 28 6 542 OUT  
S\_TEXTSEGEN  
PEND

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(values for notches within ) 26 4 515 OUT  
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SURSTR

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(For instance, April 3, 1989 ) 28 5 544 OUT
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SUSAVE
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(would have day notches 1 ) 25 5 524 OUT
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(and 2, month notch 4 and ) 25 6 523 OUT
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PEND

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SUSAVE
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(Copyright ) 10 1 124 OUT  
save /SYMsv exch def  
/Symbol 28 124 mul 497 div -999 16 0 SET  
438 1451 0.0000 0.0000  
(S) 1 0 25 OUT  
SYMsv restore  
463 1451 0.0000 0.0000  
( 1989 Pete Soper) 16 3 198 OUT  
S\_TEXTSEGEN  
PEND

SURSTR

SUSAVE

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(Read The Date Codes of) 22 4 535 OUT  
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SURSTR

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2.0 2.0 LW BK 895.0 506.0 895.0 1534.0 PLINETO  
  
2.0 2.0 LW BK 895.0 1534.0 225.0 1534.0 PLINETO  
  
2.0 2.0 LW BK 225.0 1534.0 225.0 1467.0 PLINETO  
  
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2.0 2.0 LW BK 830.0 570.0 225.0 570.0 PLINETO  
  
2.0 2.0 LW BK 225.0 570.0 225.0 506.0 PLINETO  
  
2.0 2.0 LW BK 225.0 570.0 225.0 712.0 PLINETO

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end

%%Trailer

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%%+ NewCenturySchlbk-Roman

%%+ NewCenturySchlbk-Bold

%%+ ZapfChancery-MediumItalic

%%DocumentSuppliedFonts:

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From lexicon!rt@ursa-major.SPDC.COM Thu Mar 1 11:52:26 1990  
Received: Thu, 1 Mar 90 11:52:16 est from ursa-major.SPDC.COM (ursa-  
major.spdcc.com.ARPA) by asylum.gsfc.nasa.gov (4.12/1.5)  
Received: by ursa-major.SPDC.COM with sendmail-5.61/4.7  
id <AA23253@ursa-major.SPDC.COM>; Thu, 1 Mar 90 11:52:34 -0500  
Received: from fear.lexicon.com (fear.ARPA) by lexicon.lexicon.com  
id AA10253; Thu, 1 Mar 90 11:15:53 est  
Received: by fear.lexicon.com  
id AA05889; Thu, 1 Mar 90 11:39:57 est

Date: Thu, 1 Mar 90 11:39:57 est  
From: rt@lexicon.com (Robert Tillman)  
**Subject: Sierra Nevada yeast culturing**  
To: chris@asylum.gsfc.nasa.gov  
Subject: Recipe log sheet

Chris -

Could you please send me a copy in postscript? Thanx!

- Bob Tillman  
rt@lexicon.com  
...!harvard!spdcc!lexicon!rt

From @encore.encore.com:soper@maxzilla.encore.com Thu Mar 1 12:29:33 1990  
Received: Thu, 1 Mar 90 12:29:20 est from encore.encore.com (815b010e) by  
asylum.gsfc.nasa.gov (4.12/1.5)  
Received: from maxzilla.encore.COM by encore.encore.com with SMTP (5.61/25-  
eef)  
id AA03175; Thu, 1 Mar 90 12:31:11 -0500  
Received: by maxzilla. (4.0/SMI-4.0)  
id AA31162; Thu, 1 Mar 90 12:34:22 EST

Date: Thu, 1 Mar 90 12:34:22 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: Sierra Nevada yeast culturing**  
To: chris@asylum.gsfc.nasa.gov  
Subject: I'm a bitter man :-)

Chris,

I've been writing papers for my homebrew club's newsletter. Last month's was the techie side of yeast while this month is the practical side. But thinking ahead, I'd like to make something comprehensive about hop bitterness so more club members can get a handle on their beer designs. Last night one club member told me on the phone he was going to use a single ounce of 3.7% Saaz hops for bittering a 10 GALLON BATCH OF BEER. Without choking or spluttering too much I suggested that that might well result in bitterness that was below the threshold of taste and that perhaps more should be used! Anyway, you expressed an interest in IBUs and so I thought you might like to read some very raw thoughts on the subject and let me know what you think.

I *\*really\** like your recipe form, incidently. It seems to be a wonderful balance between comprehensiveness and lack of clutter.

Now for the rambling:

David Line came up with AAU (Alpha Acid Unit) and it is simply defined as one ounce of 1% alpha acid hops. Somebody in the AHA ripped this off and came up with the HBU (Homebrew Bittering Unit). Both of these units convey potential bitterness which was a good start for the late 70s but it is time for homebrewers to move beyond this.

Actual bitterness comes about by isomerization and subsequent solution of alpha acids, ordinarily during the wort boil. The proportion of the starting alpha acids that end up dissolved represent a figure of merit called "hop utilization" expressed as a percentage. Wort boils in commercial settings result in roughly 27-34% utilization. Based on what I've read homebrewers only approach 30% utilization with best case boils. Randy Mosher suggests utilization in the mid twenties makes more sense for many homebrewers (for reasons discussed momentarily).

So this is the dilemma. The above utilization estimate is the key to mapping AAUs with the wort volume to a measure of dissolved acids. This measure is called the IBU (International Bittering Unit), although the Europeans call it the EBU. Both are defined as one milligram of isoalpha acid dissolved in one liter.



Commercial brewers directly measure the alpha acids and establish the real IBU ratings for their beers. We don't have the equipment to do this, thus the dilemma.

With 30% utilization, one AAU in one U.S. gallon results in 22.5 IBUs. So, for example, 5 AAUs in a 5 gallon batch of beer made in such a way as to get 30% utilization would have a bitterness of 22.5 IBUs. Jackson's World Guide to Beer is an excellent source for the bitterness of actual beers.

A lot of factors affect utilization. One that is frequently a major one in homebrew settings is the boil gravity. The higher the gravity of the wort during a boil, the lower the utilization. That is, homebrewers that boil their extract and hops in, for example, 2 gallons of water, have a boil gravity that is around 5/2 of the eventual original gravity. Terry Foster suggests increasing bittering hops by 5% for each 10 specific gravity points over 1.050 to compensate for this.

George Fix says that hop pellets result in 15% greater utilization than whole hops, all other things being equal.

Wort pH has a drastic effect on utilization, but at pH levels that are much higher than optimum. I don't have decent data about this but I know that at a pH of around 10, utilization goes to almost 100%. Unfortunately, if your boil was somehow at a pH of 10, you'd be in for some very very bad times.

Certain minerals, especially gypsum, can affect extraction of bitterness. I don't know how to quantify this.

The length and vigor of the boil are the two remaining variables that homebrewers vary over wide ranges. I know homebrewers that have been brewing for years that barely simmer their wort for no more than 20 minutes. I won't go into how their beer's clarity ranges from that of dish water to that of the Mississippi, but I'm convinced that their hop utilization is drastically lower too. Commercial brewers use boilers that are specifically designed to violently agitate the wort during a 60-90 minute boil.

So, a wort that starts the boil slightly \*lower\* than the eventual original gravity, that is boiled very vigorously (i.e. leave out those goddamned "pot watchers"!!!) for at least 60 minutes, probably approaches utilization levels of 30%. Data from Miller's book suggests that utilization from 10 minutes of vigorous boiling is around half what you get from 60 minutes. This feels about right, since it is definitely very nonlinear (i.e. a 30 day boil would not get you much over 35% utilization).

Because all my boils fit the above criterion I gestimate my utilization is around 29% for 60 minutes, 24% fo

-----

Date: 01 Mar 90 12:46:42 PST (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: re: #368, cooling, logging, and heading

In #368, tony g quotes Farnsworth's article in Zymurgy which claims that inserting a submersible cooler substantially increases the chances of wort contamination. This is pure bullshit. If the wort is hot and the cooler is cleaner than a toilet, there is no problem. This quote fuels my previous claim that the world of brewing is full of rumors.

Max Newman inquires about head on his new beer. Yes, Max, you should wait a while. The head and carbonation will improve. I use 3/4 cup of sugar in all my brews and get consistent carbonation results. The head varies depending on ingredients (see Miller's book). The British tend to like less "gassy" brews.

Chris Shenton submitted a log sheet in a particular type of format. Two comments: (1) Have you ever used a Macintosh? (2) It would be preferable to send a message to HB DIG regarding the \*availability\* of the material, rather than the LONG message containing the data. The actual data could be then sent to interested parties directly. This would be much more economical. Please, no offense intended. Your efforts are appreciated. Incidentally, I use a log book I obtained at a business supply shop.

Florian the complainer.

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Date: Thu, 1 Mar 90 13:57:51 PST  
From: Marty Albini <hplabs!hpsdl39!martya>  
Subject: beer pancakes

>Anyone have any good \*food\* recipes using beer as an ingredient?

How about beer pancakes?

dry stuff

\*1/4 cp oat flour  
\*1/4 cp graham flour (a coarsely ground whole wheat flour used  
for making graham crackers)  
\*1/2 cp whole wheat pastry flour  
(1 cp total)  
-or-  
\*1 cp whole wheat pastry flour  
  
1/2 tsp baking powder (use 3/4 tsp of the non-alum kind)  
1/2 tsp baking soda  
1/2 tsp salt  
1 heaping tbl dry malt extract  
1 heaping tbl health-food store brewer's yeast

optional:

1 tbl sesame seeds

wet stuff

1 cp bland, boring, light beer, easy on the hops (unless you  
want to eat the whole batch yourself)  
1 1/2 tsp lemon juice (1 good squeeze of 1/2 a lemon)  
1/2 stick butter/margarine

Set margarine in the frying pan to melt. Mix dry ingrediants  
in one bowl, wet in another. Add the melted butter to the wet and mix  
well just before stirring in dry stuff. If you want skinnier pancakes,  
thin batter with beer.

Serves two. You might want to make a double batch, as this  
leaves 1/2 a can of bad beer sitting around, and I for one don't drink  
before breakfast, and if I did, I wouldn't drink this stuff.

If the beer isn't flat, you can reduce the baking powder and  
soda. The lemon juice is just to react with the soda, so that can go  
away too. If you use fresh beer, the above makes very light and  
fluffy pancakes.

Enjoy!

- - -

---

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
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

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Date: Thu, 1 Mar 90 20:19:06 MST  
From: roberts@studguppy (Doug Roberts @ Los Alamos National Laboratory)  
Subject: immersion-type wort chiller (concern)

> From: tony g <giannone@BBN.COM>  
>  
> I was thumbing through my Zymurgy "Yeast & Beer" (1989 special issue) last  
> night when I came upon an interesting statement in Paul Farnsworth's  
> "Healthy Homebrew Starter Cultures" article. On page 11 Mr. Farnsworth says  
> "Cooling the wort before transferring it to the fermenter, using ice  
> immersion or a copper cooling coil placed inside the boiling pot vastly  
> increases the chance of contamination."  
>  
> I thought that using an immersion-type wort chiller would vastly 'decrease'  
> the chance of contamination since it allows the yeast to be added sooner.  
> Is Mr. Farnsworth assuming that the wort chiller is being place in the  
> wort 'after the boil' instead of 'during the last 10-15 minutes'?

I was disappointed with that article. I completely disagree with Farnsworth's contention that an immersion chiller coil increases the chance for contamination. Ice immersion, of course, would be a completely different story. However, if you practice healthy sanitation procedures with your primary, and let the immersion coil rest in the boiling wort for 10 - 15 minutes prior to starting the flow of cooling water, there is no additional risk of contamination.

- --Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609      | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569         |Oscar Wilde
dzzr@lanl.gov          |
=====
```

-----

Date: Thu, 1 Mar 90 20:22:51 -0800  
From: John S. Watson <watson@ames.arc.nasa.gov>  
Subject: Re: Recipes of a different nature

In HOMEBREW Digest #368 Mark.Leone@F.GP.CS.CMU.EDU writes:  
> Anyone have any good \*food\* recipes using beer as an ingredient? I've  
> had good beer-batter fried chicken, and now my curiosity is piqued!

Here a cookbook I found recently at B. Dalton's Book store:

Brew Cuisine: Cooking with Beer  
by Judith Gould and Ruth Koretsky  
Summerhill Press, 1989  
192 pages, \$9.95

Other information from the inner leaf:  
Printed in Canada, Distributed in the United States by:  
Sterling Publishing  
2 Park Avenue  
New York, New York 10016  
ISBN 0-920197-73-6

I've only made a few of the recipes in the book ... mainly the stews.  
There are recipes for:

- appetizers,
- bread,
- sauces, marinades & salad dressings;
- soups; vegetables,
- eggs & cheese,
- fish & seafood,
- poultry,
- beef, lamb & veal,
- pork,
- desserts.

Some of the recipes seem kind of bogus, because they require only a teaspoon or so of beer. (Maybe it's just an excuse to have to dispose of a little less than 12oz of beer :-).

But some recipes require goodly portions ,  
as much as 4 cups, "Traditional Carbonnade".

There is also a lot of beer and brewing history and lore mixed in  
between the recipes.

have fun,  
John

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End of HOMEBREW Digest #369, 03/02/90  
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Date: Fri, 02 Mar 90 10:24:05 MST

From: rdg

**Subject: repostings**

Full-Name: Rob Gardner

Since many subscribers did not receive digest #369 due to its size (and the size restrictions at some sites) I am reposting the articles from #369 in #370 that were not too big. I have also implemented a size limiter in my digest software to prevent this problem in the future.

Everybody: please be aware that your postings get sent out to over 650 other mailboxes, so try to keep your articles concise, and keep in mind the notion of "general interest".

Rob  
(the administrator)

-----

Date: Thu, 1 Mar 90 08:58:08 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: cooking with beer

In Homebrew Digest #368, Mark Leone wrote:  
> Anyone have any good \*food\* recipes using beer as an ingredient?

Jack Erickson wrote a book called "Great Cooking with Beer" (1989, Red Brick Press, Reston, VA). The book includes quite a few recipes, from standbys like Beer Bread, to some more unusual things, like using beer in cake. To tell the truth though, I was somewhat disappointed in this book because Erickson puts entirely too much filler in the book...I really don't give a rat's ass about what foods were served at tastings he conducted at local restaurants...I want a \*BEER-FOOD COOKBOOK\*.

Erickson could easily have found more recipes that use beer. In just thumbing through it I realized that he did not include things like,  
\* Steamed Chesapeake Blue Crabs  
\* Chili

I've got some recipes that aren't in Erickson's book, these include:  
\* Belgian Fruit  
\* Stout & Sour Meatballs  
\* Hopyy Lentil Soup

Some other recipes I've heard of, but don't have, include:  
\* Black Bean Soup  
\* Cherry Creek Pie (made with Kriek lambic ale)

Last year I was in Boston and stopped by the Commonwealth Brewery. They served up a delicious plate of mussels cooked in stout. I accompanied the meal with a glass of stout, then a winter warmer for dessert and was in heaven all night....

Erickson's book is a good starting point in finding these recipes, and it's pretty reasonably priced--I believe I paid about \$12. In "Great Cooking..." Erickson alluded to a second volume coming down the pike, I hope he treats the cooking part more seriously in the 2nd volume and omits the extraneous generalities (I want cow, not bull).

Bon appetit,  
- ---Mark Stevens  
stevens@ra.stsci.edu

---

Date: Thu, 1 Mar 90 08:58:35 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: carbonation

In Homebrew Digest #368, Max Newman writes:  
>After one week...I tried one bottle. The beer tasted fine but had little  
>carbonation.

Your beer will probably be fine. When I sampled my last batch of brown  
ale after only one week it too was rather flat. I let the beer sit  
another 3-4 weeks before opening another bottle; this bottle poured  
with a very nice head and subsequent bottles were fine.

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Thu, 1 Mar 90 10:09:50 EST  
From: bergman@m2c.org (Michael Bergman)  
Subject: Homebrew Digest #368 (March 01, 1990)

Mark R. Leone <mleone@cs.cmu.edu> asks for recipes for food with beer as an ingredient. I have never had them myself, but have heard lots of praise heaped on the "shrimp steamed in beer" at Poli's Seafood in Squirrel Hill, Pittsburgh. A happy coincidence that Mr. Leone is currently in the right city to take advantage of this! Let's hope he likes shrimp (I don't, which is why I've never tried Poli's)

Any good bread book should have a recipe for beer bread, in which beer is used as the source of the yeast, as well as replacing some of the liquid. Most mediaeval recipes for either bread or cake call for beer for this purpose, since standardized freeze dried yeast packets were not yet available ... any of the mediaevalists out there want to post a recipe?

- --mike bergman  
Massachusetts Microelectronics Center  
75 North Drive, Westborough, MA 01581, USA +1 (508) 870-0312  
UUCP: (...harvard)!m2c!bergman INTERNET: bergman@m2c.org

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Date: 01 Mar 90 08:06:08 PST (Thu)

From: florianb@tekred.cna.tek.com

**Subject: re: yeasts and rumors**

A couple of issues ago, Mark Stevens commented on my question about SN yeast:

>good, pure strain. Heurich said that if a brewery does NOT use  
>only a single strain that they risk infection of the strains  
>by each other and that by restricting your brewing to that single  
>strain you can better maintain its purity. This

However, in the same issue, BRW commented that SN uses two yeasts in their brewing. I've heard a similar claim from other sources.

This sort of discussion isn't really important to my brewing, since I use either package or liquid yeast. But it does serve as an example of how the brewing industry and hobby are full of rumors everywhere you look.

Case in point: I made two identical brews using the Wyeast British yeast and hydrated Red Star ale yeast. The Red Star produced a cleaner, clearer, tastier beer, a whole lot faster. Other Wyeast ale yeasts have, however, given me much better performance than the dry yeast.

Florian the doubting.

-----

Date: Thu, 1 Mar 90 09:00:33 PST  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: mild ale malt

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

" I recently got some Munton and Fison mild ale malt but could get  
"no color information. If any of you know the approximate lovibond  
"or EBC rating of this grain I'd greatly appreciate it if you could  
"let me know via email. If you've had experience with this grain and  
"could even say something like "It is a bit lighter than light Munich",  
"or "Twice as dark as British pale malt" that would be very helpful.  
"Thanks.

Please pass along the source of your malt--I'd like to order some. Mild  
malt is darker than the pale Munich malt generally available. I would  
guess that it is about 10 Lovibond. The local shop once had mild malt  
but is unable to obtain it any more. I made several Mild Ales from it,  
with OGs as low as 31, that turned out very pleasant. Without informing  
someone that they were drinking a low alcohol beer (2-2.5% v/v), they  
would never suspect it. The perfect drink for parties.

--Darryl Richman

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Date: Thu, 1 Mar 90 13:50:04 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: Volume vs. weight measurement

(Mark Stevens) writes:

> Dick is absolutely right that you can't measure whole hops (or even  
> pellets) by the cup.

I got one of those cheesy little drug-scales, the kind they sell at head shops (er, excuse me: smoking paraphernalia emporiums) for \$7.00. It's not too much of a pain to clip on a baggie (er, zip-loc sandwich bag), fill with hops, and subtract the weight of aforementioned baggie. I'd hate to have to guess weights that small. Price seems fair for what it does.

Ultimately, I'd get one of the \$40 - \$60 Sohnle (or whatever) scales which read up to about 8 Lb, in 1/2 ounce increments, but it's too expensive now. For pound increments, I'd be measuring grain, anyway, and volume measures seem tolerable for that.

Cheers!

PS:

I use the AAU measures for my records, in order to account for alpha acid content of the particular hops. As soon as I can figure out the other, more professional system (IBU's?) I'll probably switch over; the advantage there is that the measure of bitterness is \*not\* dependant on the amount of beer you make.

---

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 301-286-  
6093

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Date: 01 Mar 90 12:46:42 PST (Thu)

From: florianb@tekred.cna.tek.com

**Subject: re: #368, cooling, logging, and heading**

In #368, tony g quotes Farnsworth's article in Zymurgy which claims that inserting a submersible cooler substantially increases the chances of wort contamination. This is pure bullshit. If the wort is hot and the cooler is cleaner than a toilet, there is no problem. This quote fuels my previous claim that the world of brewing is full of rumors.

Max Newman inquires about head on his new beer. Yes, Max, you should wait a while. The head and carbonation will improve. I use 3/4 cup of sugar in all my brews and get consistent carbonation results. The head varies depending on ingredients (see Miller's book). The British tend to like less "gassy" brews.

Chris Shenton submitted a log sheet in a particular type of format. Two comments: (1) Have you ever used a Macintosh? (2) It would be preferable to send a message to HB DIG regarding the \*availability\* of the material, rather than the LONG message containing the data. The actual data could be then sent to interested parties directly. This would be much more economical. Please, no offense intended. Your efforts are appreciated. Incidentally, I use a log book I obtained at a business supply shop.

Florian the complainer.

-----

Date: Thu, 1 Mar 90 13:57:51 PST  
From: Marty Albini <hplabs!hpsdl39!martya>  
Subject: beer pancakes

>Anyone have any good \*food\* recipes using beer as an ingredient?

How about beer pancakes?

dry stuff

\*1/4 cp oat flour  
\*1/4 cp graham flour (a coarsely ground whole wheat flour used  
for making graham crackers)  
\*1/2 cp whole wheat pastry flour  
(1 cp total)  
-or-  
\*1 cp whole wheat pastry flour  
  
1/2 tsp baking powder (use 3/4 tsp of the non-alum kind)  
1/2 tsp baking soda  
1/2 tsp salt  
1 heaping tbl dry malt extract  
1 heaping tbl health-food store brewer's yeast

optional:

1 tbl sesame seeds

wet stuff

1 cp bland, boring, light beer, easy on the hops (unless you  
want to eat the whole batch yourself)  
1 1/2 tsp lemon juice (1 good squeeze of 1/2 a lemon)  
1/2 stick butter/margarine

Set margarine in the frying pan to melt. Mix dry ingrediants  
in one bowl, wet in another. Add the melted butter to the wet and mix  
well just before stirring in dry stuff. If you want skinnier pancakes,  
thin batter with beer.

Serves two. You might want to make a double batch, as this  
leaves 1/2 a can of bad beer sitting around, and I for one don't drink  
before breakfast, and if I did, I wouldn't drink this stuff.

If the beer isn't flat, you can reduce the baking powder and  
soda. The lemon juice is just to react with the soda, so that can go  
away too. If you use fresh beer, the above makes very light and  
fluffy pancakes.

Enjoy!

- - -

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Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
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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

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Date: Thu, 1 Mar 90 20:19:06 MST  
From: roberts@studguppy (Doug Roberts @ Los Alamos National Laboratory)  
Subject: immersion-type wort chiller (concern)

> From: tony g <giannone@BBN.COM>  
>  
> I was thumbing through my Zymurgy "Yeast & Beer" (1989 special issue) last  
> night when I came upon an interesting statement in Paul Farnsworth's  
> "Healthy Homebrew Starter Cultures" article. On page 11 Mr. Farnsworth says  
> "Cooling the wort before transferring it to the fermenter, using ice  
> immersion or a copper cooling coil placed inside the boiling pot vastly  
> increases the chance of contamination."  
>  
> I thought that using an immersion-type wort chiller would vastly 'decrease'  
> the chance of contamination since it allows the yeast to be added sooner.  
> Is Mr. Farnsworth assuming that the wort chiller is being place in the  
> wort 'after the boil' instead of 'during the last 10-15 minutes'?

I was disappointed with that article. I completely disagree with Farnsworth's contention that an immersion chiller coil increases the chance for contamination. Ice immersion, of course, would be a completely different story. However, if you practice healthy sanitation procedures with your primary, and let the immersion coil rest in the boiling wort for 10 - 15 minutes prior to starting the flow of cooling water, there is no additional risk of contamination.

- --Doug

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Douglas Roberts          |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609      | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569         |Oscar Wilde
dzzr@lanl.gov          |
=====
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Subject: Re: Recipes of a different nature

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There is also a lot of beer and brewing history and lore mixed in  
between the recipes.

have fun,  
John

-----



Date: Fri, 2 Mar 90 08:20 CST

From: "Beware of badgers in the moonlight." <PTGARVIN@aardvark.ucs.uoknor.edu>

**Subject: Medievalists, beer and bread**

Brewers all:

Well, I play SCA, so I guess that means I'm a medievalist, even though my interests lie more in pre-medieval times.

The ancient Celts would make bread using barm, which is the krausen that floats on the top in the early stages of fermentation. I imagine that they'd just make some beer, scoop off some krausen, and pitch it into their bread mixture, although I imagine that you'll want to be sanitary about it to avoid funny-tasting bread.

- Ted

- - -

"I never say everything I am thinking, and not just because I think much faster than I can think." -- Dan Mocsny  
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Eris loves you!  
in the Society: Padraig Cosfhota o hUlاد / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Fri, 2 Mar 90 07:42:52 PST  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: cooking with beer

In the March 2nd issue, Mark Stevens berates Jack Erickson's book, "Great Cooking with Beer". For a balancing point of view, let me say that I think it is wonderful, especially as a gift. In point of fact, little of the book is used for recipes, although there are 50 recipes beyond the weird drinks section. But it has a good introduction to beer, beer styles, and the brewing process, some history as well. All of this is fairly light, so a lay-cook might be interested to read it and learn about beer and brewing. The recipes I've tried have all been winners. Very popular and easy has been the Stout Cheese; the glazed ham was a hit last Thanksgiving, and we just had the marinated pork chops last night. Once you see where his recipes go, it's easy to make additions and changes to suit your own tastes. I'd love to see more recipes, but this book has about 47 more than in all the other cookbooks my wife and I have collected before it. I hope that he'll come out with a 2nd volume.

--Darryl Richman

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Date: Fri, 2 Mar 90 11:02:46 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Digest #369

It appears some of my email to Chris Shenton got sent by his site to the digest yesterday. I'll leave it up to Chris to shed light on what might have caused this. But aside from deeply regretting the big glob of postscript, I need to add a strong caveat about that "I'm a Bitter Man" stuff. That was some blue sky stuff I was bouncing off Chris and it is just as well that it stopped in mid sentence. I'm especially glad his site didn't post our follow up messages to the digest or I might have had to leave the planet :-). Sorry about this folks.

About that postscript file. Too bad about that going out, because I wanted to convince myself I'd gotten it right and then give it over to the archive site for ftp access. As it is, aside from the mental image I have of Florian \*still\* scrolling through this with his Mac, the postscript file is screwed up in the sense that I didn't get the font descriptions into it, so if you don't have an Apple laser printer then you might not be able to print it. It has also got a copyright notice in it. I put it in after fiddling for hours one night and thinking to myself "Hey, this is work!". Ignore the copyright.

When things quiet down I'll return to this project and send it to the archive site. If you do play with this "unauthorized" version, keep in mind the words of Chuck Cox (who started this decoder stuff last year), "Some labels appear to use this system but produce bizarre dates, so use your common sense."

Here is the supplier that stocks mild ale malt:

Alternative Beverage  
627-A Minuet Lane  
Charlotte, NC 28217  
1-800-365-2739

I only vaguely remember the price as being 5 or 6 something for a 5 pound bag. Jess Fawcett is the guy to talk to at Alternative (tell him I said hello).

Thanks for the info, Darryl. I made a crude attempt at a mild some time ago and liked it so much I thought I'd try it again with "real" ingredients. Could you shoot me an email message and tell me what yeast you used in your milds?

I had a problem with the Farnsworth article too. His statement that yeast should "never be pitched into wort at less than 59 degrees F" is certainly bogus. I suspect his words were edited or the context was goofed up or something.

---

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, 2 Mar 90 11:47:12 EST  
From: Steve Anthony <steveo@Think.COM>  
Subject: Temperature of Mash

A question for the physicists out there.

I do partial mashes when I brew. I ususally have about 3 lbs of grain and 2-3 quarts of water during the mash. I mash in a Le Cruset enamaled cast iron pot that hold the heat very well without having to add heat to maintain a certain temperature. The thing I'm noticing is that when I stir the mash with the thermometer in it, I get a lower temperature than if I don't stir. This is with the bulb of the thermometer as clsoe to the center of the mash as possible and with no heat being added to the pot.

My theory is that there is different thermal conductivity of the grains and water and that when stirring, the thermometer is in contact with the water more than the grains and when at rest it's in contact with the grains more than the water.

While I am relaxed about it, (ie not worried, the beer turns out fine), I'm curious as to the explanation of the phenomena.

Has anyone else noted such behavior?

Bung Ho!

Steveo

---

Date: Thu, 1 Mar 90 20:45:17 PST  
From: Joe Shirey <jshirey@jarthur.Claremont.edu>  
Subject: harvey mudd homebrew club

Hello, I am a student at Harvey Mudd College in Claremont, CA (earthquake central). We have a brewing club with about 25 members (that is about 5% of our college population). We are interested in sharing recipies and exchanging brewing lore. Our club is archiving all recipies of homebrew that we make. One of the most interesting and tasty is:

WASHINGTON APPLE ALE

4 lbs Telford's Yorkshire Nut Brown Ale hopped malt  
1 lb honey  
1/2 lb corn sugar  
1/2 lb dark crystal malt  
4 lbs red apples  
2 teaspoons cinnamon

In cold water place crushed dark crystal grains enclosed in a cheesecloth, and bring the water to boil. As boiling commences remove crystal malt and add Telford's. Boil for approximately 15-20 minutes. Add sugar and honey and boil for 10 more minutes. Turn down heat so that boiling stops. Add cinnamon and sliced apples to mixture and let steep for 15 minutes. Remove apples with strainer and transfer mixture to your carboy. This beer has a medium body with a hint of apple flavor. It is very smooth with little or no bitterness (that can be changed by using finishing hops).

Thanks for your outlet to exchange information, you can contact me at jshirey@jarthur

Sincerely,  
Joseph Shirey

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End of HOMEBREW Digest #370, 03/03/90

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Date: Sat, 3 Mar 1990 2:45:40 CST  
From: RML3362@VENUS.TAMU.EDU (Evelyn, A modified Dog)  
Subject: Hmmm

>WASHINGTON APPLE ALE  
>4 lbs Telford's Yorkshire Nut Brown Ale hopped malt  
>1 lb honey  
>1/2 lb corn sugar  
>1/2 lb dark crystal malt  
>4 lbs red apples  
>2 teaspoons cinnamon

Hmm Does this qualify as a cyser?

-Micvhael

---





Date: Sat, 3 Mar 90 22:12:15 -0600  
From: Enders <enders@plains.NoDak.edu>  
Subject: Beer Cake!?!?

Since we're discussing recipies using beer as an ingredient, here's one thats been a favorite of mine for quite a while:

Beer Cake

Dry stuff: 2C Sugar  
          3C Flour  
          0.5C Cocoa  
          1t Salt  
          2t Baking Soda

Liquids: 0.75C Oil  
          4t Vinegar  
          1t Vanilla  
          0.5C Water  
          12oz Beer                   (Porter or Stout would compliment the  
                                      cocoa, but even Bud works quite well)

Procedure:

Sift all dry ingredients together into a large bowl, make three wells in the dry mixture (one large and two small). Pour the oli into the large well, the vinegar into one of the small wells, and the vanilla into the other small well. Pour beer over the mixture, and add water to the mixture. Mix well. Bake for 25-30 mins at 350F. Serve with whipped cream and enjoy!

Try it, you'll like it!!

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

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UUCP: ...!uunet!plains.nodak.edu!enders  
Bitnet: enders@plains.bitnet

-----

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Bitnet: enders@plains.bitnet

-----

Date: Sat, 3 Mar 90 21:38:13 PST  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Mild Ale recipe

Pete Soper asks what yeast did I use in in my Mild Ales. Here's the recipe:

For 10 gallons:

5 lbs. Klages (2 row) Malt  
4 Mild Malt  
2 80L Crystal  
0.5 English Pale Malt  
0.5 Flaked Barley  
0.2 Chocolate

Bittering Hops:

1 oz. Willamette Leaf (5.9%)  
1/8 Cascade Leaf (6.7%)  
1/8 Eroica Leaf (13.4%)

Flavoring Hops:

0.5 oz. Willamettte Leaf

Water Treatment:

Medium soft water  
2 gm. MgSO4  
2 CaSO4  
2 KCl  
2 CaCO3

Mash in all grains to 3 gallons of water at 134F. Hold 120-125 for :55. Raise to 157F for :50 (iodine negative after :10); raise to 172F for :15. Sparge with 5.75 gal. (first runnings 1.079, final 1.006). Boil til break (:15), add bittering hops, boil :55, add flavoring hops, boil :10.

Pitched 5 gallons with Sierra Nevada and 5 with Wyeast's "Northern Whiteshield" (no, I don't have the number recorded). OG 1.031, FG of SN was 1.011 (~2.5% v/v), NW 1.014 (~2% v/v). Kegged both with 90 gms dextrose in each.

Notes: This is the only beer that I could make 10 gallons of on my stove. I did this by mashing and boiling a big 5 gallon beer and then adding boiled, cooled water to get 10 gallons. The Sierra Nevada Mild was fairly dry and a little thin. The NW was a bit sweet and rich beyond its gravity. The light priming gave these beers the traditional light carbonation appropriate for English style beers. Both had an emphasis on malt, with crystal and chocolate bringing up the rear; the hops were noticable but not in the foreground. Both beers went fast. I brewed this 1/31/88 and kegged it on 2/20.

With my keg brewery, I could probably make a barrel of this, but then I'd have to buy 6 more Cornelius kegs!

--Darryl Richman

-----

Date: Sun, 4 Mar 90 09:59:33 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Question on bottling time

I need some suggestions about when to bottle. Most of the books describe a beer as having an OG about 1034-1040 and being bottled around 1005. So far, my beers have never gotten below 1011. Some of this is because I usually brew slightly stronger beers (1040-1050).

In this case, Norman Conquest Ale, the process was  
Day OG

-2 Start MEV #13 yeast (liquid yeast)  
0 1066 Pitch the yeast at about 70-75 degrees  
2 Fermentation starts (I was sweating it that second day!)  
6 1032 Put into secondary fermenter  
10 1026

It seems to be fermenting very slowly now. At what point would you suggest I bottle?

Surviving the American Dream

John R. Mellby  
jmellby%ngstl1.ti.com

Texas Instruments  
P.O.Box 660246, MS 3645  
Dallas Texas, 75266  
(214) 343-7585

(214) 517-5370

\*\*\*\*\*  
\* "The first player has two basic choices of actions.\*  
\* Being a mad killer he should really attack \*  
\* something...but he has a choice." \*  
\* -- Rules to "Suburban Slasher", David F. Nalle \*  
\*\*\*\*\*

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Date: Sun, 4 Mar 90 7:08:18 EST  
From: Dr. T. Andrews <ki4pv!tanner@ge-dab.ge.com>  
Subject: Red Star Yeast

Yeah, almost everyone says mean things about red-star. It may not be the critic's choice, and I generally use re-cultured dog-bolter, but I keep packets of red-star in the fridge for safety.

It's fast, it's reliable, and it's pretty good.

--

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

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End of HOMEBREW Digest #371, 03/05/90

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Date: 5 Mar 90 08:38:57 EST (Monday)

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

**Subject: Re: Hmmm**

>Does this qualify as a cyser?

Cyser is apple cider, fortified with honey. It's not beer.

/Don

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Date: Mon, 5 Mar 90 09:35 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: yeast vs. temp.

I have a question regarding temperature of fermentation vs. type of yeast used. I've used either a packet of yeast that comes with an extract kit, a package of Doric ale yeast, or both, in all brews I've made so far. All of my fermentations were done in the cellar which has been pretty cold this winter (maybe about 62 F) and the beers have been rather tasty. My question is this: does it matter if you use a lager yeast at these temperatures, or even warmer temperatures? Some of the recipes in Papzian's book call for lager yeast, but don't require brewing at lagering temperatures. I've been told that brewing at higher temperatures using lager yeast results in "steam beer". What is characteristically different about steam beers?

Hoppily yours,  
Chuck Coronella

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Date: Mon, 5 Mar 90 10:20:23 CST  
From: tee@vielle.cray.com (Tony Ernst)  
Subject: Boulder Beer

I've heard recently from two different sources that the Boulder Brewing Company is having some serious problems.

Is this true? If so, what's the story??

It doesn't really affect me since Boulder isn't sold in Minnesota -- I'm just curious.

Cheers,

Tony Ernst -- tee@cray.com

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End of HOMEBREW Digest #372, 03/06/90  
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Date: 6 Mar 90 01:44:07 MST (Tue)  
From: hplabs!hplms2!gatech!raven!rcd (Dick Dunn)  
Subject: re: Boulder beer

Tony Ernst asked whether Boulder Beer is having problems. Indeed they are. The problems are attributable to:

- attempting to grow too fast (e.g., building the big new brewery based on overambitious sales projections)
- Sport - the disastrous ultralight in a clear bottle, which was IMHO a brain-damaged attempt to compete with Corona using style vs substance

Their beers in the past couple of years just haven't stacked up well against other micros, and there's an idiosyncratic house character that keeps them from gaining long-term loyalty. (I have a couple other personal complaints with their products, but they're not things which affect the viability of the company.)

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

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Date: Tue, 6 Mar 90 05:38:40 mst  
From: Mark.Nevar@hp-bsd.cos.hp.com (att!kato!man)  
**Subject: Yeast and archives**

In digest 370, florian says:

>A couple of issues ago, Mark Stevens commented on my question about  
>SN yeast:

>>good, pure strain. Heurich said that if a brewery does NOT use  
>>only a single strain that they risk infection of the strains  
>>by each other and that by restricting your brewing to that single  
>>strain you can better maintain its purity. This

>However, in the same issue, BRW commented that SN uses two yeasts in their  
>brewing. I've heard a similar claim from other sources.

However, BRW said his information is from a local brewpubmaster.

And in digest 368, Dave Suurballe says:

>Steve Harrison at Sierra Nevada tells me that they use one strain of  
>yeast for both fermenting and bottling. They filter before bottling  
>to remove protein and dead yeast and then repitch for bottle conditioning.

Since this source is from inside the operation, I tend to put more stock  
in it.

So this won't be a total waste, could someone tell me how to request digests  
from the archives via UUCP ?

Thanks,  
Mark Nevar

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Date: Tue, 6 Mar 90 09:18:42 MST  
From: bates@grossby.Colorado.EDU (John Bates)  
**Subject: Yeast and archives**  
Subject: Boulder Beer Woes

Regarding Tony Ernst's question about Boulder Beer, yes they are in trouble. At this time future is uncertain. I have only lived in Boulder 18 months, so I don't know the whole story. From what I understand they grew too quick and also grew out of their market. They tried to be some middle ground by producing cheaper speciality beer that wasn't cheap enough for the Bud crowd, but wasn't good enough for the speciality crowd. In the process, they became a brewery without a focus. (personally I can't stand any of their beers) I understand changes are now underway in management and they hope to increase the quality of their beers. I hope they succeed, they are kind enough to let us rent the tasting room once a month cheaply for our homebrewers meeting

Not Worrying, John Bates (Norman's evil twin)

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Date: Wed, 7 Mar 90 09:47 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Ginger-honey beer; cyser

NOTE: This posting is a second attempt at sending, and includes corrections made after the first attempt. I add this note because in the past I've had my mailer tell me postings to this forum have bounced, only to see them appear after all. Thank you.

Hi, All!

In digest #368, the Zentners asked about Papazian's recipe for honey-ginger beer. First of all, it is a honeyed beer and not a mead; the presence of malt as the primary source of fermentables and hops makes that so. The same holds true for "Washington Apple Ale."

This being the case, the fermentation should have proceeded as described. It should also have ceased as described. The extended aging in the secondary is due to the presence of the honey-- the molecular structure of the sugars in honey are such that extended aging periods are needed to achieve good flavor.

It is not, for example, unusual for a mead recipe to call for an aging period of 2 or more years.

Finally, regarding cyser: cyser is a mead with some apple juice or cider added. As I remember, (I'm at work and so can't check-- if anyone wants to know the fine print, write me) the proportion of fruit juice in a melomel (mead + fruit juice; the generic term for spiced mead is metheglin) should not exceed 1/3 the volume of the wort. I don't believe volume of honey content is in any way affected; rather, the fruit juice is replacing some of the water.

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Wed, 7 Mar 90 22:47:05 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Michael Jackson TV series update

A few weeks ago Chris Shenton reported that Discovery Channel was planning to air a series of programs about beer. I have something new to report to shed light about the series' content (but sadly not about when Discovery will actually air it).

This month's "What's Brewing" (the monthly publication of the Campaign for Real Ale in Britain) has an article reviewing the series. It starts airing on Britain's channel 4 on March 27th, so if any digesters out there are living in the land of perpetual rain festivals, watch for it. Here verbatim are the summary details of the series included with the review:

"The Burgundies of Belgium". Food and beer in a feast worthy of Babette at the Michelin-starred Breughel restaurant near Bruges. Michael also tiptoes carefully around the dirtiest (lambic) brewery in the world in order not to disturb the essential wild yeast microbe.

"The Fifth Element". Bavaria's elemental approach to brewing - smoked beers, beers made using hot stones, plus a German Chancellor of the Exchequer gets a soaking after tapping into a barrel of Hofbrauhaus Maibock during the traditional May Day ceremony.

"The Bohemian Connection". Michael in Czechoslovakia before the fireworks began, points the way to the home of the world's first golden lager, the town of Pilsen in the Middle Ages kingdom of Wenceslas.

"Our Daily Beer". Trappist monks in a Dutch monastery talk (yes, really) about a life of solitude and more importantly the brewing of their pilsner and Abbey style beers.

"California Pilgrimage". Firtz Maytag was so impressed with his local San Francisco brewery, Anchor Steam, he decided to buy it. Now every year he takes the brewery workers to see the harvest in Hopland. Guess who's along for the ride?

"The Best of British" At last, we're back home and at the Batemans's brewery in Lincolnshire more specifically as they make ready for the Champion Beer of Britain competition at last year's Great British Beer Festival.

I swear "Beer Hunter" has got to be a coincidence. Jackson just \*could not\* be consciously using the name of the McKenzie Brothers' movie :-)

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Date: Wed, 7 Mar 90 23:09:29 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: New Improved Date Decoder

I took a hard look at that beer date decoder that went to the Digest by accident in all its PostScript glory, after getting a request for copying permission. Darn, I somehow even got the width goofed up in that version! Anyway, thanks to Dave Suurballe I also found out that a mirror image set of marks are needed to properly handle notches cut into either side of a label.

So I've completely redone the thing and sent it to A.E. Mossberg. He has kindly set it up on the archive system so anybody can get it.

What is this guy raving about anyway? I'm describing a PostScript file which, when printed on an Apple laser printer or emulator, produces a beer label date decoder card that works for several kinds of beer, (most importantly IMHO, Sierra Nevada products). You just cut it out, tape it to a business card and stick it in your wallet or pocket book for the next time you are at your grocery store so you can be sure to get \*fresh\* beer (or cry over the age of the imports as the case may be).

I zapped the copyright which was a silly notion and I don't know why I had it.

Dave says that on his printer the fancy copyright symbol printed as a capital "Sigma" anyway!

Copy the decoder any place you want, any time, anyhow (but leave my name on it please).

Here is how to get a copy of the PostScript file (quoting Mr. Mossberg):

Okay, it's in the archive as 'decoder'. People can retrieve it by sending

send decoder from homebrew

to netlib@mthvax.cs.miami.edu or by ftp from ~ftp/pub/homebrew/decoder.Z

Cheers,  
Pete Soper

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End of HOMEBREW Digest #373, 03/08/90  
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Date: 8 Mar 90 08:24:00 EST  
From: "HQPROD::KEISTER" <keister%hqprod.decnet@hqafsc-vax.af.mil>  
Subject: RE: Homebrew Digest #373 (March 08, 1990)

Please remove me from the list. Thanks.

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Date: Thu, 08 Mar 90 09:14:19 PST  
From: Bryan Hilterbrand <bryanh@dwalin.wr.tek.com>  
Subject: Re: coffee in stouts

I've just caught up on over a month backlog of Homebrew Digests -- waaaaay back, in #350, Florian Bell writes:

>In #349 Mark Stevens asks about putting coffee in stouts. I've done this  
>occasionally with good results. I grind the coffee right along with the  
>grain (both pale and adjuncts), and mash as usual. The 1/2 cup per 5 gal  
>batch is about the amount I use. I prefer Sumatra coffee beans, since  
>they are mild and usually less oily. In these stouts, I've also added  
>cocoa and brewer's licorice to form a good taste combination.  
>  
>florian

The "mocha" brew sounded interesting (especially to my girlfriend). I'm curious about how much cocoa you put into your brew? How pronounced is the taste? Papazian mentions using bittersweet chocolate -- has anyone done this (how did it turn out)?

Bryan Hilterbrand  
bryanh@dadla.WR.TEK.COM

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Date: Thu, 8 Mar 90 13:28:42 -0800  
From: John Worthington <john@apple.com>  
Subject: Re: Homebrew Digest #373 (March 08, 1990)

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Date: Thu, 08 Mar 90 14:39:32 PST  
From: Stuart Williams <williams@cs.washington.edu>  
**Subject: Another recipe using beer.**

Deep fried battered apple rings.

I got this recipe from a family in Southwestern Belgium. They used a cheap beer (Jupiler) for the batter.

Peel and core an apple, and then slice it parallel to the equator. Dip each slice (ring) in the batter and deep fry it.

Batter: mix the following

150g flour (about 1 cup)

a pinch of salt

1 large soup spoon of sugar

1 deciliter of beer (1/3 to 1/2 cup)

(If the batter turns out more like dough, try adding the whole beer. My memory says it was 1 beer, my copied recipe says 1 dl.)

Serve the apple rings hot, with sugar sprinkled on top, or dipped in sugar.

Stuart Williams.

---

Date: Thu, 8 Mar 90 11:31:34 -0500  
From: zentner@ee.ecn.purdue.edu (Mike Zentner)  
Subject: Mead, not beer, and brew log

> In digest #368, the Zentners asked about Papazian's recipe for honey-ginger  
> beer. First of all, it is a honeyed beer and not a mead; the presence of  
malt  
> as the primary source of fermentables and hops makes that so. The same  
holds  
> true for "Washington Apple Ale."  
>  
> This being the case, the fermentation should have proceeded as described.  
It  
> should also have ceased as described. The extended aging in the secondary  
is  
> due to the presence of the honey-- the molecular structure of the sugars in  
> honey are such that extended aging periods are needed to achieve good  
flavor.  
>  
> It is not, for example, unusual for a mead recipe to call for an aging  
period  
> of 2 or more years.

You and I must have two different versions of Papazian's book.  
The recipe for Barshack Gingermead in Appendix 5 (I think) clearly  
does not include any malt. It does include only honey and dextrose  
as sources of fermentables, and a small amount of hops, the purpose  
of which I am not sure (either as a small amount of bittering or as  
a "preservative"). While I have discovered that this recipe has  
a lower amount of fermentables than some other mead recipes (7 lb  
honey and 1.5 lb dextrose), it certainly does not qualify as a  
"beer", in the malt-sense.

I understand that mead needs to be aged in the bottle for quite a  
long time, but I was more concerned about what seemed like a long  
aging time in the secondary. I was worried that if it appeared to  
clarify too much prior to bottling, carbonation would not take  
place. I now suspect there is no need to worry since the last  
batch of beer we bottled was quite clear at bottling time and still  
developed a reasonable level of carbonation, without a very thick  
sediment. Thanks to all who replied.

On to another question. Can anyone get the postscript version  
of Chris Shenton's brewing log to print out? I'd sure like to  
get a copy, but can't get the postscript to print out here. It  
seems to be missing some header section that our printer is looking  
for definitions of some of the commands.  
Or, even an ascii version would be enough to get the idea.

"Drink all ya want, we'll brew more,"  
Mike and Lynn Zentner

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Date: Thu, 8 Mar 90 18:24:07 MST

From: Russell Greenlee <russell@uswest.uswest.com>

**Subject: mashing questions**

I relatively new to homebrewing (< 10 batches so far), but I am so taken with the sport that I am thinking about getting into all grain brewing. Before I invest a lot of time/money in wort chillers, and mash/lauter tuns, I am seeking some advice from the net.

1) Wort chillers: immersion vs. counterflow. Do immersion chillers work as fast as counterflow chillers? And if so, why would anyone want to use a counterflow? Others in this forum have commented on the difficulty of cleaning the cf. chiller, but this doesn't seem hard to do (soak in sanitizing sol., rinse w/170 degree water, correct me if I'm wrong). I am more concerned (not worried ;-)) about keeping the thing from getting clogged with spent hops, etc. How do you cf. chiller users handle it?

2) Lauter systems: double bucket vs. false bottom bucket w/grain bag vs. insulated picnic cooler. Which work best? What are the trade-offs? The picnic cooler seems ideal except that there is no way to add heat to the mash (ie. for a step mash). Has anyone used a cooler to do a decoction mash? Does the slotted copper tube system work as well (fast, extraction rate) as the bucket systems? How about techniques for insulating the bucket systems?

Thanks for any help. I'm looking forward to some good discussion of mashing equipment/techniques.

Russell Greenlee  
russell@uswest.com

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Date: Thu, 8 Mar 90 14:11:54 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Sierra Nevada yeast

In response to some information I gave about SN yeast...

Florian sez...

> Where do you get your information? From their PR people? And if so,  
> how can you trust them?

I got my information while visiting the brewery for a half-day  
VIP tour. I spoke with various people, including brewers & PR types.  
All of the people were both informed and honest.

I have no reason to believe that anyone in the Sierra Nevada organization  
would knowingly provide false information about their product or processes.  
They are very open about what they do.

I spent quite a while discussing yeast and even got a sample right  
from their starter culture.

Currently they have only \*ONE\* yeast culture. Given the setup, it would  
be difficult to maintain a separate yeast just for bottling.

How did these rumors get started?  
Well, here are some facts...

They DO use an additional dosage of yeast at bottling time,  
however it is the same yeast as used for bottling.

They ARE planning on introducing a second yeast to the brewery SOON,  
this lager yeast will be used to produce lagers and will not be involved  
in the production of ales.

While this discussion may seem peripheral to homebrewing to some,  
I think that it is important for us to be informed about the sources  
of our ingredients.

As I said, I recently visited the brewery and had long discussions  
about various aspects of their operation. If anyone has any questions  
about the Sierra Nevada brewery (or Anchor for that matter),  
please feel free to ask, if I don't know the answer, I'll bullshit  
so well you won't know the difference.

- Chuck Cox - america's fastest beer judge (thats FASTEST dammit!)

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End of HOMEBREW Digest #374, 03/09/90

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Date: Fri, 9 Mar 90 10:17:43 EST  
From: jimg@cs.uri.edu (Jim Gallgher)  
**Subject: list addtion**

Please add my name to the homebrew list.

Thank you,

James Gallagher  
jimg@cs.uri.edu

-----

Date: Fri, 9 Mar 90 10:15:17 mst  
From: hplabs!hplms2!hp-bsd.cos.hp.com!att!drutx!homer  
**Subject: list addition**  
Subject: Beer judge exam, Los Angeles, CA

Beer Judge Certification Program Exam

Woodland Hills, CA  
March 24, 1990  
10:00AM

Contact:  
Marty Velas  
(213) 329-8881  
(818) 886-7564

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

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Date: Fri, 9 Mar 90 10:15:39 mst  
From: hplabs!hplms2!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: list addition**  
Subject: Beer judge exam, Reno, NV

Beer Judge Certification Program Exam

Reno, NV  
HWBTA Conference  
May 4, 1990  
Time - TBA

Contact:  
Byron Burch (707) 544-2520  
Elaine Bates (702) 329-ALES  
Dee Roberson (813) 685-4261

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

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Date: Fri, 9 Mar 90 14:18:35 -0500  
From: hplabs!amdahl!hplabs!ingr!sieja%uunet.UU.NET  
Subject: AHA club contest

Has anyone heard the outcome of the AHA "Hail to Ale" club contest.  
The judging was set for Feb 10th. I sent in an entry to represent our club but have yet to hear from the AHA. The contest was for India Pale Ales. I am supposed to get back a copy of the judging for my beer. Is the AHA just slow?

Ed Sieja  
...!uunet!ingr!b17c!ems!ems (uunet)  
b17c!ems!ems@ingr.com (internet)

- - - - -

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Date: 9 Mar 90 17:40:00 EST  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Apology, re: mead

Hi, All!

In dig 374, the Zentners write (in reply to me):

>You and I must have two different versions of Papazians book.  
>The recipe for Barshack Gingermead in Appendix 5 (I think) clearly  
>does not include any malt. It does include only honey and dextrose  
>as sources of fermentables, and a small amount of hops, the purpose  
>of which I am not sure (either as a small amount of bittering or as  
>a "preservative").

No, we don't have 2 different versions of Papazian's book. I got my recipes crossed, and do humbly apologize! You \*do\* have a mead, there.

How long a mead ferments depends mostly on the honey content (obviously). How dry the finished mead is, vs how sweet, depends on how long you permit the fermentation to continue with respect to the honey content. A relatively small amount of honey, permitted to ferment until fermentation ceases, will usually be very light and dry.

As honey is, in and of itself, a preservative to some extent, I would venture to guess (don't have Papazian in front of me, here at work) that the hops is in this instance a bittering agent. Most mead recipes call for the addition of citrus or strong tea to balance out the sweetness of the mead, making it sweet without being cloying.

Hope that this has helped, and that this time I got everything right! :-)

Yours in Carbonation,

Cher

Q: What's the difference between a snow man and a snow woman?

A: Snow balls.

=====

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Fri, 09 Mar 90 20:32:43 EST

From: shoeless joe <DTG@UMD2.UMD.EDU>

**Subject: Re: Homebrew Digest #374 (March 09, 1990)**

Did Chuck Cox say that he was the "FARTEST" beer judge in America?

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Date: Fri, 9 Mar 90 22:11:40 CST  
From: Andrius Tamulis <tamulis@Math.nwu.edu>  
Subject: Ginger

I am quite new to this homebrew thing (I just pinched the yeast (I do so love all the technical terms) into my very first batch), but already I am prepared to expand my horizons, specifically, I would like to know about ginger recipes. I like ginger. Lots. Straight. And I noticed that Papazian mentions it as a possible spice to put in beer. So, are there any such recipes out there? And does a beer brewed with ginger mean it's a ginger beer? And why does that concoction by Canfield bear the name "ginger ale"?

Glad to be relaxed, but sad 'cause I don't have a homebrew yet,  
Andrius

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Date: Sat, 10 Mar 90 12:02:04 CST  
From: Andrius Tamulis <tamulis@Math.nwu.edu>  
Subject: Ginger

I am quite new to this homebrew thing (I just pinched the yeast (I do so love all the technical terms) into my very first batch), but already I am prepared to expand my horizons, specifically, I would like to know about ginger recipes. I like ginger. Lots. Straight. And I noticed that Papazian mentions it as a possible spice to put in beer. So, are there any such recipes out there? And does a beer brewed with ginger mean it's a ginger beer? And why does that concoction by Canfield bear the name "ginger ale"?

Glad to be relaxed, but sad 'cause I don't have a homebrew yet,  
Andrius

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Date: Sun, 11 Mar 90 09:10:59 PST  
From: "DAVE RESCH MAILSTOP:CXN1/5 DTN:523-2780" <resch@cookie.enet.dec.com>  
Subject: RE: Homebrew Digest #374 (March 09, 1990)

In digest #374 Russell Greenlee writes:

>Wort chillers: immersion vs. counterflow. Do immersion chillers  
>work as fast as counterflow chillers?

I can't give a comparison since I only use an immersion chiller, but I have been very pleased with it. I can cool ~6 1/2 gallons from just under boiling to pitching temperature (75-80 degrees) in about 15 minutes. My only complaint is that to cool it this fast requires nearly constant stirring to keep the wort moving past the copper coils. This is where a counter-flow mechanism wins out (IMHO).

>Lauter systems: double bucket vs. false bottom bucket w/grain bag  
>vs. insulated picnic cooler. Which work best?

Again, I can't compare since I have only used the double bucket system. I've been quite happy with it except that when I brew a relatively high alcohol type beer, I have some trouble fitting all of the grain in the top bucket (you can only fill it to the level of the top of the lower bucket or the wort leaks out). I generally brew about seven gallons so the amount of grain required pushes the limit of 4 1/2 gallon lauter buckets.

> How about techniques for insulating the bucket systems?

Ah, I just hit on a good technique for this. I use glass carboys for fermenting, they are used acid carboys and each came in a styrofoam holder. I was pleasantly surprised to find that they hold my lauter buckets perfectly! I just cut a small hole in the side and feed the drain tube through the hole. There is about 1/4 inch of space between the styrofoam and the lower lauter bucket and it holds the temperature very well during sparging.

Dave Resch

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End of HOMEBREW Digest #375, 03/12/90  
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Date: Thu, 05 Apr 90 10:38:48 MST  
Sender: rdg@hpfcmi.fc.hp.com

HOME BREW Digest #376

Tue 13 March 1990

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

Contents:

BEER IN WATER COOLER (card)  
ancient Syrian beer, Hops, Snow... (JEEPSRUS)  
Vagabond Ginger Ale (S\_KOZA)  
AHA club contest (hplms2!hp-1sd.cos.hp.com!att!drutx!homer)  
Words (Tom Nolan (nolan@lhevax.dnet.nasa.gov))  
Brewpubs in Houston and New Orleans? ("Gary F. Mason - Image Systems - MKO2-  
2/K03 - 603884[DTN264]-1503 12-Mar-1990 2238")

Send submissions to homebrew%hpfcmr@hplabs.hp.com  
Send requests to homebrew-request%hpfcmr@hplabs.hp.com  
Archives available from netlib@mthvax.cs.miami.edu

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Date: Mon, 12 Mar 90 09:12:29 EST  
From: card@APOLLO.HP.COM  
Subject: BEER IN WATER COOLER

Does anyone have any experience with transferring beer to a water cooler?

The thought was instead of bottling, transfer to another carboy, along with 3/4 cup corn sugar. Waiting for the right carbonation level and then directly onto the water cooler. Maybe great for parties.

/Mal Card  
card@APOLLO.HP.COM

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Date: 12 Mar 90 09:24:10 MST (Mon)

From: hplabs!hplms2!gatech!ico.isc.com!raven!rcd (Dick Dunn)

**Subject: BEER IN WATER COOLER**

> From: shoeless joe <DTG@UMD2.UMD.EDU>

. . .

> Did Chuck Cox say that he was the "FARTEST" beer judge in America?

No. I recall seeing the .signature and I'm sure that wasn't it. Must have been "FATTEST"...

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Dick Dunn [ncar;ico;stcvax]!raven!rcd or rcd@raven.uucp

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Date: Mon, 12 Mar 90 10:53 PST  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: ancient Syrian beer, Hops, Snow...

I saw a glimpse of the Sacramento BEE newspaper about a week ago. They said that a San Fransisco based brewery (I think ANCHOR) was able to decipher hieroglyphics from an ancient Syrian writing which had a beer recipe! I think United Press did the story. Did anyone else see this? Apparently it was a pretty good beer, but had to be used quickly, as there were no hops in it as a preservative. Apparently the Syrians hadn't found out about hops at that point in time. I've been trying to find the article again, but hav'nt been successful.

The short time for which this beer is drinkable brings up a interesting comment. It is my understanding that hops originated as a preservative. Today it is used for flavoring more than anything else. But, can any brewery really say they use NO preservatives. It seems that by todays standards, that MAY be possible. But, technically, this is a false claim?

By the way, Cher, Snow balls??? :-) That was a great one!!! A few people around here were rolling on the floor when I told them that!

There is one thing about snow that is great! I skiid Tahoe yesterday. It was fantastic. But what was really great was coming home and relaxing with a Big mug of homebrewed Stout. Life does'nt get much better!

RobertN.  
robertn%fm1@sc.intel.com

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Date: Mon, 12 Mar 90 15:32 EST  
From: <S\_KOZA%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: Vagabond Ginger Ale

Hi All,

In response to a recent posting inquiring about making gingered beers: I recently concocted a batch of Gingered Lager, loosely following Papazian's Vagabond Ginger Ale recipe, which came out rather delightful. In the recipe it is suggested to use 2-4 oz. of fresh grated ginger root and I overzealously went to the upper limits. I felt that the ginger was overpowering unless the beer was served very cold and when I make this for the next holiday season I'll cut the amount of ginger in half.

Happy Fermentations,

S. Koza

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Date: Mon, 12 Mar 90 14:52:26 mst  
From: hplabs!hplms2!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: AHA club contest**

The Hail to Ale results were mailed out last week.  
The winner was from the San Andres Malts in San Francisco.

Jim Homer  
att!drutx!homer

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Date: Mon, 12 Mar 90 22:04:44 EST

From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan (nolan@lhevax.dnet.nasa.gov))

**Subject: Words**

Now, I have several large and heavy dictionaries, some with very small type indeed, and the best I can find on "cyser" is that it's an old-fashioned way to say "cider", and as for "melomel", it doesn't exist at all. What's the scoop on these new meanings?

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Date: Mon, 12 Mar 90 19:38:17 PST  
From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 12-Mar-1990 2238" <mason@habs11.enet.dec.com>  
**Subject: Brewpubs in Houston and New Orleans?**

Hi -

My first post to this NL, so it will also serve as a test. Testing...1,2,3...

I am taking trips to Houston, TX and New Orleans, LA within the next month or so. I have looked at the directory of brewpubs, but see none listed for those areas. Does anyone know of any hiding out there?

I am about to invest in a setup, and will be posting my ideas here for comment in the near future. This is a GREAT source of info (even if there have been no mailings for the past four or five days...where are you?).

Thanks...Gary

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End of HOMEBREW Digest #376, 03/13/90

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Date: Tue, 13 Mar 90 07:40:37 EST

From: shoeless joe <DTG@UMD2.UMD.EDU>

**Subject: Re: Homebrew Digest #375 (March 12, 1990)**

The last issue of ZYMURGY which I received was the "special" yeast issue. I haven't received the winter 1990 or spring 1990 issues, if such issues exist. Does anybody else have the same problem?

Profound quote of the day: Make a little birdhouse in your soul.

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Date: Tue, 13 Mar 90 07:33:24 CST  
From: Vicki.Borah.\*@wucsl.wustl.edu  
Subject: Homebrew Digest #376 (March 13, 1990)

please take me off of this list. The address which is subscribed is  
vicki@theory.lcs.mit.edu  
Thanks.

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Date: Tue, 13 Mar 90 07:38:01 CST  
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)  
Subject: Houston brew pubs

Gary F. Mason writes:

" Does anyone know of any (brewpubs) hiding out there (in Houston)?"

There's a Rover's pub in Pasedena, not a brew pub, but are 200+ brands are enough? (There's also a Rover's in Austin, thank God!) I understand there's something down by Rice U. Call the helpful folks at DeFalco's Homebrew supplies: (713)5238154. If anyone would know, they would.

wa

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Date: Tue, 13 Mar 90 08:48 EST  
From: ROSS@mscf.med.upenn.edu  
**Subject: All wheat extract**

Date sent: 13-MAR-1990 08:45:49

I am getting ready for some more brewing and would like to buy a can of ALL WHEAT extract. I remember seeing a manufacturer's ad for the product awhile ago.

Doesn't anybody know of a mail-order supplier that sell this extract? If so, could you please include their address.

Many thanks.

--- Andy Ross ---

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Date: Mon, 12 Mar 90 17:23 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: AHA Hail-to-Ale Competition

Ed Sieja asks about the AHA club contests...

> Has anyone heard the outcome of the AHA "Hail to Ale" club contest?  
> Is the AHA just slow?

The AHA is extremely slow about returning results and score sheets on its club competitions. You would think that for \$5 per entry they would make an effort to get results out.

I called up Daniel Bradford at AHA three weeks ago. Yes, the competition did occur and the winners were picked. Dan told me the winning club was the San Andreas Malts, followed by the Barley Bandits and the Troy Homebrewers. The winning beer received a score of 49 out of 50, and must have been superb. 47 entries were sent in from clubs around the country. Dan promised that he would return the rating forms the following week. So much for promises from the AHA...

The AHA is historically bad about announcing the results of these competitions. I brewed the "Bock-is-Best" winner three years ago, and did not hear ANYTHING until I got my score sheets back three months later. With my score sheets was a press release, stating that I was the winner. Our club won other club competitions, and never received any direct notification from the AHA; friends who called the AHA for info called us to tell us the news.

I suggest that everyone who sent in an entry to the club competitions call Dan Bradford at (303) 447-0816 gripe and ask for the results. If enough people call, maybe he'll send out the winner's list and score sheets!

PS - the 1990 Club "Bock is Best" deadline is the end of April; plan your Bock-offs now!

Mike Fertsch

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Date: Mon, 12 Mar 90 23:28 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Wyeast yeast

I'm planning my next batch of beer, and I just started a pack of Wyeast liquid yeast. I'm pleased to notice that the pack is larger - it now contains 50ml of starter solution, rather than the 40ml that earlier packages contain. Hopefully, the increased volume will result in shorter lag time after pitching in worts.

Wyeast lists all of their yeast cultures on the package; the appropriate one is checked off. There are now 13 styles listed; Byron Burch (in last winter's special Zymurgy issue on yeast) gives good descriptions of 12 of them. Zymurgy does not speculate on the origins of these species. I've made of matrix of Wyeast yeasts, their names, and my guess as to commercial beers which uses these yeasts. Can anyone help complete the chart?

Ales -

#	Name on package	Name in Special Issue of Zymurgy	Commercial example (my guess)
1007	- German	German Ale	---
1028	- London	British Ale	---
1056	- American	Chico Ale	Sierra Nevada Ale
1084	- Irish	Irish Stout	Guinness
1098	- British	British Ale - Whitbread	Whitbread
1338	- European	German Altbier	---
3056	- Bavarian Wheat	Weizenbier	---

Lagers

#	Name on package	Name in Special Issue of Zymurgy	Commercial example (my guess)
2007	- Pilsen	St. Louis Lager	Budweiser
2042	- Danish	Danish Lager	Carlsberg
2206	- Bavarian	Bavarian Lager	---
2308	- Munich	German Lager	Weihenstephan
2035	- American	New Ulm Lager	August Schell
2142	- Bohemian	----	---

I am most curious about 2142 - might this be a real Czechoslovakian/Pilsen yeast?

- Mike Fertsch

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Date: Tue, 13 Mar 90 14:30:12 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: BEER IN WATER COOLER

In digest <1990Mar13.083011.4580@mthvax.cs.miami.edu> card@APOLLO.HP.COM  
writes:

- > Does anyone have any experience with transferring beer to a water
- > cooler?
  
- > The thought was instead of bottling, transfer to another carboy, along
- > with 3/4 cup corn sugar. Waiting for the right carbonation level and
- > then directly onto the water cooler. Maybe great for parties.

An explosive party! Carboys are not designed to handle pressure. If you try to use it under pressure it will likely crack or explode. Water Coolers are not designed to handle liquids under pressure either, and you will probably destroy the seals in the unit, and perhaps even the faucets.

Bad idea.

aem

- --

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

The way in which people make love may tell us more about them than any  
searching  
analysis could.       - Maurice Nadeau

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Date: Tue, 13 Mar 90 08:45:09 EST  
From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)  
Subject: RE: BEER IN A WATER COOLER

In Homebrew Digest # 376 card@APOLLO.HP.COM asks:

> Does anyone have any experience with transferring beer to a water cooler?

While I don't have any experience with beer in a water cooler, I'd just as soon miss it I think. I don't think most water coolers are designed to withstand any serious internal pressure, which means that the floor could get rather sticky while waiting for the right carbonation level. Also, most water coolers that I am familiar with would bubble air into the carboy after the internal pressure dropped, which, as I said, I think would be soon. That means you better drink up the brew real soon. And then afterwards you would have to clean out the cooler's dispensing mechanism to prevent infection (or throw it out). Is this supposed to be a labor saving device or what? I'd just as soon skip this experiment if you don't mind. Let me know if you have better luck than I anticipate (maybe because you have a spiffy hi-tech water cooler that is different than I imagine).

-- Barry Cunningham

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Date: Tue, 13 Mar 90 06:49:30 PST  
From: dsbaer@EBay.Sun.COM (David Baer)  
**Subject: AHA National Conference**

I read in the California Celebrator  
that this year's AHA's National Conference  
is in Oakland (home of the Raiders) June 13-16.

Anybody have an agenda for the proceedings?

Dave Baer

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Date: Tue, 13 Mar 90 08:18:30 mst  
From: Dave Johnson <davej@hpdml90>  
**Subject: Re: Syrian beer**  
Full-Name: Dave Johnson

> I saw a glimpse of the Sacramento BEE newspaper about a week ago. They said  
> that a San Fransisco based brewery (I think ANCHOR) was able to decipher  
> hieroglyphics from an anchient Syrian writing which had a beer recipe!  
> I think United Press did the story. Did anyone else see this?  
> Apparently it was a pretty good beer, but had to be used quickly, as there  
> were no hops in it as a preservative. Apparently the Syrians hadn't found  
> out about hops at that point in time. I've been trying to find the article  
> again, but hav'nt been successful.  
>  
> The short time for which this beer is drinkable brings up a interesting  
> comment. It is my understanding that hops originated as a preservative.  
> Today it is used for flavoring more than anything else. But, can any  
> brewery really say they use NO preservatives. It seems that by todays  
> standards, that MAY be possible. But, technically, this is a false claim?  
>  
> RobertN.  
> robertn%fm1@sc.intel.com

I believe that I have this article at home. However, I am 99%  
sure that they did not have a recipe in the article, but I will  
check again. If I can remember correctly, the Syrians used bread  
as their "malt". I'm not sure what yeast they used.

Dave Johnson  
davej@hpdml90.hp.com

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Date: Tue, 13 Mar 90 09:46:56 MST

From: hplabs!mage!lou

**Subject: Re: Syrian beer**

In digest #376 S. Koza writes:

> In response to a recent posting inquiring about making gingered  
>beers: I recently concocted a batch of Gingered Lager, loosely following  
>Papazian's Vagabond Ginger Ale recipe, which came out rather delightful.  
>In the recipe it is suggested to use 2-4 oz. of fresh grated ginger root  
>and I overzealously went to the upper limits. I felt that the ginger was  
>overpowering unless the beer was served very cold and when I make this for  
>the next holiday season I'll cut the amount of ginger in half.

I've made three batches of "Rocky Raccoon's Crystal Honey Lager" (CJoHB p.180) using 6-8 oz of fresh ginger. The ginger is indeed overpowering for the first 2-3 months after bottling but it mellows out eventually. You can still tell that it's there but it balances out.

Also in digest #376 RobertN. writes:

>I saw a glimpse of the Sacramento BEE newspaper about a week ago. They said  
>that a San Fransisco based brewery (I think ANCHOR) was able to decipher  
>hieroglyphics from an anchient Syrian writing which had a beer recipe!  
>I think United Press did the story. Did anyone else see this?  
>Apparently it was a pretty good beer, but had to be used quickly, as there  
>were no hops in it as a preservative. Apparently the Syrians hadn't found  
>out about hops at that point in time. I've been trying to find the article  
>again, but hav'nt been successful.

I tasted some of this in November (forgive me for being a little fuzzy on some of the details four months later); Charlie P. brought a few bottles to the Boulder homebrew club meeting. As I remember the story, this was a special, one-time only, not-for-sale "beer" which was brewed as part of their 100th anniversary celebration (or some such celebration). Using the original(?) technique, they baked bread of barley and other grains, then added water to et it ferment. The beer was then served at their party using a large plastic (so much for the original technique) jug in the center of each table (~10-15 people/table) with straws going out to each seat (c.f. "Brewing Mead", R. Gayre with C. Papazian, figs. 2 and 3, p.31).

Presumably this was pretty good when fresh or Charlie wouldn't have brought it for us to try. Unfortunately, by November it was awful and most of it was tossed out. I also suspect that a certain amount of the story you read and the story I heard was PR hype and should be treated accordingly.

>The short time for which this beer is drinkable brings up a interesting  
>comment. It is my understanding that hops originated as a preservative.  
>Today it is used for flavoring more than anything else. But, can any  
>brewery really say they use NO preservatives. It seems that by todays  
>standards, that MAY be possible. But, technically, this is a false claim?



I think you're splitting hairs here. Sugar is a preservative in the right concentrations, so is alcohol. These days, the word preservative is used for chemicals added to food in addition to the "natural" ingredients.

Louis Clark

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

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Date: Tue, 13 Mar 90 11:51:09 est  
From: rt@lexicon.com (Robert Tillman)  
Subject: Re: BEER IN WATER COOLER

Alas, I believe that most water cooler designs cannot keep their contents at anything over atmospheric pressure. Come to think of it, the stuff in the bottle is probably at a little less than atmospheric since ultimately it's air pressure holding it in there to begin with. If you put beer in the bottle the release of CO2 would likely force out the beer and quickly overflow the little reservoir under it.

It is an interesting idea, though. It would make those office parties more enjoyable if you had a nice porter within easy reach! Maybe if we could rig a couple o' gaskets....

Cheers!  
Bob Tillman  
rt@lexicon.com

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Date: Tue, 13 Mar 90 10:16:00 MST  
From: bates@grossby.Colorado.EDU (John Bates)  
Subject: Syrian beer

Regarding Robert N.'s question about Syrian beer, Charlie Papazian brought some of it to one of the Boulder homebrew meetings several months ago. There was definitely no preservative and by the time we tasted it there was a zoo of wonderful organisms growing in the bottles. It was really sour and everyone thanked Charlie for destroying their taste buds for the evening. I think the original idea was that the Syrians left unbaked bread outside in containers in the rain. This way of using yeast will definitely lead to contamination. I believe with proper sterilization and uncontaminated yeast it is possible to brew with no preservatives.

For more info on Syrian beer, you might try writing to Charlie at AHA

J. Bates (Norman's evil twin)

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Date: Tue, 13 Mar 90 7:55:11 PST  
From: Terry Noe <terry@hpsadpe.hp.com>  
**Subject: Re: Sumerian beer**  
Full-Name: Terry Noe

In HBD #376, JEEPSRUS <ROBERTN%FM1@sc.intel.com> says:  
> I saw a glimpse of the Sacramento BEE newspaper about a week ago. They said  
> that a San Fransisco based brewery (I think ANCHOR) was able to decipher  
> hieroglyphics from an anchient Syrian writing which had a beer recipe!  
> I think United Press did the story. Did anyone else see this?  
> Apparently it was a pretty good beer, but had to be used quickly, as there  
> were no hops in it as a preservative. Apparently the Syrians hadn't found  
> out about hops at that point in time. I've been trying to find the article  
> again, but hav'nt been successful.  
>

I had a chance to try this beer last November when I toured the Anchor brewery in San Francisco. According to them, they got the recipe from an old Sumerian tablet that contained a hymn or poem to Ninkasi, the Sumerian beer goddess.

The process they used to make it, as I recall, was roughly this: Bake a few thousand of loaves of barley bread. Chop up a bunch of dates. Dump it all in a bunch of water and wait. No hops, as you noted, were used.

The end result of this was pretty interesting. The taste was somewhere between that of beer and raisin bread. The taste of the dates was very noticeable. The baking of the grain into bread was also very evident in the taste of the product- much different than you might get from using a dark malt in a more conventional brew. "Ninkasi", as they called it, was definitely worth trying once, but I can't honestly say that I'm filled with an overwhelming desire to go back and buy a few cases of the stuff.

Terry Noe  
terry@hpsadpe.hp.com

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Date: 13 Mar 90 09:51:00 PDT  
From: "MR. DAVID HABERMAN" <haberland@afal-edwards.af.mil>  
Subject: Mammoth Lakes Brewing

While we're on the subject of snow and skiing:

I recently spent a weekend skiing at Mammoth Mountain California and went to the Mammoth Lakes Brewing Company at Brewhouse Grill a couple of times. They serve their own Dogtown Ale (and amber beer) and Bodie Bold (a porter). I found the beers a little swwet for my taste, although one of the owners says that they sell a lot of the amber. The beers are made from Austraaalian light malt and Telford dark malt. They use only the extract in the boil, no adjunct grains are added. I don't recall the bittering hops, but Cascade hops are used for flavor. According to fellow Maltose Falcon Darryl Richman, the sweet flavor may be due to low hop utilization due to the low temperature of the boil at a high altitude (8,000 ft.). Not doing a full wort boil can also under use the hops. They due a primary fermentation and then place it in the serving tanks where the beer is primed and aged. There are no filters used and the hot wort is run through a heat exchanger before going into the primary fermentor. It is basically a giant version of what the beginning extract brewer has at home. The beer was of good quality although I found them a little lacking in body. Since I have been using adjunct grains in my home brewing, I can tell the difference.

No brewpub is complete without food, and theirs is very good. They make their own wurst and also serve excellent chili, chicken, hamburgers, and appetizers. I think it is a worthwhile place to visit when in Mammoth.

Re beer in a water cooler:

Beer obtains its carbonation after priming by pressure either through capping bottles or sealed in a keg. Putting it in a water cooler would not put carbonation in the beer, it would just ferment away into the air.

David

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Date: Tue, 13 Mar 90 13:54:30 EST  
From: Dru Nelson <dnelson@mthvax.CS.Miami.EDU>  
Subject: Re: Vagabond Ginger Ale

Howdy,

Is that some kind of ginger ale or a beer with ginger in it?

--

%% Dru Nelson %% Miami, FL %% Internet: dnelson@mthvax.cs.miami.edu %%

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Date: Tue, 13 Mar 90 10:42:44 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Sumerian beer**

Yesterday RobertN. mentioned an article in the Sacramento Bee.

I know a lot about the beer in the article. It's Anchor's "Ninkasi", from a Sumerian recipe. They brewed it for last year's Microbrewers Conference here in the Bay Area. It's made from a mash of barley malt, date syrup, and some kind of flat Sumerian bread. Anchor hired an entire bakery for a day to make the bread, bake it, then cut it up into strips and bake them again. They threw this into the mash tun with the other stuff. They feel now that they should have used less malt and more bread, but at the time they were afraid that the bread wouldn't work out too good, so they hedged their bets with the malt.

I'm motivated to write this, because RobertN. reports that the beer was consumed quickly because it had no preserving hops. This is only half true. The beer was consumed quickly because it was not boiled, and therefore not made sterile before pitching, and therefore even less sterile at bottling.

I have the highest admiration for Anchor for undertaking this huge project. They only made one batch, but it took months to get the recipe figured out, and obviously they didn't do it alone. They had a lot of help from other researchers of the ancient world. I don't remember off-hand who they are or where they study, but I have this information at home.

Anchor likes to make "retrospective" beer styles that nobody else is brewing, and I think it's wonderful that they make the investments and take the risks that other breweries are afraid to make or cannot afford to make. In almost every case, other brewers have followed their lead and started brewing beers in the same style. Anchor's "Steam Beer" is the best known; it's an old West Coast style of beer, a warm-weather lager. And by warm-weather, I mean brewed warm. Their current series of christmas beers are wassails, traditional spiced ales, and after they took this lead, a bunch of other microbreweries followed and now make spiced ales. Anchor's "Liberty Ale" was introduced in 1976; it's an IPA, and there weren't any IPAs anywhere in this country. Now a lot of people brew them; hops are very popular now. Anchor's "Wheat Beer" was the first commercial wheat beer that I know of in this country, and their "Old Foghorn" barley wine was the first of that style, too. What have I left out? "Porter". This isn't so unique, except that it hasn't always been such a popular style, but they've been brewing it forever.

Anchor's product line is varied and substantial, and each beer represents an interesting tradition.

I seem to have gotten off the track here. I was writing about "Ninkasi", the Sumerian beer. I think it's really fascinating that they didn't boil it. It's hard to imagine a modern brewer not boiling; it's such an important part of the process, for lots of reasons, as we all know. However, the Sumerians didn't boil it, so Anchor didn't either. Cool, huh?

"Ninkasi" is the name of the Sumerian goddess of brewing.

Anchor had six different labels designed and printed for the Sumerian beer. The labels show various aspects of the process. Right now I can only remember two. One shows what I think is a malting floor where two people are sprinkling the grains, and there are two guard dogs fiercely guarding. The other shows two people seated with a large earthen jug between them. They are sipping liquid through reed straws inserted into the jug. (I suspect that the beer was fermented in and consumed from the same vessel, and that there were solids floating on the surface, and the straws poked through the gunk into the fermented liquid below.)

They spent an incredible amount of money on this project. Can you imagine producing six different labels for one batch of beer?

On an unrelated subject, the local brewing club is "The San Andreas Malts" named after the infamous San Andreas Fault, and the Hail to the Ale competition was won by Chuck Artigues from the Malts.

Suurb

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Date: Tue, 13 Mar 90 10:20 PST  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: Homebrew Digest #376 (March 13, 1990)

Date: Mon, 12 Mar 90 09:12:29 EST  
From: card@APOLLO.HP.COM  
Subject: BEER IN WATER COOLER

Does anyone have any experience with transferring beer to a water cooler?

The thought was instead of bottling, transfer to another carboy, along with 3/4 cup corn sugar. Waiting for the right carbonation level and then directly onto the water cooler. Maybe great for parties.

/Mal Card  
card@APOLLO.HP.COM

The idea has crossed my mind, but there are a few problems. For example, what to do about the yeast sediment? When you turn the bottle over to put it on the dispenser, the sediment will flow down and turn the beer cloudy. You could leave it on the dispenser while it's carbonating, letting the sediment flow down to the opening, but then the sediment will come out first, and I'm not sure if the mechanics of the dispenser will like that. Finally, I keep thinking about those big air bubbles that glug to the top of the fluid as it's being drained out of the bottle. Is that going to turn the hard-earned homebrew into a foamy mess? Has anyone ever actually tried this?

-----

Date: Tue, 13 Mar 90 14:29 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Hops; brewing history

Hi, Everybody!

Robert N. recently wrote:

>I saw a glimpse of the Sacramento BEE newspaper about a week ago. They said  
>that a San Fransisco based brewery (I think ANCHOR) was able to decipher  
>hieroglyphics from an anchient Syrian writing which had a beer recipe!  
>I think United Press did the story. Did anyone else see this?  
>Apparently it was a pretty good beer, but had to be used quickly, as there  
>were no hops in it as a preservative. Apparently the Syrians hadn't found  
>out about hops at that point in time. I've been trying to find the article  
>again, but hav'nt been successful.

While I didn't see the specific story Robert did, I have read something about this. Last year there was a major archeological find of some Syrian cuneiform tablets. Wonderfully for historians, much of the material on the tablets related to everyday household life, and commercial trade. Included in the material was a cookbook.

Such a cookbook would automatically include recipes for such fermented beverages as ale, as just about any and every household would have to make ales for every-day drinking purposes. The water wasn't often potable.

The reason for the barley brew being short-lived goes beyond the lack of hops, to overall lack of quality control, period. Brewing back then was very much a hit-or-miss thing. However it came out, though, one drank it anyway. Until the cultivation of specific brewing yeasts began (if I remember correctly) in the 8th century BC, brewing went hand-in-hand with bread making. The same yeasts did all the work. Once the ability to maintain a yeast culture was discovered, brewing took a big leap forward.

To give further background (assuming the lot of you are interested-- which I hope you are!): extant records document brews back to ancient Sumer. Apparently, as much as 40% of the Sumerian grain crop-- principally barley-- went into the making of brews. Brews were also big in Egypt, where about 8 styles were commonly available commercially.

Btw-- the reason I'm using the word "brews" is twofold. First, there are the historical changes in grains used. Second, in an historical context, "beer" has traditionally referred to an hopped brew, and "ale" to an unhopped brew. The relationship of these two terms to fermentation styles is extremely recent.

Malting also came along surprisingly early. Unfortunately, I'm writing this at work, and so don't have my resources to hand. If I remember correctly, though, malting came along shortly after the turn of the millenium.

Hops's as a medicinal herb may have been behind the original addition of hops to brews. This led to the discovery of its preservative properties, and in

turn to its widespread cultivation. Use of hops in brewing grew in the 12th and 13th centuries (again, if I remember correctly). By the 14th century, beer was popular in Europe, and the Dutch introduced hops into Britain at about this time. The British, however, viewed hops as possibly poisonous, and it was several centuries before beer supplanted ale in popularity there.

I can address this topic further, and/or in greater detail, if anyone is interested. Just ask, and I'll do my best.

>But, can any brewery really say they use NO preservatives. It seems that by >today's standards, that MAY be possible. But, technically, this is a false >claim?

I think it's a false claim any way you look at it! As we no doubt all know, truth-in-food-labeling laws leave much to be desired. And, indeed, bills are currently pending in Congress.

>By the way, Cher, Snow balls??? :-) That was a great one!!! A few people >around here were rolling on the floor when I told them that!

Glad you enjoyed it! Please see below...

Yours in Carbonation,

Cher

Have you heard about the new car on the market? It's called the "Noriega," and it comes in 2 styles: Manuel, and Semi-automatic. Also, it runs on cocaine: when it goes down th road, all the white lines disappear!

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: 13 Mar 90 15:42:56 EST  
From: Jay S Hersh <75140.350@compuserve.com>  
Subject: Club CCompetitions

Hello There,

In case anyone thinks that all I like to do is rag on the AHA I thought I would like to commend them on the success of the club competitions. If you remember last years discussions on the AHA sanctioned competitions you may remember the proposed tiered competition system in which beers would go from winning ranks in local club competitions to regionals then on to Nationals. The club competitions seem to be sort fo a compromise on that. I heard that 47 clubs entered the last one. Thats great!!

It seems that these competitions and styles have become fixed to a sort of seasonal beer and the times for each competition are becoming relatively settled. I would suggest making these dates permanent (say Pale Ales due in March 1 or something like that) so that all clubs know when their entries need to be in. I suggest this because the comment I have heard in the past was that people didn't have enough lead times to brew, judge and submit their clubs entries. It would also be nice to see an expansion of the number of styles available.

I myself am laying of beer brewing for a while. A nasty house bacteria in my latest apt. has made many turn bad. Of course all the meads have been coming out excellent. I guess the higher acidity and alcohol make them more resistant to the nasty bug. Now if I can only develop sufficient patience to let them really age!!

- Jay H  
(Not the fattest beer judge by a long shot!)

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Date: Mon, 12 Mar 90 10:03:58 PST  
From: maxn@intermec.com (Max Newman x6689)  
Subject: John Bull Stout

r 6

Has anyone made the john bull stout, the instructions contain quantities of sugar to add to all john bull kits except stout. Does the stout use no sugar? Would it be improved by adding some dry extract?

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Date: Tue, 13 Mar 90 17:02:57 PST

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 13-Mar-1990 2000" <mason@habs11.enet.dec.com>

**Subject: My homebrewing plan of attack...**

Hello Homebrewers -

Many years ago, I used to imbibe mass quantities of brew in various forms. I stopped (for no particular reason), and then had two back to back once every three months or so. Last year I went to England, and fell in love with bitter.

Having found it very inconvenient to acquire any here without an hour's drive, I decided to start brewing my own. I have read Charlie's book, and will get Miller's Handbook as well. I have read the last 14 months of these archived newsletters (which I find to be a gold mine - thanks), and have formulated my approach. I am including it here for comments, if you would be so kind. It has been designed to make life easier, and keep risks to a minimum. It also is expected to serve me for many years.

(Editorial note: I am detail oriented and somewhat impulsive. I usually go into something new with both feet, and very seldom regret it. That has been my attitude with homebrewing, which I hope to enjoy for a long, long time.)

I will do mostly bitters, with various ales from time to time - no lagers. I have decided to start out assuming that I will do all glass, two stage fermentations after full wort boils. I figure that one five gallon and one seven gallon carboy are the right choices. I will be building a wort chiller right off the bat (immersion). I am going right to a Cornelius keg system, with CO2, and not messing with bottles at all.

I would like to use all grain, but will start with partial grain or extracts just to see if it really works 8^) We have a KitchenAid with grain mill already (for breads, etc.) - I assume that I can use it for grain. I plan to culture my own yeasts after a while (at least propagating batch to batch).

So - ambitious yes, but a fair set of design goals?

Thanks for listening...Gary

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Date: 13 Mar 90 18:40:44 EST (Tue)  
From: cohen@xybion.allied.com (cohen)  
Subject: Trappist monk ales

I am interested in brewing an ale in the style of trappiste, and am having a great deal of difficulty locating any information about it.

I have two or three specific problems. The first problem is finding anything that even remotely discusses formulations for these ales, and the second problem is getting a yeast that is appropriate for this type of brew. I am hoping that someone out there has some information about this for me.

I have looked through several books, and have found nothing about formulations for these ales. I have found everything I could ever want to know about Belgian altbiers and lambic ales, but nothing about Trappist monk ales.

As for the yeast, I am currently trying to start a culture from the sludge in a bottle of Orval. Has anyone (on this list) ever successfully cultured this stuff? If not, has anyone ever successfully cultured *any* Trappiste yeast? I think that there is more to it than yeast as the taste seems to have a winery tinge to it. I think that there is some lactobacillus involved, much like a lambic.

Please mail any information that you have about either formulations or yeast cultures to me, and I will summarize them to the list. Thanks in advance for your help.

Steve.

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End of HOMEBREW Digest #377, 03/14/90  
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Date: Wed, 14 Mar 90 09:31:42 EST  
From: iws@rayssdb.ssd.ray.com (Ihor W. Slabicky)  
Subject: Liberty Ale not the first

In a previous HBDigest, I read:

> Date: Tue, 13 Mar 90 10:42:44 PST  
> From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)  
> Subject: Sumerian beer  
  
> Anchor likes to make "retrospective" beer styles that nobody else is  
> brewing, and I think it's wonderful that they make the investments  
> and take the risks that other breweries are afraid to make or cannot  
> afford to make.

I enjoy their efforts, and applaud them.

> Anchor's "Liberty Ale" was introduced in 1976; it's  
> an IPA, and there weren't any IPAs anywhere in this country.

I beg to differ, but Ballantine's India Pale Ale has been around for quite a long time, longer than Liberty Ale. I think Liberty was prompted in part by the Bicentennial celebrations, and not by the need for another IPA. Now as to which tastes better ... :-)  
I prefer Ballantine's IPA.

> Anchor's product line is varied and substantial, and each beer represents  
> an interesting tradition.

Agreed!

Ihor

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Date: Wed, 14 Mar 90 10:12:48 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Wyeast

I have heard various rumors about Wyeast 1028, saying it is Fuller's house yeast or Northern White Shield's house yeast. I hadn't heard of the later brewery and intend to research this further.

According to information directly from Wyeast strain 1338 is from Wissenschaftliche, as is 2308. Perhaps Wissenschaftliche gets it from Weihenstephan? In any event Logsdon (Mr. Wyeast) says 2308 is the same strain as the one that Gary Bauer originally cultured and I thought too that this was a Weihenstephan strain. (Apologies for any mangled spellings).

I hadn't heard that 2042 was from Carlsberg. That is a delicious rumor if I ever heard one :-). Also, although the broth was increased from 40 to 50ml, I was told by my supplier that the actual yeast volume was increased by 50%. I consider this just a rumor at this point and as far as I'm concerned this only gives some margin for shipping stress - it still falls way short of what you need for proper pitching rates so I'll continue using starters.

I will ask my supplier to ask Logsdon about #2142.

- --Pete Soper

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Date: Wed, 14 Mar 90 12:04:34 EST  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: honey=preservative

>From: "FEINSTEIN" <crf@pine.circa.ufl.edu>

>As honey is, in and of itself, a preservative to some extent,

Huh?

Honey at full strength is a preservative for much the same reason that a strong salt solution is a preservative (e.g., osmotic pressure destroys anything that tries to live in it). Whether you use brine or honey as a preservative depends largely on what you're trying to preserve (Have a slice of grandma's honey-crusting brisket! And how about some apricot brine pickles for desert?).

Honey is basically a strong solution of certain sugars with assorted /trace/ elements and impurities, none of which have much effect besides flavor. (Some of them even get removed---a lot of mead recipes say -"boil quite a while and skim repeatedly"-.)

In fact, any strong sugar solution would preserve as well as honey---it's just that most preservations using honey date from a time/place when refined sugar wasn't available. Now it's also a matter of taste---many people like the impurities (buckwheat honey!), or the flavor you get from the differing assortment of sugars. Tastes vary; there are even people who like straight fructose, which I think has more ]individuality[ than sweetness. (And some people feel honey or fructose is more virtuous (or nutritious---hah!) than refined sugar.)

I very much doubt that a weak, unhopped solution of honey (e.g., about the strength of unfermented mead) would be any more resistant to infection than a similar solution of refined sugar or malt extract (i.e., not at all); a fully-fermented, unhopped mead would probably be just as touchy as an unhopped brew of similar strength.

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Date: Wed, 14 Mar 90 13:00:53 -0500 (EST)  
From: Stephen Hathorne <sh2v+@andrew.cmu.edu>  
**Subject: brewers yeast**

This may seem like a silly question, but I figured this would be the place to get the answer.

where can I get brewer's yeast type really doesn't matter, I am doing an experiment involving generating co2 my local grocery store doesn't carry it.

thanks..

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Date: Wed, 14 Mar 90 11:46:20 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Trappist monk ales**

cohen writes:

> I am interested in brewing an ale in the style of trappiste, and am  
> having a great deal of difficulty locating any information about it.

I found a good-sounding recipe in Dave Line's ``Brewing Beers Like Those  
You Buy''. Haven't made it, however; says -- naturally -- it should age for  
quite some time.

> the second problem is getting a yeast that is appropriate for this  
> type of brew.

He uses cultured Chimay yeast I think.

> I have found everything I could ever  
> want to know about Belgian altbiers and lambic ales

Would you care to post some of it?

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Date: Wed, 14 Mar 90 10:39:18 PST

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Re: Vagabond Ginger Ale**

Just to provide a contrasting opinion, I have brewed this 2 or 3 times, with great success. I too used the upper amount of ginger (3-4oz), and really liked it! Served at 'cellar' temperature, cool but not cold (as all but lagers should be served!). I highly recommend ginger as an additive. I think it's better in a darker beer, so use amber or dark malt extract rather than light, or whatever grains are equivalent.  
patrick

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Date: Wed, 14 Mar 90 14:05 EST  
From: <L\_LEE1%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: Stout

Hey, does anyone outhere have a good recipe for stout that can be done with easily obtainable ingredients?

let me know...  
Woody

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Date: Wed, 14 Mar 90 13:20:42 mst

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

**Subject: grain mill**

>We have a KitchenAid with grain mill already (for breads, etc.) -  
>I assume that I can use it for grain.

I would be very careful with a grain mill designed for breads, unless there is a COARSE setting on it. In case you don't already know, the ideal end result would be cracking each individual grain into 3 to 5 pieces, not grinding it at all. I have, however, heard of people, even breweries, powdering their black patent malt and not even trying to get it out of the boil. I asked why, when I heard this, and was told that the actual amount of powdered black patent malt that is added to a batch is so small (since the powdered malt has such a good utilization of color and flavor, I guess) that the tannins released are insignificant. (By the way, my source for this was a rep from Briess Malting Co.)  
Al.

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Date: Wed, 14 Mar 90 15:51:31 CST  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Help with mail-order source?**

Several weeks ago I believe someone posted a comparison of prices for various homebrew suppliers. Due to disk restrictions I purged a bunch on homebrew digests, and subsequently found that I did not save that issue. Could some kind soul send me that data?

Thanks,  
John Mellby  
jmellby@ngstl1.ti.com  
(214) 517-5370

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Date: Wed, 14 Mar 90 14:29:31 PST  
From: maxn@intermec.com (Max Newman x6689)  
Subject: Steam beer, Trappist ale

First of all could someone explain steam beer, is it lager fermented at a higher temperature. Since the weather is warming I didn't think I could still brew lager type brews.

Next an answer fo the Trappist Ale question. Dave Miller's book has a recipe for this type of brew. He suggested culturing from a Chimay bottle, although I have heard that no one in the seattle area has gotten a fresh enough bottle to get a successful culture. I really like Chimay and would like to hear from anyone in the seattle area that has successfully reproduced this brew

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Date: Wed, 14 Mar 90 21:11:35 MST

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

**Subject: A string of exceptional successes**

My last three batches were all exceedingly good, so I thought I'd share the recipes with you. They are all-grain batches, using Papazian's temperature-controlled mash.

1. Tina Marie Porter

8# Klages 2-row  
1# Munich Malt  
1/2# Crystal, 90L  
1/2# Chocolate  
1/2# Black Patent  
1/2# Roasted Barley  
1/2 oz. Northern Brewer's, 1/2 oz. Cascades; 10.75 AAU - Boil  
1/2 oz. Cascades - Finish (After the boil, while I'm cooling the wort with my immersion chiller)  
1 tsp. Gypsum  
1/2 tsp Irish moss, last 20 minutes  
Pitched w/14 g of Whitbread Dry Yeast, rehydrated in 1/2 C 100F water

This was a marvelous bitter-sweet velvet black Porter.

2. Perle Pale

8# Klages  
1# Flaked Barley  
1/2# Toasted Malted Klages - 10 min @ 350F  
1/2 # Cara Pils  
1 1/2 oz. Perle hops, 12.4 AAU - boil  
1/2 oz Willamette, finish  
1 tsp gypsum  
1/2 tsp Irish Moss  
Pitched w/14 g Muntona dry yeast, rehydrated

Perle Pale was a beautiful light-golden ale, crisp yet full-bodied.

3. Cat's Paw Brown Ale

7# Klages  
1/4# Chocolate  
1/4# Black Patent  
1/2# Crystal, 90L  
1.0 oz. Willamette, 0.8 oz. Perle: 9.84 AAU - boil  
1/2 oz. Willamette - finish  
1 tsp gypsum  
1/2 tsp Irish moss  
Pitched w/ rehydrated Whitbread

This batch was what my fond memories of drinking London Brown Ales in

Canterbury, UK were all about. A classic.

Enjoy.

- --Doug

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Douglas Roberts |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609 | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569 |Oscar Wilde
dzzr@lanl.gov |
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Date: Wed, 14 Mar 90 22:47:48 CDT  
From: tperala@ub.d.umn.edu (Tim Perala)  
Subject: Mold in my carboy?

[Brewlevel - novice]

I'm fermenting an extract ale and have noticed the formation of what looks like gray-white mold spores on the surface of beer.

The beer has been in the carboy for about 72 hours. If it has gone bad, I would just as soon pitch it (as in down the drain) now than wait for another week. (I only own one fermenter, and I'm down to very few homebrews in my cellar!)

The primary fermentation was wilder than usual, blowing off about 2 quarts of liquid (Burton Union method) in about 24 hours.

I usually ferment at close to 65, but our house is warmer now, close to 70.

The equipment was cleaned as usual, although it was the inaugural plunge for a new homemade wort chiller (simple coiled copper tubing which had been cleaned with laquer thinner, TSP, bleach and lots of water).

I haven't made that much of my own beer to know if this is common. Someone told me that "nothing really bad for you can grow in your beer", but that mold-like-stuff doesn't exactly look appetizing.

Thanks for any advice.  
- - -

Tim Perala tperala@ub.d.umn.edu  
Systems Programmer  
Information Services  
University of Minnesota, Duluth  
(218) 726-6122

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End of HOMEBREW Digest #378, 03/15/90  
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Date: Thu, 15 Mar 90 08:39:36 EST

From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)

**Subject: RE: Liberty Ale was not the first**

Hear! Hear! Glad to see somebody setting the record straight and standing up for Ballantine's India Pale Ale. I first discovered Ballantine's IPA in 1976 in Boston during the Bicentennial Celebration summer. Now as to which tastes best, Ballantine's IPA or Liberty Ale ... 8^) I love them both. They are both excellent ales, with somewhat different characters. If I had to choose, I think I would use Fred Eckhardt's tactic -- when asked what his favorite beer was, he replied "The one in my hand, of course."

-- Barry Cunningham

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Date: Thu, 15 Mar 90 09:33:13 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
**Subject: Sumerian beer**

I'd like to know more about the sumerian beer that Anchor brewed using the decoded hieroglyphics. Would somebody who has a copy of the Sacramento BEE article mind sending me a copy if I provide a SASE???

Thanks,

- ---Mark Stevens  
    stevens@ra.stsci.edu

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Date: Thu, 15 Mar 90 09:33:40 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
**Subject: source of wheat extract**

In Homebrew Digest #377, Andy Ross asked for names and addresses of anybody selling wheat extract. There is an outfit in North Carolina called "American Brewmaster" that sells wheat extract in 3.3# plastic bags. You get a discount if you order more than 12-15# at a time (of either the wheat, or malt extracts). You can contact American Brewmaster at 2940-6 Trawick Rd., Raleigh, NC 27604. Or call them at (919)850-0095.

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Date: Thu, 15 Mar 90 09:53:36 pst  
From: chris@asylum.gsfc.nasa.gov  
Subject: source of wheat extract  
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Date: Wed, 14 Mar 90 18:19:12 PST

From: hsfmsh!hsfdjs!suurb@sfsun.West.Sun.COM (Dave Suurballe)

**Subject: Response to Gary Mason**

I'll bet Gary Mason's request for comments is going to generate some good controversy.

My opinion is that he's got an almost perfect plan. That use of glass and steel is usually the most trouble-free in the end. A wort chiller is a must, too.

I have some doubts about the grain-mill attachment for the KitchenAid. Cracking grain for mashing is different than for other uses probably. It may be better to crack it somewhere else or buy it cracked.

My advice is to forget partial mashing. Just brew a couple extract batches to get the bugs worked out of the process. During this phase build a mashing and lautering rig and start using that as soon as it's done. It's most likely that he will have to mash to get the fermentable/unfermentable ratio that he's looking for.

Suurb

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Date: 15 Mar 90 12:56:18 PST (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: re: wyeast business and mead fermentation

Pete Soper sez (roughly):

"It falls way short of what is needed for proper pitching rates..."

in regard to Wyeast packets. I agree mostly, after dabbling in this stuff for a while. However, the Wyeast Irish yeast really kicks ass. Using it with and without starters doesn't seem to make any difference, although I need more data than I have already. In addition, it's REAL smooth!

Also, In a private note to Cher Feinstein, I discovered that she referred to terminating mead fermentation through the use of vodka. Interesting concept. May I add that I have been successful at terminating the fermentation in my ciders by adding sugar until the yeast kicks the bucket. By the time the yeast is dead (Red Star and other dry champagne yeasts) however, the brew is so potent that you have to take your guests keys before letting them indulge.

I saw my first hops buds poking up through the soil this week. Anyone else?

florian

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Date: Thu, 15 Mar 90 13:53:05 PST

From: todd@NISC.SRI.COM (Todd Koumrian)

**Subject: Re: Homebrew Digest #377 (March 14, 1990) Sumerian beer**

I've found the info tidbits regarding Anchor's experiment with the Sumerian type beer interesting, but everyone has omitted the truly crucial detail: where can I find a bottle of the stuff to sample? I've not seen any.

I live in Menlo Park, CA so a Bay Area reference or two would be welcome (besides Anchor themselves).

Todd Koumrian

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Date: 15 Mar 90 15:29:50 EST  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: replies to comments queries, etc.

In regards to a query of March 14. Ireks Arkady makes a wheat extract available in 6.6 lb cans. While it may be available from many sources the only one I know personally who carries it is Hennessy Homebrew in REnsselaer NY (call 1-800-555-1212 to get his 800 #). I made a weizenbock with one can of this and one can of IREKS-ARKADY amber. it is very strong and took quite some time to mellow but is now great. Of course it doesn't do great in caompetitions. No matter what category (bock, strong beers, wheat beers) it keeps getting the same comment, nice beer wrong for category, sigh!!

Since I brew some really screwball recipes from time to time i've given up entering competitions. On the subject of competitions is anyone really surprised that the AHA still hadn't sent out club competition results yet??

To the person who is still waiting for his winter Zymurgy issue, I say go buy it at your homebrewer supply shop he's probably had it for 2 months now.

The Wort Processors are holding an unofficial competition for most flatulent beer judge. Nominations accepted here, as are volunteers to judge. So far Chuck Cox and Steve Black have been nominated. I alas am ineligible since I'm organizing this (though I only plan to be present for the actual competition if I can learn to use a scuba rig in time!!)

- Jay H

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Date: Thu, 15 Mar 90 17:58:56 EST  
From: Tom Fitzgerald <decvax!wang.COM!fitz@decwrl.dec.com>  
**Subject: Another archive server**

There's a second homebrew archive server now running here at Wang. If you want to get back-issues from it, send a message like:

send homebrew 234 235 236 ...

to the address:

archive-server@wang.com -or- ...!uunet!wang!archive-server

If you don't trust other people's mailers, put a:

path your@address.here -or- path from!mapped!site!to!you

line in the message also. A message with just the contents "help" will get you a help file that talks about other commands. If the archive server isn't doing what you want, drop a line to archive-manager@wang.com and I'll see what's going on.

I've set this up to be as helpful as possible to UUCP sites who (like us) have to pay \$\$\$\$ for each byte of mail received, and who live in a net full of nasty mail-eating demons. As a result, I've optimized it for getting a single digest, and for doing smart UUCP path routing. If you want a whole month's worth of back issues at once, or you're on the Internet already, aem's archive will probably be much more convenient.

Many thanks to aem@mthvax who babysat all the transfers I needed to stock the archives here.

- ---  
Tom Fitzgerald            Wang Labs            fitz@wang.com  
1-508-967-5278           Lowell MA, USA        ...!uunet!wang!fitz

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Date: Mon, 12 Mar 90 10:53:23 PST  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re AHA club contest

> Has anyone heard the outcome of the AHA "Hail to Ale" club contest.

Yes, but I cannot remember who took first, second, and third places. I mostly just noticed that it wasn't I :-(. I do remember that they had entries from 47 clubs, a new record.

You can call them up to find out who won. If you had been one of the winners, I think you would have heard from them by now.

> Is the AHA just slow?

"Unprofessional" is the word I would use. I just got my judging sheets back from the AHA on Friday, March 9. All they had to do was address an envelope and stick the judging sheets into it. If the \$5 contest entry fee wasn't enough to cover doing that in a timely manner, then they should have charged more.

The people at AHA headquarters seem very nice, but their level of service during this contest was, in my opinion, pathetic.

[ Claimer: All opinions expressed here are those of my employer, who is owned by me ;- ) ]

- John Polstra	jdp@polstra.uucp
Polstra & Co., Inc.	practic!polstra!jdp@uunet.uu.net
Seattle, WA	...[uunet,sun,pyramid]!practic!polstra!jdp
(206) 932-6482	

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Date: Mon, 12 Mar 90 11:05:22 PST  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Wort Chillers

In HBD #374, Russell Greenlee <russell@uswat.uswest.com> asks:  
> Do immersion chillers work as fast as counterflow chillers?

Well, yes and no. I've used both types, and each takes about the same amount of time to chill the entire volume of wort down to pitching temperature (15 to 30 minutes, depending on the temperature of your cold tap water).

But: With a counterflow chiller, each individual little morsel of wort gets chilled much more rapidly; namely, in the amount of time it takes that morsel to flow from one end of the chiller to the other (10 seconds). >From the point of view of the wort, it is being chilled much more rapidly. It is this rapid chilling that is supposed to give rise to a better cold break.

I won't go into the issue of sanitation here, except to say that I think it is manageable for both types of chillers.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, WA                   ...[uunet,sun,pyramid]!practic!polstra!jdp  
  (206) 932-6482

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End of HOMEBREW Digest #379, 03/16/90  
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Date: Fri, 16 Mar 90 10:53:00 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Stout

[ Yesterday, I tried responding to <L\_LEE1%UNHH.BITNET@MITVMA.MIT.EDU>'s question about stout recipes. My message and table seem to have gotten trashed, either by my mailer (oh, no, not \*that\* again!) or the digester somewhere. Here goes again, with all dashes replaced by equals-signs... ]

> Hey, does anyone outhere have a good recipe for stout that can be done with  
> easily obtainable ingredients?

I did a little chart of recipes when I first started brewing; helped me to generalize what constituted a stout. The `Mega' turned out very well -- dark, roasty, heavy. Be warned, however: my primary blew its lid three times and really made a mess out of the room. Use a super-large blow off hose, or (twinge!) just leave the hole in the fermenter uncovered; using liquid culture might prevent such an intense fermentation.

Toad Dark Cushlo-  
Ingredients, for 5 gal Mega Spit Sleep machree  
=====

Kits and Extracts, Lb  
=====

M & F Stout Kit	6.6			
Edme Stout hopped Kit		7.0		
M & F Extra-dark dry	3			
John Bull Hopped Dark	3.3			
John Bull Plain Dark	6.6			
Plain dark dry	4.0	1.0		

Specialty Grains, Lb  
=====

Chocolate malt, whole	2 cup			
Black patent	2 cup	0.33	0.5	
Roasted Barley	2 cup	0.33	0.5	0.25
Crystal	0.75	0.5		

Hops, oz:min (==steep)  
=====

Fuggles 5.5%	3.0:60	0.5:10	1.0:60	
Cascade 5.5%	0.5:-15	0.5:10		
Bullion	1.5:60	2.0:60		

Yeast, packets  
=====

Ale	? 1 - 2	1 - 2	1 - 2	
-----	---------	-------	-------	--

Miscellaneous  
=====

Irish moss, tsp:min	0.25:15			
---------------------	---------	--	--	--

Gypsum, tsp 8 8

Specific Gravity

```
=====
Original  1.071 1.052 1.062 1.042
Final     1.020 1.017 1.026 1.012
```

Source

```
=====
Zymurgy Papa- Papa- Papa-
V11:5 zian zian zian
Wint 88 CJHB CJHB CJHB
page 38 p 177 p 179 p 179
```

-----

Date: Fri, 16 Mar 90 09:10:20 PST  
From: smithey@hulder.css.gov (Brian Smithey)  
Subject: Wheat extract

I am an extract brewer interested in making a wheat beer for my next batch, so all of the info on wheat extracts has been very helpful. My question for those of you who have used wheat extracts is whether or not I will need to use a source of additional enzymes (such as Edme DMS) with this stuff, or if the extract contains the necessary enzymes. I understand from Papazian's book that wheat doesn't naturally have the enzymes to convert the starches and needs to be mashed with malted barley (or some other enzyme source) when doing all-grain. Are these extracts 100% malted wheat, or a combination of wheat and barley?

Please indicate which brand of wheat extract you used.

Thanks,

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
uucp: uunet!seismo!esosun!smithey  
Internet: smithey@esosun.css.gov

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Date: Fri, 16 Mar 90 12:20:27 EST  
From: fwb@demon.siemens.com (Frederic W. Brehm)  
Subject: More on Sumerian Beer

An AP article about the Ninkasi beer brewed by Anchor appeared in our local newspaper, too. Since we are near Philadelphia, not San Francisco, the paper did not feature Fritz Maytag's involvement, but the other half of the team: Professor Solomon Katz of the University of Pennsylvania. Katz is "an anthropologist specializing in nutrition." The paper reported that "The beer was the culmination of two years of research by Katz and Fritz Maytag ..." The recipe was based on "The Hymn to the Goddess of Ninkasi" dating from about 1800 B.C. Katz wrote some articles in 1987 about his theory that that beer was the cornerstone of civilization. Maytag read the articles, decided to "try to make some of the beer to see what we could learn," and "contacted Katz who agreed to help. It sparked a two-year research project, with Katz poring over tablets from around the world to determine some of the finer points of the recipe."

An interesting quote from Maytag:

"Real brewing is very simple, and we know that the brewers 5,000 years ago were extremely skilled. We ought to assume that these guys were just as good at brewing as we are.

Is someone reading this at UofP? Could Katz be convinced to share some more information with this list?

Fred

-

Frederic W. Brehm Siemens Corporate Research Princeton, NJ  
fwb@demon.siemens.com -or- princeton!siemens!demon!fwb

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Date: Fri, 16 Mar 90 16:58:26 EST  
From: "Robert A. Ott" <ottra@clutx.clarkson.edu>  
**Subject: More on Sumerian Beer**  
Subject: Cooper's Australian Ale

This question is directed at anyone who has used COOPER'S AUSTRALIAN ALE.  
This

is the second time I have used the mixture and both times I have gotten a  
cidery smell. The fermentation temperature was low and I used corn sugar so I  
'm not real sure where the esters came from. Any help would be appreciated.

ottra@clutx.clarkson.edu

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Date: Fri, 16 Mar 90 13:16:58 PST  
From: suurb@hsfdjs.toad.com (Dave Suurballe)  
**Subject: Sumerian beer**

I just spoke to Anchor, and they have no more Sumerian beer to sell.

In addition, it was never distributed. It was just one batch which they brewed for the Conference, and then sold out of the brewery until it was gone.

Suurb

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Date: Fri, 16 Mar 90 19:56:55 EST  
From: capnal@aqua.who.edu (Alan Duester)  
**Subject: recent Zymurgy**

For those of you who have asked, Zymurgy Vol.13, No.1 arrived in the mail this afternoon. Cover story is "Brewing the German Way".

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Date: Fri, 16 Mar 90 22:36:39 EST  
From: hisata!doug@gatech.edu  
Subject: In defense of KitchenAid grain mills

Yes, the KitchenAid grain mill works just fine for crushing grains. It is easily adjustable, from grinding fine enough to make a powder to coarse enough to let whole grains pass through unscathed. I've been using it for several years for my grains, without a problem. And since you can dump a cup or two of grain into the hopper at a time, you can monitor the grind and adjust it as needed while still grinding away. For instance, I usually have to grind a little finer for black patent than pale malt, since the grains tend to be a bit smaller.

No complaints from me. Like most everything KitchenAid makes, it's rugged as hell. (Their plastic attachments tend to be a bit wimpier and sometimes crack after many long years of use.)

Bumpin' and grindin',  
Doug

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Date: Fri, 16 Mar 90 15:07:46 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Liberty Ale

Dave Suurballe sez -

> Anchor's "Liberty Ale" was introduced in 1976; it's  
> an IPA, and there weren't any IPAs anywhere in this country.

Ihor W. Slabicky sez -

> I beg to differ, but Ballantine's India Pale Ale has been around  
> for quite a long time, longer than Liberty Ale.

Yes, as a matter of fact, when I was at the brewery, we discussed  
the evolution of Liberty Ale.

One of their earlier Special Ales ('81-'83 as I recall) was modeled  
after Ballantine IPA. The Bally IPA of that time was a lot 'bigger'  
than the current Bally IPA (more alcohol, hops, malt, & body), and  
tasted more like the current Liberty Ale, than the current Bally IPA.  
This version of Anchor's Special Ale was so popular that they  
decided to brew it year-round, and named it Liberty Ale.

Even before this discussion, the Boston Beer Society thought there  
were many similarities between the old Bally IPA and the Anchor IPAs.  
We verified this when we slipped an old ('81 as I recall) Bally IPA  
into a blind tasting of the '81-'86 Special Ales. The Bally IPA  
ranked equally with the IPA Special Ales.

- Chuck Cox
- america's FASTEST beer judge (and I'll defend that on any race track)

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Date: Fri, 16 Mar 90 07:48:28 PST  
From: arth@EBay.Sun.COM (Art Hebert)  
Subject: Univ. of Moosehead

Does anyone know where I could get one of these decals for  
a car?

suds

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Date: Sat, 17 Mar 90 10:16:06 PST  
From: dredge@hitchrack.Stanford.EDU (Michael Eldredge)  
Subject: Re: stout (recipe)

> Date: Wed, 14 Mar 90 14:05 EST  
> From: <L\_LEE1%UNHH.BITNET@MITVMA.MIT.EDU>  
> Subject: Stout  
>  
> Hey, does anyone outhere have a good recipe for stout that can be done  
> with easily obtainable ingredients?

One of the best that my brewing buddies and I've tried is "Baer's Stout", based on one of the excellent recipes from Dave Baer (a regular reader and contributor to this column as well as an instructor in brewing at the Menlo Park Rec center). The one that I am sipping right now (a bit early, but I wanted to be accurate in my response) came out great! (Apologies, Dave, for what we may have done to your original.)

4oz Flaked Barley  
4oz Medium Crystal malt

6# Dark Australian malt extract  
1/2# Dark Australian dry

4oz black patent malt  
4oz molasses

2oz cascade (bittering)  
0.6oz northern brewers (aromatic)

Prestarted Wyeast British Ale yeast.

OG: 51  
FG: 17.8  
Fermentation temp: 55 degF

Steep 50 minutes at 153 degF: flaked barley, crystal

Boil 90 minutes.  
Add black patent and molasses at 45 min.  
Bittering in thirds each 30 min.

Michael Eldredge  
Stanford Integrated Circuits Lab

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Date: Mon, 19 Mar 90 11:09:20 CST  
From: jmellby@ngst11.csc.ti.com (John Mellby)  
**Subject: BrewNet**

Last fall someone posted the phone number of the BREWNET BBS.  
At that time I called them a few times, but so far this year,  
that phone rings but no one answers. Does anyone know if the Brewnet  
is still active?

John Mellby  
jmellby@ngst11.ti.com

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Date: Mon, 19 Mar 90 17:27 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: More historical info, plus sources

Hi, All!

My thanks to those who wrote me following my last posting; glad you all enjoyed it!

That posting, and the other info regarding "Ninkasi", prompted a number of people to address further questions to me, including a request for a list of my sources. Posting directly to this forum is the easiest way for me to oblige.

As I believe I mentioned previously, ancient brewing was often related to bread-baking, this being a source of both yeasts and malted grains. This trend/link continued throughout the Middle Ages and into the Renaissance.

Brewing yeasts began to be cultured and refined around 1500 BC. How? Simple: think of the recently-cited "Ninkasi" recipes, of bread, water, and dates/date sugars thrown together. Now, think of that taking place in an unglazed ceramic vessel, and you have your answer. The yeasts inhabited the unglazed interior of the fermenting vessels, starting batch after batch of ale (a' la sourdough bread), with it being a simple matter to inoculate a fresh vessel at the same time as a fresh batch of ale.

Addition of herbs and spices to brews is as old as brewing, and there are other herbs, such as rosemary and betony, which were known to contribute preservative effects. Hops was known as a strong medicinal, and was begun being added to brews in Northern Europe in about the 8th century.

Malting as we think of it came along in the Middle Ages, hand-in-hand with the monasteries. It is during this period that many of the great brew styles (especially, of course, the "abbey styles"!) were developed.

Why we have a tendency to assume these brews were developed much later is, again, quite simple. By the end of the 17th century, many of the larger commercial breweries still in existence were being established. By the mid-late-18th century, wines were becoming decent to drink, and affordable. And, during this same period, the monastic breweries were establishing brewpubs of their own-- why miss out on all that profit? :-)

The end result: the change in commercial availability of brews came about at the same time as that for wines, and most people tend to lump them together in their thinking and assume that the brews developed at the same time the wines did. Not so, much to my own surprise no less than anyone else's!

Below is a list of some of my sources. Titles preceded by an asterisk (\*) are out of print and/or difficult to obtain. People may continue to feel free to write me with questions.

SOURCES:

\*\_Two Fifteenth-Century Cookery Books\_, ed. by Thomas Autin, Oxford Univ Press, London, 1964

\_Sallets, Humbles, and Shrewsbury Cakes\_ by Ruth Anne Beebe, David R. Godine, publ. Boston, MA, 1976

\_1776: The Compleat American Housewife\_ by Julianne Belote, Nitty Gritty Prod., Concord, MA 1974

\*\_The Closet of the Eminently Learned Sir Kenelme Digbie, Kt., Opened\_, Sir Kenelme Digbe, London, 1669 (NOTE: I have a facsimile copy)

\_Pepys at Table\_, Christopher Driver and Michelle Berriedale-Johnson, Bell and Hyman, London, 1984

\_The Complete Book of Herbs and Spices\_, Sarah Garland, Viking Press, NY, 1979

\_Lost Country Life\_ by Dorothy Hartley, Pantheon Books, NY, 1979

\_The Simon & Schuster Pocket Guide to Beer\_, by Michael Jackson, Simon & Schuster

\*\_Dining with William Shakespeare\_ by Madge Lorwin, Atheneum, NY, 1976

\*\_Delightes for Ladies\_, Sir Hugh Plat, London, 1609 (NOTE: I have a facsimile copy)

\_Magic and Medicine of Plants\_, Reader's Digest, Reader's Digest Assoc., Pleasantville, NY, 1986

\_Herbs and Things\_, Jeanne Rose, Grosset and Dunlap, NY, 1972

\*\_To the King's Taste\_, by Lorna J. Sass, Metropolitan Museum of Art, NY, 1975

\*\_To the Queen's Taste\_, by Lorna J. Sass, Metropolitan Museum of Art, NY, 1975

\_Food in History\_, by Reay Tannahil, Stein and Day, NY, 1973 and 1988

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Mon, 19 Mar 90 14:43:19 PST  
From: maxn@intermec.com (Max Newman x6689)  
Subject: extract stout brew

I'm fairly new to brewing (just pitched fourth batch), and I want to brew a stout. I looked at john bulls extract stout kit but was puzzled to find no directions for the stout, quantities for sugar were listed for all kits but stout. Someone please help! do you add any sugar? has anyone used this kit before? Can you give me a recipe for stout using unhopped extract?

Any info would be greatly appreciated I think I may be suffering from stout withdrawal ;-)

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End of HOMEBREW Digest #380, 03/20/90  
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Date: Tue, 20 Mar 90 08:28:18 est  
From: cci632!op632!les@cs.rochester.edu (Lance Shepard)  
**Subject: Ninkasi Beer From Anchor**

In the latest issue of Zymurgy there is an article on the Ninkasi beer. The article was written by Michael Jackson. The article was very interesting, if somewhat short (a couple of pages, if I remember correctly).

Jackson states that this was brewed specifically for the conference. I believe that Ninkasi will likely not be brewed again.

If anyone would like more information, let me know.

Lance Shepard  
...!rochester!cci632!op632!les

P.S.

I recieved my copy of Zymurgy last week...tuesday or wednesday.  
Also, the article originally appeared in another magazine, the name of which currently escapes me. I'll look it up if anyone is interested.

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Date: Tue, 20 Mar 90 06:24:15 PST  
From: DAVE RESCH <resch@cookie.enet.dec.com>  
Subject: RE: Homebrew Digest #380 (March 20, 1990)

In Digest #380 Brian Smithey writes:

> My question for those of you who have used wheat extracts  
>is whether or not I will need to use a source of additional enzymes  
>(such as Edme DMS) with this stuff, or if the extract contains the  
>necessary enzymes. I understand from Papazian's book that wheat  
>doesn't naturally have the enzymes to convert the starches and needs  
>to be mashed with malted barley (or some other enzyme source) when  
>doing all-grain. Are these extracts 100% malted wheat, or a combination  
>of wheat and barley?

If you are doing extract brewing, then the mashing step has already been done for you by the producer of the extract. To a large degree you only need to be concerned with the enzyme content if you are mashing your own grains which doesn't seem to be the case here.

As for the extracts being 100% wheat or a combination of wheat or Barley depends on the brand. I believe that you can buy both varieties.

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Date: Tue, 20 Mar 90 10:31:35 EST  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Award-Winning Stouts

Every month, the local homebrew pub, in conjunction with the local AHA chapter (the hogtown brewers) sponsor a beer competition. This month the category was stout, for St. Patty's day, of course.

We had the largest number of entries by about a factor of two from any previous contest -- 20! Seems the pub is really sparking the homebrew interest round these parts!

Anyway, in the double-blind judging, I'm very happy and excited to report that I won first prize for my chocolate coffee stout, \*and\* second prize for the regionally famous black-berry stout!

I still can't believe it! (Neither could the judges -- this is the first time I've ever entered a contest.) Of course, I must credit this list, you've all helped me become a better brewer! Thanks!

-Andy

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Date: Tue, 20 Mar 90 10:45:45 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Automation and Brewing -- Rodney Morris' RIMS system**

About a year ago, Zymurgy had a 2-page article on Rodney Morris' RIMS (Recirculating Infusion Mash System). It combines electronically controlled heating with pump-recirculation to give a hassle-free (no monitoring temperature, no stirring) mash which produces clear runoff immediately.

I wrote him and he kindly sent back a brief construction how-to and some comments on its use and other devices he's constructed (boil-over detectors, Electrim Bim style brew pot for under \$25, etc).

The project seems a bit high-tech for the average Zymurgy reader (schematics, soldering, some stainless steel work), but I figured net-workers might consider it simply another hack. Has anyone else tried to build the RIMS setup, or anything similar?

[I can send/fax info and address I have, if anyone's interested.]

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Date: Tue, 20 Mar 90 09:55:00 mst  
From: hplabs!hplms2!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: Automation and Brewing -- Rodney Morris' RIMS system**  
Subject: Beer judge exam, Edmonton, Alberta, Canada

Beer Judge Certification Program Exam

Edmonton, Alberta, Canada  
April 28, 1990  
11:00 AM

Contact:  
Greg Houston  
(403) 427-0675  
(403) 439-1815

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

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Date: Tue, 20 Mar 90 08:04:33 PST

From: sumax!ole!laturner@beaver.cs.washington.edu (Bob LaTurner)

Subject: Automation and Brewing -- Rodney Morris' RIMS system

Last week I began brewing an Austrailian light beer, for which I bought the whitbread liquid yeast culture (1098 I think). I smashed the yeast packet on Thursday, Firday it swelled up like a ballon. On Friday I mixed up a pint of boiled primer (dired malt no hops), added the yeast. On Saturday the primer was happily bubbling away, so I brewed my beer. Coopers Ausie extract, crystal malt, 2lbs plain dried malt, 2oz clusters hops. I used my newly fabricated imersion style wort chiller to bring the wort down to about 70F before adding the yeast culture (allready at room temp).

By Monday the yeast had not taken hold, it had died, or gone on a walk-about someweres else, but not in my beer. So I added the dired yeast that came with my Coopers extract, "Suitable for top or bottom fermenting beers". My questions are:

- 1) What happened to my liquid yeast (all \$4.00 worth)?
- 2) What kind of yeast is this Coopers yeast anyway, I though the yeast itself determines whether its top or bottom fermenting, not the beer.

I also broke my capper when I was building my imersion chiller, but thats another story.

Beer 2      Bob 0

Bob LaTurner  
Seattle Silicon Corp.

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Date: 20 March 1990 9:50:40 am  
From: pencin@parcplace.com (Russ Pencin)  
Subject: Re: BREWNET BBS - another one

<Last fall someone posted the phone number of the BREWNET BBS.

Well, it's not the one you asked for but the Worts of Wisdom has a BBS in Mountain View, CA that runs 24 hours a day at 300/1200/2400 baud. It maintains all of the HBDigest todate on-line, as well as, local brewing news and info.

The number is (415) 964-4356.  
Russ Pencin

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Date: Tuesday, 20 Mar 1990 15:49:53 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Brewnet**

>From: jmellby@ngstl1.csc.ti.com (John Mellby)  
>Subject: BrewNet  
>  
>Last fall someone posted the phone number of the BREWNET BBS.  
>At that time I called them a few times, but so far this year,  
>that phone rings but no one answers. Does anyone know if the Brewnet  
>is still active?

That BBS has been down for some time, awaiting new hardware and software. However, for those local to the DC area (or willing to pay LD charges), I carry the same files and beer brewing conferences (and more) as Tim Weil did for Brewnet. I will also post the info there as to when he gets back up.

Cluster BBS, 703-448-0926. Local to Washington, DC.

John "Carrying ZYMURGY, rec.food.drink, and a local brewing conference"  
DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
Fidonet: 1:109/131

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Date: Tue, 20 Mar 90 23:37:33 EST

From: hisata!doug@gatech.edu

**Subject: Texas brown ale?**

I'm considering sending in my first entry to the annual AHA Homebrew Competition. My dilemma is in which category to enter my ale. I'm familiar with different beer styles, but my palate is not yet refined enough to take a sip and say, "Ah, yes, that's a [style]." With a home-made recipe, I don't know where to put my ale. (Besides down the hatch!)

In the current AHA rules, there's an apparently new category: Texas brown ale. The description reads: "A style of brown ale emerging from the flavor preferences of many American homebrewers. It has a medium to high hopping rate, evidenced in bitterness, flavor and aroma. As bitterness increases the proportion of malt sweetness also increases for balance. Usually 3 to 5 percent alcohol by volume." This seems to me to be the generic homebrew that isn't a stout or a porter or a pale ale. My brew is definitely darker and maltier and hoppier than, say, Newcastle Brown Ale or Samuel Smith's Nut Brown Ale. But it doesn't fit any other classification. Is it a Texas brown ale? (I know, I know. Words don't convey much. Here...have a sip.)

Could some kind beer judge please elucidate on Texas brown? Is there anything commercially available that comes close to a tasting reference? Or any of the recipes in TCJOHB?

Thanks!

Doug

PS If Chuck Cox responds first, then we know he's America's FASTEST beer judge!

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End of HOMEBREW Digest #381, 03/21/90

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Date: Tue, 20 Mar 90 18:55:05 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Pub Hop Miami

Sunday, March 18th, Wine and Brew By You had one of their more or less quaterly Pub Hops. Approximately 80 homebrewers went on a double decker bus to three pubs: Duffy's Tavern, a local Irish pub; Churchill's Hideaway, a very old local pub which hiighlights punk and folk bands on Fridays and Saturdays; and Tobacco Road. \*the\* oldest pub in Miami, with Liquor license #1. It's known for blues, jazz and folk nights. We started out at around 1 p.m. on Sunday, and spent roughly two hours at each of the places before coming back to Wine and Brew By You. Each of the places had tables of food laid out for the pub-hoppers. This is one of the typical events that Wine and Brew does for their customers. The last pub hop we also went to three places: Tobacco Road; Churchill's Hideaway; and the Billabong in Hallandale (somewhat north of Miami), which is known for their collection of imported beers, typically 100 or more.

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
Democracy becomes a government of bullies, tempered by editors.  
- Ralph Waldo Emerson

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Date: Wed, 21 Mar 90 09:05:11 EST

From: peloquin@qtp.ufl.edu

**Subject: Mailing list removal request**

Hi I have enjoyed receiving the homebrew digest, but I am leaving this email adress soon, so please remove my name from the list.

Thanks

Renee Mattie

peloquin@qtp.ufl.edu

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Date: Wed, 21 Mar 90 09:01:05 EST

From: shoeless joe <DTG@UMD2.UMD.EDU>

**Subject: Re: Homebrew Digest #381 (March 21, 1990)**

Does anybody out there have an extended index to ZYMURGY? I know that a few years back they published a rather comprehensive index; it ran for 7 or 8 pages, i think. Any information would be both helpful and appreciated.

- --

sju.??

- --

Profound quote of the day: I've always wanted to go to garage sales and insult the stuff: "Did you really pay money for that? Did you REALLY have THAT thing in your home?", etc.

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Date: Wed, 21 Mar 90 07:59:21 EST

From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)

**Subject: Homebrewers near Cleveland interested in forming a club**

Some of us homebrewers local to the Cleveland, OH area are interested in forming a local club. We are currently looking at arranging a first meeting in late April or early May. Would any of you homebrewers out there in the Cleveland area who would be interested in such an undertaking contact me by Email at the address above or phone below. Please don't reply to the digest.

-- Barry Cunningham  
(216) 371-2744

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Date: Wed, 21 Mar 90 11:25 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Facsimile cookbook ordering info

Hi, All!

In response to recent queries regarding how to obtain such of my sources as Sir Kenelme Digby, I contacted Dr. David Friedman, the gentleman in the SCA who sells xerox copies (legally arranged-for and cleared) of the facsimile editions. In many instances, Digby included, Dr. Friedman is the only available souce I know of. The information he sent me to be posted to this forum appears *after* my signature lines.

Dr. Friedman's Miscellany is very much SCA-oriented, but may be of interest to some. His 2-volume collection is what contains the copies of the facsimile cookbooks, volume I being the one which contains Digby.

In all honesty and fairness, I think I should add that if you purchase the cookbook collection, plan on buying a magnifying glass. In the interests of cost-efficiency, Dr. Friedman has used reduction xeroxing to get 4 pages of a facisimile on one page of the collection. A magnifying glass makes reading the collection much easier on the eyes, and isn't that much hassle.

If anyone has any further questions, they may feel free to contact me.

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

Gentles:

I have received a number of letters asking about the price and availability of our Miscellany. The price is \$7 plus postage. You can either send a stamped, self-addressed envelope or an extra dollar per copy for postage (special 4th class--printed material). If you send an envelope, it should be at least 9x12 and have postage for 15 ounces.

For those of you who have not seen the Miscellany, the current (4th) edition is 165 pages long, printed on 8 1/2 by 11 paper, and spiral bound (not literally a spiral--the kind of plastic binding that allows the book to open flat). The first section contains our current

collection of worked-out period recipes, giving both the original and information on how we interpret it. The middle section contains essays on a variety of topics. The final section is my SCA poetry, plus a little prose.

We also have available a two volume collection of source material for period cooking. Volume I contains about 1200 pages of material, reduction xeroxed 4 pages to 1, making it about 150 sheets of paper, each printed on both sides. It sells for \$15 plus \$2 postage and handling (just \$15 if you provide the envelope and postage for almost two pounds). Volume II (2nd edn) contains about 240 pages of material, reduced to 2 pages on 1 (about 60 sheets of paper, each printed on both sides). It sells for \$7 plus \$1 postage and handling (\$7 if you provide the stamped envelope). Both volumes are three hole punched but not bound. Volume I contains copies of existing period or almost-period (Kenelm Digby and Hugh Platt) cookbooks. Volume II contains new translations of period cookbooks, done at my instigation by people in the Society, plus a few related odds and ends. These are not worked-out recipes but originals--they typically have no temperatures, times, or quantities.

The current edition of Volume II (the one I was selling at Pennsic) is the third edition, which sells for \$9 and is substantially longer, but I am sold out. I have not decided whether to print more or wait until some more translations come in and do a fourth edition.

If you order five or more Miscellanies, we will pay postage. If you order ten or more, the price drops to \$6 and we pay postage.

Sincerely Yours  
David Friedman (Cariadoc)  
4919 S. Dorchester  
Chicago, IL 60615

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Date: Wed, 21 Mar 90 15:45:16 EST  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
Subject: IPAs of yesteryear

To add to the IPA list (currently Ballantine and Liberty), I used to enjoy Labatt's IPA, it would have been around 1970-1974 that it was available in the US, at least in Upstate New York. I don't know if it is still made, but I haven't seen it in a long time.

Another beer that I could get in New York in the 70's was Red Cap, and I don't remember the brewer (was it Carling?) It was not labeled as an IPA but it had a similar look and feel. I think I was buying it when I could no longer get Labatt's IPA. Does anyone else recall these beers of decades past?

Tom

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End of HOMEBREW Digest #382, 03/22/90  
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Date: Thu, 22 Mar 90 09:12:50 CST

From: jmellby@ngstl1.csc.ti.com (John Mellby)

**Subject: Detailed beer tastings at Bluebonnet Conference in Dallas**

Next Wednesday, March 28th, the American Homebrewer's Alliance, together with the North Texas Home Brewers Association will present the 1990 Bluebonnet Conference & Competition

I have sent out information on this before, but I got further details on Michael Jackson's tasting and Fred Eckhardt's Beer and Chocolate tasting. This occurs at the Harvey House Hotel, in Plano, TX (suburb of Dallas).

Michael Jackson's Comparative Beer Tasting

Thursday, 8-10 PM

MJ will be comparing pair of beers:

vs.

Collin County Pale Gold

Duvel

Young's Special London Ale

Sierra Nevada Porter

Sierra Nevada Stout

Anchor Porter

Timmerman's Framboise <alone>

Pilsner Urquell

Sezoens

Sierra Nevada Pale Ale

Sierra Nevada Stout

Guinness

Samuel Smith's Imperial Stout

Fred Eckhardt's Beer and Chocolate Tasting

Saturday, 10 PM -- and into the night

1. Collin County Black Gold

2. Sierra Nevada Porter

3. Hillisdale Farm Porter

4. Paulaner Salvator

5. Timmerman's Peche

6. Young's Old Nick

7. Guinness

8. Chimay Grand

Tobler Orange Nirvana

Swiss Lindt Cappucino

Tobler Swiss Milk Chocolate

Tobler Swiss Mocha

Chocolate Chip Cookies

Hershey's Dark

Chocolate Chunk Brownies

Chocolate Decadence (cake)

Roy Mengot and I will be working the registration desk.

No, you can't get in cheaply by plying us with beer, which is not to say that you shouldn't try.

P.S. Other news - I said earlier that Reinheitsgebot Brewery (the only microbrewery in the Dallas area) had gone out of business. It turns out they are still in business, at least for awhile. They sold (green) beer at the North Texas Irish Festival. They are having a tour of their brewery as part of the conference, and will be supplying significant amounts of beer to the conference.

John R. Mellby

jmellby@ngstl1.ti.com

Texas Instruments <has nothing to do with this conference>

(214) 343-7585 <w> (214) 517-5370 <h>

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Date: Thu, 22 Mar 90 09:12:50 CST

From: jmellby@ngstl1.csc.ti.com (John Mellby)

**Subject: Detailed beer tastings at Bluebonnet Conference in Dallas**

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vs.

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Tobler Orange Nirvana

Swiss Lindt Cappucino

Tobler Swiss Milk Chocolate

Tobler Swiss Mocha

Chocolate Chip Cookies

Hershey's Dark

Chocolate Chunk Brownies

Chocolate Decadence (cake)

Roy Mengot and I will be working the registration desk.

No, you can't get in cheaply by plying us with beer, which is not to say that you shouldn't try.

P.S. Other news - I said earlier that Reinheitsgebot Brewery (the only microbrewery in the Dallas area) had gone out of business. It turns out they are still in business, at least for awhile. They sold (green) beer at the North Texas Irish Festival. They are having a tour of their brewery as part of the conference, and will be supplying significant amounts of beer to the conference.

John R. Mellby

jmellby@ngstl1.ti.com

Texas Instruments <has nothing to do with this conference>

(214) 343-7585 <w> (214) 517-5370 <h>

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Date: Thu, 22 Mar 90 13:20:17 EST  
From: bose!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Texas Brown Ale

Doug sez...

> My brew is definitely darker  
> and maltier and hoppier than, say, Newcastle Brown Ale or Samuel  
> Smith's Nut Brown Ale. But it doesn't fit any other classification.  
> Is it a Texas brown ale? (I know, I know. Words don't convey much.  
> Here...have a sip.)

Hmmm, nice looking head, but some cloudiness...  
oops, just a smudge on my screen.

It sounds like you might have a Texas Brown,  
send a bottle and I'll let you know for sure.

> Is there anything commercially available that comes close to a tasting  
> reference?

No, there is no commercial example by definition.  
It is, as you noted, a category for all those dark hoppy homebrew ales  
that don't fit into any other category.

> PS If Chuck Cox responds first, then we know he's America's  
> FASTEST beer judge!

vroooooom...VROOOOM...SCREEEEEEEE!!!  
Hmmm, robust yet fragile, well rounded yet naive.  
Good body, well balanced, rocky head.  
38 points.  
VRRRRRRROOOOM....vrrrrrrroooooommmmm.....

- Chuck Cox - america's fastest beer judge -

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End of HOMEBREW Digest #383, 03/23/90  
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Date: Fri, 23 Mar 90 21:20:16 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop update

florianb@tekred.cna.tek.com spreads this wild rumor:

>I saw my first hops buds poking up through the soil this week. Anyone else?

I've got two Nugget and two Cascade buds showing today (3/23) after planting 3/12. Go, hops, go!

I gave up on Freshops incidently. I know they are good people, but 5 (#\$!#!) phone calls without being able to place an order was too much for me. I ordered

Cascade, Willamette and Tettnanger from Nichols. The rhizomes arrived a few days later, packed very well. I'd like to believe my experience with Freshops was just weird bad luck and hesitate to say anything beyond this.

- --Pete Soper

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Date: Sat, 24 Mar 90 20:34:35 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: beer sample

I spent some time at a local supermarket today going over the beers for sale there and made some notes about their date codes that I thought you might find interesting.

As a preface, I found an old "Zymurgy" that had an article about Anchor written by Dick Dunn. Aside from a lot of other interesting stuff Dick explained

Anchor's date code system. You look at the label like a clock face and the position of the notch cut in the label is the month the beer was made. I was on the verge of buying some Liberty Ale but, thanks to Dick's information I said "No thanks" to that idea after examining the labels.

Where I list the code as "reg notches" I mean that my decoder patterned after

Chuck (fastest something or other) Cox's and Dave Suurballe's information was used. Here are my notes:

Beer    dates    code    notes

Anchor Liberty Ale 1/89,8/89,9/89 clock notch The layer of dust told  
10/89    me the Jan bottles were

most likely last year's

Anchor Porter 5/89 clock notch

Anchor Steam 6/89,10/89 clock notch

Bass ale red line A red line on the back

label seems to indicate

the date. We need to

figure out this one.

Carlsberg Lager notches but nonsense

Courage Amber Lager 5/10/89,4/20/89 reg notches

Guinness Stout 10/2/89 reg notches

Harp Lager 2/13/90 reg notches

Kronenberg Lager notches but nonsense

Mackeson Triple Stout 11/24/88 reg notches Now this is \*old\*

Pironi 7/27/89 wide notches like regular notches but

spacing a bit wide

Sapporo 3 lines 3 lines on back label in

various positions

Sierra Nev. Pale Ale 9/13/89,9/23/89 reg notches

Sam Adams 6/89 notch on month

St. Pauli Girl notches but nonsense

Swiss Lowenbrau notches but nonsense

Whitbread Ale 11/21/89 reg notches

I've been tracking some of the British beers for several months now. I'm convinced that this part of the world only gets these beers once or twice a year. Sierra Nevada on the other hand is available 2-6 weeks old depending upon where you look.

- --Pete Soper

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End of HOMEBREW Digest #384, 03/26/90

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Date: Mon, 26 Mar 90 06:14:26 PST

From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>

**Subject: RE: hop update**

In digest #384 Pete Soper writes:

>I gave up on Freshops incidently. I know they are good people, but 5 (#\$!#!)

>phone calls without being able to place an order was too much for me. I  
ordered

>Cascade, Willamette and Tettnanger from Nichols. The rhizomes arrived a few  
>days later, packed very well. I'd like to believe my experience with Freshops  
>was just weird bad luck and hesitate to say anything beyond this.

Pete, I think maybe you did just have bad luck with Freshops. I have to put  
in

a good word for them here. I have placed several orders with them, the most  
recent being for Rhizomes which I received in excellent shape 4 days after I  
placed the order. I have also been very happy with the leaf hops that I have  
bought from them. Their products are extremely fresh, arrive quickly, and are  
the least expensive I have found, and they don't even charge shipping!

Recently, they have gone to an answering machine for accepting orders. While  
I

hate those machines, Freshops has repeatedly filled the order correctly and  
promptly. So Pete, sorry for your bad experience, but I'm not sure it's  
indicative of Freshops overall.

Dave

-----

Date: Mon, 26 Mar 90 09:24:29 PST  
From: bobc@Sun.COM (Bob Clark - Sun Engineering)  
**Subject: Hops activity**

The two rhizomes I planted last year, Willamette & Cascade, both have a good half-dozen sprouts coming up!

I would have ordered more this year, except we in the SF Bay area have a drought in progress...but I am going to try to make some new starts from the sprouts I remove.

Bob C.

-----



Date: Mon, 26 Mar 90 11:12:00 EST  
From: Henry (H.W.) Troup <HWT@BNR.CA>  
Subject: Canadian Amateur Brewers Association

The CABA is not dead! After over a year, I just got a newsletter and notification of the 1990 contest.

The CABA can be reached at:

Canadian Amateur Brewers Association  
c/o To Your Taste  
317 Jane St.  
Toronto  
ONTARIO  
M6S 3Z3

If you have questions, I can be reached at the addresses below.

HWT@BNR.CA (NETNORTH/BITNET) | Disclaimer: not an official statement  
uunet!bnrgate!hwt%bwdlh490 | of BNR nor of the CABA.  
(613) 765-2337 voice/office | Did you expect it to be ?

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Date: Sat, 24 Mar 90 16:36:19 EST  
From: "Allen J. Hainer" <ajhainer@violet.waterloo.edu>  
**Subject: Soda Siphons**

I just had an idea. Will soda siphons carbonate beer? By soda siphons I mean those bottles used to carbonate water that the three stooges keep squirting at each other. I have a funny feeling that it will all come out foam, but was wondering if anyone has tried it or knows for sure. If it works, it would be great for those days when you've run out of home brew but have 5 gallons sitting in the basement that you haven't gotten around to bottling yet (actually, I have 10 gallons downstairs right now, but nothing bottled :-).

So, has anyone got a soda siphon that they have tried with beer? Did it work?

-al (ajhainer@violet.waterloo.edu)

-----

Date: Mon, 26 Mar 90 09:02:34 CST

From: techentin@Mayo.edu

**Subject: Frozen Liquid Yeast**

My brewbuddy and I are about to make our first batches with liquid yeast. We mail-ordered Wyeast lager and (Irish stout) ale yeast from Brew-For-Less in Chicago IL. The lager yeast arrived promptly, but the ale yeast was back ordered.

It arrived last weekend while I was on vacation - first class mail. It was frozen solid when I brought it in from the mail box. (This is, after all, Minnesota in March. :-) "Nuts!" I said. "But not to worry.

I will just call those mail order folks and express my concern about this package labeled 'DO NOT FREEZE'" Bob Skilnik's response was "Relax. Don't worry..."

Well, I didn't worry about it all week. I started both packets of yeast up Saturday morning. When I went to bed that night, they both looked flat. When I woke Sunday morning, the previously frozen ale yeast looked ready. I made up a starter while my wife fixed lunch for the kids. By late Sunday night the lager yeast had caught up, and is now ready for a starter.

I guess the moral of the story is that this liquid stuff can survive some cold weather without undue side effects. Anybody care to comment on leaving liquid yeast in the mailbox in August?

-----  
Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702  
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Date: Mon, 26 Mar 90 11:22:01 PST  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: hops questions

While we're talking about sprouting hops, can anyone tell me how long they should take? My roommate planted 2 Nuggets and 4 Cascades somewhere around 2/12 as well, and is starting to worry. The Nugget rhizomes looked pretty meaty, with 2 or 3 buds sticking out, while the Cascades were spindly and had little or no signs of life, beyond being moist. He kept them cool and soaked them in water before planting. We got them from Great Fermentations. They arrived packed in plastic ziploc bags, and were moist.

At this point, neither the Nuggets or the Cascades have poked through. I figure the Nuggets will make the first showing, being somewhat less dormant to begin with, and that the Cascades will follow after; no way the Cascades are coming up first. My roommate is panicking, however, and wants to plant new Cascades right away, in case these are dead.

I'm starting to think that home hops cultivation is not worth the trouble, with the amount of worrying my roommate is doing. Imagine the state he'll be in when the aphids come out :-). As it is, he's too worried to brew. And this with BrewBash 5 in the planning stages, not to mention the Southern California Regional competition coming up. (my first, wish me luck)

Mike Meyer

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Date: Mon, 26 Mar 90 16:46:10 est  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: RE: hop update

Pete Soper writes:

> florianb@tekred.cna.tek.com spreads this wild rumor:  
> >I saw my first hops buds poking up through the soil this week. Anyone  
else?  
>  
> I've got two Nugget and two Cascade buds showing today (3/23) after planting  
> 3/12. Go, hops, go!

Could you provide some hints? What kind of soil, how much light, etc? I  
understand they're real climbers. Are you going to use a lattice, trellis,  
or vertical string?

> I gave up on Freshops incidently. I know they are good people, but 5 (\$#!#!)  
> phone calls without being able to place an order was too much for me.

On the positive side, I talked to them Wednesday and they had a price list  
to me by Friday; I plan to order from them shortly.

-----

Date: Mon, 26 Mar 90 17:27:35 CDT  
From: "Lance "Nuke" Smith" <lsmith@cs.umn.edu>  
Subject: Texas Brown Ale and Bosso Brewing Company

I be wrong on this, since I haven't rechecked my sources, but I think the Texas Brown Ale style is based on the brown ale that Belhaven (? the brewery with Bill the fisherman for their logo) made especially for export to Texas. I think there's a reference to this in the CAMRA Dictionary. Unfortunately this is a dated source so I have no idea whether the stuff is still being made. (Anyone wearing a stetson and boots wanna offer up an answer?) Belhaven (assuming I have the name right) seems to make a wide variety of beers for export for specific markets. Are any still available in the states?

In any case, I too would be grateful for a good TBA (love those TLAs) recipe.

For anyone in the the Twin Cities (the Minnesota Twin Cities, that is) The next Bosso homebrew meeting is coming up on April 7. For details contact the folks over at Bosso (address in club section of Zymurgy) or send me an e-note and I'll try to set you in the right direction.

Lance Smith (lsmith@umn-cs.cs.umn.edu)  
Black Wombat Brewery -- Makers of Three Fingers Brown Ale

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Date: 26 Mar 90 16:31:22 PST (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: re: Nobody home at Freshops?

Pete Soper comments:

>I gave up on Freshops incidently. I know they are good people, but 5 (#\$#!)  
>phone calls without being able to place an order was too much for me. I  
ordered  
>Cascade, Willamette and Tettnanger from Nichols. The rhizomes arrived a few  
>days later, packed very well. I'd like to believe my experience with Freshops  
>was just weird bad luck and hesitate to say anything beyond this.

I don't know when you called, but there was a while there when Freshops was  
out to mother nature for several days due to about a zillion tons of snow  
that fell on the Willamette Valley. On the average, it is hard to call them,  
but once you have their catalog, you can mail order whatever they have and  
they respond well. I've been getting my dried hops from them to reduce cost.  
It's good stuff, too.

Last year, I bought some rhizomes from Nichols. After coaxing them through  
the summer, they still didn't come through with very much growth. This year,  
they seem to be back with a vengeance. On the other hand, I bought some  
cuttings from a local nursery, "Oh, we don't know what kind of hops it is...  
It's not the kind you make beer with...nice and purty though...makes good  
shade...give 'em to ya fer two 'n a half bucks a pot..," and they went  
crazy, all over my front porch.

Florian

PS Did you catch Papazain's comment on hops and dreaming in Germany?

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End of HOMEBREW Digest #385, 03/27/90  
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Date: 27 Mar 90 01:57:25 MST (Tue)  
From: hplabs!hplms2!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
Subject: calibrating the arrival of hops

I'm awaiting the arrival of the first shoots of hops as much as anyone, but frankly I don't expect them to do much while we're still getting hard frosts. (Our weather is erratic...just because we were almost in the 80's last week doesn't mean it can't freeze every night this week:-)

For everyone's peace of mind, it would be nice if, when you're talking about how well your hops are doing, you'd tell us where the hell you are! Sometimes bubba@znork.tipple.com doesn't really provide the information you think it would. I had a brief interchange with someone a few weeks back; he was curious about what I had to say about hops, given his understanding that I was somewhere in Georgia. However, I'm actually in Boulder, Colorado (the Homebrew Capital of the US), which presumably made it somewhat clearer. [We're probably in the minority of homebrewers who have to worry about wind as a brewing hazard, tho.] I hadn't realized that the organization part of the header doesn't necessarily make it out.

So...remember to say where you are when you're talking about cultivation, temps, etc.

---

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

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Date: 27 Mar 90 09:25:25 EST (Tuesday)

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

**Subject: Re: hops questions**

Mike Meyer says:

>While we're talking about sprouting hops, can anyone tell me how long  
>they should take?

I've found that it takes a year or two for hop plants to produce very well.  
The first year you'll get some growth, but nothing like what you'll  
experience the second year.

You don't tell us what part of the country you live in, so it's hard to  
predict whether your roommate's hops should have started to come up yet.  
Here in Rochester NY, mine have barely started to come up.

/Don

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Date: Tue, 27 Mar 90 08:30:40 CST

From: E-BIEV@vm1.spcs.umn.edu

**Subject: soda siphons**

From: Erik Biever

Subject: soda siphons

> I just had an idea. Will soda siphons carbonate beer? By soda siphons  
> I mean those bottles used to carbonate water that the three stooges keep  
> squirting at each other. I have a funny feeling that it will all come  
> out foam, but was wondering if anyone has tried it or knows for sure. If  
> it works, it would be great for those days when you've run out of home  
> brew but have 5 gallons sitting in the basement that you haven't gotten  
> around to bottling yet (actually, I have 10 gallons downstairs right now,  
> but nothing bottled :-).  
>  
> So, has anyone got a soda siphon that they have tried with beer? Did it  
> work?

Yes, it works. I have used my soda siphon to carbonate a sample of beer before priming and bottling. I've also used it to carbonate Scotch, but that's another story.

= Erik J. Biever

(612) 625-9777 =

= Plant Pathology Library

BITNET: e-biev@uminn1 =

= University of Minnesota

INTERNET: e-biev@vm1.spcs.umn.edu =

-----

Date: Tue, 27 Mar 90 14:57:56 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Soda Siphons

In digest <1990Mar27.081159.7719@mthvax.cs.miami.edu> "Allen J. Hainer"  
<ajhainer@violet.waterloo.edu> writes:

> So, has anyone got a soda siphon that they have tried with beer? Did it  
>work?

Yes, I do it frequently. If the beer is reasonably carbonated already, putting  
it in the soda bottle and adding more CO2 does make it come out foam, at least  
at first. Usually if I have a warm keg and want to try some of it, I'll take  
out some beer and let it sit for a few minutes, then put it in the soda  
bottle,  
and add the CO2 whippet.

aem

- --

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
Amo--ergo sum. (I love, therefore I am.) - Alma Mahler Werfel

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Date: Tue, 27 Mar 90 10:04:03 EST  
From: timd@sct60a.sunyct.edu (Tim Dennison )

**Subject: Re: Soda Siphons**

I have just subscribed to homebrew and would like some very basic info.

I have never tried to brew any beer, ale, etc. but would very much like to.

Can anyone point me towards a straight forward book on the subject?

Thanks in advance for your responses. Also any ideas on where to buy ingredients, equipment, etc. Moreover, is it easier to buy mailorder, local, both?

Tim Dennison  
Systems Administrator (whatever that means)  
SUNY Institute of Technology Utica, NY 13504 (315)792-7440  
E-mail tim@sct60a.sunyct.edu

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Date: 27 Mar 90 12:34:21 PST (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: care and feeding of hops

Last issue, there were a couple of comments about hops:

Chris Shenton asked:

>Could you provide some hints? What kind of soil, how much light, etc? I  
>understand they're real climbers. Are you going to use a lattice, trellis,  
>or vertical string?

Then Mike Meyer comments:

>While we're talking about sprouting hops, can anyone tell me how long  
>they should take? My roommate planted 2 Nuggets and 4 Cascades somewhere  
>around 2/12 as well, and is starting to worry. The Nugget rhizomes looked  
>pretty meaty, with 2 or 3 buds sticking out, while the Cascades were spindly

According to what I've read and experienced, the first year the plants will be weak, with each passing year producing more and more vigorous growth, analogous to grape vines. The plants I mentioned that went crazy on my front porch were three year old potted plants. I simply dug a hole about one foot deep, filled it with rich soil, stuck in the cuttings up to their necks, and doused it with water. I kept the soil moist all summer. The vines were in full sun most of the day. They need something tall to climb on, but will accept anything that happens to be in their reach, like a wall with standoffs or a rail. One of my vines snaked its way under the deck for about six feet, then wound up on to a rail and took off from there. It's really exciting to see them grow so quickly. They also provide beautiful adornments to an arbor.

A friend of mine in Corvallis who doesn't brew beer uses the hops he grows as an elixer. He boils them down and saves the "broth" in the fridge. He then pours a little of it into commercial American beer to give it a "pep."

Last time, I mentioned Papazain's comments about hops and dreaming. For a long time, I've suspected that there are ingredients in hops that account for part of the feeling of "well being" that comes from drinking home brew. Others have suggested this also. These days, with all the anti-drug stuff going on, I hope the government doesn't decide to do something about the "potential evils" of hops cultivation. Are hops growers taxed?

Florian (who cultivates legal substances after hours)

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Date: Tue Mar 27 15:48:49 1990  
From: microsoft!jamesb@uunet.UU.NET  
Subject: Hop's

It's probably to late now to plant them but  
what i the phone # or address of someplace that I can get  
in on this grow your own Hop's.  
>From the way they are supposed to grow, they would  
be a perfect addition  
to the back of the yard, maybe I can even use them for BEER!!!

Jim Broglio

Microsoft

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*****  
***** I haven't had sex in so long, I forget who get's tied up. *****  
***** (bumper sticker) *****  
*****
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End of HOMEBREW Digest #386, 03/28/90  
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Date: 28 Mar 90 14:04:02 PST (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: re: more hops stuff

In #386, Dick Dunn says,

>For everyone's peace of mind, it would be nice if, when you're talking  
>about how well your hops are doing, you'd tell us where the hell you are!  
>Sometimes bubba@znork.tipple.com doesn't really provide the information you  
>think it would. I had a brief interchange with someone a few weeks back;

...Sorry. I live near Bend, Oregon, the sun and fun capitol of the US,  
at least until Tektronix decides to move us back to Beaverton...  
In addition, he comments on hard frosts limiting the arrival date of the  
hops shoots. In this area, the growing season is extremely short--we can  
have snow in July! And the frosts come early in the fall--even as quickly  
as the first of September! I think it's hard freezes that are the worry.

Then Jim Broglio says,

>It's probably to late now to plant them but...

It's not too late to plant them in Seattle. You can order them right now  
from Freshops or Nichols, and they will have plenty of time to grow this  
year...That is, assuming you see the sun this year in Seattle!

Florian.

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Date: Wed, 28 Mar 90 18:06 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Back to the Ninkasi, briefly (please)

Hi, All!

I realize that I'm backtracking by bringing this up, but I wanted to think about it for a bit before commenting.

During the discussion about/sparked by the "Ninkasi", various remarks were made about the probable quality of brewmasters "back then" and about the Ninkasi that had been brewed. It was these remarks which got me thinking.

That the sample Ninkasi that was brewed was as weak, thin, and sweet as it was should not necessarily have been a surprise. Apart from considerations stemming from the ingredients and techniques used, it must also be realized that these were the staple beverages of the day. They were drunk then as we would drink water, soda, and milk today (all taken together!). A weak, thin brew would be preferable under these circumstances, as no-one could afford to be constantly drunk-- which would have been the case had brews of today's typical strengths been drunk in this manner. Not to mention that people \*of all ages\*, babies included, drank the stuff.

This being the case, it is entirely possible that the brewmasters of ancient days were as skilled as today's. Nor should the quality and characteristics of the Ninkasi be considered as indicating the contrary. It is quite conceivable that ancient brewmasters were able to turn out a variety of brews of consistent quality and constant availability, which I think is the whole point.

Anyway: I hope nobody minds that I brought this up again briefly, because I really wanted to get this said.

Thanks!

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

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Date: Wed, 28 Mar 90 16:29:21 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hops (for the last time this month!)

Some guy rumored to live in Oregon recently said:

>Last time, I mentioned Papazain's comments about hops and dreaming. For a  
>long time, I've suspected that there are ingredients in hops that account  
>for part of the feeling of "well being" that comes from drinking home brew.

Let me tell you about the first batch of beer I made where I added hops. It was perhaps my 3rd brew and after adding the hops I watched the boil for a long time because I didn't know that once a boil stabilizes it stays stable until something more is added (more or less :-). Anyway, there I was, standing over this pot that was boiling like mad with volatile hop compounds flying around. About an hour after pitching the yeast I noticed I was feeling sleepy. Very sleepy. In fact I felt half-paralyzed. There was no "well being" involved - just a very heavy sleepiness. I spent the evening sprawled out. My wife got a slight case of the same effect (second hand steam?) and I resolved to spend less time near the boil in the future.

- --Pete (had my last name a long time - no jokes please) Soper

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Date: Wed, 28 Mar 90 15:28:26 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hops

Chris Shenton <chris@asylum.gsfc.nasa.gov> asked for some details, various folks set me straight on Freshops and Dick wants some geography, so here it is.

I live in central North Carolina, around 15 miles South of Raleigh. I am on the line between one climate zone and another (7 and 8, I think). I believe there was no civilization here before the use of air conditioning.

My hop bed soil is a mixture of clay, peat moss, "soil conditioner", sand, composted cow manure and a dash of 10-10-10 fertilizer with an emphasis on good drainage. The beds were tilled down a foot or so and then everything was mixed together. The beds themselves are built up about 10 inches above the level of the surrounding ground. They are lightly mulched with an extra layer of peat moss to hold the soil in place and much more mulch will be added later to hold moisture and keep the bed cool. Both beds have direct Southern exposure, although one is going to get a bit of shade during part of the day.

The rhizomes were planted 3/12 (March, not February Mike). By coincidence we had a week of warm weather that broke all existing records. It was 90 degrees one day at the beginning of that first week and pretty hot until the weekend. I think that is what did it. The following week it was "only" in the 70s but very warm overnight. Since then and with a total of 6 buds now about 1/2 inch high everything has slowed way down as the daytime highs are back to around 60 with overnight lows in the low 30s.

When the hops are a foot tall I'll pick the best looking 2 or 3 vines from each plant and "train" them up lengths of heavy twine strung vertically from attachment points either on a wire strung between two trees (one bed) or the side of the house (the other bed).

As for Freshops - as I said it was probably weird bad luck on my part. The final kick in the head came last week when, after saying he wasn't going to buy rhizomes this year and thus prompting me to get into this mail order adventure, my local homebrew supplier suddenly had a stock of THIRTEEN kinds of rhizomes. Guess where he got them? Extra long, heavy sigh. I bought a Saaz rhizome with 4 buds that are each 2 inches long and this rhizome is now in a plant pot while I create another bed for it. So I too can attest to Freshops' quality.

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Date: Wed, 28 Mar 90 16:10:01 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: starting book

>Can anyone point me towards a straight forward book on the subject?

I think "Brewing Quality Beers" by Byron Burch is a good place to start. It is inexpensive, short and to the point.

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End of HOMEBREW Digest #387, 03/29/90  
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Date: Wed, 28 Mar 90 16:54:33 -0500  
From: zentner1@ee.ecn.purdue.edu (Lynn Zentner)  
Subject: Uses for spent grain

Ok, so maybe we have been watching a little too much of the frugal gourmet or have really gotten into this recycling thing, but a few weekends ago, we were brewing a batch of India Pale Ale and we decided that it seemed like such a waste to dump all the spent grain into the trash. So after we strained the grain, I spread it out on some cookie sheets and put it in the oven at 200F for several hours to dry it out. Then, I worked up a variation on a recipe for dog biscuits from our local animal shelter and here's the recipe. Our dog Waylon really likes them, and although I don't think the grain adds much flavor, it's kindof course and probably adds some fiber. I know using spent grain may seem like a strange idea, but is there anyone else out there who has also thought of uses for it?

#### WAYLON'S CRYSTAL MALT DOG COOKIES

1.25 c. Whole Wheat Blend Flour (50% whole wheat/50% unbleached all-purpose)  
0.5 c. Rye Flour  
0.25 c. Corn Meal  
0.5 c. Dried Spent Grain  
6 T. Vegetable Oil  
2/3 c. Water (I bet beef broth would work great)  
0.5 t. Garlic Salt

This makes a moist cookie type dough that can easily be molded by hand into shapes resembling dog biscuits. Or you could role the dough out flat and cut it with a cookie cutter, but it didn't seem worth the effort. Place the dog cookies on an ungreased cookie sheet and cook in a preheated 350F oven for about 40-50 minutes. This recipe makes about a dozen medium cookies. Next time I would probably double or triple the recipe.

Isn't it great that even the hounds can get involved in homebrewing?!!

Drink all you want, we'll brew more!! : )

Lynn and Mike Zentner

p.s. We figure that making these is really not any cheaper than buying Milkbone, but hey, homebrewing is not any cheaper than buying Michelob, but we like it a whole lot better!!

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Date: Thu, 29 Mar 90 08:54 EST  
From: Mutant Dude <WHR@ECL.PSU.Edu>  
Subject: Hopzzzzzz

>Some guy rumored to live in Oregon recently said:

>>Last time, I mentioned Papazain's comments about hops and dreaming. For a  
>>long time, I've suspected that there are ingredients in hops that account  
>>for part of the feeling of "well being" that comes from drinking home brew.

> Anyway, there  
>I was, standing over this pot that was boiling like mad with volatile hop  
>compounds flying around. About an hour after pitching the yeast I  
>noticed I was feeling sleepy. Very sleepy. In fact I felt half-paralyzed.  
>There was no "well being" involved - just a very heavy sleepiness. I spent  
the  
>evening sprawled out. My wife got a slight case of the same effect (second  
>hand steam?) and I resolved to spend less time near the boil in the future.

>- --Pete (had my last name a long time - no jokes please) Soper

Finally, a discussion that I may be able to contribute. It turns out that  
hops  
are frequently used in herbal medicine, among other things, to induce sleep.  
I  
have not read Papazian's comments, but there is some lore about the dreams of  
those who sleep upon a pillow stuffed with hops. As you have witnessed, its  
effect it reputed to be fairly powerful.

- ---- Wade Reeser "Beer me till I can't stand up"

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Date: Thu, 29 Mar 90 11:11:11 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Hopzzzzzz

I am looking for a way to do a homebrewed version of Mackeson's Triple Stout. It doesn't have to be EXACTLY right, but I want to brew something that tastes pretty similar. I'm fairly new to homebrewing (about 50 gallons so far), and I haven't done any mashing yet, so something that utilizes malt extracts would be nice. Thanks.

Paul

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*****  
**  
pkel@brazil.psych.purdue.edu      | "Your mother was a hamster, and your  
Paul L. Kelly                    | father smelled of elderberries!  
Department of Psychological Sciences | ...I don't want to talk to you no  
Purdue University                | more, so go away, or I shall taunt  
West Lafayette, IN 47906          | you a second time!" --M.Python  
*****  
**
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Date: Thu, 29 Mar 90 07:44:09 PST  
From: maxn@intermec.com (Max Newman x6689)  
**Subject: Freshops phone #**

I live in the seattle area and would like to grow hops, could  
someone tell me where I might find rhizomes locally (homebrew shops?)  
or send me address and phone # of freshops or nichols. Please help as I need  
to plant soon.

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Date: Fri, 30 Mar 90 04:22:36 -0500 (EST)  
From: Seth Adam Eliot <se08+@andrew.cmu.edu>  
Subject: Old Ale

A reccomendation for anyone who wishes to try some STRONG stuff.

Theakston's Old Peculier is an Old Ale (also known as a Stong Ale) and is the closest thing to Barley Wine you'll find in this country. Quite tasty too.

-Seth

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Date: Fri, 30 Mar 90 08:53:50 PST  
From: Michael Alan Gauland <gaulandm@tekigm2.men.tek.com>  
**Subject: Uses for spent grain**

In Digest #388, Lynn Zentner asks about using spent grain. The kit we bought included a suggestion about using hops in bread. After boiling our first (and, so far, only) batch, I simmered the spent hops for about 20 minutes, then used that water to make some Honey-Whole Wheat bread. Delicious! I'll have to buy some hops especially for baking; we go through bread a lot more quickly than beer!

- --Mike Gauland  
gaulandm@tekigm2.men.tek.com

P.S. We'll have to dry "Waylon's Crystal Malt Dog Cookies". Our dogs were pretty interested in the smell of our beer; I'll bet they love the taste in their cookies!

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Date: Fri, 30 Mar 90 19:37:57 EST  
From: hisata!doug@gatech.edu  
Subject: Hops, honey, and septic tanks

Several postings of mine have been lost in the electronic netherworld. So I'm reposting an abbreviated version. Apologies if some of this has been seen before and I missed it.

Regarding the recent debate as to whether honey is a preservative, according to "The Hive and the Honeybee" (Dadant and Sons, 1975 edition), it does indeed have antibacterial qualities. "One property, a definite anti-bacterial effect was reported in 1937...and called "inhibine." It is measured by the effect of a sample of diluted honey on the growth of bacteria inoculated on a plate, and was found to be heat sensitive." In 1963, it was found that "the inhibine effect was due to hydrogen peroxide produced and accumulated in diluted honey by the enzyme glucose oxidase, during its action on honey glucose to form gluconolactone (which equilibrates with gluconic acid). It is heat sensitive; the amounts vary with floral type and previous processing history of the honey....Because of the high density and acidity of honey the non-sporeforming organisms that cause human diseases cannot live in it. It was shown some years ago...that various pathogenic bacteria were killed when introduced into honey." (p. 503)

Note: "non-sporeforming organisms." The only spoilage I know of that can occur with honey, other than granulation which isn't really spoilage, is fermentation. Most dark, thick honey doesn't contain enough moisture to permit this to happen. But honey is very hygroscopic, so unless it's kept sealed, it will quickly gather enough water to permit fermentation. However, I have honey, sealed in jars, that is several years old, and it tastes fine. And, when I've been a bad apiarist, I've left honey stores on the hive over the winter, without enough ventilation in the hive. Bees can produce a prodigious amount of moisture, such that there are drops of water on the inner cover of the hive. In the Spring, when I finally remove the honey to extract it, I found a thin layer of mold growing on the caps of the comb, and a smell of fermentation in progress. (The honey still tastes good, though.)

So the answer is, yes, honey is a preservative. However, since this quality is heat-sensitive, it's probably lost in boiling honey in making mead. So in this application, honey probably isn't a preservative!

Now, on to hops and their medicinal qualities. In "A Modern Herbal" by Mrs. M. Grieve (1931), we find that hops "have tonic, nervine, diuretic and anodyne properties. Their volatile oil produces sedative and [Pete] Soporific effects, and the Lupamaric acid or bitter principle is stomachic and tonic. For this reason Hops improve the appetite and promote sleep." John Lust, in his "The Herb Book" (1971), says hops are "anodyne, diuretic, febrifuge, hypnotic, sedative, tonic. Hops are most commonly used for their calming effect on the nervous system. Hop tea is recommended for nervous diarrhea, insomnia, and restlessness. It will also help to stimulate appetite, dispel flatulence (!), and relieve intestinal cramps."

And lastly, the septic tank. I've been having problems with mine, the details of which I will spare you. However, in researching causes and cures, I found, among the recommended items NOT to add to the tank, is bleach. Of course, bleach is a powerful disinfectant. Let's see, how much bleach has gone down the drain since I started brewing...? Needless to say, all my sanitizing solution will henceforward be dumped onto the driveway! Those of you with "country plumbing" heed this warning. Also, another no-no into the septic tank is colored toilet paper. Fortunately, I don't use any of that in my brewing!

Gardylloo!

Doug

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Date: Sat, 31 Mar 90 13:43:08 MST

From: hplabs!mage!lou

**Subject: hops info**

In digest #388 Dan Krus writes:

> Does anybody know if there has been any comprehensive information  
> on hops published (e.g., Alpha content, flavor characteristics,  
> bouquet, etc...). If so, where?

The AHA will provide, at low cost or free (I don't remember) a one-page sheet called "The Zymurgist's Guide to Hops". This gives a range of average % Alpha content, storage stability, and subjective bittering characteristics for 27 varieties of hops. Unfortunately, it says nothing about flavor or aroma.

Louis Clark

reply to: mage!lou@ncar.ucar.com

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Date: Sun, 1 Apr 90 12:00:27 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Other uses for yeast?

After following the discussion on using spent grain, I got to wondering about usse for the other brewing by-product, namely yeast.

Could you use the yeast left over after fermentation for something else such as baking? Anyone try this? How did it work? Seems like something worth trying!

I'm waiting for a shipment of goodies to arrive, and hope to have a nice batch of IPA going next weekend. I also want to try brewing a Vienna lager. Anyone have a good recipe (preferably all grain)? I see GFSR has Vienna malt, but \$1.95/lb seems a bit steep. Anyone have a less expensive source?

The IPA will be my first experiment in all grain brewing, and will also be the first test of small scale mashing as my production facilities will only allow me to make a 2 gal. batch. Should be FUN!

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Minot State University	Bitnet: enders@plains
Minot, ND 58701	

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Date: Sun, 1 Apr 90 12:29:56 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Trappist Ale Yeast

Is there a source for Trappist ale yeast other than culturing the dregs from a bottle? You'd think Wyeast or MeV would have one, but if they do, they aren't bragging about it. This probably wouldn't be a problem if Chimay were available everywhere (which it isn't :^).

Also, is there a definitive list of yeast strains available? I've heard that Wyeast, for example, has 16 or so strains available, but each supplier stocks the strains it wants, and not necessarily the full line. Any ideas?

Todd Enders  
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Date: Sun, 1 Apr 90 15:12:33 PDT  
From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 01-  
Apr-1990 0440" <mason@habs11.enet.dec.com>  
**Subject: Brewpubs in New Orleans?**

I will be in New Orleans May 7-11. Are there any brewpubs there? Good homebrew suppliers? I asked the same question about Houston, and had a good time at GingerMan's and DeFalco's as a result...thanks. Fuller's ESB, yum, yum.

Gary

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End of HOMEBREW Digest #389, 04/02/90  
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Date: Mon, 2 Apr 1990 8:17:07 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Re: hops info

\_Beer Kits and Brewing\_ by Dave Line contains a list comparing a couple dozen varieties of hops giving % acid and a single-line description of the flavor qualities and best uses. The author is English, but the book contains information about American and European varieties as well.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: 02 Apr 90 10:25:22 EDT  
From: Jay S. Hersh <75140.350@compuserve.com>  
**Subject: Lots O Barley Wine**

In regards to the assertion that Old Peculier is the closest thing to Barley Wine available in America. Where do you live?? This is certainly not true to those of us in moderate size cities or larger.

- 1) Old Nick's (brewed by Youngs?? I believe) is a classic example of a barley wine and is widely available.
- 2) Bigfoot by Sierra Nevada is also a "Barley Wine Style Ale" and is available in larger markets.

Old Peculier is a fine product (one of my fav's). Other good old/strong Ales are George Gale &co. product right off the top of my head. I'll need to go home and do some more research but I know there are 2 or 3 others in this class. I also seem to remember one or two more commercial barley wine examples. Pick up a copy of Michael Jackson's pocket guide to beer, perhaps he has an index entry on Barley Wines.

I'm sure chuck cox (if he's truly fastest) will chime in here...

- Jay H.
- .signature I don't need no stinkin .signature

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Date: Mon, 2 Apr 90 11:15 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu>  
Subject: yeast and addresses

I'm interested in the importance of yeast in brewing. Where can I find out about how different yeasts affect flavor, aroma, etc.? Someone also mentioned some yeast retailers, I'd like to get their addresses. (Is there a list of HB addresses somewhere (hops dealers, AHA, etc. )? )

I'm also wondering about cultivating yeast from the dregs of a bottle. How difficult is it? I've heard that it won't work for a Guinness unless the bottle is from Ireland. Anyone know about this stuff (probably a stupid question.....)?

Thanks.....Russ G.

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Date: Mon, 2 Apr 90 12:47:35 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: Uses for spent grain; hops

A. Bush also has a use for spent grain. They are the largest supplier in the country (world?) of cattle feed, according to some ancient article in Zymurgy.

Regarding home grown hops, I planted roots in the fall. The first year I got 8 ounces of hops. Shoots usually appear near May 1st. I live about 150 miles north of New York City.

There was interesting feature on 60 minutes a few years ago on agricultural controls. It seems that, as with tobacco and navel oranges, you need a license to grow hops for sale. When originally issued, they were a very nominal fee. Now you have to buy an existing license from someone else. The last one sold (before the article was broadcast) went for 2 million dollars! That tells you something about what trade restrictions are worth to someone who is "in the club" when the fence goes up.

-don perley

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Date: Mon, 2 Apr 90 12:16:30 PDT  
From: Stuart Crawford <stuart@ads.com>  
Subject: hydrogen sulphide odor

I just finished making my tenth batch of beer and, for the first time, I detect a strong rotten egg (hydrogen sulphide?) odor coming through the airlock on my primary. Papazian suggests that this phenomenon is a characteristic of some strains of yeast and that, if it occurs, you should "change your yeast". I'm using Wyeast "American Ale" yeast for the first time... has anyone had similar experiences with this yeast?

What will the impact be on the finished product? The idea of belching out great mouthfuls of hydrogen sulphide seems anti-social in the extreme!

A few extra details...

1. There are two pounds of honey in the wort (also a first)
2. I made 16oz of yeast starter instead of just using the amount provided by Wyeast

Bottom line: is this batch a loss?

Thanks,

Stuart

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Date: Mon, 2 Apr 1990 16:53:22 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Wort cooler

I made a wort cooler this weekend using 25 feet of 3/8" flexible copper tubing and a faucet to 3/8" adaptor meant to connect to snap-on tubing. Total cost was about \$15.

I uncoiled the tubing a little and bent and extended both ends up to where the sink was. Then I took apart the adaptor and put the end of the tube in the hole. Then I flared the end of the tube slightly by reaming it with a pair of long-nosed pliers that when closed had just the right conical shape. When the adaptor was reassembled, it could be screwed on to the fauces and then the tubing pulled slightly to make a seal. There was some leakage, but not enough to matter.

It worked marvelously.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 02 Apr 90 19:49:20 EDT

From: bowler@ATHENA.MIT.EDU

**Subject: Filtering hop pellets**

I am a happy new homebrewer. Of course that means I have questions. The beers I have made to date call for hop pellets. I was wondering if I need to try to filter the wort after boiling to try to remove what I can of the hop pellets. I have filtered the wort through cheesecloth as I put it into the fermenter. It stops alot of stuff, but much gets through. I guess that approximately 50% of the hop pellets get through into the fermenter. Again, should I even be trying to remove the hop pellets? And if so, am I removing enough?

Thank you for your support (in advance).

- --albert smith

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Date: Mon, 2 Apr 90 15:00:52 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts @ Los Alamos National Laboratory)

**Subject: Jump-start that yeast!**

I think I've finally come up with the right combination of factors to get the yeast off to a fast start. I pitched a batch last night and four hours later I had a good active fermentation going. I believe that the combination of aerating the wort well, rehydrating the yeast (Muntona) in 100F water, letting the temperatures of the wort & yeast equilibrate before pitching, mixing the yeast into the wort well, and maintaining the wort temperature at about 70F all contributed to the happy start-up. It used to be that I had to wait 12 hours or so to see fermentation start.

This was a fairly simple recipe: 8# American 6-row and 1.5# 90L crystal with 12 AAU of Nugget & Cluster hops.

Question for the group: is a four-hour start-up time average, good, unheard of, or what...

- --Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569        |Oscar Wilde
dzrr@lanl.gov        |
=====
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Date: Tue, 3 Apr 90 00:35:51 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: various

From: Seth Adam Eliot <se08+@andrew.cmu.edu>  
>Theakston's Old Peculier is an Old Ale (also known as a Stong Ale) and is the  
>closest thing to Barley Wine you'll find in this country. Quite tasty too.  
Thomas Hardy Ale is available in this country and it is a true barley wine.  
I swear that Old Peculier here is thin compared to Old Peculier on tap in  
England. Maybe its me (see below), but while I would agree that what is sold  
on tap in England resembles an old ale (as peculiar as that sounds), what is  
sold here in bottles doesn't. Gales on the other hand seems to me to be the  
genuine article and is also sold in the States.

>From: hisata!doug@gatech.edu  
>and anodyne properties. Their volatile oil produces sedative and  
>[Pete] Soporific effects, and the Lupamaric acid or bitter principle  
>is stomachic and tonic. For this reason Hops improve the appetite and  
ZZZZZZZ :-) :-) ZZZZZZZ

>From: Enders <enders@plains.NoDak.edu>  
>batch of IPA going next weekend. I also want to try brewing a Vienna lager.  
>Anyone have a good recipe (preferably all grain)? I see GFSSR has Vienna  
malt,

>but \$1.95/lb seems a bit steep. Anyone have a less expensive source?  
Alternative Beverage  
114 Freeland Lane, Suite O  
Charlotte, NC 28217  
Advice: 704 527 9643  
Order: 800 365 BREW

They sell Vienna Malt at \$5.35 for 5 pounds. I expect you could  
negotiate a better price for a larger quantity. Shipping to North  
Dakkkkkoooooda is probably extra.

This raises a question I've had for a long time. How is it that Miller's  
Vienna lager recipe with its homemade Vienna malt recipe doesn't end up short  
on enzymes? His specs for making Vienna malt call for kilning at over 200  
degrees and his Marzenbier (Vienna) lager recipe calls for only this homemade  
malt. What am I missing?

> Is there a source for Trappist ale yeast other than culturing the dregs  
>from a bottle? You'd think Wyeast or MeV would have one, but if they do,  
>they aren't bragging about it. This probably wouldn't be a problem if Chimay  
I'd think they would go with the yeast strains that sell. Most folks in this  
country think Chimay is a dance and Bios is something in an IBM PC.

> Also, is there a definitive list of yeast strains available? I've heard  
>that Wyeast, for example, has 16 or so strains available, but each supplier  
>stocks the strains it wants, and not necessarily the full line. Any ideas?

Hell, what is the magic of these guys stocking what sells? Wyeast is very  
very perishable. A shop can't hold packets of Slobovian Gert Banger for  
months on end without eating the cost. This is not definite, but this is  
all I can scrape up:

1007 German ale  
1028 English ale #2  
1056 American ale  
1084 Irish ale  
1098 English ale  
1338 German Alt  
2007 American lager - St. Louis  
2035 American lager - New Ulm  
2042 Danish lager  
2142 Bohemian lager  
2206 Bavarian lager  
2308 Munich lager  
3056 Wheat Beer

Can anybody estimate the relative fermentability of mashed flaked barley?  
I'm after a range of original/final gravity ratios.

Pete Soper +1 919 481 3730  
internet: soper@encore.com uucp: [bu-cs,decvax,gould,uunet]!encore!soper  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

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End of HOMEBREW Digest #390, 04/03/90  
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Date: Tue, 3 Apr 90 06:01 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Re: uses for spent grains

Hi, All!

As can be seen from my tag lines, I work in the agricultural section of UF. So, I just thought I would second Don Perley's remarks by saying that Dried Distillers Grains (or DDG, as its commonly known) has come to be looked on as a basic cattle feed ingredient. Insofar as I know, its use as such has become widespread; any cattle farmer would know what "DDG" is.

It might also interest you to know that the stuff makes a feed barn smell  
\*great\*! :-)

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Tue, 3 Apr 90 07:04:06 EST  
From: Steve Lamont <spl@ncsc.ncsc.org>  
Subject: Re: Homebrew Digest #390 (April 03, 1990)

In Homebrew Digest #390 (April 03, 1990) Stuart Crawford <stuart@ads.com> sez:  
> Subject: hydrogen sulphide odor

> ... I detect  
> a strong rotten egg (hydrogen sulphide?) odor coming through the airlock on  
my  
> primary. ...  
> A few extra details...  
  
> 1. There are two pounds of honey in the wort (also a first)  
> 2. I made 16oz of yeast starter instead of just using the amount  
> provided by Wyeast  
  
> Bottom line: is this batch a loss?

Am I wrong in assuming that this is the yeast reacting with the honey? In  
\_Brewing Mead\_ by Robert Gayre with Charlie Papazian, he mentions in passing  
that meads give off sulphur dioxide gas in the early stages of fermentation.  
This stuff, while it doesn't smell of hydrogen sulphide, is pretty strong.  
Maybe this is what you smell.

spl  
Steve Lamont, sciViGuy (919) 248-1120 EMail: spl@ncsc.org  
NCSC, Box 12732, Research Triangle Park, NC 27709  
"...though you may have the falcon yet we certainly have you."  
Dashiell Hammett, \_The Maltese Falcon\_

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Date: Tue, 3 Apr 90 09:15:57 EDT  
From: chw@barnardstar.bellcore.com (Charlie Woloszynski)  
Subject: Re: Yeast and cultivating ...

Russ,

The AHA published an excellent special Zymurgy on Yeast (Special '89). I believe they are still selling it as a special order. I heartily recommend getting it (and Zymurgy in general). Sorry, I don't have the AHA's address at work. If no else supplies it, I'll bring it later in the week.

Charlie Woloszynski  
Bellcore  
chw@aries.bellcore.com

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Date: Tue, 3 Apr 90 12:45 EST  
From: <D\_KRUS%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: RE: Jump-start that yeast!

Distribution-File:  
homebrew%hpfcmr@hplabs.hp.com

Hi,

I'll briefly like to describe my experience with slow yeast respiratory cycles. I brewed a batch of beer with an OG 1.056. I used Whitbread Lager Yeast. I pitched at a temp of 24deg C and then placed my primary in a room with a temp of 12deg C. It took at least TWO days for fermentation to begin. So, the plan was: boil for one hour 30 mL Malt Extract and 5 hop pellets in 500 mL water. Strain out hops. Cool to 24deg C. Pitch yeast and leave at 24deg C for 24 hours. Reduce temp to 12deg C. With this process the same yeast started fermenting in 24 hour (all of this obviously with an air lock). I left it at this temp for 2 days. When making my next batch of beer, I pitched this starter at 24deg C and left my primary at this temp for 24 hours. I had fermentation in 4 HOURS! And by the next day fermentation was at a maximum rate. This is now my set procedure for Jump-starting yeast.

Dan

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|-----*|  
| Bitnet:      D_KRUS@unhh                | Daniel L. Krus  
| Internet:    D_KRUS%unhh.bitnet@mitvma.mit.edu | Parsons Hall  
| Compuserve:  71601,365                  | Department of Chemistry  
|-----| U of New Hampshire  
| "Think as men/women of action,          | Durham, New Hampshire 03824  
|      act as men/women of thought.       | (603) 862-2521  
|-----*|
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Date: Tue, 3 Apr 90 09:42 PDT

From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>

**Subject: Even more barleywine**

As for available imports, isn't Thomas Hardy made in the barleywine style? (I could never justify the cost, so I've never actually tried it) Also, I think Anchor used to make a barleywine called Old Foghorn but, alas, I don't think it has been produced for some time, has it?

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Date: Tue, 3 Apr 90 09:58 PDT  
From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>  
Subject: RE: Filtering hops pellets

I am a happy new homebrewer. Of course that means I have questions. The beers I have made to date call for hop pellets. I was wondering if I need to try to filter the wort after boiling to try to remove what I can of the hop pellets. I have filtered the wort through cheesecloth as I put it into the fermenter. It stops alot of stuff, but much gets through. I guess that approximately 50% of the hop pellets get through into the fermenter. Again, should I even be trying to remove the hop pellets? And if so, am I removing enough?

Thank you for your support (in advance).

- --albert smith

What I do is wrap the pellets (or hops buds if that's what I'm using) in cheesecloth and tie it shut with a string to make a large hops "teabag". I make sure to leave lots of room for the pellets to expand (about 2'x2' piece for each bag). When I tie the string, I leave a long loose end that dangles outside the pot so that I can easily grab it and lift the bag out at the end of the boil. Then I hold the bag over the boil and squeeze any liquid out with a pair of tongs to increase the utilization. The spent hops are then easily disposed of. I like this method better than straining after the boil because it's easier, more effective and I'm concerned about contamination from the cheesecloth used for straining.

By the way, it seems that I get better utilization with pellets than with buds of the same alpha %. Can anyone confirm this?

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Date: 2 Apr 90 13:57:14 PDT (Monday)  
From: "David\_Ingalls.WBST129"@Xerox.COM  
Subject: Pellets compared to Leaf Hops

I brewed up a batch of pale ale a few weeks back. The recipe came from an 1986 issue of Zymurgy. The recipe was for 5 gallons and had 6.6 lbs light malt extract.

It specified:

1 oz. Northern Brewer hops for first 30 minutes of boil  
1 oz. Cascade hops for second 30 minutes of boil  
1 oz. Cascade hops for final 30 minutes of boil  
1/4 oz. Cascade for dry hopping

I didn't bother with the 1/4 oz. dry hopping.

It's now been in the bottle for a week and I've tasted it. The resulting beer is very bitter. It isn't so bitter that it's undrinkable but you probably wouldn't want it to be any more bitter.

Maybe the beer is supposed to be this bitter. Anyway ...

My question has to do with pelletized hops vs leaf hops. I used hop pellets ounce for ounce in the recipe. Was this a mistake? Is there some known relation that say's that I should have used less of the pelletized hops? Perhaps the recipe was for leaf hops and this would account for a difference. Is that true? Can anybody suggest guidelines concerning this?

Also - is an hour and a half of boiling too much boiling?

Thanks,

- David

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Date: Tue, 3 Apr 90 14:16:00 EDT

From: peloquin@qtp.ufl.edu

Subject: Re: Homebrew Digest #390 (April 03, 1990)

Help! I have enjoyed this mailing list, but now I HAVE to unsubscribe!  
I have been trying for a couple of weeks with no success so far!

I first tried sending to homebrew-request, as I was advised when I originally  
subscribed, but received strange complaints from the mailer-daemon ther  
about being unable to create output. I tried several other usernames,,  
including homebrew, which I thought might get SOMEONE's attention.  
I tried again last friday, but I am STILL receiving the digest! Does anybody  
have any suggestions? Does anybody know the US Mail adress of the  
keeper-of-the mailing list?

Renee Mattie  
peloquin@qtp.ufl.edu

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Date: Tue, 3 Apr 90 13:36:37 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Michael Jackson's "The Beer Hunter"**

This TV show will be starting in the USA on August 23rd, Thursday,  
on the Discovery channel.

More information direct from the Bluebonnet Homebrew Conference and  
Competition shortly.

John R. Mellby  
jmellby@ngstl1.ti.com

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Date: 03 Apr 90 12:58:47 PDT (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: honey and bacteria

"Doug," in #389 quoted from a reference text on honey and beehives, and indicated information as to the antibacterial properties of honey. It is my understanding that honey can contain a bacteria which has been known to be fatal to children under the age of two years. Being a father, I was aware of this and forbid my child from having honey for the first two years. The presence of this bacteria (pointed out in the baby books) suggests that anti-bacterial properties of honey are only partial. In any case, I don't think there is anything to lose by boiling honey during the mead- or beer-making process.

Florian

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End of HOMEBREW Digest #391, 04/04/90  
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Date: Wed, 4 Apr 90 08:40:56 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Cheap copies of Noonan's Book

Thinking of buying Greg Noonan's "Brewing Lager Beer" for your library? I was just about to plunk down my \$12.95 + \$3 shipping to order it from AHA when I got a catalog from Storey Communications (publishers of Dave Miller's book). They have Noonan's book on sale for \$9.95! I promptly ordered a copy.

Flipping a few pages further, I see they also sell Reese's book "Better Beer & How To Brew It", Byron Burch's "Brewing Quality Beer", and a homebrewing video.

For more info:  
Storey Communications  
Schoolhouse Road  
Pownal, VT 05261

They also have toll-free order line for customers with Visa or MasterCard. (800) 441-5700.

Cheers,  
- --Mark Stevens

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Date: Wed, 4 Apr 90 07:48:39 CDT

From: jmellby@ngstl1.csc.ti.com (John Mellby)

Subject: Trip Report on Bluebonnet Conference and Competition (3 pages)

Notes from the Bluebonnet Homebrew Conference and Competition  
John R. Mellby  
April 4, 1990

Well, the Bluebonnet just finished for the year. This is the 3rd Annual competition, and this year we combined with the Homebrewer's Alliance to put on a full 3-day conference including Michael Jackson, Dave Miller, Fred Eckhardt, Paul Farnsworth, and many others. The following is a set of semi-disorganized comments on the conference.

1. This was the first time the Bluebonnet was more than a competition. Because of this, there was a lot of confusion over who was organizing things (or more likely, not organizing them). Anyone doing a conference for the first time needs to spend a lot of effort deciding who has responsibility for \*everything\*! Still, the participants all enjoyed themselves, so it went off pretty well.
2. Michael Jackson had a comparative beer tasting the first night. The tasting was \*very\* good. I knew all the beers, of course, but Michael Jackson was an extremely interesting speaker. When my friend, Roy Mengot, and I found no one was in charge of executing the beer tasting we jumped in and organized the beer, glasses, corkscrews, etc. And \*I\* got to hand glasses of beer to Michael Jackson himself. <I'll never wash this hand again!>

#### "The Beer Hunter"

Michael Jackson finished filming his TV show, and it started appearing in the UK about a week or two ago. It will appear in the USA on August 23rd (Thursday) on the Discovery channel. One episode (1st) is on Belgium, one on Pilsner Urquell (and Czecholovokia), don't know the others. He talked about traveling through Czech in a Minibus packed with his crew. His electrician was a "very militant lesbian". "She spent the trip trying to convert us to Lesbianism. She wasn't very successful. There were overwhelming technical difficulties."

He said that the Pilsner Urquell yeast was a symbiosis of 5 strains of yeast.

A proof of how good a speaker MJ is, the hotel couldn't find the Duvel or Sozoens he asked for, so we threw in a Chimay Grand at the last minute. Michael Jackson didn't even know about this beforehand but he didn't even pause - he just talked for 15 minutes about Chimay and trappist beers. <I, on the other hand, probably looked like a complete idiot to him for giving him a Chimay when he wanted Duvel!> It turns out that the Abbey beers are copies of the Trappist beers made outside monastarys. MJ said that he did some tastings in the UK to promote his TV show, and that time after time, people would say that the Chimay was the best beer at the tasting! (Note, Chimay Grand used to be the blue-label and its now the gold.)

He liked Young's Special London Ale a lot. (Apparently his local is a Young's. He commented that when the publican retired the new chap was a horrible publican, and many of the regulars changed to the Watney's pub where the publican was very good. MJ said he couldn't go to Watney's even under those circumstances.) John Young (the owner) is married to a Belgian. MJ said he worried about what would happen when the owner (John Young again?) died, because he only kept brewing in London because he was crazy. His heirs could get an ASTOUNDING amount of \$ for the brewery property, in the heart of London. "John Young's madness is what keeps that property going". (He quoted Bert Grant "You need crazy people to make beer") "His security system is a flock of geese". Michael lives just a mile from the Young's brewery. If you want to find him he is somewhere midway between a Young's and Watney's pub.

"British brewers' genius is producing low gravity beers with great taste." 80% of beer in Britain is drunk in a pub.

He asserted that Timmerman's is the best Framboise/lambic that can be found in the USA. <I've never had the chance to directly compare Lindeman's and Timmerman's but this surprised me.> Boon and Cantillon are the best to be found in Belgium. <I assume this is the Boon Mariage Parfait, and Cantillon Framboise Rose'de Garde, Cantillon Lambic Grand Cru mentioned in his books. I would give dearly to taste these myself.>

MJ also discussed some breweries in Estonia, where he was just two weeks ago. I have no useful notes on that.

### 3. Mary Thompson - The New Prohibition Movement

Mary and Don Thompson are the owners of the Reinheitsgebot Brewery here in Dallas (Plano). She spoke for an hour (OK, she ran over by 30 minutes) on the new anti-alcohol movements, especially MADD. I only got down part of her info. <For your information, here in Texas the TABC, alcohol and tobacco board, just turned down 15-20 MADD proposals including such things as forcing bar operators to count how many drinks a customer has consumed, evaluating how drunk a customer is, and other ideas which would effectively prohibit drink.> MADD seems to be not too subtly trying to outlaw drink completely. Misuse of statistics is one way. Apparently when the police record an accident, if anyone at the scene had any alcohol whatsoever the accident is listed as alcohol-related. So if I had a been 3 hours ago, and was rear-ended by a bad driver through no fault of my own, it would be listed as an alcohol-related accident. These and other distortions are used to make the drinking problems, and drunk driving problems appear to be much worse than they really are (IMHO). <I suspect part of this is the media wanting anything which is provocative -- "Drunk Driver kills Pope! Film at 11!"> The statistics recording and reporting distortions make it difficult to see what the real situation is. <Anyone have any sources of good data?>

Anheuser Busch has a very good packet of information on responsible drinking, and alcohol-education materials.

She cited some Johns-Hopkins studies which sounded like drink is not nearly the problem you would assume, from seeing TV or other media. <"To keep your drunk spouse from breaking up your marriage, send him to our shock-treatment clinic!"> Another Johns-Hopkins study cited a "moderate" level of drinking for me to be 5 beers a day. <OK, I'm a bit overweight, but anyone who drinks more than this consistently must really be a problem drinker!>

She listed three organizations who provide information/magazines on

moderation

in drink (maybe drugs as well?). I don't have the subscription prices.  
Citizens for Moderation (\$1)  
Moderation Reader (address?)  
Moderation Journal 4714 NE 50th St., Seattle WA 88105

#### 4. Michael Jackson - The Microbrewery Movement

This was a discussion of micros (with slide show) mainly in Europe, but some US as well.

Of the German breweries (around 1700?), 800 are in Bavaria, and 250 of those in NE Bavaria (Franconia).

He commented on the German breweries having close ties to the church, which interested him, as Michael Jackson is an atheist.

In showing a beautiful brewpub in Dortmund he said "Dortmunder brewers realized their sales were being adversely affected by lack of romance".

Consumption of Bavarian wheat beer went from 1% to 10% in 10 years (in the late 70's).

The Lord of Traquir House (Traquir House Ale), in the Scottish borders, near Pebbles, died on St. Valentine's Day. This was one of the earliest microbreweries, started in the 60's. His daughter plans to continue brewing. (When I first started coming to this country <USA>) "In states like Texas, if you didn't actually drink while driving you were regarded as a communist".

#### 5. Other talks on which I have little or no notes

Paul Farnsworth talked on yeast and brewing. Get his article a couple issues ago in Zymurgy! This is invaluable information on brewing. Best speaker after MJ!

Dave Miller talked about profiles of pilsners and making up recipes, basing this on the components of Pilsner Urquell.

Fred Eckhardt talked about beer styles. (His new book seems very good, although what with working on the convention, I have only skimmed it so far.)

#### 6. The competition went very smoothly. We had 305 entries in 20 categories.

3 bottles of each (1st round, 2nd round, and best of show) means 900 bottles. Kudos to such hard workers as Paul Seaward, Mike Leonard, Brad Krohn, and whoever handled the beer stewards.

Although I have been tasting and judging on my own for 3 years, this was the first regional competition I have been involved in. I was paired with Dave Miller (!) on Full-bodied Pale Ales. Unlike many homebrewers, Dave

asserts

that pale ales do not need to be strongly hopped. He tended to rate lightly hopped ales higher than I did and I rated the heavily hopped ales higher. It was interesting and educational to work with him. We rated 10 ales, and combined our 3 best with the other pair of judges to rate the final 3 best. Poor Fred Eckhardt had to judge about 15 Brown Ales, and another bunch in the immediately following 2nd round.

I don't have a complete list of the winners yet, but there were winners from all over the country. At least one California winner, Andy (?) from Tennessee won two, St. Louis won a lot! The club competition was won by the North Texas Home Brewers Association (no help from me - I don't think my two entries even got to the second round).

Amazingly the Best of Show was not the "Best Extract" or "Best All-Malt" it was a sack-mead!

#### 7. Fred Eckhardt's Beer and Chocolate Tasting

Sadly I remember little about this <no snickering, please>. I was so busy running around distributing beer and chocolate <"No, you can't have a full glass of Timmerman's Peche"> that I couldn't properly enjoy it. Still Fred did a great job, and everyone else enjoyed it. (Except maybe the 3 people who didn't get the Peche.) The Hilldale Terminator (5 gallons) served with chocolate chunk brownies was great while it lasted.

8. Aftermath.

While my wife and the president of the Ft. Worth club sampled the entries in the mead category (remember this is mainly 1st round rejects), we cleaned up and tried various ales. The local clubs have the remaining, oh, say 450 bottles, to be used as support in our local meetings. OK, I took some of the strong ales, and meads home myself.

Now we get to total up money and see if we're broke.

Surviving the American Dream

John R. Mellby

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Dallas Texas, 75266

(214) 343-7585

\*\*\*\*\*  
\* "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 \*  
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Date: Wed, 4 Apr 90 08:46:59 EDT  
From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)  
Subject: RE: Pellets compared to Leaf Hops

In HB Digest #391 David Ingalls writes:

> I brewed up a batch of pale ale a few weeks back.  
> ...  
> 1 oz. Northern Brewer hops for first 30 minutes of boil  
> 1 oz. Cascade hops for second 30 minutes of boil  
> 1 oz. Cascade hops for final 30 minutes of boil  
> ...  
> It's now been in the bottle for a week and I've tasted it. The resulting  
> beer is very bitter. It isn't so bitter that it's undrinkable but you  
> probably wouldn't want it to be any more bitter.

Depending of course on the alpha acid contents of the hops you used, I would expect this beer to be quite bitter when it is young. The 1 1/2 hour boil will get more bitterness out of the hops. Cutting back the boil to one hour or just using a little bit less hops will reduce the bitterness.

Your brewing technique, which you did not specify, may also significantly affect bitterness. In particular, forced cooling to get a good cold break and racking the wort off the trub (particularly if you have a lot of goop from pelletized hops) before fermentation gets going should reduce the bitterness from the trub considerably. However, you should pay careful attention to the temperature when doing this to avoid infections (see Dave Miller's book *The Complete Book of Homebrewing*).

The good news is that it should mellow considerably with age. I think you will find it much improved after 3 months in the bottle, if you can hold out that long. At least try to set a six pack aside.

-- Barry Cunningham

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Date: 4 Apr 90 08:27:23 EST (Wed)  
From: dialogic!durk@uunet.UU.NET  
**Subject: RE: Pellets compared to Leaf Hops**

Subject: Re: Yeast and cultivating

In digest #391, Charlie Woloszynski wrote:

> The AHA published an excellent special Zymurgy on Yeast (Special '89).  
>I believe they are still selling it as a special order. I heartily  
>recommend getting it (and Zymurgy in general). Sorry, I don't have  
>the AHA's address at work. If no else supplies it, I'll bring it  
>later in the week.

I just happened to have the phone number for AHA (Boulder, Col.) handy.  
Here it is: (303) 447-0816

Cheers,  
Durk

durk@dialogic.com  
uunet!dialogic!durk

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Date: Wed, 4 Apr 90 10:08:54 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Hop-a-mania III!!!

Re: hop utilization;

According to at least one authority (Miller, TCHOHB), hop pellets are better utilized than whole hops (probably has to do with surface area). But just how much better the utilization is, is a bit difficult to pin down, since many factors effect the utilization (such as pH, boiling time, wort gravity, etc.). I would be inclined to cut my hop additions back by about 10-15% when switching from whole hops to pellets. When examining a recipe, it's always best to take the recommended hopping rate with a grain of salt (now if you're \*sure\* you want 3.5 oz of bullion's in there...:-) as the notion of how much is enough varies from individual to individual. Let your taste be your guide!!!

Re: hopping rates, recipies, and bitter batches;

Recipies that only specify hop additions in oz/batch are a bit difficult to duplicate consistantly, since hops are an agricultural product, and are therefore not consistant from year to year (good hops are like good wine). For instance, a batch of Oregon grown Fuggles might have an alpha acid content of 3.5%, whereas, an otherwise identical batch of Fuggles (grown in the same year even!) grown in England might have an alpha acid content of 6.5%. Now, if you were to use the hopping rate of a recipe that had been developed with the 3.5% alpha acid hops, and instead plunked an identical quantity of the 6.5% alpha acid hops into your boiler, you now have a wort with aprox. twice the bitterness level.

The more easily repeated recipes usually specify the hopping rate in alpha acid units (AAU's), or at least specify the alpha acid content of the hops used. You will have to scale accordingly if the difference is more than say 0.5% alpha acid. Also see above if the recipe doesn't specify the form of hops used.

Hope this helps anyone with questions on hopping rates and hop utilization.

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!uunet!plains!enders  
Bitnet: enders@plains

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Date: Wed, 4 Apr 90 11:27:03 EST  
From: timd@sct60a.sunyct.edu (Tim Dennison )  
**Subject: Thanks!**

I would like to send a quick thank you to everyone who responded to my request for information on how to enter the homebrewing arena.

ALL of the responses were extremely helpful. I looked for a local homebrew shop, but alas the one we did have closed about 6 months ago.:(

Oh well that only means a one hour road trip to Syracuse. If anyone can suggest a shop in that area, I would be interested. (assuming there is more than one).

Again thank you for your responses. It is exciting to see that people are willing to take the time to help out a newcomer.

Tim Dennison  
SUNY Institute of Technology  
tim@sct60a.sunyct.edu

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Date: Wed, 04 Apr 90 09:25:36 PDT  
From: willa@hpcvclwa.hp.com  
**Subject: Harmful Bacteria in Honey**  
Full-Name: ----- Will Allen -----

florianb@tekred.cna.tek.com writes:

>It is my understanding that honey can contain a bacteria which has been known  
>to be fatal to children under the age of two years.

I think the bacteria is botulinum. As I understand it (remember, I'm a programmer, not a biologist), in small children, botulinum is pathogenic. The other nasty thing this beastly does is secrete botulin, which is toxic to folks of all ages. This is the good ole botulism which one can get from poorly canned food. According to my pediatrician, it's ok to give honey to children over 1 year of age (but check with YOUR doctor, don't take my word).

. . .Will

Will Allen  
HP Vancouver Division  
willa@hpcvcs1.hp.com or ...!hplabs!hpcvcs1!willa or Will Allen/HP5400/PE

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Date: Wed, 4 Apr 90 11:12:50 MDT  
From: David Lim <limd@boulder.Colorado.EDU>  
Subject: **\*BIG\* Blow-off**

My most recent batch of beer is now in its second day of fermentation. I wasn't around last night to watch this happen, but almost a \*GALLON\* of beer was expelled through the blow-off tube atop my 5-gallon carboy. The initial fermentation (up to high-krausen) was extremely vigorous.

I'm not bummed out about losing that much brew, but now there's a large air (right now it's only CO2) space in the top of my carboy. Is this a problem? Has anyone experimented with carefully topping off the fermenter with some boiled wort or water (boiled so that oxygen and nasties are driven off?) How about topping it off when I rack it to a 2nd carboy? I've thought about dropping a bunch of glass marbles in to take up the extra volume... Any advice is welcome.

Since this was my 1st time using a carboy/blow-off tube combination as a primary fermentation vessel, is this amount of loss normal? This was also my first time with a Wyeast liquid yeast (German Ale, starter solution). My guess it was a combination of a very healthy yeast culture combined with a fairly "rich" wort (porter-ish) that caused all this excitement. If I can expect to lose this amount in general, I'd like to hear from you folks with experience in this system. What do you folks do?

Yours brewly,  
Dave

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Date: Wed, 4 Apr 90 12:19:19 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Hops and the gallbladder

I recently heard that one danger that may be involved in drinking homebrew involves the greater hop content that brewers use to enhance flavor and promote longer shelf life. The alleged danger is gallbladder damage. Does anyone have any comments, information, or refutations to offer this assertion? I'm wondering if this danger is real, and if it is, at what point does hop content become dangerous? Is it the alpha acid content of the hop, or is it the flavoring or aromatic properties that pose a threat? I'm hoping that this is all just nonsense, but my source was a university professor who teaches a graduate level class in fermentation.

~~~~~  
~~  
pkel@brazil.psych.purdue.edu | "Humpty Dumpty was pushed."  
Paul L. Kelly |  
Department of Psychological Sciences | "Life's a bunch o' sh\*t, when you look  
Purdue University | at it." --Eric Idle, Life of Brian  
West Lafayette, IN 47907 |  
~~~~~  
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Date: Wed, 4 Apr 90 10:59:52 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: re uses for spent grains**

> So, I just thought I would second Don Perley's remarks by saying that Dried  
> Distillers Grains (or DDG, as its commonly known) has come to be looked on  
as  
> a basic cattle feed ingredient.

Chase Farms, the local natural cider mill (I haven't tried hardening their  
cider, but since there are no preservatives it makes a great condensed (~8:1)  
jelly) said when I visited that the pommace (solids left after pressing out  
the juice) is trucked off to a local pig farm. They also said that those  
are the happiest pigs in New England....

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Date: Wed, 4 Apr 90 13:39:06 EDT

From: hisata!doug@gatech.edu

**Subject: Honey Killers!**

Florian the healthy is absolutely right about bacteria in honey that did in some kids. It seems like that was recently--the last 5 or 10 years--and so postdates the text I was using. Science moves on!

I don't recall any of the particulars of the contaminated honey--the source or any previous processing. Commercial honey is frequently heated (gently) to prevent fermentation and drive off excess moisture that would encourage it to granulize. This would diminish or destroy its antibacterial properties. I don't know if honey as it comes from the comb might not still be antibacterial. Still, don't take any chances with babies.

BTW, some of my honey extracting equipment does double duty in my brewing. One nice gadget is a strainer I use for filtering my honey. It's about 8 1/2" in diameter at the top. There is a removable, flat-bottomed coarse strainer in the top, then the bottom is hemispherical and VERY fine. It has expandable wire arms that fit nicely over my honey bucket--but are worthless with a carboy. It's great to use in filtering grains and hops. When the top strainer gets full, I can dump it, and the bottom strainer catches all the fine particles and even some trub. Very heavy duty, and expensive (about \$25). Available from Brushy Mountain Bee Farm in Monrovia, NC. Send me mail if anyone wants the address.

Doug the contaminated  
gatech!hisata!doug

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Date: Wed, 4 Apr 90 13:46:32 edt  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: uses for spent grains**

CRF@PINE.CIRCA.UFL.EDU writes:

> Dried Distillers Grains (or DDG, as its commonly known) has come to be  
> looked on as a basic cattle feed ingredient.

I don't have any cows, but I am trying to start a small garden in my small, urban yard. Can/should I use the spent grains as a mulch? If so, do I first have to let them compost?

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Date: Wed, 4 Apr 90 12:00:39 MDT

From: hplabs!mage!lou

**Subject: boiling honey**

In digest #391 Florian writes:

>"Doug," in #389 quoted from a reference text on honey and beehives, and  
>indicated information as to the antibacterial properties of honey. It is  
>my understanding that honey can contain a bacteria which has been known  
>to be fatal to children under the age of two years. Being a father, I  
>was aware of this and forbid my child from having honey for the first two  
>years. The presence of this bacteria (pointed out in the baby books)  
>suggests that anti-bacterial properties of honey are only partial. In any  
>case, I don't think there is anything to lose by boiling honey during the  
>mead- or beer-making process.

Florian,

The reading I've done on making mead indicates that is, indeed, something to lose by boiling honey. There are some light, aromatic compounds that are easily driven off by boiling. What these sources recommend is pasteurization, not sterilization. That is, keep the temperature >165F for about 20 minutes. For mead, I bring the honey-water mixture to a boil, turn off the heat and cover with a sanitized lid, and let it sit. For honey-beers, I go through a normal boil for the beer, then add the honey and bring to a boil again before turning off the heat. The heat capacity of 2.5-3. gallons of liquid is enough to keep the temperature high enough for a long enough time.

Louis Clark

reply to: mage!lou@ncar.ucar.com

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Date: 4 April 1990 9:53:52 am  
From: parcplace!pencin@uunet.UU.NET (Russ Pencin)  
Subject: Re: hydrogen sulphide odor

I brew a Steam knock-off regularly using Wyeast 2007 American lager - St. Louis, and get the sulpher odor that you discribe during the first 2 days of fermentation. At first, I worried ( silly boy ), now I just crack the window enough to vent it out of the bathroom. My GUESS is that the yeast is "scrubbing" some nasty out of the wort. The other regular brew is an english bitter using #1098, and I get no off odors at all. Bottom-line is RELAX, atleast wait until you rack it to the secondary, the steal alittle, and taste it... this is the surest way to catch a bad batch early.

Russ

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End of HOMEBREW Digest #392, 04/05/90  
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Date: Thu, 5 Apr 90 09:55:08 EDT  
From: gca!smith@uunet.UU.NET (Steven Smith)  
Subject: \*BIG\* Blow-off

David

I always use a filled carboy as a primary fermenter, and almost always get some amount of blow-off. I typically get a quart to a half-gallon, I have never quite gotten a gallon out. Sounds like a pretty vigorous fermentation you've got going there.

Examination of the blown-off liquid generally makes me pretty happy that it is being removed from the beer I drink. A lot of the hop residue and various oils tends to come out. As an experiment you may want to try a small taste of the blow-off just once. (Only if there is no bleach or other sanitizer in it).

Now as to topping off, no, I have never tried this. One thing I typically do with ales is to skip secondary altogether. I find that fermentation is typically done in one to two weeks, and I go directly to bottling from there. With the vigorous fermentation you have I would not be surprised if your fermentation is done soon.

If you do rack and plan to leave it in the secondary a while my opinion is that the air space is no problem as long as fermentation is still going when you rack. The yeast will quickly produce a "blanket" layer of CO2 that insulate the surface of the beer from oxygen.

If you do top off I have one word of caution. A friend of mine was once trying to add an oak flavor to his beer. He boiled oak chips for a half hour, discarded the chips and added the water to his mostly fermented brew and replaced the air lock. As the water cooled it decreased the pressure in the carboy, which sucked his airlock water back into his brew. As he had used bleach in his airlock solution he was quite bummed and poured out the lot.

One last note on the topic of losing brew through blow off. I finally went out and purchased two new carboys, one 7 gal and one 6 gal. I now start my lagers in the 7 gal. carboy (just proportionally increase the recipes). After primary I rack to the 6 gal. carboy. Between blow-off and discarding the sludge at the bottom of the primary I usually completely fill the 6 gal. secondary.

This technique has been very successful, with the benefit that I usually get 2 1/2 cases per brew. The same approach could be used with a 6 gal. primary and 5 gal. secondary.

Good luck,  
Steve

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Date: Thu, 5 Apr 90 10:55:46 mdt  
From: hplabs!hp-1sd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: \*BIG\* Blow-off

Dave writes:

>now there's a large air (right now it's only CO2) space in the top  
>of my carboy. Is this a problem?

You've hit the nail on the head -- the operative "word" being CO2. As long as you've got this blanket of CO2 on top of the beer, you won't have oxidation problems as long as you keep the end of the blowoff tube under water (or under blowoff liquid). I don't even switch to an airlock till I go to the secondary. I suggest not doing anything (except of course RDWHAH). When you transfer to the secondary, the process of siphoning will release some dissolved CO2 and create a new blanket (since CO2 is heavier than air).

>is this amount (almost a \*GALLON\*) of loss normal?

I usually get 1/2 to 3/4 of a gallon of blowoff, but higher SG batches, higher temperatures, and different yeasts could easily produce more. One thing that could cause an increase in blowoff is too small a blowoff tube (diameter): if it begins to clog, the beer will pressurize, carbonate, and could really foam up when the clog gets pushed through. Once, a clog in my blowoff tube didn't get pushed through -- the one-hole stopper I was using blew out. Too bad I wasn't there, if it had to happen, at least I would have liked to have a photo of the 6 foot beer volcano (no kidding - right up to the ceiling, judging from the stain). I've used a 1/2" I.D. blowoff tube since that day...it hasn't even come close to clogging.

Al.

Al Korzonas - Hickory Hills (just SW of Chicago), IL

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Date: Thu, 5 Apr 90 10:21:10 PDT  
From: c9a-aa@dorothy.Berkeley.EDU (Todd Matson)

**Subject: Re: \*BIG\* Blow-off**

I submitted this file a couple of weeks ago, but I don't think it was ever posted. I have talked to some large brewers, and they have been responsive, but I am having trouble getting feedback from home brewers. If you can not post it for some reason, please send me a note.

Subject: Digital Hydrometer

Researchers at UC Berkeley have developed a small, inexpensive sensor that can measure the density of a liquid. I have learned that such a device would be useful for home brewers to measure the specific gravity of a fermenting wort or must. If home brewers are responsive, my group would consider producing a digital density sensor and marketing it through home brew shops and clubs.

The hydrometer will consist of a small box with a digital display that contains the necessary electronics. A switch will select the active sensor (the hydrometer will accept input from as many as four sensors). Each sensor will be the size of a toothpaste cap and will be attached to one end of a six foot wire (the other end of the wire will plug into the box). The wire will be inserted into the carboy through the stopper. The sensor will remain in the brew throughout fermentation and the display will be updated continuously. Thus, measuring the density will be convenient and will introduce no risk of infection. We anticipate that the hydrometer will be sold with one sensor, and that additional sensors will be sold separately.

I would like some feedback: Are people interested in a digital hydrometer? If so, please give me an idea of what you would pay for such a device. If I get a good response from home brewers, my colleagues and I will certainly proceed with the project.

Todd Matson / c9a-aa@dorothy.berkeley.edu

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Date: Thu, 5 Apr 90 14:57 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Re: uses for spent grains; honey

Hi, All!

Chris Shenton writes in dig. #392:

>I don't have any cows, but I am trying to start a small garden in my small,  
>urban yard. Can/should I use the spent grains as a mulch? If so, do I first  
>have to let them compost?

I don't see why not; and yes, you would have to compost first. I think that  
if you didn't, you might have problems once the grains started to decay.

Also: another consequence of boiling honey (apart from scorching it, which  
ruins your wort) is carmelization. This can affect flavor and the entire  
fermentation process.

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 5 Apr 90 16:27 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu>  
Subject: tip tip

Here's a Q-tip cleaning tip: A Q-tip will fit nicely into the thin part of a water seal (the part nearest the beer), so if you ever get grunge in the seal, after you bottle the brew, soak the seal in warm water, and then go at it with the q-tip. It worked great for me..... RussG.

- ---- I'm NOT getting kickbacks from Q-tips.....

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Date: Thu, 5 Apr 90 12:15 EST  
From: <LLUG\_JI%DENISON.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Charlie's Flames

The Reasonable Majority  
or  
Homedrug Making and the Berlin Wall

Charlie Papazian

Not too far from where I live there is a computer company engineer who was a homebrewer. His boss discovered his hobby and in persuasive terms suggested that such avocation was unbecoming of a company employee and that he should stop such activity. The engineer sold his equipment and is no longer brewing beer. On a brief vacation in the countryside of Colorado I was enjoying a beer. A boy of eight or nine years approached me and asked, "Hey mister, you gonna get drunk?" A junior high school student from Wisconsin wrote me asking for information to complete her social studies assignment: an essay titled, "Why Does Alcohol Continue to be an Accepted Form of Drug in American Culture?" In Michigan a child came home with a worksheet. Question number three instructed: "Circle the following pictures that are drugs." There were several pictures including a hypodermic needle, a pile of powder, pills, milk and a bottle of beer. He got that question wrong because he failed to circle the bottle of beer. Sen. Ted Kennedy recently introduced an amendment to the Drug-Free Schools and Communities Act, making reference to alcoholic beverages as a "gateway drug." Children are being taught that beer can lead to cocaine and crack. So now we may be considered homedrug makers. In a contemplative mood, I imagined how great it must feel in Berlin these days. The Wall has been torn down. The Wall that tried to keep so many things hidden from an entire population. I read with uncomfortable amusement how pieces of the wall have been brought to this country as souvenirs. It seems to me that now another kind of wall is being built around us and our children. I have mixed feelings when children 'learn' their parents are drug abusers for having an occasional beer. There is a lack of discrimination here that alarms me. Are objectivity and reality being distorted? Who is protecting whom? If walls are going to be built, then how are our children going to react years from now when the walls inevitably are torn down? I don't believe many people are noticing what's going on and what the consequences will be. Sometimes this interferes with enjoyment of my beer. There is a battle being waged out there, but it doesn't seem that one ever hears from the people who make beer or enjoy it. We hear the beer industry's facts supporting their legitimacy: 187,000 brewing industry jobs and a payroll of \$1.3 billion, \$4.5 billion in taxes, \$860 million in rice, barley and hops, \$4.5 billion in glass, steel and

aluminum. But really now, what is meaningful to the millions of individuals who responsibly enjoy the pleasures of a glass of beer? Whatever became of good old-fashioned quality of life, friendships, memorable meals, good times, an enthusiasm for enjoying life and respecting life with all of its titillations? Whatever became of gut feelings? The arm you would wrap around your buddy? The laugh? The stuff that life and beer can be so much about? We're not all abusers. We're not all alcoholics. Tell me, gang, are we a part of a reasonable majority or am I a minority? I'd like to enjoy my beer without feeling too unusual (somehow, I'd never feel criminal, even if they outlaw it). About 20,000 people will read this editorial. My guess is that 95 percent of you make beer. You are brewers and have more respect for this stuff we call beer than the rest of the American population. You can have major impact by helping inform others that beer can be respected and enjoyed. Be aware of what's going down. I'm a brewer, too. The celebration and enjoyment of beer should not be inhibited by ourselves; to do so would defeatist. The joy is what we have going strongly for us. Our expressions of responsibility, enthusiasm and pride are what will make a difference. Let people know how you feel.

(This editorial may be reprinted with credit and without permission.)

SPRING 1990 ZYMURGY

(uploaded by John Isenhour with apologies to Charlie for any typo's)

<EOF>

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Date: 05 Apr 90 17:45:39 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: honey aroma and SOME wierd barley wine

In #392, Louis Clark says,

>The reading I've done on making mead indicates that is, indeed, something to  
>lose by boiling honey. There are some light, aromatic compounds that are  
>easily driven off by boiling. What these sources recommend is  
pasteurization,

Yes, I agree. Forgot all about those aromatics. They are what give different honeys their characteristic flavors (I believe), like blackberry flowers, for example.

Now here's a good one for the experts. My recent batch of barley wine (og=1.090), fermented with Wyeast's champagne yeast, is almost due to bottle, having terminated at 1.030. I followed the sg closely on this one, checking about once per two weeks fo fermentation. It's been going for about four months in the carboy (secondary). Under nearly constant temperature conditions (Delta T = 5 degrees at most), the sg dropped to 1.025, then climbed gradually up to 1.030 where it is holding constant at present. Can] anyone speculate on how sg can dip and then climb up again under these conditions? Can water evaporate out of an air-locked carboy?

Florian the puzzled, but relaxed.

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End of HOMEBREW Digest #393, 04/06/90  
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Date: Fri Apr 6 00:22:30 1990  
From: contact!zen@uunet.UU.NET (Nick zentena)  
**Subject: Brewing shops**

Subject: Toronto Area shops? & hops plants?

Hi,

I was wondering if anybody knew of a good Toronto area homebrew shop?

Secondly does anybody know if Hops are viable this far North?

And Finally is the AHA available to Canadian residents?

Thanks

Nick

mnetor!becker!contact!zen@neat.cs.toronto.edu

or

zen%contact.uucp@udel.edu

or

uunet!utai!gpu.utcs.utoronto.ca!geac!becker!contact!  
zen@samsung.uucp

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Date: Fri, 6 Apr 90 06:21:26 mdt  
From: Ted Manahan <hplabs!hpldola!tedm>  
**Subject: Spent grains and gardens**  
Full-Name: Ted Manahan

>I don't have any cows, but I am trying to start a small garden in my small,  
>urban yard. Can/should I use the spent grains as a mulch? If so, do I first  
>have to let them compost?

Like Cher, I don't see why not. The grains would be great for soil texture, and have some fertilizing effect. Composting first would be good, but if it isn't convenient don't worry about it. Soil makes an excellent compost medium for something as small as grains.

At my house the garden doesn't get the benefit of spent grains; my chickens love to eat the stuff!

Ted Manahan  
tedm@hpldola.hp.com

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Date: Fri, 06 Apr 90 11:06:48 EDT

From: Mark.Leone@F.GP.CS.CMU.EDU

Subject: Responsible drug use (Re: Charlie's flames)

>I have mixed  
>feelings when children 'learn' their parents are drug abusers  
>for having an occasional beer. There is a lack of  
>discrimination here that alarms me. Are objectivity and  
>reality being distorted? Who is protecting whom? ....

Yes, objectivity and reality were the first casualties of our country's glorious "War on Drugs." The \*abuse\* of drugs, whether legal or illegal, obviously costs our society dearly, but the hysterical restriction of responsible drug \*use\* is clearly not a realistic solution.

>Let people know how you feel.  
The War on Drugs is a war on \*my\* rights, and I'm not going to stand for it!

- - -

Mark R. Leone <mleone@cs.cmu.edu>  
Computer Science, Carnegie Mellon University  
Pittsburgh, PA 15213

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Date: Thu, 5 Apr 90 22:51:22 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: mead and bitterness

>From: jmellby@ngstl1.csc.ti.com (John Mellby)  
>Amazingly the Best of Show was not the "Best Extract" or "Best All-Malt"  
>it was a sack-mead!

The same thing happened to us at our "big" contest in this area (NC) last year. One theory was that the judges were so tired of tasting beer that the novelty of the mead caught their fancy. Just kidding. Still, it was disappointing to many of us to have a mead win best of show. The mead makers just smiled. (I put "big" in quotes to distinguish this from the use of the word in Texas.) Thanks, John, for a fascinating report about your conference. Take good care of that hand.

>From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)  
>Depending of course on the alpha acid contents of the hops you used, I would  
>expect this beer to be quite bitter when it is young. The 1 1/2 hour boil  
>will get more bitterness out of the hops. Cutting back the boil to one hour  
>or just using a little bit less hops will reduce the bitterness.

Remember that isomerization (the process whereby the hop bitterness can go into permanent solution in the wort) is very nonlinear. The difference between a 60 minute boil and a 90 minute boil is minimal - on the order of 10%.

>Your brewing technique, which you did not specify, may also significantly  
>affect bitterness. In particular, forced cooling to get a good cold break  
>and racking the wort off the trub (particularly if you have a lot of goop  
>from pelletized hops) before fermentation gets going should reduce the  
>bitterness from the trub considerably. However, you should pay careful

Is the real difference caused by reducing the time that the hops steep in hot wort or by prevention of prolonged contact with the cooled wort? Are there references to indicate any significant bitterness is contributed by hops in cool wort?

Another factor to consider is the density of the wort in the boil. According to Terry Foster 5% more bittering hops are needed for each 10 specific gravity points over 1.050 to compensate for the fact that isomerization rates are lower

with thicker worts. So, for example with a recipe that will have an eventual original gravity of 1.050 with 5 gallons, if only 2 gallons were boiled, you would have a boil gravity of 1.125 and expect to get  $((1.125-1.050)/.010)*5=37.5\%$  less bitterness than if you boiled all 5 gallons.

But you know what the real head banger is? Oxidation of hops in storage.

Hops

are harvested pretty much once a year around Fall. No matter what, depending upon the time of year, storage conditions and \*a varying factor based on the type of hop\*, a fraction of the potential bitterness of any given packet of hops that we use is lost. As homebrewers we don't know what the fraction is for any given situation, only that it is sometimes very significant. For instance, one study showed that a sample of Cascade pellets stored under

refrigeration went from 7.6% to 4.6% alpha acid content in 12 months[1]. In the same study a sample of Hersbrucker pellets dropped from 7.4% to 4.7%. I'm not writing this to make everybody lose their level of relaxation, just to point out that there are major fudge factors that are not even under our control, so we shouldn't get too excited if a batch of beer comes out a bit too bitter or too sweet.

[1] Peacock, V.E., Deinzer, M.L., "Chemistry of Hop Aroma in Beer", ASBC, Vol 39, No. 4, 1981. (attribution appeared in Fix, G., "Principles of Brewing Science", Brewers Publications, 1989.)

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Date: Fri, 6 Apr 90 08:54:19 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: honey aroma and SOME wierd barley wine

> the sg dropped to 1.025, then  
> climbed gradually up to 1.030 where it is holding constant at present. Can]  
> anyone speculate on how sg can dip and then climb up again under these  
> conditions? Can water evaporate out of an air-locked carboy?

The only time I've seen this happen is when I forgot to give the hydrometer a good spin to shake off the bubbles that had stuck to it. I've seen an error of 5 associated with an extra buoyant hydrometer, especially with a sample that is still fairly active.

- --Doug

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Date: Fri, 6 Apr 90 10:51:30 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Oxygen in solution necessary for Fermentation?

Recently I was rereading Papazian's section in the Brewing Mead book and he said that the initial 12-14 hours of fermentation require lots of oxygen. He said this was typically ok, since there was lots of oxygen available in solution in cold tap water.

But if this is the case, then when you boil the wort, wouldn't that drive the O2 out of the water, and leave the primary fermentation short of oxygen? In my case, since I don't have a wort chiller, I usually boil 2-3 gallons of water and put it in the refridgerator to cool ahead of time (this usually reduces the wort temperature to where I can add the yeast). However, would this not reduce the supply of oxygen as well?

Is there really that much O2 in solution, or is the fermentation stealing O from the H2O itself? O.K. so I'm not a chemist. I'm still puzzled?

Where does the O2 come from for the fermentation, if so much oxygen is needed?

Surviving the American Dream

John R. Mellby  
jmellby%ngstl1.ti.com

Texas Instruments  
P.O.Box 660246, MS 3645  
Dallas Texas, 75266  
(214) 343-7585

(214) 517-5370

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+-----+
| "Virtually no one's allowed to vote...women, servants, |
| chimpanzees (gestures to Baldrick)...even lords."      |
|                                                         |
| "That's not true, Lord Nelson's got a vote."           |
|                                                         |
| "He's got a boat, Baldrick."                            |
|                                                         |
| -- BlackAdder                                          |
+-----+
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Date: Fri, 6 Apr 90 10:34:46 EDT  
From: iws@rayssdb.ssd.ray.com (Ihor W. Slabicky)  
Subject: these are drugs too ! ?

Date: Thu, 5 Apr 90 12:15 EST  
Subject: Charlie's Flames

The Reasonable Majority  
or  
Homedrug Making and the Berlin Wall

Charlie Papazian

In Michigan a child came home with a worksheet. Question number three instructed: "Circle the following pictures that are drugs." There were several pictures including a hypodermic needle, a pile of powder, pills, milk and a bottle of beer. He got that question wrong because he failed to circle the bottle of beer.

IMHO, the test was incomplete - it did not show a cup of coffee, cigarettes, wine, tea, cola sodas, and other drugs. Maybe our children should be taught to recognise ALL drugs.

Sen.

Ted Kennedy recently introduced an amendment to the Drug-Free Schools and Communities Act, making reference to alcoholic beverages as a "gateway drug."

I wonder how many times the Honorable Senator from the Commonwealth has himself crossed through that "gateway"?

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Date: Fri, 6 Apr 90 14:12 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: SG increasing during secondary

Florian "the puzzled" comments about SOME wierd barley wine where the SG of a barley wine seemed to increase during secondary fermentation in a carboy.

> Under nearly constant temperature (Delta T = 5 degrees at most), the sg  
> dropped to 1.025, then climbed gradually up to 1.030 where it is holding  
> constant at present. Can] anyone speculate on how sg can dip and then  
> climb up again under these conditions? Can water evaporate out of an  
> air-locked carboy?

I've had this happen to me a few times. I ocasionally get brews where the SG at bottling is higher than that at racking. This distrubs me, but I never thought of a good physical explanation. I've assumed that SG readings are always an approximation; different portions of the wort have different densities, and readings can differ significantly from measurement to measurement.

I guess that water can evaporate out of a carboy, and increasing the SG because of reduced volume. I doubt that Sg can rise from 1.025 to 1.030 because of evaporation. Wort volume would have to reduce 17 percent in the secondary to explain this 5 point increase in SG. We need to find another physical mechanism for SGs increasing during fermentation.

Mike "the skeptic" Fertsch

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Date: Fri, 6 Apr 90 14:10:50 mdt

From: hplabs!hp-1sd.cos.hp.com!ih1pl!korz (Algis R Korzonas +1 708 979 8583)

**Subject: Re: tip tip**

>Here's a Q-tip cleaning tip: A Q-tip will fit nicely ...

I don't know, I usually just use Q-tips once and then throw them out ;-).

Al. TGIF!

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Date: Fri, 6 Apr 90 20:30 MST  
From: BUZZY@rvax.ccit.arizona.edu

**Subject: Re: tip tip**

Please put me on the homebrew digest list. Buzzy

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Date: Sun, 8 Apr 90 03:06:12 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Charlie's Flames

>From Charlie Papazian's article, as submitted by <LLUG\_JI  
%DENISON.BITNET@CORNELLC.cit.cornell.edu>:

>[...]  
>wrong because he failed to circle the bottle of beer. Sen.  
>Ted Kennedy recently introduced an amendment to the Drug-Free  
>Schools and Communities Act, making reference to alcoholic  
>beverages as a "gateway drug." Children are being taught that  
>beer can lead to cocaine and crack. So now we may be  
>considered homedrug makers. In a contemplative mood, I  
>[...]

- --"Marijuana is an evil drug and it leads to heroin abuse"  
  
- --"Say what?"  
  
- --"Marijuana is addictive and evil."  
  
- --"It's less addictive and causes fewer problems than cigarettes  
or alcohol!"  
  
- --"Hmmm.."

Perhaps attempts at marijuana legalization have come back to instead  
make alcohol and cigarettes less accepted. Drug use, and alcohol  
is a drug, has been around since before written history. What needs  
to be done is to encourage responsible drug use, and drug use in  
moderation. Instead, the pendulum swings against acceptance of any  
drug use, excepting of course what the medical community says we must  
have. :-) Freedom! Stop the new prohibitionists before it's too late!  
No innocuous drug should be illegal. Making \*any\* innocuous drug illegal  
makes it inevitable that other innocuous drugs will be made illegal.

Charlie talks about sharing a beer with a friend, this being a part  
of the culture. The amount that the beverage industry contributes  
to the American economy, etc. These are beside the point. If drugs  
like tobacco, marijuana, peyote, etc are illegal, why should alcohol  
be legal? It's hypocritical to arbitrarily make any commonly used  
innocuous drug illegal and leave others legal. You can't look at  
alcohol use in a vacuum, so to write, but you must look at the way this  
culture views drug use in general. End of ramblings.

aem

- --  
a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee

Bioregion

We women begin the world with such limited prospects, and we surprise  
ourselves  
sometimes.        - Lillie Langtry

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End of HOMEBREW Digest #394, 04/09/90  
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Date: 9-APR-1990 08:53:48.27

From: "David P. McElroy" <DMCELROY@EAGLE.WESLEYAN.EDU>

**Subject: stuck fermentation**

I've been a lucky beginner with my first 10 batches of homebrew using extract kits. I am on my 11th and decided to "advance" by using a recipe in ZYMURGY in Colonel John's column "The Best From Kits." For the first time I used 2 cups of crystal barley, irish moss, no corn sugar, pre-boiled all water, and rehydrated the yeast before adding it to the cooled wort. And for the first time :-( the fermentation was very slow. After 10 days the specific gravity dropped to 1.020 and then nothing!

The latest "Dear Professor" column in ZYMURGY has a letter titled "Stuck Amock a Brew" in which the writer mentions using amylase enzyme powder. Is this something I should consider? Are there other alternatives? Is this batch destine for the garden compost?

Dave McElroy  
East Hampton, CT.

---

David P. McElroy  
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Middletown,CT 06457                  Telephone: 203-347-9411 ext 3172

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Date: 9 Apr 90 09:26:21 EDT (Monday)

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

**Subject: Discussing drugs - let's not**

Please, let's NOT get into a discussion about the legalization of drugs. There are plenty of other venues where that topic can be discussed. It's been discussed, for example, on Usenet for a long time without resolving anything.

/Don

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Date: Mon, 9 Apr 90 11:16:30 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: Homebrew Digest #394 (April 09, 1990)

>But if this is the case, then when you boil the wort, wouldn't that drive  
>the O2 out of the water, and leave the primary fermentation short of  
>oxygen?

Yes. There are at least 2 solutions:

- 1) siphon the wort after it has cooled, and let it splash (don't submerge the destination end of the tube)
- 2) Agitate the wort when you pitch with a big spoon or something.

-don perley

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Date: Mon, 9 Apr 90 11:19:17 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
**Subject: Home Drugs**

>IMHO, the test was incomplete - it did not show a cup of coffee,  
>cigarettes, wine, tea, cola sodas, and other drugs. Maybe our  
>children should be taught to recognise ALL drugs.

Don't forget the venerable sugar bowl if you are listing mood altering  
substances with the potential for abuse.

-don perley

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Date: Mon, 9 Apr 90 8:25:33 PDT  
From: Marty Albini <martya@hpsdl39.sdd.hp.com>  
Subject: the smell of wisteria and dry yeast for wheat beer

As I roved out this mornin' fair, past the wisteria vine at the gate, a thought which occurs to me every year about this time occurred to me: "I wish there was something that tasted like wisteria smells."

Heck, I'd settle for making some beer that smelled like wisteria. Has anybody tried this? Does anybody know the toxicity/allergenic properties of wisteria? If the stuff won't kill me, I'm gonna give it a try.

One further note: I recently stumbled across a can of Ireks wheat extract, reduced in price because the can had swelled. Not being able to resist a bargain, I now plan to make my first wheat beer. What kind of yeast should I use?

I know various liquid wheat beer yeasts are available, but for a variety of reasons (you have to start 'em way in advance, and my schedule is too unpredictable, for one) dry yeast would be a lot more convenient. The can says the ingredients are "wheat and water," so a yeast that's spent its whole career munching malt might gag on it. My goal would be something like Schell, but higher gravity.

About the swelled can: everybody calm down. Botulism (I'm told) can't grow at the pH of extract. The shop that sold it to me says they make all their brew from cans that swell on their shelf, and they haven't died yet.

Any tips on the above will be appreciated. At very least, I'll drink a toast to you.

--

Marty Albini

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"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

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Date: Mon, 9 Apr 90 10:43:18 CDT

From: techentin@Mayo.edu

**Subject: Blow-off tubes**

Recent postings on violent blow-offs have prompted me to comment on the blow off tube that my brewing partner bought from our local supply shop.

The "Pine Island Cheese Mart" of Pine Island, MN, sells 5 gallon carboys for about \$15 and blow off tubes for \$5. The tube is four feet long and has an outside diameter of about 2 inches. It fits very snugly into the neck of the carboy. The inside diameter is about 1.5 inches.

I cannot imagine brewing anything that could clog this blowoff tube. Well, OK. I have a pretty vivid imagination, but I wouldn't want to drink anything that clogged this tube.

I haven't seen anything like this in the mail order catalogs that I have acquired. Does anybody else use a blowoff tube this size? Would something like this help prevent (recently chronicled) wort eruptions?

---

Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702

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Date: Mon, 9 Apr 90 10:08:25 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb>  
Subject: Re: sulphide odor (HBD #390)  
Full-Name: Glenn Colon-Bonet

- - - - -

In HBD #390, Stuart Crawford writes:

> I just finished making my tenth batch of beer and, for the first time, I  
> detect  
> a strong rotten egg (hydrogen sulphide?) odor coming through the airlock on  
> my  
> primary. Papazian suggests that this phenomenon is a characteristic of some  
> strains of yeast and that, if it occurs, you should "change your yeast".  
I'm  
> using Wyeast "American Ale" yeast for the first time... has anyone had  
> similar  
> experiences with this yeast?  
...  
> Bottom line: is this batch a loss?

> Stuart

Stuart,

I haven't had much experience with that yeast strain, but I've noticed  
a similar sulphurous odor from German Ale yeast #1007, Bavarian lager  
#2206  
and Munich lager #2308 strains. According to the yeast issue of Zymurgy,  
the two lager strains tend to produce sulphides when used at the wrong  
temperature. I imagine that the ale strains would also produce odors if  
used at the wrong temperature. The #2308 strain I understand is  
particularly fussy, and #2206 much less so. I've used #2206 and #1007  
quite often, and, although they produce the odor during the initial  
fermentation, it quickly subsides and is not noticeable in the finished  
beer. The American Ale yeast (also known as Chico Ale, #1056), I believe,  
is supposed to be used at lower temperatures than typical. I don't know  
what temperature your fermentation took place, but that may be the reason  
for the sulphurous odor. I've been fermenting my ales and primary lager  
fermentations at 55-60 F, and secondary lagering at 35-40 F. At any rate,  
I don't think that changing the yeast is necessarily the right answer,  
probably changing the fermentation temperature (if possible) would be  
better. Although I haven't used American Ale yeast, I've heard that it  
has very nice characteristics, and I certainly enjoy Sierra Nevada's  
beers,  
which are made with that strain.

If anyone has specific information about the correct fermentation  
temperatures for these yeast strains (or others), I'd be  
interested in the numbers.

Bottom line, the batch is not a loss. You may want to let the beer stay

in the fermenter a while longer than usual to allow the odors to be driven off. As Russ Pencin said (HBD #392), you can always taste it and see!

Good Luck!

-Glenn

---

Date: Mon, 9 Apr 90 11:47:22 MDT

From: hplabs!mage!lou

Subject: O2 in wort

In digest #394 John Mellby writes:

>Recently I was rereading Papazian's section in the Brewing Mead book  
>and he said that the initial 12-14 hours of fermentation require lots  
>of oxygen. He said this was typically ok, since there was lots of  
>oxygen available in solution in cold tap water.

The initial 12-14 hours is not really "fermentation". It is a period of yeast growth and reproduction but does not produce ethanol and CO2. Fermentation begins after the yeast density reaches a certain level (~5 million cells/cc if I recall correctly) at which point reproduction slows dramatically and production of ethanol and CO2 increases dramatically. Having lots of oxygen for this phase results in yeast with thicker cell walls and thus more alcohol tolerance later in fermentation. You can still get fermentation even without a lot of oxygen in the early phase but you may have problems with high SG worts not fermenting completely because the alcohol kills your yeast. Consult the all-yeast issue of "Zymurgy" for more details.

>But if this is the case, then when you boil the wort, wouldn't that drive  
>the O2 out of the water, and leave the primary fermentation short of  
>oxygen? ...

Yes, boiling will drive out oxygen, chlorine and other dissolved gases.

>Where does the O2 come from for the fermentation, if so much oxygen  
>is needed?

The O2 is replaced quite easily when the wort/fill water is poured into the fermenter. Splashing the liquid when pouring will cause it to take in dissolved O2 from the air and is strongly recommended.

Louis Clark

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

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Date: 09 Apr 90 12:31:51 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: spent grains in the garden

In #393, Cher Feinstein answers Chris Shenton's inquiry about using spent grains in the garden:

>I don't see why not; and yes, you would have to compost first. I think that  
>if you didn't, you might have problems once the grains started to decay.

I dump the spent grains and spent hop flowers directly into the garden all winter. In the spring, I till everything under. The only problem it seems to create is that our Labrador (who loves homebrew) keeps digging in the soil to find the evidently "buried beer."

Florian

"The first glass of homebrew recapitulates philanthropy."  
"The first glass of wine recapitulates philandering."

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Date: 09 Apr 90 13:06:30 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: Sauerstoff und Brau

In #394, John Mellby inquires:

>Recently I was rereading Papazian's section in the Brewing Mead book  
>and he said that the initial 12-14 hours of fermentation require lots  
>of oxygen. He said this was typically ok, since there was lots of  
>oxygen available in solution in cold tap water.

>

>But if this is the case, then when you boil the wort, wouldn't that drive  
>the O2 out of the water, and leave the primary fermentation short of  
>oxygen? In my case, since I don't have a wort chiller, I usually

Yea, boiling reduces the dissolved oxygen. I think the proper sequence is:

- 1 Boil
- 2 Chill
- 3 Aerate
- 4 Pitch

Which is what I try to do. But I've often wondered how much oxygen is really needed. In my technique, I pour the chilled wort from a height of 4 feet.

Florian

-----

Date: Mon, 9 Apr 90 17:55:23 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: dissolved gases**

>From: jmellby@ngstl1.csc.ti.com (John Mellby)  
>Subject: Oxygen in solution necessary for Fermentation?

>Recently I was rereading Papazian's section in the Brewing Mead book  
>and he said that the initial 12-14 hours of fermentation require lots  
>of oxygen. He said this was typically ok, since there was lots of  
>oxygen available in solution in cold tap water.

It's the usage of "require" that we've got to explore.

>But if this is the case, then when you boil the wort, wouldn't that drive  
>the O2 out of the water, and leave the primary fermentation short of  
>oxygen? In my case, since I don't have a wort chiller, I usually

Yes, absolutely. This makes it vital to take extra steps to get air into the wort prior to pitching.

>boil 2-3 gallons of water and put it in the refridgerator to cool ahead of  
>time (this usually reduces the wort temperature to where I can add the  
>yeast). However, would this not reduce the supply of oxygen as well?

Yes.

>Is there really that much O2 in solution, or is the fermentation stealing  
>O from the H2O itself? O.K. so I'm not a chemist. I'm still puzzled?

No, the only source is going to be what is dissolved in the wort.

>Where does the O2 come from for the fermentation, if so much oxygen  
>is needed?

In this circumstance, although it is needed, it probably isn't present. The yeast "require" oxygen during respiration the same way people require good nutrition while growing up. Yeast can get along without oxygen in the sense that in many cases the fermentation will take place, it will finish OK and drinkable beer will be made. However there are hazards and sometimes the hazards can catch up with us.

Without adequate oxygen yeast respiration takes place with some alternative biochemical mechanisms (boring technical terms omitted). These alternatives are tradeoffs and carry penalties. For instance, without adequate oxygen the yeast cannot reproduce beyond a small number of generations. This means that in some situations the cell count may be too low to completely ferment the beer in a reasonable time. A low cell count creates an infection risk too. The yeast that are "born" without proper oxygen during respiration have poor alcohol tolerance and low cell energy reserves. This means they will tend to conk out before the job is done, especially when trying to make strong beer.

The parent cells are also weakened by having to donate scarce cell materials to daughter cells.

Keep in mind that all the oxygen splashed or otherwise gotten into the wort prior to pitching will be used up by the yeast. In fact it is the depletion of available oxygen, among other things, that triggers the transition to the anerobic phase. It is only after the anerobic phase of fermentation has started that the presence of oxygen becomes harmful. (But don't aerate wort while it is hot, since that does cause other problems).

For those of you getting one of the new Foxx counterpressure bottle fillers: Pressure check everything, especially the valves, before you try to use it. I can state with authority that although three leaky joints can be fixed with hasty action and a bit of teflon tape, a defective, leaking valve will make you wish you had a different hobby.

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Date: Mon, 9 Apr 90 20:27:43 -0400 (EDT)  
From: Seth Adam Eliot <se08+@andrew.cmu.edu>  
Subject: Barley Wines

It appears that my sources were in error...

but alas the state of PA is probably the culprit in keeping me from  
these brews... but I'll check on it.

-Seth  
(stuck in commonwealth of Puritannia)

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End of HOMEBREW Digest #395, 04/10/90  
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Date: Tue, 10 Apr 90 08:35:30 EDT  
From: abvax!calvin.icd.ab.com!bwc@cwjcc.INS.CWRU.Edu (Barry Cunningham)  
Subject: RE: stuck fermentation

In HBD #395 David P. McElroy writes

> For the first time I used 2 cups of crystal barley, irish moss, no  
> corn sugar, pre-boiled all water, and rehydrated the yeast before  
> adding it to the cooled wort. And for the first time :-( the  
> fermentation was very slow. After 10 days the specific gravity dropped  
> to 1.020 and then nothing!

Sounds good to me! When you go to malt recipes you'll find you'll end up  
with a higher gravity at the end because it has more good stuff in it!  
Bottle it up and send it to me I say!

-- Barry Cunningham

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Date: Tue, 10 Apr 90 09:23:55 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: More Subite Cassis

One of the beers which I cannot get in Texas is the Mort Subite Cassis lambic. Lambics are, of course, fermented with wild yeast, and the cassis is black-currant flavored. I was considering the problems in making this beer at home, and wondered if anyone had any suggestions.

1. Malt - I'm told fruit beers are typically made with a lot of wheat malt. I haven't had any experient with wheat. Is there any extract people would suggest?

2. Yeast - what in the world yeast do you replace the wild Belgian yeast with?

3. Black-currants. What are these, where do you get them? I have used frozen raspberries or blackberries, but I haven't seen these in the grocery. The local homebrew store doesn't list any black-currant juice for making wine, but they do have cassis (black-currant) flavoring for making liquors with. Any idea what this flavoring would do to beer?

Surviving the American Dream

John R. Mellby  
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\* "A facility for quotation covers the absence of original thought." \*  
\* -- Lord Peter Wimsey (Dorothy L. Sayers, "Gaudy Night") \*  
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Date: Tue, 10 Apr 90 08:54:47 mdt  
From: hplabs!hplms2!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: More Subite Cassis**  
Subject: Beer judge exam, Boulder, Colorado

Beer Judge Certification Program Exam

Boulder, Colorado  
May 22, 1990  
Evening

Contact:  
Anne Blake  
(303) 447-0816

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

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Date: Tue, 10 Apr 90 10:20:39 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: small scale mash update #1

Well, this weekend, I got my goodies together and attempted to do a 2 gal., all grain brewup. As usual, the first attempt at anything is fraught with peril. In this case, it was when I was boiling my brewing water to decarbonate it. I had 5 gal. of water spread amongst 3 pots with all the burners on high. I was moving one of the larger pots from a small burner to the only large burner when something \*interesting\* happened. I sort of dragged the pot across the stovetop, not noticing the plastic bowl lid sitting there between the burners. It's really amazing how plastic lids want to cling unnoticed to pot bottoms until you set them on a red hot burner :- ) :- ) :- )

After I cleaned up the melted plastic on the stove & kitchen floor, I set about preparing for the next morning's activities. I started the yeast, weighed & crushed the malt (a bit too fine, perhaps), and retired to bed, dreaming of the wonderful brew I was about to make.

The mash went well (2 hrs @ 145-152F) , but I had trouble getting the pH down (it's definitely the water!). I tasted a sample of the mash, and it tasted nice and sweet, so I assumed conversion went ok. Then on to sparge! It turned out that I did crush the malt a bit too fine, as I ended up with a set mash! :^) I managed to get the flow back by skimming the fines off the top of the filter bed, redistributing the grain and starting again (several times) The first 4 quarts took 2.5 hrs. and the last 8 quarts took only 1/2 hour.

Now on to boil. The boil was uneventful, except for the fact that I didn't check to see if my boiling kettle would hold all the wort (it didn't :-). So, I split it up into 2 pots, and boiled away. I had to make up for the greater evaporation later, but I didn't worry about it at that moment.

Everything was proceeding nicely at this point. I cooled the wort in the bathtub. Using ice water, it only took 25 mins to cool from boiling to 65F. I pitched the yeast (Wyeast 1028) and waited (and worried just a bit :-). 18 hours later, the airlock starts bubbling, and 28 hrs after pitching, I had a 2 inch head of foam built up! :- ) :- ) :- ) I must have done good, because I seem to have a real happy crop of yeasties working in there.

So, at this time I must conclude that mashing small batches is practical (and more important, FUN!). I scaled the IPA recipe from Dave Miller's book, and this seems to work ok, but I seemed to get greater color extraction from the crystal malt ( 80L ), as the wort seemed a good bit darker than an IPA. This isn't critical right now, but I think a lot of it had to do with crushing the malt too fine (the pale ale malt was done in a food processor, and the crystal was crushed by a rolling pin, used until the crunching stopped).

It looks good now, but the real test comes after bottling, you know :-).

The extraction rate was right up there:

Miller's recipe:	OG	1.046
My batch:	OG	1.043

Only time will tell if I done good, but the waiting is the hard part (and I don't have any homebrew to ease the agony :^). More to follow.....

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!uunet!plains!enders  
Bitnet: enders@plains

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Date: Tue, 10 Apr 90 09:48:47 mdt  
From: hplabs!hplms2!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: small scale mash update #1**  
Subject: Beer judge exam, Oakland, CA

Beer Judge Certification Program Exam

AHA National Homebrew Conference  
Oakland, CA  
June 13, 1990, Wednesday  
Morning  
and  
June 16, 1990, Saturday  
Morning

The Saturday exam is at the same time as the brunch at Anchor brewery.  
The Wednesday exam is provided for those who wish to take the exam and  
visit Anchor.

Contact:  
Anne Blake  
(303) 447-0816

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

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Date: Tue, 10 Apr 90 17:09:41 EDT

From: perley@glacier.crd.ge.com (Donald P Perley)

**Subject: yeast for wheat beer**

> I know various liquid wheat beer yeasts are available,  
>but for a variety of reasons (you have to start 'em way in  
>advance, and my schedule is too unpredictable, for one) dry  
>yeast would be a lot more convenient. The can says the  
>ingredients are "wheat and water," so a yeast that's spent its  
>whole career munching malt might gag on it. My goal would be  
>something like Schell, but higher gravity.

I had good luck using Edme. I am not familiar with Schell, but I don't think anyone uses 100% wheat in wheat beer. Depending on the style, you should use 30-70% wheat. I used 5 lbs pale and 2.5 lbs wheat (grain malt) and ended up with something similar to Spaten.

If Schell is one of the sour type wheat beers, you could try culturing off the sediment and pitch the result in when you rack the beer.

-don perley

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Date: Tue, 10 Apr 90 16:17:43 PDT  
From: Stuart Crawford <stuart@ads.com>  
Subject: Re: sulphur odor in wort

Many thanks to all of you who took the time to send me mail regarding my question about a strong sulphur odor in the wort. As several of you predicted, the odor (very strong on days two and three) had all but vanished by day five. I could detect no odor whatsoever when I racked into my secondary on day seven.

There seem to be two working hypotheses (not necessarily mutually exclusive):

1. The odor is a characteristic of the yeast, brought about by fermentation at an inappropriate temperature. In this case, too high a temperature.
2. The odor is a result of honey (3 pounds), as evidenced by the observation that a similar odor occurs during the making of mead.

Whatever the reason, everything seems to be just fine. Once again, the suggestion "Don't worry, relax ..." seems to have been the right one. Thanks again,

Stuart Crawford

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End of HOMEBREW Digest #396, 04/11/90

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Date: Thu, 5 Apr 90 11:23:53 EDT  
From: bnrgate!bnr-rsc!crick@uunet.uu.net (Bill Crick)  
Subject: Liquid Yeasts

I recently tried a liquid yeast from Mev. This came in a double pouch where you break the inner pouch, and it puffs up. It took too long to puff up, so I panicked, and threw in a dry yeast, because my beer was sitting there naked! I then tossed the puffed pouch in the fridge to save it for use in another batch the next weekend.

The instructions said that if you stored the activated yeast in a fridge for any period, it should be put in a starter before pitching. I made a started by dissolving a teaspoon of dried extract in 1/2c. of boiling water. When it cooled below 100F, I put the contents of the pouch into the starter (like I would hydrate dried yeast). Nothing happened for three days (yet another dried yeast was used). Does anyone know if the 90-100F water was what killed it, or is the idea of storing it in the fridge after it starts to puff up is invalid?

Brewius, ergo sum! Bill Crick

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Date: Wed, 11 Apr 90 09:47:18 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: **Culturing yeast**

I'm sure this has been beaten to death over the past digests... But, I didn't pay much attention to tips on yeast culturing \*until\* my local homebrew store started carrying Wyeast cultures last month!

The first batch made with Wyeast is pretty simple:

1 # Crystal Malt  
6 # DME  
1 oz fresh cascade (boil)  
1 oz fresh cascade (finish)

I used Wyeast 1007 (The german ale yeast) for this. The gases eluding from the airlock have a terrific aroma!

Anyway, it's ready for a secondary now (been about a week), and I'm curious as to the right procedure for keeping this culture alive for a few more batches.

Tips? Experiences with Wyeast 1007?

-Andy

---

Date: Wed Apr 11 10:06:38 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Too Sweet

Hello,

I have a general question about the flavor of beer. I am fairly new to homebrew (have made about 10 batches). Everything has gone quite well for me, but I have one thing I would like to change. It seems (to me at least) that most of the brews I have made have been a touch too sweet for my liking. Is there a simple recipe change that I can do that will take care of this? I have used several different yeasts, including Whitbread.

Thanks for any help!

```
+-----+
|Bill Pemberton          flash@virginia.edu -OR- wfp5p@virginia.edu |
|(804)971-1894          +-----+
|University of Virginia |      Itch me, but please don't scratch me. |
|Charlottesville, Va   |      |
+-----+-----+
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Date: Wed, 11 Apr 90 10:49:26 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
**Subject: Cassis beer**

>1. Malt - I'm told fruit beers are typically made with a lot of wheat malt.  
>I haven't had any experient with wheat. Is there any extract people would  
>suggest?

Ireks has a wheat beer extract (6 pound or so can) that should be good.  
Or they have a smaller can of pure wheat extract that you can blend as you  
wish with barley malt.

>2. Yeast - what in the world yeast do you replace the wild Belgian yeast  
with?

Try culturing some from a bottle.

>3. Black-currants. What are these, where do you get them? I have used  
>frozen raspberries or blackberries, but I haven't seen these in the  
>grocery.

They are generally sold dry, so they would be near the raisins, prunes, etc.  
not in the freezer section.

> The local homebrew store doesn't list any black-currant juice  
>for making wine, but they do have cassis (black-currant) flavoring for  
>making liquors with. Any idea what this flavoring would do to beer?

I haven't used any syrups in fruit beers, but it might be ok.

General note on Belgian fruit beers: The fruit is usually added to the  
secondary fermentation after the base beer has finished fermenting.  
The sugar in the fruit of course starts things going again.

-don perley

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Date: Wed, 11 Apr 90 21:21:30 PDT  
From: treacy@Sun.COM (John Treacy)  
Subject: amylase enzyme powder

Has anyone had any experience with a powdered product labeled "Amylase Enzyme" ? I've always managed to get my amylase in the old fashioned way, I carry it in on my malt. But recently I had what appeared to be a hopelessly stuck fermentation. I had tried everything I knew of to get the yeasties back to work and still I had heavy sweet beer. I was ready to drain the mess when my local supplier suggested that perhaps the sugar in the carboy was not the yeast's favorite brand. So we decided to try some amylase powder to break down the sugars and sure enough the yeast woke up and are feeding madly ... like nothing I've ever seen ! Which brings me to my question(s) ... Has anyone here ever used this stuff ? What can I expect from this brew ? Is there such a thing as too much sugar breakdown ?

John

PS. The product is from a company called "Crosby & Baker" in Westport MA.

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End of HOMEBREW Digest #397, 04/12/90  
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Date: Thu, 12 Apr 90 07:46 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@NERUS.PFC.MIT.EDU>  
Subject: Re: too sweet

Bill Pemberton says:

>>It seems (to me at least) that most of the brews I have made have been a  
>>touch too sweet for my liking. .... I have used several different  
yeasts...

I have noticed the same thing. One real problem I found is that crystal malt smells and tastes so good (while brewing) that it is a real test of your self control and determination to add in only the required amount and no more. One of my best red bitters had none of my "trademark" sweetness, although I'd used the recipe before -- when I checked my notes, I had run out of crystal, and had only been able to add in what was necessary, not tip in a little more "for grins".

Also, if you are an extract brewer, stick to the pale extracts and modify them with your own specialty grains for darker brews. The amber and dark extracts often have other sugars or caramel added, which really sicken the taste (in my opinion). M&F amber for example is much worse than M&F pale with some crystal and roast barley added.

Yeasts: if you are using an unattenuative yeast, there will be more unfermentables left over, and the brew will be sweeter. Most of the dry ale yeasts (including Whitbread I believe) are fairly attenuative, so this shouldn't be a problem. See the yeast issue of Zymurgy (last fall) for many details, and relax etc...

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Date: Thu, 12 Apr 90 9:29:28 EDT  
From: Dale Veeneman <dev1@gte.com>

**Subject: Scottish Heavy**

I was in Glasgow a year ago and fell in love with an ale that was referred to as "heavy" (always on tap - one brand I remember was Tartan). Does anyone have a recipe for this type of ale? I tried Burch's Scottish style brown ale (not even close) and a kit from my local supplier (Glenbrew's Scottish heavy - not too good). Last night I had a bottle of Belhaven real Scottish ale (heavenly) and my desire has been re-kindled.

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Date: 12 Apr 90 09:04:16 EDT (Thursday)

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

**Subject: Re: Culturing yeast**

>Anyway, [my beer] ready for a secondary now (been about a  
>week), and I'm curious as to the right procedure for  
>keeping this [yeast] culture alive for a few more batches.

I've read that you should be able to save a Cup of the yeast slurry in the fridge for up to a week, and then add it to your next batch. You may have trouble extending it to several successive batches using this method, due to contamination and mutation. I've never tried this method.

Here's the procedure that I just started using to extend liquid yeast through several batches of beer. In advance I make up several quart jars of sterile wort, filling each jar about half full. I also have a Yeast Bank from William's Brewing. A few days before I want to make some beer with a new type of yeast, I break the inner bag and wait for the outer bag to swell up. After it has swelled, I add the culture to one of the jars of wort. A day or so later there will be a nice head of foam on top, at which point I fill several tubes from the yeast bank with wort, and use the rest to make a batch of beer. Next time I want to use this strain of yeast, I make a starter from one of the yeast samples saved with the yeast bank.

I've left out many of the details, but I think you get the idea.

/Don

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Date: Thursday, 12 Apr 1990 10:43:48 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Liquid Yeast

>From: bnrgate!bnr-rsc!crick@uunet.uu.net (Bill Crick)  
>  
>... I then tossed the puffed pouch in the fridge to save it  
>for use in another batch the next weekend.  
>  
>The instructions said that if you stored the activated yeast in a  
>fridge for any period, it should be put in a starter before pitching.  
>...  
>Does anyone know if the 90-100F water was what killed it, or is the idea of  
>storing it in the fridge after it starts to puff up is invalid?

The pouch puffs up as a result of the CO2 that the yeasts produce when feeding on the malt in the pouch. I would suspect that the puffed-up pouch is a very good environment for killing the little yeasties.

I think the Wyeast packages also recommend making a starter if you wait very long after the pouch puffs up before you use it. I take this to mean that you should use the pouch within hours of when it puffs out, either to make a starter, culture it somehow, or pour it in the beer.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Thu, 12 Apr 90 13:21 EST  
From: <HOLTSFOR%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: yeast culturing

Greetings homebrewers --

I have couple of comments on yeast culturing, prompted by the notes from Bill Crick and Andy Wilcox in HBD #397. Bill was wondering whether refrigeration and/or rehydration at 90-100 degrees F had killed his MeV yeast culture. I suspect that at least some of the yeast survived both of those perils. However, they were probably not very active or very numerous when pitched. I have had good luck keeping yeast cultures alive when refrigerated. This is the preferred method of maintenance for yeast colonies growing on Petri dishes. I have also stored swollen packets of Wyeast cultures for > 2 weeks and gotten good growth when these were pitched into starter cultures. I believe that a starter \*culture\*, and not just rehydration in warm water, is probably a necessary step if you wish to pitch a culture that has been refrigerated. Not only will the cold culture will be dormant, but the number of viable yeast cells present in the swollen packet is probably much lower than the number present in a packet of dry yeast. This is because the yeast culture in the foil packet will only multiply as long as the malt-sugar medium in the packet lasts. Packets of dry yeast, however, contain yeast cells isolated from large vats with lots o' growth medium. The advantages to pitching Wyeast or MeV cultures are that 1) these cultures contain fewer wild yeasts and bacteria than packets of dry yeast, and 2) when used as intended, the liquid cultures are active when pitched. By refrigerating the swollen packet of liquid culture one negates the second advantage. However, it is difficult to predict how long your foil packet will take to swell, and how long the culture remains active once the packet has swollen. I would recommend that if your packet of yeast has been fully swollen for more than a day, or has been refrigerated, that you pitch it into a starter culture and use the starter culture to pitch your wort.

The special yeast issue of Zymurgy is full of excellent information on yeast culturing. Details of procedures and equipment for yeast culture can be found there. As to Andy Wilcox's querie about culturing from a primary fermenter ...

I guess you don't have the yeast issue of Zymurgy and that you can't wait until you get one because you want to rack over to a secondary sometime soon. You can probably run out to your homebrew shop and pick up Papazian's Complete Joy of Home Brewing and that'll give you the basic info. However, I would really recommend popping for another packet of liquid yeast culture and culturing directly from the original culture. There are always going to be unwanted microbes in your primary fermentor -- at least in small numbers. By subculturing from the primary sludge you are giving these contaminants a chance to get established. A large portion of the yeast population in your primary will go dormant when the blow-off stage stops. If the bacteria or wild yeasts "wake up" more easily than the desired yeast, then you may be in trouble. It is also possible to introduce new microbes into your subculture at the time that you do the racking. I know that most commercial brewers, and many homebrewers, successfully reculture their yeast from batch to batch. However, I find it much more difficult to practice good sterile

transfer techniques with a five gallon carboy than with smaller glassware, Petri dishes, and foil packets. I worry much less about contamination when I am working with a culture that was derived directly from a commercial packet or bottle of beer than I did when I used to culture from fermenters. It may cost you another \$3.50 to get started, but then you'll have a stock culture that was derived directly from a clean culture. You can use the new packet to pitch another wort and still have enough sludge in the packet to start your own stock culture.

Best o' luck & happy brewing,

Tim Holtsford  
Kellogg Biological Station  
Michigan State University  
HOLTSFORD@MSUKBS.BITNET

P.S. How do you guys extract small pieces of text from this digest so that it appears with a " > " on the left margin of your response? I'm working on a VAX running VMS. Thanks.

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Date: Thu, 12 Apr 90 11:57:12 MDT  
From: Glenn T. Colon-Bonet <gcb@hpfigcb>  
**Subject: Re: Yeast, Cultures and Amylase enzyme powder (long)**  
Full-Name: Glenn Colon-Bonet

Regarding Bill Crick's problem with preparing a starter culture from a liquid yeast culture, I think the starter that you used was a pretty weak solution, I typically use 1/2 cup of dry malt extract to 2 cups water. Also, pitching at 90-100F is pretty high! When yeast experience drastic temperature changes, from the fridge, into the 100F starter, they tend to go dormant. I always warm my liquid culture slowly to room temp (70F) and pitch into the same temperature starter culture. I always use a starter culture to get about 16-20 oz. of active yeast for pitching so that fermentation begins rapidly. If you use the packets alone, you should allow 2 days for the packet to swell (possible more if the packet is old). When using a starter culture, allow 3-4 days: 2 for the Wyeast (MeV) packet and 1-2 for the starter.

In HBD #397 Andy Wilcox asks about Wyeast 1007:

I've used the German Ale yeast a few times and had pretty good luck with reculturing it. I currently use two different methods for reculturing. The easiest method for reculturing is to plan to make your next batch of beer at the end of the primary fermentation of your first batch. After you finish re-racking the first batch into the secondary, there will be a large amount of yeast sediment in the bottom. You can siphon off (using carefully sanitized siphon hose) the yeast into your starter bottle. I typically fill about 1/4 of the bottle with the sediment and add cooled sterile wort to it. Aerate the starter and attach a fermentation lock. The starter is usually extremely active within an hour or two, which is about right for finishing your next batch! Most of the books I've read say not to try reculturing more than 3-5 times with the same yeast because of mutation and infection problems.

The other method for yeast culturing is the same as in the Zymurgy yeast issue - prepare petri dish cultures and/or slants from the Wyeast packet and use these to inoculate a starter culture. Petri dishes can be ordered with sterile agar for yeast culturing from medical supply companies. I was able to purchase 10 dishes for \$6. You will also need an inoculation loop (or make your own). To inoculate the dish, place the dish cover side down on a table, sterilize the inoculation loop by passing it through a torch flame or other hot flame and insert the loop into the culture (wyeast packet or other source) it will cool in the liquid and you should be able to pick up some yeast. Open the petri dish, holding the agar half face down and run the inoculation loop in zig-zag patterns over the surface. Quickly close the dish back up, label it and place a rubber band or tape over it to keep it closed. Store it cover side



down so that condensation will always fall onto the cover, never onto the yeast colonies. Keep the sample warm for 4 days or until the yeast have formed healthy colonies (white and powdery looking). If the dish shows non-white colors or stringy growths, the sample is infected and shouldn't be used. Refrigerate the dish after 4 days, it will last up to 6 months after inoculation. You can make as many yeast starters as you like from the petri dish culture without the risks of mutation/infection, since the same source is used for all cultures, rather than multiple generations. Slants work really well for keeping "master cultures" that you only use for inoculation the petri dish cultures. Since you only expose the master every 6 months or so, it has less risk of becoming infected.

To prepare a starter from a dish, place the dish cover side down on a table, sterilize the neck of the starter bottle by passing it through the torch flame, sterilize the inoculation loop, open the dish, holding it so that the agar (yeast) side faces down, and cool the loop on an unused section of the dish, pick up a sample of yeast on the end of the loop and insert it into a small starter culture (2-4 oz of sterile wort in a well sterilized bottle). Attach fermentation lock and when small starter becomes active (2 days), transfer to a larger starter (16-24 oz). When the large starter is active (1-2 more days) its ready to make beer!

Culturing with petri dishes is fairly difficult and I'm not totally convinced that its really worth all the hassle, but it is very nice having a variety of yeasts to choose from, not just what the local shop carries (if they carry any!). At any rate, getting 3 or more cultures from a single Wyeast packet brings the cost down to the same or less than dried yeast, and the much better beers from liquid yeast make it worth the extra time.

Regarding amylase powder, I've used it in mashing to finish off starch conversion when it wouldn't on its own (after 3 hours!), but I've never used it during fermentation. The bottle of it that I have says "to remove starch haze from beer" on the label. I've never heard of using it to re-start a fermentation. Yes, there is such a thing as breaking down too much sugar. The higher, unfermentable sugars, such as dextrans, give beer body, head retention, and character. Actually I'm surprised that this stuff can work at fermentation temps (65 - 70F), normally enzymes are active during mashing around 150-158F. Maybe something else is going on here?

Sorry for the long posting... I got carried away!

Have a great Easter!  
-Glenn

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Date: Thu Apr 12 15:31:49 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: More on Sweet Beer

Several people have written me in regard to my problem with too sweet beer. I didn't post any recipes, but one reason is that I have used several different ones, but here is a typical example:

0.5 lb. Crystal Malt  
1 can Unhoped Amber Extract  
1 can Unhoped Light Extract  
1.5 oz Northern Brewer's Hops (for boil)  
0.25 oz Cascade Hops (for finish)  
Whitbread Ale Yeast

This produced a wonderful beer, except that it was just too sweet for my likings. I shouldn't complain too much, all my friends thought it was great!

The two brands of extract that I use are John Bull and Munton & Fison. I would try others, but those are all that can be obtained in this town!

I've tried several variations off of this, and all have worked well, but still too sweet (for me). Several people on the net (thanks to all) suggested cutting back on the Crystal Malt. I must admit that is about the only constant in my beers, I always use right around half a pound. I think I will try a version with that eliminated.

My current mutation of the above recipe uses a lager yeast instead of an ale yeast (making a steam beer). I had hoped that the yeast was the culprit and the use of a lager yeast would do the trick.

Thanks again!

```
+-----+  
|Bill Pemberton          flash@virginia.edu -OR- wfp5p@virginia.edu |  
|(804)971-1894          +-----+  
|University of Virginia |      Itch me, but please don't scratch me.  |  
|Charlottesville, Va   |      |      |  
+-----+-----+
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Date: 12 Apr 90 17:49:25 PDT (Thursday)  
From: "david\_f.\_nevin.Wbst300"@Xerox.COM  
Subject: Legality of home brewing

Don Wegeng has a good point about not discussing the legalization of drugs in this forum; after all, Big Brother is undoubtedly listening and some of us could get into trouble for not being sufficiently negative on the subject.

But, how about the legality of home brewing? If it weren't for the fact that "cooler heads prevailed" on the 18th Constitutional Amendment our hobby could put us in prison for 20 years.

In our government's overly-zealous, politically-motivated war against it's citizens (the drug war) many personal freedoms are being lost. So, the next time you set out to brew a batch, bear in mind that there is a movement 'out there' to label us as bad people.

I believe there will again come a time when we will have to defend our right to drink beer. Eternal vigilance is the price of liberty.

- Dave -

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Date: Thu, 12 Apr 90 21:13:23 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Yeast reuse and Wonderful smelling fermentation

Probably the simplest way to reuse a liquid yeast culture is to culture the dregs from a bottle of homebrew made with the desired variety. Of course, if your batch goes bad (God forbid!!) you're out of luck.

As to wonderful smells arising from the fermenter, My latest batch, made with Wyeast #1028 London Ale has an EXCELLENT aroma arising from the fermenter! I can hardly wait to taste it!!!

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!uunet!plains!enders  
Bitnet: enders@plains

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End of HOMEBREW Digest #398, 04/13/90  
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Date: Fri, 13 Apr 90 10:08:34 CDT  
From: tperala@ub.d.umn.edu (Tim Perala)  
Subject: Fining with gelatin

I have no experience with fining, as the few brews I have made so far have been dark enough to make the effort useless.

I now have a very pale ale in progress. After a week in the primary two things occurred; the SG dropped from 30 to 07, and the beer separated into two layers.

The top layer is very clear (about 3 inches deep) and the rest is almost opaque.

I racked the beer and added a small envelope of Knox brand gelatin, hoping this will help. Of course, the clear layer went away when the beer was transferred to the clean carboy, but 24 hours later the clear top layer is back.

The little blobs of gelatin are actually quite active, travelling from top to bottom in the carboy. (Yes, I consider fermentation a spectator sport!)

So, will the gelatin ever settle? Will my beer clear up? How long will this take? Is filtering at bottling time recommended, or will the gelatin blobs stick to the bottom of the carboy?

For the interested, this batch consists of

3.3# M&F light extract  
1# Pale Ale malt, crushed and steeped for two hours @ 155F  
.25# Crystal, cracked and steeped with pale malt  
1# Dextrose  
1oz Cascade (full boil)  
.25oz Saaz pellets dry hopped  
Added 1# additional dextrose after 48 hours.

All this in 3 gallons total volume. At racking time it tasted great!

Please indulge me on one additional point... the added dextrose.

My original SG was 30. I added the pound of corn sugar syrup after the primary fermentation was well under way. A SG reading after adding the sugar would have been useless. How can I calculate the effect of the added sugar on the original gravity? For instance, each ounce of sugar adds .XXX to the SG of one gallon of liquid.

Thanks!  
- --

Tim Perala tperala@ub.d.umn.edu  
Systems Programmer/Doryphore  
Information Services  
University of Minnesota, Duluth

(218) 726-6122

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Date: Fri, 13 Apr 90 11:07:14 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 13-Apr-1990 1405" <mason@habs11.enet.dec.com>

**Subject: Sieben's brewpub (Chicago)...**

Just spent a few days in Chitown, which was pleasantly surprising to someone who doesn't like cities. I finally made it to Sieben's (436 West Ontario).

They had four brews available - barley wine; lager; amber ale; and Irish ale. I tried the latter two. The amber was good, but the Irish was GREAT! Such a shame...they don't have doggie-bottles.

I would recommend a visit.

Gary

-----

Date: 13 Apr 90 16:30:06 PDT (Fri)  
From: florianb@tekred.cna.tek.com  
**Subject: scottish ale**

In #398, Dale Veeneman inquires about authentic scottish ale.

I've been able to come close to scottish ale using Steinbart's extract, which (I have been told by Steinbart clerks) comes from Scotland in giant drums. They have a "tartan ale" extract which you could try. The only complaint I have about their extract syrups is that they end up throwing a bodacious chill haze. But in a darker ale, this won't matter.

Steinbart's address is:

F. H. Steinbart Co.  
602 SE Salmon  
Portland, OR 97214  
503-232-8793

If you use the Wyeast Irish (#1084) liquid yeast culture, the attenuation will go further, and the end product will be less sweet.

Florian

---

Date: Sat, 14 Apr 90 00:22:30 EDT  
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Subject: yeast

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I have to protest. Culturing the dregs from a bottle of beer can be quite risky and is a hassle to do properly. The name of the game is to minimize the number of doublings of cells that the yeast have to undergo to get the cell concentration up. Prior to getting the concentration up is when infection can strike. If infection organisms have the chance to multiply in a medium with relatively few yeast cells they will get a foothold, while in a situation where there are literally millions of hungry yeast cells per milliliter they have a much harder time. Pictures of brewers sticking their bare hands in actively fermenting wort provide a graphic example of this principle.

Because of this, to maintain the proper cell concentration along the way as a culture is made from bottle dregs, you need to go through multiple starters of increasing size. Even if this and the need for \*sterile\* procedures is ignored and the dregs are just poured into a single starter this could not be as simple as repitching.

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Pete Soper 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

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End of HOMEBREW Digest #399, 04/16/90  
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This file received at Mthvax.CS.Miami.EDU 90/04/16 04:36:27

HOMEBREW Digest #399 Mon 16 April 1990

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

Contents:  
Fining with gelatin (Tim Perala)

Sieben's brewpub (Chicago)... ("Gary F. Mason - Image Systems - MKO2-2/K03 -  
603884[DTN264]-1503 13-Apr-1990 1405")  
scottish ale (florianb)  
yeast (Pete Soper)

Send submissions to [homebrew%hpfcmr@hplabs.hp.com](mailto:homebrew%hpfcmr@hplabs.hp.com)  
Send requests to [homebrew-request%hpfcmr@hplabs.hp.com](mailto:homebrew-request%hpfcmr@hplabs.hp.com)  
Archives available from [netlib@mthvax.cs.miami.edu](mailto:netlib@mthvax.cs.miami.edu)

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End of HOMEBREW Digest #399, 04/16/90  
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Date: Mon, 16 Apr 90 08:47:24 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: More on Sweet Beer

> Date: Thu Apr 12 15:31:49 1990  
> From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
> Several people on the net  
> (thanks to all) suggested cutting back on the Crystal Malt. I must  
> admit that is about the only constant in my beers, I always use  
> right around half a pound. I think I will try a version with that  
> eliminated.

1/2 # crystal isn't enough to give your beer an overly sweet flavor. I often use recipes with a pound of crystal, and I haven't ever had the problem. You say you've used Whitbread ale yeast, and it really is fairly attenuative. I would suspect that your wort is experiencing some environmental condition (temperature perturbations, residual sterilant in the secondary) that is preventing the fermentation from going to completion.

- --Doug

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Date: 16 Apr 90 05:45:57 PDT (Monday)

From: Crawford.WBST129@Xerox.COM

**Subject: Re: Yeast, Cultures**

Glenn Colon-Bonet writes about culturing from a petri dish:

> Attach fermentation lock and when small starter becomes active (2 days),  
> transfer to a larger starter (16-24 oz). When the large starter is  
active  
> (1-2 more days) its ready to make beer!

I have recently started doing this with some success. My problem is that when I add the small starter to the larger starter I still get a lag time of over 24 hours. I have found that I need to use a third even larger starter (32 oz) to get my lag time down to about 18 hours. Can you give me any pointers Glenn? How much malt do you use in your 2-4 oz of wort? Do you yeast nutrient?

The big advantage of culturing my own yeast for me is that the local shop where I get my yeast is usually out of the type I want. Now I don't have to worry (and you know how important it is not to worry) whether they have the yeast I want when I want it.

Greg

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Date: Thu, 12 Apr 90 12:47:18 PST  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Too Sweet?

In HOMEBREW Digest #397, William F. Pemberton observed:

" ... most of the brews I have made have been a touch too sweet for my liking. Is there a simple recipe change that I can do that will take care of this? I have used several different yeasts, including Whitbread."

I've had the same sor of problem from time to time. When I used extracts, I found that some were more fermentable than others. On one memorable occasion, I used Australian Dark bulk extract in a porter recipe I'd developed using Scottish Light bulk extract. The SG drop was much less than expected, and the beer was altogether too sweet. Another time, I added more extract and crystal malt in an attempt to increase the "malt flavor", and ended up with something disgustingly sweet. I tried the same recipe again later but massively boosted the hopping rate, which appeared to balance out the impression of excessive sweetness. Since moving into grain brewing, I've been able to control the fermentability of the wort, and have had fewer surprises.

By the way, next Saturday will be the "beta test" of the Icewater Recirculation System (Mark II) I put together after the lively discussions on that subject a couple of months back. Though several dissenting voices were heard, the consensus was that a small drill-powered pump was just the ticket to run icewater through a wort chiller. My family, however, responded to the din from my drill with even louder an more persistent din of another sort, so I've substituted a water recirculation pump from an evaporative cooler. At \$4.16 the price was tough to beat, it's quiet, and should work fine, if it doesn't fall over into the coolant and cause all kinds of excitement. Watch this space ...

- Martin

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
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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-) =

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Date: Mon, 16 Apr 90 16:11:09 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Mead and color...

I'm planning to brew a batch of strawberry mead (well, technically melomel) soon, and I was wondering how well the red color from the berries will be retained in the final product. My wife tells me I drank too much Kool-Aid as a kid, but it's my belief that something that tastes like strawberries should be red. Should I add something else (red zinger tea comes to mind) that will definitely stay red, or will I get enough color from the fruit (assuming I use about 6lbs of strawberries)?

Thanks in advance.

Paul

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pkel@brazil.psych.purdue.edu | I think <----+ |"Cows!" - Owen, _Throw
Paul L. Kelly | | | |Mama from the Train_
Dept. Psych. Sci., Purdue Univ. | // | |Disclaimer: Jane, you
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Date: Mon, 16 Apr 90 13:46:42 PST  
From: Martin A. Lodahl <pbmoss!mal@Sun.COM>  
Subject: Coolant Pump, Revisited

(This is not my first attempt to post this. Something seems to be eating my words! Usually, I'm the one forced to do that ...)

A few months ago there was brisk discussion on the subject of a pump to recirculate icewater through a wort chiller. The consensus favored a small drill-powered pump, but my family objected strenuously to the din. Inspiration: a water recirculation pump for an evaporative air cooler! So, for some \$4 I acquired one for a 5000 CFM cooler, and tried it out on last Saturday's batch of stout. Not an unqualified success: the flow rate of this small pump was just not enough. The transit time through the coils was so long that I suspect that a difference in temperature between the coolant and the wort only existed for the first turn or so. I'd been worried that too much flow would pop off the low-pressure hose connections, but I could have used 5 times the flow this pump put out. It was quiet, at least. Unfortunately, pumps designed for larger coolers have a MUCH larger price, so it's time to hit the salvage yards ...

DISCLAIMER: This type of pump is not designed for this type of use. It's not grounded or electrically sealed, and is top-heavy. If it falls over into your icebath, something horrid will happen. Not my fault.

Now about that stout: there's about 4.5 gallons in the fermentor (I slipped while straining the hops. It's astonishing how much of the kitchen can be covered in one splash!), bubbling merrily away, of some of the most wildly over-hopped stuff I've ever tasted. I just hope it's drinkable when it's done.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
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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-) =

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Date: Mon, 16 Apr 90 16:58:46 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Black Currant juice

The black currant flavoring that John Mellby is searching for is available, oddly enough, in grocery stores in my area. I don't recall the brand, but it is manufactured by a Polish company and imported. You may have to look in stores that stock European foods or imported foods in general. This company makes many flavors of berry syrups, which I believe are used mostly in tea or to make a berry "tea" by itself. Good luck.  
Al.

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End of HOMEBREW Digest #400, 04/17/90  
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Date: Tue, 17 Apr 90 10:15 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: **blow-off method**

I've been brewing using the open ferment (garbage can) method, with good results, but I'd like to try a closed ferment (is this the same as the blow-off?). Papazian says to pitch the yeast in the carbuoy, and then seal it with a water seal, but then where does the blow-off take place? If you didn't seal it but put a blow-off tube instead, when \*do\* you seal it? Does the blow-off tube need a water seal (like the end of it underwater in a blow-off jar) too? You see I have a few questions; any help would be appreciated.

Russ Gelinas

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Date: 17 Apr 90 10:39:08 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Mead Color

Hello,

Since I moved to Mass. my new apartment seems to have a house flavor it is imparting to my beers. This had led me to making a number of wonderful melomels instead. I made a blueberry one a few years ago that had a beautiful rose color. I have recently made a cranberry which was very red and just a bit tart. Most recently a blueberry strawberry which while not aged enough yet promises to be fantastic. The recipes tend to be pretty easy

Boil down 1oz of mild hops like cascade with water crystals and yeast nutrients for 45 min or so to make a hop tea. Use irish moss in this if so desired. Keep this at 180 to 200 F and add the honey. Steep the honey and the fruit (well sliced for strawberries) at 180 to 190 F for 45 min or so.

I use 6lbs of light honey like clover for 3 gallons, or 12lbs for 5.5 gallons. This works pretty well. I always use red star pasteur champagne yeast in my mead with nothing but excellent results. Pretty high OG and FG of .995 are typical. This yields alcohol rates of 8 to 11 percent.

As for color steeping usually provides enough, but leaving the fruit in the primary well deepen it even more. No additional colors are needed unless you really want something Kool-Aid colored. Most of the colors I get are deep but the mead is still clear enough to see through, as I feel it should be.

I don't boil since it drives off the honey aromatics. You can get honey made from specific flowers (I've seen blueberry) which is rich in these aromatics. Not boiling also keeps the fruit aromas. The high temp steep sterilizes the must and the preboil with the hops drives off chlorine and other tap nasties. I ferment for 3 - 4 weeks primary, rack to a secondary and ferment another 2 - 4 weeks depending on how lazy I am. I then bottle and forget about it. Give it at least 6 months. I find 6 - 8 months is a critical age where the flavor improves radically. After that it will improve more slowly. Mostly the harsher alcohol flavors (remember Night train or MD20/20 .... cheap wines) are what age out to yield a truly pleasant light bodied product. Similar in many respects to rose wines, but with a distinct flavor and character of its own

Cheers,  
Jay H

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Date: Tue, 17 Apr 90 11:39:48 edt  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Homebrew Supply Stores listing**

D\_KRUS%UNHH.BITNET@MITVMA.MIT.EDU writes:

> Can anyone tell me if anyone has taken the time to compile a listing of  
> all homebrew supply stores, relative to all readers of this digest. If this  
> has been done, in which digest is it located so that I may retrieve it from  
> the archives.

I've got one. I also will try to keep it updated, if people send me new  
info.

If someone tells me how (hint, hint), I'd be happy to post it the the  
homebrew archives.

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Date: Tue, 17 Apr 90 11:01:29 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Re-pitching vs. Re-culturing

While re-pitching the yeast does have the advantage of introducing a large number of active yeast cells into the wort, the objection I have to this method of yeast re-use is that you MUST pitch the reclaimed yeast within a short period of time after collection (certainly less than a week, even under refrigeration). This is fine (and probably the preferred way to go), IF you are going to brew another batch soon.

So, what does one do if one doesn't brew quite so frequently, but still wants to re-use his/her yeast? Well, frozen samples and maintaining cultures on agar slants/petri dishes are a couple of possibilities. Re-culturing from a bottle fermented with the desired strain is also a viable option IMHO, IF certain precautions are followed:

1. The bottle should be reasonably fresh, certainly not more than 2 mo. old.
2. Use STERILE wort for reculturing. At the minimum, this involves canning the starter wort. The more suspicious might want to pressure can (autoclave) it.
3. If the beer shows ANY sign of infection, DO NOT culture from that batch!
4. sterilize the mouth of the bottle in a flame before collecting the dregs in a sterile container. Try to transfer as little of the leftover beer as possible from the bottle to the sample, or let the sample settle out, and decant most of the excess liquid.
5. clean and sterilize EVERYTHING as well as possible.

Granted, this is quite a bit more involved than simply repitching, but it is somewhat less involved than maintaining a culture on agar, and on a par with frozen samples. However, it is certainly less sterile than culturing from the liquid yeast packet (either by freezing or on agar), but, if one is careful, you can culture from a bottle fairly safely.

Also, it really isn't a good idea to stretch repitching/reculturing very far, certainly no more than one batch for reculturing from a bottle, or repitching, and probably no more than 2 batches from one of the more sterile reculturing techniques (i.e. starting with the sample, make a starter, pitch and then possibly repitch ONCE).

Well, enough of that for now. It looks like I'm going to be bottling my I. not so P. A. tonight. I just have to wait another week or two to sample it (if my patience holds out that long

Todd Enders  
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Date: Tue, 17 Apr 90 11:28:28 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Briess extracts

I would like to hear from anyone who has used Briess malt extracts. Green Acres has 58# pails of the stuff for \$72; if the extracts are any good, I would like to buy some. However, I am concerned by the old adage "you get what you pay for." Does anybody know why it's so inexpensive? Are the extracts made from all malt, or do they use adjuncts such as corn sugar to keep the cost down? Unfortunately the bulk size is all that Green Acres sells, or I would simply buy enough for one batch, and test it out.

Another question regarding bulk extracts: someone recently said that one can achieve better quality on dark beers by using light extract, and darkening the wort with specialty grains. What grains (and in what amounts) should I use to duplicate, say, John Bull unhopped dark with light extract? If I buy the Breiss, I would like to just buy a pail of the light, and use that for brewing all my beers, dark and light.

And finally, thanks to all who replied to my request about Mackeson Triple Stout recipes. I recently finished bottling a stout that I made by following Papazian's guidelines for a sweet stout (in CJOHB) -- with a few variations. I used more malt extract than he suggested (a total of about 8.5 lbs), and at bottling time I primed with a cup of unsulphered molasses. The stuff fermented for about two weeks, and carbonated in less than a week. I think the amount of molasses used was too much, since if I opened a bottle at the proper drinking temperature (for me about 50 deg F) it tended to gush. Chilling helped prevent this type of catastrophe, but then of course I had to wait (impatiently!) for the brew to warm up to drinking temp. The flavor was very much like Mackeson's, but not quite as sweet (which is fine by me). Next time I think I'll add the molasses just before sparging, and prime with something that has a known sugar content. All in all, a nice recipe; if there's any interest I'll post it. Alas, I can send no samples, as I have not worried, relaxed, and drank all five gallons of it :).

Paul

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pkel@brazil.psych.purdue.edu | I think <----+ |"Cows!" - Owen, _Throw
Paul L. Kelly | | | |Mama from the Train_
Dept. Psych. Sci., Purdue Univ. | // | |Disclaimer: Jane, you
"Humpty Dumpty was pushed!" | Therefore, I am ->+ |ignorant slut.
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Date: Tue, 17 Apr 90 13:08:31 -0400  
From: arun\_welch@cis.ohio-state.edu  
Subject: Pink elephants on parade...

My cousin manages a tea plantation in Assam, India, and was visiting us last week. Apparently the people of the region brew a rice beer, but have to be very careful about storing it outside their houses. Apparently there are a lot of elephants in the area who like the beer even more than the humans, and if they even suspect that there's any beer in the house, they'll tear it down looking for it. Burying it in the jungle is the only safe way to store it, or to make it for that matter...

...arun

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Arun Welch  
Lisp Systems Programmer, Lab for AI Research, Ohio State University  
welch@cis.ohio-state.edu

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Date: Tue, 17 Apr 90 14:44:47 edt  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Mead and color...

Paul L. Kelly writes:

> I'm planning to brew a batch of strawberry mead (well, technically melomel)  
> soon, and I was wondering how well the red color from the berries will be  
> retained in the final product.  
> Should I add something else (red zinger tea comes to mind) that will  
> definitely stay red, or will I get enough color from the fruit (assuming  
> I use about 6lbs of strawberries)?

I did a raspberry mead with ~7# frozen raspberries, and it's a beautiful  
color. (Tastes real nice, too). Maybe not as deep as cherry KoolAid(TM),  
but a good clear red. I wouldn't add a thing.

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Date: 17 Apr 90 17:03:05 PDT (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: strawberry color in mead

In #400, Paul Kelly says:

>I'm planning to brew a batch of strawberry mead (well, technically melomel)  
>soon, and I was wondering how well the red color from the berries will be  
>retained in the final product. My wife tells me I drank too much Kool-Aid as

I don't know about mead, but I use strawberries (and cherries and blueberries) in apple cider (Moost) quite often. Crushing the berries and adding them during the last five minutes of boil will lend a nice color and flavor to the brew. I use one pound of fruit per gallon of cider. I don't worry about boiling the fruit for that long. It doesn't seem to give any bad flavor to the brew. I let the fruit pulp remain in the ferment during the primary fermentation and siphon the brew off the fruit upon transfer to the secondary. Strawberries, cherries, and blueberries all give a pale red or rose' color to the "punch."  
[sometimes I also throw in a little red food coloring for orneriness if I want a really red brew!]  
Florian, who loves Kool-Aid.

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Date: Tue, 17 Apr 90 20:49:50 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
**Subject: Double Bock & Mead**

Hey Folks: Sam Adams Double Bock is out in the stores already. I wasn't expecting it for another month or two. It doesn't seem to have as much of a malty sweetness as it did last year, but I stocked up with 4 cases anyway..

Also, for mead lovers, Boston Beer Brands (distributor) has some Fallona mead, made in Southboro, Massachusetts. It's expensive at \$21 a bottle, and it's in limited supply, so hurry if you want to get some.

I like it very much. It's a bit more delicate, and not as thick & sweet as the Maliniak and Millenium imported Polish meads I like so much. It has a background flavor slightly reminiscent of peaches. Definitely a sweet, still mead. (Cher - sample on the way!).

It does contain sulfites according to the front label, but "virtually no sulfites" according to the back label.

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Date: Tue, 17 Apr 90 22:38:27 MDT

From: hplabs!mage!lou

**Subject: removing gummy labels**

A few months back there was a lot of traffic in this digest regarding removing self-adhesive labels. At the risk of reopening an old controversy, I want to report some findings.

I've discovered that heat makes these labels easier to remove. Just covering the label with your palm for 20 seconds will help, although it still isn't easy.

What I do these days is to kill two birds with one stone. When I empty a bottle, I hook up my bottle washer to rinse it out with. I use the hottest water my water heater can provide; this heats up the bottle enough that the label peels off the bottle easier than it did off it's original paper backing. Using the bottle washer allows me to rinse the bottle without getting the label wet (wet labels are still hard to remove).

I'm using Avery brand labels but I expect this technique will work with other brands as well.

Louis Clark

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

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End of HOMEBREW Digest #401, 04/18/90

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Date: 18 Apr 90 08:43:29 EDT (Wednesday)

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

**Subject: Re: light extract to get dark beer**

Paul L. Kelly asks:

>Another question regarding bulk extracts: someone recently said that one  
can  
>achieve better quality on dark beers by using light extract, and darkening  
the  
>wort with specialty grains. What grains (and in what amounts) should I  
use  
>to duplicate, say, John Bull unhopped dark with light extract?

Recall that all-grain brewers start with malted barley, and then add  
speciality grains and other stuff to achieve the beer characteristics that  
they desire. As an extract brewer you can duplicate this to some degree by  
adapting all-grain recipes. For example, if you want to make a stout start  
with a all-grain recipe for stout (that you trust), then substitute light  
malt extract syrup for an equal amount of malted barley. The amounts of  
speciality grains should remain the same. Now brew as if you had started  
out with an extract recipe (from The Complete Joy of Homebrewing, for  
example).

You'll probably have to experiment on a few batches (varying the amount of  
extract syrup to substitute for one pound of malted barley) before you get  
optimum results. You'll never achieve as good results as you would by  
mashing, but you'll definitely learn more about the characteristics of the  
ingredients that you use, which will help you formulate your own recipes.

/Don

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Date: Wed, 18 Apr 90 08:34:33 CDT  
From: jmellby@ngst11.csc.ti.com (John Mellby)  
Subject: 2nd Annual Dallas-Denver Beer Run Trip Report

The Great 2nd Annual Colorado Beer Run  
Starring  
Roy Mengot and Tim McGrath

Directed by  
John R. Mellby

Special Effects  
Roy Mengot

Scribe  
John R. Mellby

Color Commentary  
Roy Mengot and Tim McGrath

Historical Inspiration  
Tom Greer

The winter being over, our thoughts naturally turned to beer. (O.K. beer was the second thing our thoughts turned to.) The remains of the 1st Dallas to Colorado Beer Run had long since been consumed, so it was obviously time for a another trip to the nearest very good beer store.

Now there are some good beer stores in the Dallas area (Mr. G's in Plano), but Texas' stupid laws are so restrictive that many beers cannot be distributed here. Thus we typically take advantage of any trip to bring back quality beers which cannot be found in Texas.

Preparation:

Special thanks go out to Cher Feinstein, Rob Gardner, and Rick Myers who responded promptly to queries about where to go for beer in Colorado Springs, Denver, and Boulder. With their help the decision was made to go to Denver, with a list of good stores, and Old Chicago and the Wynkoop as good bars.

Last year the trip was made cross-country through Amarillo, on mostly 2-4 lane highways. This year they attempted to go due North into Kansas then turn West, which would keep them on freeways. As it turned out, this route was almost 100 miles longer, and yet was 1-1.5 hours shorter!

Roy (What, me plan?) Mengot executed his usual planning function, which consists of sitting with a beer in hand and saying "Let's do it!"

Trip Report:

Driving - When one begins such an epic journey, a goal must drive the travelers to endure the hardships of the trip. In our case, that goal was good beer and lots of it. There were indeed hardships. Kansas for instance. Eastern Colorado for another. Oklahoma is Nirvana in comparison. We often commented as we looked out on great vistas of near flat nothing that at least some plowed land or a telephone pole gave some indication that someone was in the area, and then we speculated on why. Even for a holiday weekend (Easter) we set the cruise control for 70 and, between Denver and Dallas, only "broke" cruise 5 times. Put a couple TOW's, a SAM launcher and a machinegun on top of all the grain elevators in Kansas, and no force on Earth could take that place.

Now when we rolled into Denver, the world improved a million percent. We plotted the locations of beer stores and the Wyncoop Brewing company and strategically selected a Motel (Motel 6). The first stop was an Old Chicago (3 of 'em in Denver) where we found 25 tap beers and about 100 bottle beers. I sampled some draft Sam Adams, Boulder Porter and Watney's Cream Stout. All were excellent and they have great deep dish pizza, pasta and calzones. Well worth a visit.

The next morning we hit the Wine Company. It's a deceptively small store in a large shopping center but had a large selection of the kinds of beers we were looking for. They just didn't have very much of each type. As I recorded the beer name and price of what Tim pulled off the shelves, the manager happened in and saw us building a small wall of beer and asked his clerk if we were Federal Agents or something? No, breath easy.

Next we went to Bonnie Brae, just North of I-25 on University. They have an equally large selection with generally greater quantities (until we got there).

The two stores complemented each other well and we cleaned them both out of several brands such as Thomas Hardy and Samiclaus and others they were just low

on. Bonnie Brae has shopping carts which helped and prices were reasonable.

By now we had some 15 cases in my little Sunbird Stationwagon and "Little Car" was not pleased. The altitude robbed power and the rear shocks had little play left. Undaunted, we went to the Wyncoop brew pub. We stopped there briefly the night before (Friday at 6:30 pm) and found it to be Yuppie Happy Hour Heaven, stuffed to the rafters with young professionals in suspenders and nice dresses, eyeing each other and two deep at the bar, raising the noise level to that of a carrier flight deck. Saturday at 11am, we had half of the 100 feet of bar to ourselves and got a sampler of Wilderness Wheat, Jed Fest beer, their IPA, St. Charles ESB, Marks Mild and Sagebrush Stout. All were excellent and, in general, better than some of the California brew pub beer I've tried. They do not have CO2 driven taps; they have the English pull-pump handles! The difference in the freshness of the beer and the carbonation behavior were astounding and the closest thing to English Real Ale in this country. They sell the beer in gallon boxes for takeout but plan on drinking it fast. It loses a bit as it travels. We picked up 3 gallons to go. They're right across the street from Union Station in Denver and are soon opening a jazz pub in the basement area. They have a dinner area upstairs. This place is good!

Beer Summary:

351 bottles of beer plus 3 gallons of Wynkoop ale, some \$600 worth.

51 different kinds were brought back (43 of them are not distributed in Texas).

6	Aegean
12	Anchor Christmas Ale
12	Ballard Bitter
6	Berghof Lager
12	Berghof Bock
2	Berghof Dark
12	Boulder Pale Ale
14	Boulder Porter
2	Boulder Stout
4	Big Foot Ale (Sierra Nevada)
6	Castlemaine
12	Celebrator
6	Changlee
6	Cold Springs Export
6	EKU Kulminator
4	Fischer Bitter
3	Fischer Amber
2	Franziskus
9	Garten Brau Bock
1	Genesee 12 Horse Ale
3	Goudenband
4	Ivanhoe Ale (Saxon Brewery, Chico)
6	John Bull
1	Julius Echter Hefe-Weissen
6	Kessler Bock
12	Kessler Lorelei
5	Kessler Winter
7	Liefmanns Kriek
4	Liefmanns Framboise
4	Liefmanns Peche
6	Liefmanns Gueze Lambic
4	Mackeson's Stout
12	Maes Pils
1	Maharaja
1	Paulnaer Munchener #1
4	Pete's Gold Coast Lager
6	Pete's Pacific Lager
6	Pete's Pacific Dry
12	Pete's Wicked Ale
6	Ranier Ale
12	Red Hook ESB
38	Samuel Adams Lager
12	Samuel Adams Doppelseck
4	Samiclaus Light
4	Samiclaus Dark
4	Saranac 1888
10	St. Stan's Alt
3	St. Sixtus Abbey Ale
6	Telluride
16	Thomas hardy Ale
6	Ze'le'



Date: Wed, 18 Apr 90 09:15:01 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Bottling, Color Perception, etc.

Well, I bottled my IPA last night (actually I started filling bottles at about 12:30 AM :-). The final gravity was 1.008 (O.G. 1.043) and the color is a good bit lighter than I thought it would be. I think it's difficult to judge the color in the fermenter, as it looked way too dark, even when I siphoned it into the priming bucket. However, the sample in the hydrometer jar looked about on target, and when I poured the sample into a glass to taste, it looked BEAUTIFUL (rich golden color tinged with copper)!!!

So, I was a little hasty judging the color of this batch. However, since most of the previous batches were porters and stouts, I guess I had no frame of reference for pale ales (in the fermenter, anyway).

This batch is probably the best I have made to date, and since it was my first journey into all-grain brewing, it came out better than I might have anticipated in the beginning. For those who have followed my all-grain epic, here's the recipe (please try this one at home :-)

All Grain India Pale Ale  
(proportions for 2 US gal.)

2.4 # Pale Ale Malt  
5 oz. Crystal Malt (80L)  
5.5 AAU Flavoring hops (1 oz. of 5.5% alpha Willamette)  
0.5 oz Finishing hops (5.5% alpha Willamette)

Procedure:

Mash in: 132 deg. F (140F strike heat)  
Mash pH: 5.3 approx. (adjust as necessary with gypsum or carbonate)

Boost temp. to 150 deg. F

Mash time: 2 Hrs.  
Mash temp.: 146-152 deg F  
Mash out: 5 mins @ 168 deg. F  
Sparge: 2.0 gal H2O @ 165 deg. F  
Boil time: 90 mins  
Hop Schedule: 1 addition, 60 mins from end of boil  
Finishing hops added 5 mins before end of boil

Yeast: Wyeast #1028 London Ale  
O.G. 1.043  
Fermentation temp: 70 deg. F, 6 days in primary, 4 days in secondary  
F.G. 1.008

If you haven't tried mashing yet, you really should. You CAN start small and grow as equipment and funds permit. Also, by starting small, you don't have a large sum invested in equipment if you decide mashing isn't for you.

Anyone with questions can drop me an e-mail, and I'll be happy to try and answer them.

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!uunet!plains!enders  
Bitnet: enders@plains

PS: I neglected to mention that I used 5 qts of water for the mash, and I also discovered that I neglected to add the finishing hops to this batch, so there isn't a lot of hop aroma :^) Oh well, next time!!

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Date: Wed, 18 Apr 90 11:13:42 EDT

From: boubez@bass.rutgers.edu

**Subject: Tartan**

Dale Veeneman writes:

> I was in Glasgow a year ago and fell in love with an ale that  
>was referred to as "heavy" (always on tap - one brand I remember  
>was Tartan). Does anyone have a recipe for this type of ale?

I've been meaning to ask this for a little while now. I'm in love  
with Tartan too, and I can't find it here. In Montreal, I used to  
always go this pub that had it, but it wasn't on sale in liquor  
stores. Now that I'm in New Jersey, I can't find it in pubs either.  
Could anyone please let me know if and where I can find it?  
Also, I would be more than ecstatic if anyone has a recipe for  
it! Thanks in advance.

toufic

Toufic Boubez

boubez@caip.rutgers.edu

- --I'll have a new .signature as soon as I think of one.

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Date: Wed, 18 Apr 90 11:14 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
**Subject: Man-eating elephants**

Arun Welch describes the appetite for elephants in parts of India:

> Apparently there are a lot of elephants in the area who like the beer  
> even more than the humans...

Man-eating elephants? It it a good thing they enjoy drinking beer more  
than they enjoy eating humans!

-----

Date: Wed, 18 Apr 90 15:03 EST

From: CRF@PINE.CIRCA.UFL.EDU

Subject: Input requested

Hi, All!

I'm about ready to try a framboise, and want to offer up my proposed recipe for general comment first. Initially, I plan on a one gallon test batch. I plan on using frozen raspberries which I intend to first puree (for better fermentation of the fruit) and strain before addition. So, if I were making 5 gallons, I was thinking of:

6-7 # light malt extract  
1/4 # crystal malt, cracked, steeped, and strained before boiling  
2 1/2 cups raspberry puree (primary fermentation)  
1 oz boiling hops (Hallertauer, Saaz, Tettnanger)  
  
10 cups raspberry puree (secondary fermentation)

For the one gallon test batch:

1 1/4 # light malt extract  
Couple of tablespoons crystal malt (used as above)  
1/2 cup raspberry puree (primary)  
~1/5 oz hops (guesstimate)  
  
2 cups raspberry puree (secondary)

Please note that I would especially appreciate tips on handling the addition of puree to the secondary. Right now, I'm figuring that I'll sterilize anything I use to add the puree, while taking my chances with the puree itself (rather than heating it up, and risking setting the pectins).

Thanks!!

Yours in Carbonation,

Cher

"The first cup of coffee recapitulates phylogeny." -- Anon.

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Wednesday, 18 Apr 1990 15:59:32 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Primary Fermentation

>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
>Subject: blow-off method  
>

>I've been brewing using the open ferment (garbage can) method, with good  
>results, but I'd like to try a closed ferment (is this the same as the  
>blow-off?). Papazian says to pitch the yeast in the carbuoy, and then seal  
>it with a water seal, but then where does the blow-off take place? If you  
>didn't seal it but put a blow-off tube instead, when \*do\* you seal it? Does  
>the blow-off tube need a water seal (like the end of it underwater in a  
>blow-off jar) too? You see I have a few questions; any help would be  
>appreciated.

>

Russ Gelinas

A closed ferment merely means that you keep a cover on the container  
you ferment in, and the resulting fermentation by-products leave the  
container by a usually-one-way method.

I used to ferment in an open 7 gallon plastic bucket. It had a lid,  
but I didn't use it.

The next easiest step in my case was to drill a hole in the lid, insert  
a rubber stopper and an air lock, and seal the fermenter. This keeps  
airborne bacteria away from your fermenting beer, yet lets the  
CO2 leave the container so that it doesn't blow up.

The "blow-off" method is to have a large tube coming out of your  
fermenter into a bucket of water (so air doesn't go \*into\* the  
fermenter). You fill the container up full (using a 5 gallon container  
for a 5 gallon batch) and all the CO2 and scum and hops and such get  
blown out of the fermenter. It is more dangerous if something clogs,  
but can get rid of bitter tastes that would otherwise hang around  
in your beer.

I prefer a large primary fermenter and a 5 gallon secondary, each  
with airlocks.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
Fidonet: 1:109/131

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Date: Wed, 18 Apr 90 14:19:29 mdt

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

**Subject: Re: blow-off method**

As one of the strongest supporters of the blow-off method on this digest distribution list, I feel a responsibility to answer Russ' questions. I recommend you use the largest diameter tubing you can figure out a way to attach to the top of the carboy. I have heard of numerous brewers using a tubing close to 2" in diameter, shoved directly into the top of the carboy. I bought a piece of 3/4" O.D. hard plastic tubing and cut myself a 3" long piece. This (with great difficulty) I stuffed into the hole in a rubber stopper that fit the top of the carboy. I had to ream out the hole in the stopper a little also. Next, I pushed on a 5/8" I.D. flexible clear hose (about 3-4 ft. long) onto the hard plastic tubing sticking out of the stopper. To use this apparatus, I pour about 16oz of water into a gallon glass jug, push the stopper onto the top of the carboy, and submerge the other end of the hose in the water in the jug. I usually get about 1/2 gallon or so of blow-off. I don't even bother to switch to a standard airlock until I transfer to the secondary. As an optional suggestion (something which I may soon implement myself), is to use a 6 gallon primary, so I have 5 gallons in my secondary. The I.D. of the 6 gallon carboy mouth may be bigger, so you may want to check this before you buy your stopper. Oh, by the way, I forgot to mention that I fill the primary to within 2" of the top (topping off with boiled chilled tap water) to get maximum blowoff. It is important to keep the hose clean as the resins and hop particles are impossible to clean out of the hose when they soak in and dry up.

I highly recommend this method and I feel that my beer tastes much better since I switched to this method.

Al.

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Date: Wed, 18 Apr 90 16:00:43 PDT  
From: paul@susitna.dataio.data-io.com (Paul Brownlow)  
Subject: Re: blow-off method

Russ Gelinas <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> wants to use closed fermentation, and asks:

>Papazian says to pitch the yeast in the carbuoy, and then seal  
>it with a water seal, but then where does the blow-off take place? If you  
>did'nt seal it but put a blow-off tube instead, when \*do\* you seal it? Does  
>the blow-off tube need a water seal (like the end of it underwater in a  
>blow-off jar) too?

I use closed fermentation. After I pitch the yeast in the carboy, I place a blowoff tube of 1-1/4" inside diameter (I think) in the carboy; the outside diameter is large enough (1-3/8", I think) to make a tight seal in the throat of the carboy. The other end of the 3-foot blowoff tube is submerged in a 12-quart stock pot which has about a gallon of water in it. The large diameter tube reduces the likelihood that clogging will occur, and the deep pot insures that it won't flood if I get a large amount of blow-off (usually one to three quarts). The "free" end of the blowoff tube must be submerged to create a seal; this minimizes the risk of wort/beer contamination and makes the system a closed fermentation system.

The blowoff tube can be replaced with a fermentation lock when the major activity subsides and no more krausen is being projected through the blowoff tube. This usually occurs in 3 to 4 days.

- - -

Paul Brownlow | "What a waste it is to lose  
Data I/O Corp. Redmond, WA | one's mind -- or not have  
..!uw-beaver!uw-entropy!dataio!paul | a mind. How true it is."  
paul@data-io.com | -- Dan Quayle

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Date: Wed, 18 Apr 1990 16:59:10 -0400  
From: bnr-vpa!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
**Subject: liquid yeast**

Some comments on the comments on my liquid yeast question.

As far as temperature shock, I was careful about this. I moved it from fridge to beer room to basement to kitchen to top of saucer covering cooling starter, leaving it 15-20 minutes in each location.

Why so little malt in the starter? This was to promote yeast division rather than alcohol production. I don't remember the threshold, but if the suger content is above a few percent, the yeast tend to produce alcohol rather that reproduce???

I have come to the conclusion, that the stsrter which was just below 100F was just too hot.

I did notice though that when I opened the pouch, there was a distinct alcohol smell which suprised me. Evidently, they put a fair amount of suger in the solution in the pouch?

Brewius Ergo Sum!  
Bill Crick

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Date: Wed, 18 Apr 90 22:01:21 EDT  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Double Diamond

I would like to try making a beer like "Double Diamond" (a very smooth bitter). Does anyone have a recipe? There is one in Line's "Brewing Beer's Like Those You Buy", but the recipe looks a bit odd. Besides the normal things it calls for 1# of Barley syrup, and 5 Saccharin tablets.

Can anyone tell me:

- a) is Line's recipe, as written, any good, or
- b) what I should substitute the syrup and saccharin with, or
- c) are there any other good double diamond (like) recipes.

Thanks!

Brian

- - -

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca utai!radio.astro!brian  
glendenn@utorphys.bitnet

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End of HOMEBREW Digest #402, 04/19/90  
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Date: Thu, 19 Apr 90 08:55:56 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: Re: Homebrew Digest #402 (April 19, 1990)

hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas) writes:  
>> ...  
>> I recommend you use the largest  
>> diameter tubing you can figure out a way to attach to the top  
>> of the carboy. I have heard of numerous brewers using a  
>> tubing close to 2" in diameter, shoved directly into the top  
>> of the carboy.

My local supplier (Country Wines, Pittsburgh, PA, (412) 366-0151) sells 1" ID clear tubing which has an OD that fits perfectly (and snugly) into my 5 gallon carboy. I use about a 4' piece of the tubing (which is something in the order of \$1.25/ft) and plug one end into the carboy and the other into a 5 gallon bucket full of water. During primary fermentation (several successful batches with this method), foam/scum/etc. generally gets blown out the tube. I have a tough time imagining anything in my (strained) wort that could clog the blow-by.

After primary, BTW, I rack the beer into another carboy and put a bubbler on it, so that my beer isn't sitting on top of all the protein/yeast sludge. Whether or not this step is necessary, or worth the added air exposure to the wort, I'm not certain. I saw, however, in a recent Zymurgy which listed some statistics on award-winning homebrews, that some 68% (or so) of the winning beers used a two-stage fermentation. Please, I'm not arguing which is better, only pointing out what I do. (Read: flames to /dev/null, please.)

Final (whew) note. As a relative novice in homebrew, I'd like to thank the contributors (and owners!) of this list. I've found it to be an extremely valuable information source (until this posting, anyway... :-).

Disclaimer: I have not affiliation with Country Wines other than being a satisfied customer.

Cheers,

Ken van Wyk

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Date: Wed, 18 Apr 90 9:35:37 PST  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Blowing it Off

In HOMEBREW Digest #401, Russ Gelinis is considering going to closed fermentation, and has a few questions:  
" ... I'd like to try a closed ferment (is this the same as the blow-off?)."

That depends on the size of the batch, relative to the size of the carboy. If you're brewing 5-gallon batches in a 7-gallon carboy, it's a rare recipe that will produce enough foam to fill the remaining volume.

"Papazian says to pitch the yeast in the carbuoy, and then seal it with a water seal, but then where does the blow-off take place?"

In effect, the blowoff tube is a kind of water seal. While one end is attached to the carboy, the other is under water in a suitable receptacle (large jar, jug, pail, etc.). How large this is depends on how much of the wort you expect to waste in this fashion. I use a gallon jug, but a couple of times it hasn't been enough.

"If you ... put a blow-off tube instead, when \*do\* you seal it?"

I usually exchange the blowoff tube for the bubbler when the head begins to fall. That can be as soon as two days after the start of fermentation, or as late as a week, depending on weather & recipe. I've heard tales of infection beginning in the blowoff bucket and traveling up through the tube to spoil the beer, so I don't like to leave the tube in place longer than necessary.

I should add at this point that though I'm convinced of the benefits of closed fermentation, I'm not convinced that a blowoff tube is the best answer. Sometime in the future I plan to try a 7-gallon carboy.

Keep brewing!

= 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-) =

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Date: Thu, 19 Apr 90 08:12 EST  
From: <HOLTSFOR%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Boy Scout lessons

Greetings Homebrewers --

When I was scraping petrified wort from my stovetop last weekend I noticed one patch that wiped clean with minimal effort. I thought I remembered wiping that spot after the first boil-over with a soapy sponge. Last night before beginning to mash I wiped down the whole stovetop with a wet sponge that I had squeezed a couple drops of dishwashing soap onto. I was very pleased to find, five hours later, that cleaning the stovetop was \*MUCH\* easier than usual. It occurs to me that I should have learned this lesson many years ago. When I was a Boy Scout we soaped the outside of our pots before cooking with them. The campfire always turned the pots black with soot, but if they had been soaped the soot would come off easily. Woe to the Tenderfoot who forgot to soap the pots and had to spend the evening applying elbow-grease and SOS to those blackened hunks of aluminum.

Adios, Tim Holtsford

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Date: Mon, 16 Apr 90 21:17:46 -0700  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Re, more-or-less: Too-Sweet Steam

References: <HOMEBREW Digest #398, 04/13/90>

"JEFF CASEY / (617)253-0885" <CASEY@NERUS.PFC.MIT.EDU> wrote:

>Bill Pemberton says:

>>It seems (to me at least) that most of the brews I have made have been a  
>>touch too sweet for my liking. .... I have used several different  
yeasts...

>

>One real problem I found is that crystal malt smells and tastes so good  
>(while brewing) that it is a real test of your self control and  
>determination to add in only the required amount and no more.

With neoprohibitionists having the potential for seriously negative  
impacts on the enjoyment of brewing, I refuse to exercise "self control"  
when deciding how much crystal malt to add to my brews.

>One of my best red bitters had none of my "trademark" sweetness,  
>although I'd used the recipe before -- when I checked my notes,  
>I had run out of crystal, and had only been able to add in what was  
>necessary, not tip in a little more "for grins".

Try using 2 wrongs to make a right: add more hops to balance your  
crystal "for grins" malt. 2 lbs. of 40L crystal is in my current batch.  
My amberish brews without crystal malt (when I've already started the  
brew-pot and I realize I'm out of the stuff) seem awfully watery nowadays,  
but you should, of course, brew to \*your\* taste, not mine.

>if you are an extract brewer, stick to the pale extracts  
>and modify them with your own specialty grains for darker brews.

>The amber and dark extracts often have other sugars or caramel added [...]

I agree with the recommendation to use light extracts as a base.  
I just can't see making the effort to finesse amounts of the dark grains  
in a brew, when I don't know the composition of the dark grains  
in the extract. Yes, I'm certain that there are unknowns in the light  
extracts, but I assume that there must be far fewer unknowns in them.

>Yeasts: if you are using an unattenuative yeast, there will be more  
>unfermentables left over, and the brew will be sweeter.

"William F. Pemberton" <wfp5p@euclid.acc.virginia.edu> wrote more:

>

>Several people have written me in regard to my problem with too sweet beer.

>I didn't post any recipes, but one reason is that

>I have used several different ones, but here is a typical example:

> 0.5 lb. Crystal Malt

> 1 can Unhoped Amber Extract

> 1 can Unhoped Light Extract  
> 1.5 oz Northern Brewer's Hops (for boil)  
> 0.25 oz Cascade Hops (for finish)  
> Whitbread Ale Yeast  
>[...] it was just too sweet for my likings.  
>My current mutation of the above recipe uses a lager yeast  
>instead of an ale yeast (making a steam beer).

The recipe for Anchor Steam provided by a now-defunct homebrew store used 2 oz. of Northern (alpha: ~10%?) for boiling. If your hops had suffered in storage, you might have gotten the effect of one oz. or less: only half of the hops bitterness called for in the recipe (25% low relative to recipe, compounded by ~40% loss in storage (see someone else's posting)). I could imagine that a beer too sweet for your tastes resulted. I once put 3 oz. or so of Chinook (alpha: 13%) in a recipe by mistake. The result was quite hoppy and quite drinkable, but not for everybody.

>I had hoped that the yeast was the culprit and  
>the use of a lager yeast would do the trick.

Your history with yeasts is backwards from mine. Switching from lager yeast to ale yeast in the heat of summer definitely changed the taste of my Steam-alike recipe, but it wasn't in sweetness. I haven't experimented in any serious way with yeasts, but attenuation (See Casey, above) might be a factor.

>The two brands of extract that I use are John Bull and Munton & Fison.

Try using 2 cans of the light extract, and forget the "amber" stuff.

>I've tried several variations off of this, and all have worked well,  
>but still too sweet (for me). Several people on the net (thanks to all)  
>suggested cutting back on the Crystal Malt.  
>I think I will try a version with that eliminated.

No! Anything but that! Crystal-maltiness is next to godliness. :-)  
I suppose it could be regarded as use of the scientific method, though.

So now you have plenty of excuses to brew: applying the scientific method to canned mystery extracts, hop freshness, yeast attenuation, and crystal malts (don't forget to try a complete assortment of Lovibond ratings :-).

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Date: Thu, 19 Apr 90 08:49:16 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts)

**Subject: 2nd Annual Dallas-Denver Beer Run Trip Report**

[Beer Run Trip Report]

Now these guys like beer!

- --Doug

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Date: 19 Apr 90 08:42:31 MST (Thu)  
From: hplabs!hplms2!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
Subject: re: 2nd Annual Dallas-Denver Beer Run Trip Report

jmellby@ngstl1.csc.ti.com (John Mellby) writes, among much else...  
>...The two stores complemented each other well and we cleaned them both out  
of  
> several brands...

And folks wonder why Coloradans don't like Texans!!! They come up here to  
clean us out of beer to take back home. You can't hit much harder than  
that...running folks out of beer. Fortunately they didn't find the stores  
with the best selection, and **\*\*WE'RE NOT TELLING WHERE THEY ARE\*\***.

(Enjoy, fellas.)

Somebody needs to work on Texas legislators to get their laws loosened up,  
if it's really that hard to get good beer. I mean, if I lived in Texas  
instead of here, I'd *\*need\** a good drink!

Oh, it's Wynkoop (say wine-coop), not Wyncoop.

- ---

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

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Date: 19 Apr 90 08:48:50 MST (Thu)

From: hplabs!hplms2!gatech!ico.isc.com!raven!rcd (Dick Dunn)

**Subject: fruit color in melomel**

Fruits often don't leave much of their color by the time a melomel is all done fermenting out and clarifying. I wouldn't worry too much...why try to add color? People unfamiliar with melomel won't know what to expect; those who are familiar with it will just wonder where the color came from.

Here are a few of my observations on what happens with fruit colors...

raspberry black ones leave you with a nice deep red. Red leave you with a lighter red, but still a lot of color

boysenberry like black raspberry

blueberry only a little color, like a faint lavender

pomegranate almost no color! This one started out deep red, as you'd expect, but just kept getting lighter. By the time it was bottled, it was a pale yellow, lighter than an apricot melomel we'd made

strawberry don't know about melomel, but in wine it fades out almost completely.

A thought in passing...has anyone tried plums in mead?

- ---

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

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Date: Thu, 19 Apr 90 15:39:57 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Ceramic Top Bottles

Does anyone know of a good source for Grolsch type ceramic top bottles, esp. in 1 liter or larger sizes. I have one case of 1 liter bottles (9 bottles to the case) and would like to obtain more, but the beer that came in them doesn't seem to be available locally anymore, and it wasn't very good (Altenmunster (sp?), it had a copper taste to it).

9 bottles/case beats 24 any day, and you don't have to wrestle with crown caps either.

Todd Enders  
Computer Center  
Minot State University  
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arpa: enders@plains.nodak.edu  
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bitnet: enders@plains

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Date: Thu, 19 Apr 90 15:23:08 mdt  
From: Ted Manahan <hplabs!hpldola!tedm>  
**Subject: Beer judge training report**  
Full-Name: Ted Manahan

I attended a beer judge training class in Boulder CO. last night (Wed. Apr. 18). There may be general interest in the program, so I am posting a "trip report".

This was a three hour class given by the American Homebrewers Association. Cost was \$5 at the door, \$3.50 in advance. The purpose of the seminar was to train judges for the national homebrew competition, which starts next week. About 70 people attended.

The agenda was:

Opening Remarks Dave Welker, Judge Director  
National Homebrew Competition

Beer Judge Certification Program  
Jim Homer, Co-Director  
Beer Judge Certification Program

Judge Ethics and Responsibilities  
Dave Welker

Flavor Evaluation and Technique  
Charlie Papazian, President  
American Homebrewers Association

Dave Welker talked about the need for qualified judges for the national competition. People want constructive feedback on their beers, and it is the responsibility of the judges to give them that feedback.

Jim Homer gave a pitch for the Beer Judge Certification Program. I plan to take the certification test as soon as I can. The next Colorado based test will be May 22. (I will be out of town that day; bad luck!)

Charlie Papazian opened his talk with a description of the best way to evaluate all beer components. This includes look, smell, and taste, as well as mouth feel and even the sound when opening the bottle. There was a handout with a "flavor wheel" that lists beer flavors, flavor terminology, and some text from the Zymurgy 1987 special trouble shooting issue.

After the above, we got to taste some beer! We started out with some bad beers.

Year old Leinenkugles (sp) light, to illustrate how old beer tastes. I had a hard time saying it was any worse than light beer usually is.

There were three "doctored" beers to illustrate DMS, chlora-phenolic (sp), and phenolic/medicinal smells. I had a hard time identifying the

DMS smell, but the others almost took my nose off!

We then tasted some commercial beers. Old "Hope Lager", "Paulaner Hefe-Weizen" (sp), and "Red Hook ESB".

For me the highlight of the evening came when we got to taste some "Toad Spit Stout". Charlie said this was the last from his original batch of Toad Spit, brewed 13 years ago! It was oxidized and smelled somewhat like sherry, but had a very complex flavor profile. Not bad; now I have had a taste of history!

We then did a trial judging of three homebrews: an Octoberfest, a Bock beer, and a spice beer. I consistently rated the brews higher than the more experienced judges. The spice beer really threw me, as I had never tasted anything like it before.

We also tasted a still mead that was about 6 years old. This was the first time I had tasted a mead - it was really strong (flavor and alcohol). I can see how a person could grow to like it.

If anyone else who was at the seminar wants to post additions or corrections to this report, please go ahead!

Ted Manahan  
tedm@hpldola.hp.com

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Date: Thu, 19 Apr 90 17:09:10 PDT  
From: hesh@lll-crg.llnl.gov (Chris Steinbroner)  
**Subject: stainless steel pot wanted**

if anybody can point me to a source of  
inexpensive SS pots i'd appreciate it.  
if you have a used SS pot you want to  
sell me, drop me a note.

thanks,

- -- hesh

p.s. looking for 24 qt. or so

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Date: Thu, 19 Apr 90 21:30:43 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: This is disturbing

I dry hopped (in the secondary) two of my last three batches of all-grain beers, and they both remained active and very cloudy for three weeks. They were still cloudy at kegging time. This is puzzling, because I have frequently hopped in the primary, with excellent results. My last batch, in fact, was hopped in the primary and it was crystal clear after just two weeks. I used a different yeast in the cloudy batches, Munton & Fisson, but I've used it often enough in the past with no ill effects.

The beer doesn't taste bad, so I don't think it's contaminated, but I have never had such cloudy batches. Has anyone else experienced cloudiness as a result of dry hopping in the secondary? I used 1/2 oz. Saaz pellets for finishing in each case.

- --Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
=====
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End of HOMEBREW Digest #403, 04/20/90

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Date: Thu, 19 Apr 1990 16:58:25 -0400  
From: bnr-vpa!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: MicroMash?

Has anyone ever tried to mash grain in a microwave with a temperature probe to control the temperature? It sounds like an easy way to do small mashes (<6lb grain?). Just dough it in, toss it in the microwave, and program the power,time, and temperatures? What power levels for heating, maintaining temp? One concern might be uneven heating, but if you stirred it periodically, that would be good, because the hot spots could emulate the effects of a decoction mash, and hence break up the starch globbies? One possible advantage is being able to work with a thick mash throughout, because you wouldn't be adding water as in an infusion mash? Can a mash be too thick?or would maintaining minimum water (as doughed in) be good?

I plan to try this, and I'll report the results.

Brewuis Ergo Sum. Bill Crick

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Date: Fri, 20 Apr 90 00:26 PDT  
From: "Chris Spatgen at Intel Corp. X4-2378, CH3-23" <CSPATGEN  
%CH3@sc.intel.com>  
**Subject: RE: Homebrew Digest #403 (April 20, 1990)**

Please take me off your mailing list.

Thank You,

Chris Spatgen

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Date: Fri, 20 Apr 90 09:39:13 MDT  
From: David Lim <limd@boulder.Colorado.EDU>  
Subject: re: 2nd Annual Dallas-Denver Beer Run Trip Report

>hplabs!hplms2!gatech!ico.isc.com!raven!rcd (Dick Dunn), writes:

=>jmellby@ngstl1.csc.ti.com (John Mellby) writes, among much else...  
>..The two stores complemented each other well and we cleaned them both out  
of  
=> several brands...

>And folks wonder why Coloradans don't like Texans!!! ...  
>Fortunately they didn't find the stores  
>with the best selection, and **\*\*WE'RE NOT TELLING WHERE THEY ARE\*\***.

Yes!!!!!! Maybe as a precaution we should put cattle gratings in front of  
the doors and make the door openings narrower so those longhorns can't get  
in!!

So, my Coloradan compatriots, we must be united in fighting those who would  
deprive us! Keep the beer stashes "at home", and, on a side note, don't tell  
them where the real skiing's at either (keep letting 'em go to Breckenridge..)

Yours brewly,

Dave. (P.S. this is a FRIDAY, and all who look upon my comments with  
furrowed brows should have a beer or few.)

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Date: Fri, 20 Apr 90 12:03:55 EDT  
From: nolan@lheavx.DNET.NASA.GOV (Tom Nolan)  
Subject: blowoffs and light extracts

I have two comments to add to recent discussions:

1. Not having either a 7-gal carboy or a large diameter blowoff tube, I ferment 4 - 4.5 gallons in a 5-gal carboy. I just fill it to the shoulders of the bottle. I use a bubbler from the start. I don't brew from particularly high-gravity wort (1.040 - 1.050) because I don't like particularly high alcohol. Anyway, the fermentation grows 2-4 inches high but never reaches the bubbler. I don't use a secondary, just bottle after 1 or 2 weeks. This method works great for me, but I'm interested in trying a blowoff to see if I can purify the taste some.

2. I agree with the "light extract only" philosophy. I highly recommend the "Alexander's Sun Country" pale malt extract. It comes in 4-lb cans and it's very light and clean. I then proceed to darken it, even to stout depth, through the addition of various specialty grains and partial mashes. Does anyone have any experience with the extracts that have appeared recently in vacuum-sealed plastic bags? It seems like a good idea from the cost-of-packaging standpoint.

- -- Tom

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Date: Fri, 20 Apr 90 09:36:13 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: chill haze and yeast question

FlorianB referred to a particular yeast as "throwing a bodacious chill haze." I've had chill haze problems too, but always figured it was caused by inadequate hot break (excess protein in the wort) or a hop with lots of tannin. Can choice of yeast affect chill haze, and if so, which yeasts are best at minimizing haze?? I've been attacking the problem with Irish Moss, with fair to mixed results. Anyone out there tried this Polyclar stuff? I'm sort of hesitant to mix plastic into my brew, even if it does stay behind with the sludge, but I do like a nice clear lager.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Fri, 20 Apr 90 13:39:52 PDT  
From: tozz@hpindda.hp.com  
**Subject: Fuller's and diactyl**  
Full-Name: Bob Tausworthe

I have fallen in love with Fuller's ESB and London Pride. I have decided to try to brew a Fuller's ESB but am having one problem with the recipe: Fuller's is notorious for its buttery flavor which is produced, i think, by lingering diactyls from the fermentation.

How does one get diactyls in their brew? In the past I have always taken steps to eliminate as much diactyl as possible, so actually trying to get diactyls during fermentation has me stumped.

Does anybody know of a yeast culture (dry or liquid) which produces diactyls in the final, fermented, product? Should I try to stick the fermentation at a certain point to "fix" diactyl production? Does anybody know how Fuller's brew their beers?

Any help would be most helpful

bob tausworthe  
tozz@hpda.hp.com  
408-447-2873

---

Date: Fri, 20 Apr 90 19:27:37 EDT

From: gt4393c@prism.gatech.edu

**Subject: Metallic Beer Problem**

Hey There,

Just got through tasting my first batch of homebrew this week. While the overall flavor / smell / color wasn't bad, the beer had a distinctly metallic taste. A friend likened this to "cheap beer that has been sitting in the keg for too long". I'm wondering if anyone has a suggestion as to the cause(s) for this.

Some details : I used a 3 1/2 lb can of Edme Superbrew Light hopped malt extract, and 1 lb of corn sugar. I use a 5 gallon carboy for fermentation, and everything else, save for the stainless brewpot, is food-grade plastic. All equipment / bottles were sanitized pretty well throughout the process (save for a slightly-less thorough job during bottling - my siphon kept stopping). I also used the local tap water, but this has, if anything, more of a very light calcium taste to it.

Any clues? Could the water actually be causing this problem? Is there a chance that I bought an old batch of extract, and that the tin can "flavored" my beer? Could a bacterial infection cause a "tinny" taste? Could traces of chlorine bleach left over from sanitization cause this?

Thanks,

-Ivan (gt4393c@hydra.gatech.edu)

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Date: Fri Apr 20 13:31:56 1990  
From: contact!zen@uunet.UU.NET (Nick zentena)  
**Subject: Metallic Beer Problem**

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Date: Fri Apr 20 13:32:38 1990  
From: contact!zen@uunet.UU.NET (Nick zentena)  
Subject: brewpots

---

Date: Fri Apr 20 13:42:05 1990  
From: contact!zen@uunet.UU.NET (Nick zentena)  
Subject: brewpots and Bock yeast

Hi,

I saw a good price on a large canning pot locally. The problem is the pot is made from aluminum. Can I still use it has a brew pot?

Also could someone reccomend a liquid yeast for a high gravity Bock (around 1.080-1.090).

Thanks

Nick

?

mnetor!becker!contact!zen@neat.cs.toronto.edu

or

zen%contact.uucp@udel.edu

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Date: Sat, 21 Apr 90 22:34:22 MDT

From: roberts%studguppy@LANL.GOV (Doug Roberts)

Subject: **\*\*WARNING\*\* Don't use Muntona (Munton & Fisson) Ale Yeast**

This is a follow-on to my message of a few days ago in which I described how my last two dry-hopped batches had turned out extremely cloudy. I was able to narrow the cause down to two possible reasons:

1. The act of dry hopping in the secondary (not very likely)
2. Contaminated yeast

Yesterday, I called Byron Burch (Author of "Brewing Quality Beers", and proprietor of Great Fermentations, where I had purchased the Muntona yeast) and indicated my suspicions that the yeast had been contaminated. He told me that there had been problems with wild yeast contamination recently in Muntona ale yeast, and that GF was no longer recommending its use.

He was interesting to speak with, and apologetic about my two lost batches. We ended up discussing brewing for about half an hour until I had to go.

So: if you have any Muntona yeast, pitch it!

But not into your wort.

- --Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory | I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505) 667-4569      |Oscar Wilde
dzzr@lanl.gov       |
=====
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Date: Fri, 20 Apr 90 16:12:16 PST  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
**Subject: Large Carboys**

The recent discussion of blowoff fermentation reminded me of a question I've been meaning to ask those of you who use large carboys: Where did you get it? I'm talking about a 25-liter acid carboy, or a similar container of around 7 gallons, glass or plastic. What kind of a place (other than a homebrewer's shop) would have such a thing, new or used?

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End of HOMEBREW Digest #404, 04/23/90  
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Date: Mon, 23 Apr 90 08:38 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Aluminum pots and Bock yeast

Nick zentena asks about brewpots and Bock yeast:

> I saw a good price on a large canning pot locally. The problem is  
> the pot is made from aluminum. Can I still use it has a brew pot?

NO. The acididy of the wort reacts with aluminum, giving the beer a real  
nasty metallic taste. Stick with stainless or enamelled steel pots.

> Also could someone reccomend a liquid yeast for a high gravity Bock  
> (around 1.080-1.090).

YES. I like Wyeast #2206 (Bavarian Lager) for sweet beers like Bocks and  
Oktoberfests. It is not very attentuative, so there is lots of residual  
sugar in the fermented beer.

Mike Fertsch

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Date: Mon, 23 Apr 90 09:46:12 EDT  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Re: Large Carboys

> From: Martin A. Lodahl <hplabs!pbmoss!mal>  
>  
> ... I've been meaning to ask those of you who use large  
> carboys: Where did you get it? I'm talking about a 25-liter acid  
> carboy, or a similar container of around 7 gallons, glass or  
> plastic. What kind of a place (other than a homebrewer's shop)  
> would have such a thing, new or used?

I've owned two (the first was destroyed, along with all the other equipment and supplies for my first brew setup, several hours after purchase when my week-old car was totalled by a drunk driver |^(. Needless to say...), both of which I purchased used at homebrew stores. After losing the first one, I did check both with the chem dept. here and with a local chemical plant (Pfizer) to no avail. As I recall the price wasn't all that bad, \$20 or \$25 apiece. They work very nicely as a primary.

Gregg TeHennepe | Academic Computing Services  
gateh@conncoll.bitnet | Connecticut College, New London, CT

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Date: 23 Apr 90 09:49:09 EDT (Monday)

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

**Subject: Re: Large Carboys**

Martin A. Lodahl <hplabs!pbmoss!mal> asks:

>Where did you get it? I'm talking about a 25-liter acid  
>carboy, or a similar container of around 7 gallons, glass or  
>plastic.

I bought mine from an industrial chemical supply house. They use them to transport acid. Cost about \$8. Note that these carboys are not intended to be reused, and as such may be more likely to break (and broken glass hurts!) than a 5 gallon carboy intended for wine and beer making.

/Don

-----

Date: Mon, 23 Apr 90 10:11:30 edt  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Large Carboys, Malt Extract in bags

Martin A. Lodahl writes:

> The recent discussion of blowoff fermentation reminded me of  
> a question I've been meaning to ask those of you who use large  
> carboys: Where did you get it? I'm talking about a 25-liter acid  
> carboy, or a similar container of around 7 gallons, glass or  
> plastic. What kind of a place (other than a homebrewer's shop)  
> would have such a thing, new or used?

I got mine mailorder from Colonel Johns (Boulder, CO) for about \$10 I think.

Tom Nolan writes:

> Does anyone have any experience with the extracts that have  
> appeared recently in vacuum-sealed plastic bags? It seems like a  
> good idea from the cost-of-packaging standpoint.

I've used the bagged extract from American Brewmaster quite a bit. I prefer its quality to canned -- it's cleaner. It's also cheaper to ship, and a lot easier to get the last bit of extract out of the bag than the can: just heat the bag in the microwave to soften the extract, then squeeze like a toothpaste tube. (next they'll have pump dispensers :-)

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Date: Mon, 23 Apr 90 13:42:24 EDT

From: perley@glacier.crd.ge.com (Donald P Perley)

**Subject: large carboys**

> Where did you get it? I'm talking about a 25-liter acid  
>carboy, or a similar container of around 7 gallons, glass or  
>plastic. What kind of a place (other than a homebrewer's shop)  
>would have such a thing, new or used?

Try looking in the yellow pages under bottles (odd concept, eh?)  
I found a distributor that had new 5 gallon carboys for \$11. Didn't ask  
about bigger ones.

-don perley

-----

Date: Mon, 23 Apr 90 15:14 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: Commonwealth Brewery

I got a chance to go to the Commonwealth Brewery in Boston (near Boston Garden).

It's actually a brew-pub. Everything is brewed on the premises. I sampled a German-style wheat beer, an amber ale, a Boston's Best Bitters, and a stout. From worst to best:

- (4) Amber ale - thin, weak, and watery, but still better than most American ales. Similar to my first brews.
- (3) Stout - HEARTY! but maybe too much so. Tasted like the barley was over-roasted, almost burnt. Interesting in its burnt, even smokey flavor, but I would prefer some more subtle that is subtle complexity.
- (2) and (1) - a tie between the wheat beer and the Bitters. The beer was served cold, so it had a delayed flavor and aroma, but it was GOOD! Nice balance of light malt and wheat flavor and German hops. It was well carbonated, but without much head. Someone else said they had a wheat beer (somewhere else) and it had a HUGE head, and foamed all over. Which is more common? Anyway the beer didn't miss its head (at least I didn't).  
The Bitters was also delicious. Strongly malted and quite bitter. A classic bitter ale. It had a head much like a Guinness stout, although lighter in color, of course.

There were many more varieties available, including bottled varieties (the drafts are "pulled" from barrels kept in the cellar, (except for the wheat beer). They even had a barley wine available in a bottle (but not to go \*( ).

So if you're in Boston, go there, it's good. It's on Merrimac St. near Boston Garden, north end of Boston.

Russ Gelinas  
waiting for my freshops

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Date: 23 Apr 90 13:06:39 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: yeasts, metallic tastes, etc

Several comments on the content of #404

Ken Weiss said:

>FlorianB referred to a particular yeast as "throwing a bodacious chill  
>haze." I've had chill haze problems too, but always figured it was

If that's what I said, I made a typo. I intended to say that Steinbart's  
malt syrups (in the generic tubs) throw a bodacious chill haze. Sorry!

He then asks:

>so, which yeasts are best at minimizing haze?? I've been attacking  
>the problem with Irish Moss, with fair to mixed results. Anyone out  
>there tried this Polyclar stuff? I'm sort of hesitant to mix plastic into  
>my brew, even if it does stay behind with the sludge, but I do like a

Personally, I can't tell that Irish moss does anything at all, except give  
me something to do during the last five minutes of kettle boil. See Miller's  
book (Chapter called "Haze Wars") on the use of Polyclar and Bentonite.

Then Ivan writes:

> Just got through tasting my first batch of homebrew this week.  
> While the overall flavor / smell / color wasn't bad, the beer had a  
> distinctly metallic taste. A friend likened this to "cheap beer that

From the equipment you mentioned, I don't see an obvious problem. However,  
you mentioned corn sugar. This produces a crisp, dry, cidery taste to  
homebrew. Most extract brewers advise doing away with sugar and going to  
all extract recipes.

Then Nick zentena says

> Hi,  
> I saw a good price on a large canning pot locally. The problem i  
> s  
> the pot is made from aluminum. Can I still use it has a brew pot?  
>  
> Also could someone reccomend a liquid yeast for a high gravity Bock  
> (around 1.080-1.090).

No, don't use the aluminum pot as a brew pot. Buy yourself a good stainless  
or porcelain-glaze canner. You'll never regret it.

I recommend the Wyeast liquid champagne yeast. But it's a little hard to  
come by. I've also used the Red Star Pasteur Champagne yeast. It's good.  
[By the way, have a look at your CR -> CR,LF option in your terminal emulator  
I think something is haywire.]

Florian

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Date: Mon, 23 Apr 90 15:43:51 EDT  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: OG in Papazian's recipes

Does anyone have quantitative experience with the "betterbrew" recipes in THE COMPLETE JOY OF HOMEBREWING?

I have been getting OG's substantially (.008-.018) above the figures given in the recipes. (This figures were temperature-corrected according to the table in the hydrometer instructions.) In previous batches I guessed this might come from having to substitute ingredients or letting the wort boil down.

My latest attempt is "Dark Sleep Stout", which I picked because I could get /exactly/ the ingredients specified (2 cans John Bull dark, 1# dried dark extract, .5# each roasted barley, crystal malt, & black malt, hops & gypsum); I kept the kettle at a gentle boil, loosely covered (wort temp. ~105 C) for the entire hour called for (lost <1 quart) ; and the OG was 1.072 where the recipe says 1.060-1.064. (The dry extract was M&F, which has been slammed here recently, but I doubt a pound would have enough other stuff to make that much difference.)

When he says "recipe for 5 gallons", does that mean 5 gallons final instead of 5 gallons of water? (I calculate that the OG would have been close if I had added another ~3 quarts of water.)

I know that high OG is generally prized (since it doesn't necessarily mean high alcohol, just lots of body), but I've been disappointed with recipes for styles I like and would like to know I'm getting what was intended before tweaking the recipe or giving up.

PS: Several of you have given qualitative suggestions for faking dark extract with light extract and treated grains. Can anyone stick hir neck out and quantify how much of which grain(s) you'd add to a pound of "typical" light syrup or dry extract to imitate a pound of amber or dark? Or is there too much variation in non-light extracts?

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Date: Mon, 23 Apr 90 13:33:41 PDT  
From: smithey@hulder.css.gov (Brian Smithey)  
Subject: How much lactose?

I'm brewing the Fuller's ESB from Dave Line's "Brewing Beers Like Those You Buy." For those unfamiliar with this book, most of the recipes call for the addition of saccharin tablets to increase sweetness in the finished beer. Dave's argument is that homebrew yeast is typically more attenuative than English commercial brewers' yeast. This saccharin idea didn't appeal to me at all, so I thought I'd try lactose instead. Would anybody out there like to suggest how much lactose would approximate the sweetness of 5 saccharin tablets (equivalent to 5 tsp. sugar)? I haven't used the stuff before, and would like to hear what experiences people have had with lactose. I've only seen a couple of recipes that use it (one was a milk stout), and the quantities in these recipes seem high to me, in the 5-8 oz range.

Thanks,

Brian

- -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
smithey@esosun.css.gov -or- uunet!seismo!esosun!smithey

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End of HOMEBREW Digest #405, 04/24/90

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Date: Tue, 24 Apr 90 04:42:33 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 24-Apr-1990 0743" <mason@habs11.enet.dec.com>

**Subject: Boston's Commonwealth Brewery...me too**

I too went to CB for the first time (Russ - did we see each other before game 1?). I actually went twice while the Habs were in town. Anyway...

I tried only the Burton's Best Boston Bitter, the golden ale, and the amber ale. I found the bitter to be too much so - unlike what I experienced in England (which is what got me started on this whole homebrew thing in the first place 8'). I thought the other ales were rather thin, but the amber the better of the two.

The bitter, by the way, is hopped with Talisman, and finished with Kent Goldings (I asked). The golden uses Goldings throughout, as I recall.

All in all, a much better choice than the local taverns and their bottled stuff. Food wasn't bad, but we stuck to burgers, etc.

Q: Does anyone know how consistent they are between batches? I would like to try the bitter from another batch, hoping for less bittering hops.

Gary

P.S. I didn't try the Stanley Cup Strong Ale (at almost twice the price of the others). The way I figure it, it's probably so strong because it has been aging since the last cup came to Boston - 20 years ago!

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Date: Tue, 24 Apr 90 07:57:47 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: high gravity readings for better brews?

In Homebrew Digest #405, Chip Hitchcock related his experiences with higher than expected gravity readings.

I've had similar experiences with two of Papazian's betterbrew recipes. The Dark Sleep Stout came in with an original gravity of well over 1.07 I recently made another batch of Dark Sleep and had a similarly high reading.

About 8 weeks ago I brewed a modified version of Palilia Ale. I brought the specialty grains up to a boil over about an hour, and used about 1/4 cup more toasted malt and an extra 1/4 cup of pale malt. I figured that I would get a slightly higher gravity because I used a little more grain and brought it up to a boil so slowly that some of the sugars may have converted (almost an infusion mash?). I was, however, unprepared for the O.G. reading which came in at about 1.076 when the book said it would be about 1.048. But the beer tasted great, so who's worrying?

--Mark Stevens  
stevens@ra.stsci.edu

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Date: Tue, 24 Apr 90 08:15:51 PDT  
From: greene@venice.sedd.trw.com (John Greene)  
Subject: Different O.G.'s

> My latest attempt is "Dark Sleep Stout", which I picked because I could  
>get /exactly/ the ingredients specified (2 cans John Bull dark, 1# dried dark  
>extract, .5# each roasted barley, crystal malt, & black malt, hops & gypsum);

Were the grains whole, lightly crushed, or finely ground??

I have found that there is a big difference in specialty grains from different brands. I once stumbled across a great recipe for a dark beer by simply combining all the leftover stuff I had from previous batches. It was by far the best dark I have brewed to date. I then tried to recreate that recipe using the exact same quantities and grains but from a different supplier and there was a big difference. Anyway, the only point I am trying to make here is that even though you used the same brandname extracts the specialty grains can have a major impact. Especially if you grind them more finely than the recipe. The easiest way to tell if this is the reason for the difference is to check the difference between the specific gravity before and after fermentation. If the difference is the same as the recipe then you are getting more out of your specialty grains than the recipe did.

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Date: Tue, 24 Apr 90 12:15:13 EDT  
From: Steve Anthony <steveo@Think.COM>  
**Subject: Commonwealth Brewery**

In #405, RussG write about the Commonwealth Brewery in Boston. I was there a few weeks back while they were preparing a mash. I was rather shocked to see about 30-40 lbs of good ole' granulated refined cane sugar being added to the kettle. No wonder the beers taste a little thin! Didn't get a chance to find out what particular beer they were brewing though.

Steveo

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Date: Tue, 24 Apr 1990 16:38:59 -0400  
From: bnr-vpa!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Butterscotch beer, or Diacetyl

Here is how I get a good amount of butterscotch flavor in ales:

Boil all of your water, and try not to get too much oxygen in it when handling it. This will cause the yeast to be oxygen starved during its reproduction phase. the lag is longer, but I believe this causes it to produce a lot more Diacetyl.

After 3-5 days in primary, add gelatin finings to strip out the yeast in suspension, and rack aftr a few days. Add finings again after a few more days. I use about 1/3 the recommended dose each time, and the last 1/3 when I bottle. Stripping out the yeast in suspension will stop it from reducing the diacetyl levels later in the fermentation.

Note: It will take longer to reach final gravity, because the yeast has taken a beating. Think of it as growing Bonsai Yeast ;-)

Tis will give yo an ale similar to Samuel (? or john?) Smiths which is fermented in "yorksire stones" which are large slate boxes. Due to the temperature, and shape of the boxes, they have trouble getting the yeast to stay in suspension, causing a high diacetyl, or butterscotch flavor.

A lot of people try for minimum diacetyl, because it can be a sign of contamination, but I've found an awful lot of people who like the "butterscotch" or "nutty" flavor it gives. I bet a lot of traditionally inn brewed ales had wuite a lot of diacetyl in them back in previous centuries. Hence we are probably genetically screened to enjoy this;-)

Brewius Ergo Sum  
Bill Crick

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End of HOMEBREW Digest #406, 04/25/90  
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Date: Wed, 25 Apr 90 10:00:13 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: misc. answers

>From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
>  
> I have been getting OG's substantially (.008-.018) above the figures  
>given in the recipes. (This figures were temperature-corrected according to  
>

Have you tried measuring plain water? Maybe your hydrometer got dropped on its head, and the paper inside slipped?

===== ALSO =====

>  
>From: smithey@hulder.css.gov (Brian Smithey)  
>  
>I'm brewing the Fuller's ESB from Dave Line's "Brewing Beers Like  
>Those You Buy." For those unfamiliar with this book, most of the  
>recipes call for the addition of saccharin tablets to increase  
>  
>I'd try lactose instead. Would anybody out there like to suggest how  
>much lactose would approximate the sweetness of 5 saccharin tablets

I like all of my brew sweet in the background, and add 1/2 to 1 lb. of crushed Cara-Pils (sometimes called Dextrine Malt) to all my 5 gallon batches. I don't know equivalent amounts to give you the replacement amounts for saccharin. Anybody else?

===== ALSO =====

>From: Steve Anthony <steveo@Think.COM>  
>Subject: Commonwealth Brewery  
>  
>In #405, RussG write about the Commonwealth Brewery in Boston. I was there  
>a few weeks back while they were preparing a mash. I was rather shocked to  
>see about 30-40 lbs of good ole' granulated refined cane sugar being added

Commonwealth has a brew available now in bottles (at least down here on the Cape). They might have been adding priming sugar to the batch prior to bottling.

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Date: Wed, 25 Apr 90 15:09:09 EDT  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: sugar in good beer

> From: Steve Anthony <steveo@Think.COM>  
>  
> In #405, RussG write about the Commonwealth Brewery in Boston. I was there  
> a few weeks back while they were preparing a mash. I was rather shocked to  
> see about 30-40 lbs of good ole' granulated refined cane sugar being added  
> to the kettle. No wonder the beers taste a little thin! Didn't get a chance  
> to find out what particular beer they were brewing though.

There are some homebrew recipes which call for various sugars (Papazian's Goat Scrotum Ale calls for molasses, brown sugar, AND corn sugar even though he says elsewhere that replacing corn sugar with malt extract gives better results).

More relevant is that Commonwealth isn't the only brewer that adds a little sugar to get good beer. The local (Boston) newsletters recently described a visit to Fuller's, which said the recipe for ESB included some invert sugar -"so you could drink >=4 pints in a session"-. Fuller's ESB has been getting good reviews in various publications in this country; I thought it was quite good, much better than their London Porter (or Royal Oak? notes from beer-tasting at BU last summer are obscure whose this was).

Also, they could have been brewing Golden Ale. The image of -"Gold Ale"- seems to be something like a better grade of Pilsener than the commercial runoff made in this country; I doubt you could get something that light with no sugar.

> From: "Gary F. Mason"  
> Subject: Boston's Commonwealth Brewery...me too  
>  
> I tried only the Burton's Best Boston Bitter, the golden ale, and the amber  
> ale. I found the bitter to be too much so - unlike what I experienced in  
> England.  
>  
> Q: Does anyone know how consistent they are between batches? I would like  
to  
> try the bitter from another batch, hoping for less bittering hops.

When I was change-ringing nearby I went to Commonwealth fairly often(\*); I didn't notice any variation in the bitter (or in the stout, which has seduced some English friends). Note that traditional English beers vary substantially; regions have not just specialties in style (stout/bitter/mild) but also particular preferences in each style, so the bitter you had may have been a median but certainly wasn't the only style variety. Commonwealth's Burton Bitter is related to Bass Ale and other brews (Double Diamond?) from Burton-on-Trent (Northeast coast), which are supposed to be very hoppy. It would be interesting if Commonwealth filled out the English line with a brown/mild ale, since mild-and-bitter is a common mix.

(\*) Ringing followed by beer is a noble English tradition that I was treated

to in both England and Australia---though some of our guests disdained the Commonwealth bitter and one even asked for white wine!

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Date: Wed, 25 Apr 90 17:22:21 PDT  
From: yerga@cory.Berkeley.EDU (Chris Yerga)  
**Subject: Idle Fermentation**

I brewed up my second batch of homebrew 4 days ago. It's a porter that had 6 or 7 lbs of extract and 1lb of black patent, with a touch of crystal. OG was around 1.065 after the boil was finished, but I was only able to get the wort down to about 90 degrees Fahrenheit after 30 minutes. Since it was 2:30 AM, I crashed and pitched at around 8:30 AM. I used an 11.5g packet of Edme dry yeast, which I chose over Red Star at the local homebrew hut.

The yeast had covered the surface of the wort by midnight and was bubbling away at the rate of 3 or 4 bbles per second by the next morning. Fermentation continued in this manner until the second morning (48 hours after pitching), when the head on the wort had fallen. I haven't seen a single bubble since, which seems strange because I tossed about 10oz of the wort into a bottle fitted with an airlock at the same time that I pitched in the primary. The bottle is bubbling every several seconds.

Although I am relaxed and am not worrying, I am quickly running out of homebrew and would like to know if this is abnormal fermentation. I'm running a closed fermentation in a 5 gallon carboy and haven't disturbed it since pitching (that was the point of having the separate bottle fermenting - so I could monitor it and not touch the primary).

Any help or comforting words would be greatly appreciated!

Chris Yerga  
The Naked House of Wacky People

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Date: Thu, 26 Apr 90 10:28:38 EDT  
From: nolan@heavax.DNET.NASA.GOV (Tom Nolan)  
**Subject: Colors in light-extract brews**

Regarding the amount of darkening grains to add to a light-extract-only wort, I have a couple of points on the graph:

Starting with 5 lbs light extract and water to make 4.5 gallons I have then added

- (1) 2 cups crystal + 1 cup chocolate malt to get a beautiful copper-colored amber ale
- (2) 2 cups crystal + 2 cups roasted barley to get a very dark-colored but light-bodied stout

I crush the grains by rolling them with a beer bottle, not so much grinding that they turn to powder. I steep the grains for 1/2 hour at 150-160 F in 1 gallon, then strain and rinse.

During the steep, you can draw off a half-cup or so, then dilute it to the full wort strength by adding a cup or so of water, to get an idea of the color of the finished product, and tweak as necessary.

- Tom

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Date: 24 Apr 90 17:52 -0700  
From: mark\_koski%02@hp4200  
Subject: AUTO ANSWER MESSAGE.

I will be out of the office from Tuesday, 4/23, to Monday, 4/30, on business. If you require immediate attention to an issue, please contact Eric Lewis at 720-3650.

Mark Koski

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Date: 24 Apr 90 07:00 -0700  
From: mark\_koski%02@hp4200  
Subject: AUTO ANSWER MESSAGE.

I will be out of the office from Tuesday, 4/23, to Monday, 4/30, on business. If you require immediate attention to an issue, please contact Eric Lewis at 720-3650.

Mark Koski

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Date: 24 Apr 90 07:35 -0700  
From: mark\_koski%02@hp4200  
Subject: AUTO ANSWER MESSAGE.

I will be out of the office from Tuesday, 4/23, to Monday, 4/30, on business. If you require immediate attention to an issue, please contact Eric Lewis at 720-3650.

Mark Koski

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Date: Wed, 25 Apr 90 21:57:20 CDT  
From: Andrius Tamulis <tamulis@dehn.math.nwu.edu>  
**Subject: Fermentation Temperature**

The summer months will soon be upon us, with the correspondingly high temperatures. My current residence does not have any A/C, and is therefore subject to the outside temperature, which means that it can reach 90 degrees in here, maybe even higher. The question is, can I brew beer? 90 is well out of the suggested fermenting range, but just what will happen? Is it hopeless? And if it is, are there refridgerator-type things that can keep my carboy at a nice 65-75?

Thanks in advance,  
Andrius

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Date: Thu, 26 Apr 90 11:47 PDT  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: How long is o.k. in Secondary?

G'day to all!

I am doing my first two stage fermentation. But, I'm not to sure about what to do.

I am making a Maple Syrup Stout. I racked it into the carboy after the krauzen(sp?) fell. It's been in the secondary for a week and a half now, as of 4/26.

How long can it sit in the secondary? There is still some activity in there. There is also a fair amount of sediment buildup. I don't have a meter, so I don't know what the SG is.

It looks as though it is doing just fine. I'm just curious as to how long to let it go. I have heard across the net of people letting thier secondary go for a month or two.

Does anyone have any recommendations?

Thanx in advance,

RobertN.

robertn%fml@sc.intel.com

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End of HOMEBREW Digest #407, 04/27/90  
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Date: Fri, 27 Apr 90 03:32:31 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 27-Apr-1990 0629" <mason@habs11.enet.dec.com>

**Subject: Grain to extract conversion factors**

I have seen scattered information about converting all-grain recipes to extract recipes. I would like to hear what your experiences have been. Most of the ale recipes I want to try seem to be all-grain (to which I WILL go, but I want to master the mechanics first).

Also, the bulk of opinion seems to be that the primary differences between all-grain and extract brewing is the 'freshness' of the resulting brew's taste, and the satisfaction of the brewer at having used all-grain. Any comments?

Thanks...Gary

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Date: Friday, 27 Apr 1990 08:58:33 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Idle Fermentation

>From: yerga@cory.Berkeley.EDU (Chris Yerga)  
>...

>The yeast had covered the surface of the wort by midnight and was bubbling  
>away at the rate of 3 or 4 bbles per second by the next morning. Fermentation  
>continued in this manner until the second morning (48 hours after pitching),  
>when the head on the wort had fallen. I haven't seen a single bubble since,  
>which seems strange because I tossed about 10oz of the wort into a bottle  
>fitted with an airlock at the same time that I pitched in the primary. The  
>bottle is bubbling every several seconds.

Well, I know you don't want to touch your primary, but you should really do  
so and measure the Specific Gravity. I had a very similar thing happen on  
my last batch (a wheat beer). When I measured the S.G. (using a sanitized  
turkey baster to withdraw the beer), it was 1.010, so that told me that  
fermentation was finished.

John "So I relaxed and bottled it" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
Fidonet: 1:109/131

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Date: Fri, 27 Apr 90 09:37:18 mdt

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

**Subject: Re: Fermentation Temp.**

Andriau--

You can still brew at 90 degrees, but if you can, I would recommend using a refridgerator as you have mentioned. I'm sending info on refridgerator thermostats from previous digests to you directly. One way to lower your carboy temp, is to put it in a low tub of water, drape cloths over it, and keep the cloths wet. The evaporating water will keep the carboy several degrees colder than the ambient temp just like the way human sweat does. Something like terrycloth would work well due to the higher surface area. Be prepared for a very humid brewing room though.

Al.

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Date: Fri, 27 Apr 90 10:06:20 MDT  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: Fermentation Temperature**  
Full-Name: Tom Hotchkiss

> From: Andrius Tamulis <tamulis@dehn.math.nwu.edu>  
> Subject: Fermentation Temperature  
>  
>  
> The summer months will soon be upon us, with the correspondingly high  
> temperatures. My current residence does not have any A/C, and is therefore  
> subject to the outside temperature, which means that it can reach 90 degrees  
> in here, maybe even higher. The question is, can I brew beer? 90 is well out  
> of the suggested fermenting range, but just what will happen? Is it  
hopeless?  
> And if it is, are there refridgerator-type things that can keep my carboy at  
> a nice 65-75?  
> Thanks in advance,  
> Andrius

Based on my experience, you can brew beer but you may have some problems. I live in an apartment where the temperature gets as high as 90 in the summer. I have brewed several batches during the summer months with disappointing results. One batch tasted fine early in its life, but as time went on an infection reared its ugly head (i.e. I had a case and a half of glass grenades). I avoided explosive behavior with a later summer batch, but it just didn't taste quite right, although it was drinkable.

My sanitation procedures were no different for the exploding batch than any other batch I have ever made, but I would like to point out that the batch spent > 1 month in the secondary at warm temperatures.

My advice would be if you want to brew in warmer weather, give it a try. However, I would pay attention to the following:

1. Use extra caution in sanitizing procedures. My limited experience suggests infection problems occur more readily in warm weather.
2. Use short fermentation times, i.e. ferment and bottle in 1 1/2 or 2 weeks total. With the warmer temps, initial fermentation should proceed rapidly and the risk of infection is higher.
3. Once bottled, store the beer in a cool place or drink it quickly. Storing the beer under warm conditions for a long time ruins the flavor and invites even small infections to become a problem.

Of course, the best answer is to find a way to keep the fermentation vessels and bottled beer cool.

NOTE: All of the above is based solely on my personal experience; it is not based on scientific knowledge of the fermentation process at a higher temperatures.

Wish I could report better results,

Tom Hotchkiss

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Date: Fri, 27 Apr 90 11:34:51 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Warm Weather Brewing!

While 90F may be outside the \*recomended\* fermentation range, most yeasts will still ferment at temps of up to 100-105F. However, there are a few things to be aware of. First, higher temps lead to higher levels of esters in the beer. Depending on the strain of yeast, you may find the beer you brew to be unacceptably fruity. I think if I were to try frementing at the high end of the yeast's viability range, I'd choose a very neutral (read as low ester producing) yeast strain, such as Wyeast #1056 (American Ale, a.k.a. Sierra Nevada Ale).

Another thing to be aware of is that rapidly changing temps can put a halt to fermentation prematurely. I think regardless of the temp at which fermentation takes place, you should try to maintain as even a temp as possible. At 90F, expect the fermentation to go pretty fast.

If, after a little experimentation, you feel that you can't brew an acceptable beer at high temps, there are a few ways to keep the fermenter cool. One way is to set the fermenter in a tub, partly filled with water. Drape wet towels around the fermenter, with one end of each towel in the water. This provides evaporative cooling, and can presumably keep the fermenter at 10 deg. or so below the ambient air temp (depending on the humidity). There is also a commercial device available called a "Brew Belt" which I have not seen, and don't know how it functions (I'll leave the description of it to someone more knowledgable).

I'm sure I'll become a little more expert at warm weather brewing as the summer progresses. I haven't had occasion to brew very often when it's hot, so my experience is very limited (However, this is changing, as it looks like I'm going to be doing a LOT of brewing over the next several months. Stay tuned :-)

Hope this helps!

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58702

arpa: enders@plains.nodak.edu  
uucp: ...!uunet!plains!enders  
bitnet: enders@plains

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Date: Fri, 27 Apr 90 14:15 EST  
From: <S\_KOZA%UNHH.BITNET@mitvma.mit.edu>  
Subject: The Other BeanTown Brewpub

Hi All,

Being in Boston for the last few days at a conference I had the opportunity to resample the fermentations of the CW Brewery and try the Cambridge Brewery also. I felt that the CWB stout was underhopped and lacking of body. I also tried the bitter and felt that this was well hopped ( which I prefer) and had much better body than the stout. I would have tried the others

but last call put an abrupt end to our safari. The following night we ventured to the Cambridge Brewery. We started with their Golden Ale which was good for the style which was described as a Canadian style ale. We then quaffed the CB Amber Ale which was a beautiful brown color. It had a pleasant malty flavor with a discernable chocolate malt flavor. We then tried the porter which was similar to the amber but with a strong chocolate malt taste. After talking with brewmaster(Phil, he was quite busy but was more than happy to pull up a chair and talk beers w/ us) we found out that both the amber and porter had a large amt. of crystal malt added. Somewhere in the area of a 1:5 ratio of crystal to two row malt. As a night cap we had the special batch which was called Mach Bock(The synonym 'mock' is intended here also since it was brewed w/ an ale yeast. This beer was similar to the porter but was more hopped and had noticeably more EtOH.

Of the two establishments I preferred the Cambridge for two reasons  
A. I thought the brews were much more flavorful  
B. Cost; pints were \$2.50 as compared to the \$3.50 ( a guess.. 8-] ) or so at the Commonwealth. W/ a 60 oz. pitcher going for 8-9 bucks.

Stephan M. Koza

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Date: Fri, 27 Apr 90 15:15 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Coffee Beer?!

Greetings:

The other day I had a great idea. I'd brewed the night before, and the next morning I was making my coffee, I thought "Why not?" Coffee beer!! What an idea! What a great way to combine my two favorite drinks.

Has anybody else ever tried this? What should I expect? How much coffee should I put into a batch made from extracts? I'll bet that coffee would complement a stout quite well.

Just think: in the event that you (accidentally) drink too much ;^) at least you won't have to worry about being a sleepy drunk.

Even better: I could finally rationalize a beer in the morning with breakfast!

I can't believe that I'm the first one to think of this, but I've never heard of it (to the best of my recollection.) Please forward any coffee beer recipes you may have seen.

Cheers,  
Chuck Coronella  
CORONELLRJDS@CHEMICAL.UTAH.EDU

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Date: Mon, 23 Apr 90 19:32:33 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Large Carboys**

One source of 7-gallon carboys is :

The Cellar in Seattle (206) 365-7660.

The price is \$14.95 plus shipping. They are used but will work fine for you.

The Cellar also has an 800 number but for the life in me I can't find it!

Norm in Seattle

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Date: Sat, 28 Apr 90 17:46:35 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Long Ferments**

Making a homebrewed lager can entail a long time before bottling or kegging. I have had some that took 2 months before bottling. Looking over my log of beers, I discovered that the best lagers took about 3 weeks in the primary, at about 48-54f, and from 2-4 weeks in the secondary thereafter, at about 40f.

Leaving the primary ferment beyond 5 weeks seems to start giving the beer some off flavors from the decaying yeast (autolysis?). The best way would be to have a fermenter which allows you to drain off the yeast after a certain time without disturbing the wort; sort of like the inverted carboy systems that I have seen advertised before.

The question of priming sugar and viable yeast often comes up after a 6 week or longer ferment. I have yet never had a problem with bottles getting proper carbonation after enough time (3 to 4 weeks in the bottle).

Yes, patience is quite necessary when making a lager at home. From my experience, it is worth the time.

Norm in Seattle

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Date: Sun Apr 29 13:52:02 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Not-so-sweet Beer

Well, here is the update on my sweet beer. The Steam Beer turned out really well. It hasn't really aged very long, but I am quite happy with the results. If anyone is interested, here is the recipe I used:

6.6 lbs M&F Amber Extract  
1/4 lb Toasted Barley  
1/4 lb Crystal Malt  
1.75 oz Northern Brewers Hops  
Vierka Lager Yeast

Boil was for 45 minutes, aged in carbouy for 2 weeks.

On an unrelated issue, some one was mentioning 'Dark Sleep Stout.' I just did a batch and the OG was 1.065, right on.

Bill  
(flash@virginia.edu)

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End of HOMEBREW Digest #408, 04/30/90  
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Date: Mon, 30 Apr 90 08:55:23 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: coffee beers

In Homebrew Digest #408, Chuck Coronella asked about coffee used in beer.

A couple months back (I believe in January) we had discussed using coffee to flavor stouts. Seems that several people have tried doing this, with generally good results.

I brewed a batch on January 1 that was based on Papazians "Dark Sleep Stout"; to the basic recipe I added about 1/2 cup of dark molasses and 10 cups of brewed French roast coffee. The molasses was probably NOT a good idea to add to this brew, but the coffee gave the stout a very pleasant aftertaste that seemed to be fairly subtle and to come through mostly as an aftertaste. Yesterday I opened a bottle that was warmer than previous samples (about 60 degrees), and in this bottle the coffee flavor was MUCH more prominent, virtually overpowering the stout flavor. My recommendation is to use either less coffee, or perhaps to be sure to drink it fairly young, and to drink it chilled.

If you want, I'll repost the recipe I used.

Cheers!

- --Mark Stevens  
stevens@ra.stsci.edu

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Date: Mon, 30 Apr 90 09:50:24 EDT

From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Re: Fermentation Temperature**

I made a batch I called Cafe Stoudt. Used a half \*cup\* of french roast beans, coarsely ground in my grain mill. The coffee taste is definitely noticeable but works very well with the roastiness of the stout. Next time, I would add more roasted barley, as the stout's roast taste underwhelms the coffee's.

I had also hoped for the caffeine (sp?) kick, but I doubt 1/2 C in 5 gal is enough to lose any sleep over...

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Date: Mon, 30 Apr 90 12:30:06 EDT

From: boubez@bass.rutgers.edu

**Subject: Lactose**

I'm planning to add some lactose in the next batch, to get a little more sweetness in the beer. I'm not sure, however, of the orders of magnitude to use. Is it in spoonfuls, cupfuls or pounds :-)? For example, is one cup a reasonable amount? Thanks.

toufic

Toufic Boubez

boubez@caip.rutgers.edu

- -- We didn't inherit the earth from our ancestors,  
we borrowed it from our descendants.

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Date: Mon, 30 Apr 90 11:24:46 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Coffee Beer**

My last batch was 'Mocha Porter'. From memory, the recipe was

- 6.6lb Amber Extract (M&F)
- 1lb Crystal
- 1/2lb Chocolate
- 1/4lb Black Patent (not cracked)
- 1/2lb Colombian Supremo whole coffee beans
- 1/4lb cooking chocolate

I can't remember what hops I used, sorry! It's come out well, very full bodied with a very distinct coffee taste and aftertaste. Next time I'll use less. The only problem is that there's no way (that I could think of) of sanitizing the coffee beans. I tossed them into the primary fermenter (a plastic bin), then racked into a 5gal glass carboy after 3 days (leaving the beans and a \*lot\* of sediment behind. Then I bottled after another 3 weeks with 1/2cup of light dry malt extract. Again, a \*lot\* of sediment (at least 2"). After a couple of weeks in the bottles I tried it, and it was already fizzier than it should have been! Now, another couple of weeks later, it's a little fizzier still, but not too bad. I plan to drink it pretty fast!

patrick

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Date: Mon, 30 Apr 90 12:40:58 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: idle fermentation, how long in secondary?

[yerga@cory.Berkeley.EDU (Chris Yerga)]  
> The yeast had covered the surface of the wort by midnight and was  
> bubbling away at the rate of 3 or 4 bbles per second by the next  
> morning. Fermentation continued in this manner until the second  
> morning (48 hours after pitching), when the head on the wort had  
> fallen. I haven't seen a single bubble since  
>

I don't have an answer for this one, but I do have the exact same symptom. I started a batch of "steam" beer about five weeks ago. After three days in the primary I racked into the secondary, and it is still showing some very slight signs of life. About a week ago I got another batch going (a basic lager this time), pitched it, and three days later it was totally quiet, after a vigorous start.

The two batches were made from the same amount of the same extract (6 lb. of a bulk Canadian light), and used the same yeast (Red Star lager). The steam beer had some crystal malt added to the boil, and that's the only difference. Both batches were kept at the same temp throughout fermentation.

I racked the quiet stuff into a carboy anyway, on the theory that it couldn't hurt. My plan is to give it another day or two to wake up. If it doesn't, I'll add about 1/2 cup of sugar, boiled into syrup, just to see if there's anything happening. I figure that small amount won't affect the taste much. If it still doesn't show bubbles, I'll try repitching with fresh yeast, I guess. The wort tasted pretty good when I racked into the secondary, so I think it'll all be okay if I can get the stuff carbonated. My bet is, same for your batch.

[JEEPSRUS <ROBERTN%FM1@sc.intel.com>]  
> krauzen(sp?) fell. It's been in the secondary for a week and a half  
> now, as of 4/26.

I've left stuff in the secondary for 8 - 12 weeks without bad results. Then again, I'll drink anything if I made it myself. Seriously, the beer tasted fine. Since the secondary is a completely closed oxygen-free environment (assuming you used a glass carboy and fermentation lock), any deterioration should be pretty slow.

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Date: 27 Apr 90 15:47 -0700  
From: mark\_koski%02@hp4200  
Subject: AUTO ANSWER MESSAGE.

I will be out of the office from Tuesday, 4/23, to Monday, 4/30, on business. If you require immediate attention to an issue, please contact Eric Lewis at 720-3650.

Mark Koski

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Date: 26 Apr 90 09:39 -0700  
From: mark\_koski%02@hp4200  
Subject: AUTO ANSWER MESSAGE.

I will be out of the office from Tuesday, 4/23, to Monday, 4/30, on business. If you require immediate attention to an issue, please contact Eric Lewis at 720-3650.

Mark Koski

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End of HOMEBREW Digest #409, 05/01/90  
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Date: Tue, 1 May 90 10:19 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: liquid yeast & krausen

I pitched my first batch of liquid yeast Sunday night about 10:00 pm. The yeast "inflated" in about 5-6 hours at 75 deg. I saw the first signs of ferment Monday night at about 6:00 pm. This morning I checked my brew and it had the most beautiful whipped cream krausen I've ever seen! VERY thick, and swirled, and without any of the sour aroma I've had with dry yeast. I can't wait to try it! Is this krausen really the result of the yeast, or am I just getting better at putting ingredients together?

RussG.

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Date: Tue, 1 May 90 09:54 MST  
From: GIBSON@rvax.ccit.arizona.edu

**Subject: coffee beer, cambridge brewing co., and hot weather fermenting**

Regarding coffee beer... A small commercial brewer in Bisbee, AZ produces a brew called Electric Dark that does in fact have some coffee in it. (It's called electric because the brewer is or was an electrician as well. I can't say how much he uses, but GO EASY at first. The first batch of it I tried had just enough that you wondered, is that a hint of coffee maybe? A later batch clearly had too much. I'm as much of a "shaker and mover" as anyone, but there is a limit in my beer!

I also visited Cambridge Brewing Co. a couple weeks ago. Good thing it wasn't there when I was an undergrad at MIT! I second the endorsement of their brews. I hope I can get back when they do their summer wheat beer.

Here in Tucson, AZ summer brewing gets REAL interesting as you might imagine. It's just not as good (I don't own a spare fridge), but can be done. I've used my original plastic fermenter to hold a glass carboy, water, and sometimes some ice. The spigot helps to lower the water level when adding that extra ice on day 4. My advice is to stick with recipes which ferment and clear quickly, and drink them heartily as soon as they're ready. Brewing temps in the low 70's are doable. Keep it clean and good luck.

Ken Cornett

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Date: Tue, 1 May 90 09:32:54 PDT  
From: ncpmont@pepsi.AMD.COM (Mark Montgomery)  
**Subject: help**

help

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Date: Tue, 1 May 90 10:22:15 pdt  
From: mbf!edl@trwind.TRW.COM (Ed Leonhardt)  
Subject: Subscription Wanted:

Could you add me (edl@trwind.ind.TRW.COM) to you mailing list? If not,  
could you please direct me to the proper place to do so?

But if I did hit the right place with this mail message, thanks in  
advance for the subscription.

Thanks again,

-edl-

mbf!edl	/	/	/
Inc.	/**	**	/****
edl@trwind.ind.TRW.COM	/**	**	/** Basic Four,
"Insert favorite	/**	**	/** 14101 Myford Rd.
disclaimer here"	/**	**	/** Tustin, CA 92680
	/**	**	/** Building 2 MD247
	/	/	/

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Date: Tue, 01 May 90 19:36:59 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Imitation of "Commercial" Brews

Just for the sake of curiosity (isn't that what homebrewing is all about!) I'd like to try and make either a "Dos Equis" or "Fosters" type beer. I suspect that both of these beers are lagers. Any recipies appreciated!

By-the-by, I've seen oblique references to a book titled "brewing the beers you love", or something like that. My local brewstore has never heard of it. If you know who/how to get it (from), would you drop me a note?

Thanks,  
Andy

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Date: Tue, 01 May 90 18:53:24 PDT

From: pyt@hprv1c0.hp.com

**Subject: Quiet batches**

Full-Name: Pierre-Yves Thoulon

> I racked the quiet stuff into a carboy anyway, on the theory that it  
> couldn't hurt. My plan is to give it another day or two to wake up. If  
> it doesn't, I'll add about 1/2 cup of sugar, boiled into syrup, just to  
> see if there's anything happening. I figure that small amount won't  
> affect the taste much. If it still doesn't show bubbles, I'll try  
> repitching with fresh yeast, I guess.

I wouldn't worry. Just add the priming sugar to the thing and bottle  
it. My first batch ever (an English bitter) fermented for only 20 hours  
and then stopped. I just assumed it was OK, bottled it with corn sugar,  
and got the carbonation without any problem. The whole thing turned out  
pretty good...

Pyt.

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End of HOMEBREW Digest #410, 05/02/90

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Date: Wed, 02 May 90 08:51:24 EDT  
From: shoeless joe <DTG@UMD2.UMD.EDU>

**Subject: Re: Homebrew Digest #410 (May 02, 1990)**

I write, having been moved by Andy Wilcox's recent posting about duplicating commercial beers. If the homebrewers out in Digest World are willing to submit directly to me via e-mail THEIR recipes which replicate their favorite commercial beer, I will compile them and--in about three weeks or a month--I will either post the results here or I will forward the results to those who are interested.

Speaking for myself--and I know I've seen some of these posted up here at one time or another--I'm particularly interested in Sam Smith's wonderful porters, Guinness Extra Stout, Anchor Steam, Rauch Beer by any of the famous Bamberg brewers, etc.

E-mail to: dtg@umd2.umd.edu

Relax, Don't Worry, Have-a-homebrew,  
dtg

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Date: Wed, 2 May 90 08:41:33 EDT  
From: hplabs!hplms2!gozer!klm (Kevin L. McBride)  
Subject: Lots of things

In Homebrew Digest #409, Toufic Boubez writes:

\$  
\$ I'm planning to add some lactose in the next batch, to get a little  
\$ more sweetness in the beer. I'm not sure, however, of the orders  
\$ of magnitude to use. Is it in spoonfuls, cupfuls or pounds :-)?  
\$ For example, is one cup a reasonable amount? Thanks.

I too, am interested in various ways of sweetening beer. The Lactose idea doesn't really thrill me though. I think what I would really like to do is mash a small amount of grain at a higher temperature to produce some unfermentables. The question is "How Much?"

I recently had some Samuel Smith's Oatmeal Stout and would like to try my hand at making something similar. Any Hints? Does mashing the oatmeal contribute sweetness or just body? Recipes for Oatmeal Stout welcome.

Also, In Homebrew Digest #409, cckweiss@castor.ucdavis.edu writes:

\$ [deleted]... About a week ago I got  
\$ another batch going (a basic lager this time), pitched it, and three  
\$ days later it was totally quiet, after a vigorous start.  
\$  
\$ The two batches were made from the same amount of the same  
\$ extract (6 lb. of a bulk Canadian light), and used the same yeast (Red  
\$ Star lager). The steam beer had some crystal malt added to the boil,  
\$ and that's the only difference. Both batches were kept at the same  
\$ temp throughout fermentation.

At the risk of being flamed... Dump the Red Star, but not into your wort. I have never had good results with it. It also seems to be very inconsistent. This may be part of your problem.

On the other hand, It's not unusual for your beer to ferment out completely in three days when you're using a lager yeast at close to room temp. Happens to me all the time. It also stops very close to what I think the final gravity should be, so I know I'm not getting a stuck fermentation. As long as your sanitation procedures are alright, my advice is Relax, Don't worry, etc...

Just use a better yeast. There are quite a number of quality yeasts available.

\$ [JEEPSRUS <ROBERTN%FM1@sc.intel.com>]  
\$ > krauzen(sp?) fell. It's been in the secondary for a week and a half  
\$ > now, as of 4/26.  
\$  
\$ I've left stuff in the secondary for 8 - 12 weeks without bad results.  
\$ Then again, I'll drink anything if I made it myself. Seriously, the beer

\$ tasted fine. Since the secondary is a completely closed oxygen-free  
\$ environment (assuming you used a glass carboy and fermentation lock),  
\$ any deterioration should be pretty slow.

I've left stuff in secondary for nigh on 5 months without any problems.  
This is at cellar temp. which stays a pretty constant 55 to 60 degrees F  
year round. (Of course, the 8.5% alcohol I brew into those long aged  
batches certainly helps to preserve it!) I usually brew my special  
spiced christmas ale around June, let it age in secondary until November,  
then bottle it. Ready just in time for Christmas. I'll post the recipe  
Real Soon Now.

- - -

Kevin L. McBride, President	// Amiga:	Brewmeister, VP of tasting,
McBride Software	// The computer	and Bottle Washer,
Consulting Group, Inc.	// // for the	McBeer Home Brewery
uunet!wang!gozer!klm	/x/ creative mind	Nashua, NH

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Date: Wed, 2 May 90 09:02:45 EDT  
From: hplabs!hplms2!gozer!klm (Kevin L. McBride)  
Subject: Micro-Breweries, Brew Pubs and the U.S. Virgin Islands

This is an update to the list of Micro-Breweries and Brew Pubs that was posted 6 or so months ago.

The Island Brewing and Malting Company (or a name somewhat resembling that) on St. Thomas in the U.S. Virgin Islands doesn't seem to exist.

I was on the Islands back in February and made a valiant search for the place, intending to sample their brews and post a review here.

I asked cabbies, cops, post office employess, Chamber of Commerce, etc. Almost noone had ever heard of the place. The one cabbie who thought he had heard about it also said that he heard it was destroyed during hurricane Hugo.

The standard line I typically heard was "Who'd wanna try to make beer here, Mon? Everybody on the Island drink Heineken, Mon." And it's true. Everybody on the Island DOES drink Heineken. :-( :-( :-(

One of the most interesting things I found about Island culture is that they have no laws against public drinking. It is quite common to see natives and tourists alike walking around with an open beer in hand.

Unfortunately, they also have a very bad problem with alcoholism. I'm not saying that this is related to the lack of public drinking laws, it's a product of the lifestyle. Everything down there is low-key and slow-paced. Nobody works too hard. On St. John, they still didn't have all the telephone lines fixed 3 months after the hurricane. Everybody just seems to want to sit around, enjoy the sunshine and the warm water, and drink. At \$2.50 U.S. for a 750ml bottle of 80 proof rum, you can do it pretty inexpensively too. At that price, the mixers are more expensive than the rum.

It's not 100% paradise, but it's pretty damn close.

P.S. Given the choice of beer down there, I stuck to the Rum Punch.

- - -

Kevin L. McBride, President	// Amiga:	Brewmeister, VP of tasting,
McBride Software	// The computer	and Bottle Washer,
Consulting Group, Inc.	// // for the	McBeer Home Brewery
uunet!wang!gozer!klm	/x/ creative mind	Nashua, NH

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Date: Wed, 02 May 90 09:16:40 MDT  
From: Glenn T. Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: MicroMashing**  
Full-Name: Glenn Colon-Bonet

In Homebrew Digest #404 Bill Crick mentioned the idea of using a microwave oven with a temperature probe to mash small batches for use in mash + extract recipes. I tried out the technique last night using a 2.2 gallon microwave safe container holding 5 lbs grain (4 lbs English Pale Ale, 1 lb dextrin). I added warm water to fill the container and mixed it thoroughly with the grains, yielding a nice thick mash. The starting temp was 95 F. I used the temperature hold capability (at full power) of my microwave to protein rest at 125 F for 15 minutes and then proceeded to saccharification temperature of 158 F for about 45 minutes. I had to stir the batch every 10-15 minutes or so because of the very uneven heating of the microwave (temperature gradients of more than 15 degrees across the batch). After 45 minutes a starch test indicated complete conversion, so I raised the temperature to 167 F for sparging and rinsed the grains through a sieve to yield about 3.5 gallons wort. I added 1 can of Alexander's to the brew kettle, and O.G. was 1.055. I have used Alexander's often and it consistently contributes 1.025 to the gravity for 5 gallons, so the MicroMash contributed 1.030 to the final gravity. Using Noonan's calculations for extract efficiency, I came up with 64% efficiency for the MicroMash portion! Typically I get 55-65% extraction efficiency from infusion mashing, so this is right up there. It may be possible to improve the efficiency even more by doing a better job of sparging than I did. But it was very easy and convenient to use the microwave because of the temperature hold capability. You just type in the temps and times and then stir every so often. It takes about 1.5 hours, so it's not a huge time saver, but it was pretty easy! Of course, I still don't know how its going to taste... will they say "This beer tastes like it's been microwaved! Yuck!" ? As Bill mentioned, the temperature gradients are enough that some parts of the mash actually come to a boil, so it may have some characteristics of a decoction mash, but I don't think it'll be quite so pronounced. I'll let you know how the MicroMash'ed batch tastes in a couple of weeks, so stay tuned!

Does this make my house a micro-brewery? :-)  
-Glenn

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Date: Wed, 2 May 90 06:50:57 PDT

From: hplabs!gatech!intermec.com!maxn (Max Newman x6689)

**Subject: hop trellis**

It finally happened little hop buds have erupted from the soil in my garden. Now I need to make something for them to climb on. Will a couple of poles with twine in between work? Does anyone have any hop growing experiences they would be willing to share. Homebrewing minds want to know.  
BTW I,m growing in the seattle area.  
maxn@intermec.com

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Date: Wed, 2 May 90 08:37:15 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: OG Deviations

Recently there has been some discussion here about OGs which are different from the figures given in the recipes. [Well, not \*that\* recently -- my HBD feed is a mess these days :- ( ]

I think that the major influence on the OG of an extract brew is the volume of water. Small deviations in the amount of water (either errors in measuring, or variations in loss from boiling the wort) can have significant effects on the OG. For example, let's say that you've got a recipe which will yield 5.5 gallons of wort at an OG of 1.050. If somehow you end up with only 5.0 gallons of wort, your OG is going to be 1.055.

Whenever you compare specific gravities, it's important to make sure that your volume of liquid is as stated in the recipe.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, Washington USA      ...[uunet,sun,pyramid]!practic!polstra!jdp  
  (206) 932-6482

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Date: Wed, 2 May 90 13:07:17 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Re: Quiet batches

The past couple of digests have had several notes along these lines:

>> I racked the quiet stuff into a carboy anyway, on the theory that it  
>> couldn't hurt. My plan is to give it another day or two to wake up. If  
>> it doesn't, I'll add about 1/2 cup of sugar, boiled into syrup, just to  
>> see if there's anything happening. I figure that small amount won't  
>> affect the taste much. If it still doesn't show bubbles, I'll try  
>> repitching with fresh yeast, I guess.  
>  
>I wouldn't worry. Just add the priming sugar to the thing and bottle  
>it. My first batch ever (an English bitter) fermented for only 20 hours  
>and then stopped. I just assumed it was OK, bottled it with corn sugar,  
>and got the carbonation without any problem. The whole thing turned out  
>pretty good...

I'd have thought this was old news, but you folks \*really\* ought to get yourselves hydrometers, and take specific gravity readings of your wort before you pitch your yeast, and when fermentation seems to have stopped. The only truly reliable way to determine when fermentation is done (and avoid making glass grenades) is to get a stable final gravity (same reading over 24 hours) in the expected ballpark.

It is quite possible to get 48- or even 24-hour fermentations, particularly at warmer temperatures (70+ degrees F.). Hydrometers are easy to use, and just about every home brew supply place sells them. They definitely help avoid worrying, and they give you an excuse to taste the unfermented wort and the new beer, which is another good way to learn more about your brew (at least, it has been for me).

-Greg

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Date: Wed, 2 May 90 08:53:33 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Aluminum Brew Kettles

I see that the Great Aluminum Brew Kettle Controversy is heating up again. I stayed out of it the last time, but now I am older and braver.

Yes, stainless steel is better than aluminum for brewing beer. But it is not *\*that\** much better, and aluminum is not *\*that\** bad. I have been using an aluminum brew kettle for my last 20 batches or so. These beers have done very well in competitions, including the AHA national competition. Nobody (including national judges) has ever said, "Hmmm, I taste an aluminum brew kettle in this beer. Next time, try stainless steel." I often make light lagers, in which an off flavor of any kind would be quite apparent.

Regarding the "health hazards" from the aluminum, which somebody is bound to bring up any day now, I think that is a myth. I read an article in the UC Berkeley Health Newsletter a few months ago, about the health risks from aluminum. The article made the following points:

1. Although it is true that elevated levels of aluminum have been found in Alzheimer's patients, no cause-effect relationship has been established. Remember, it could be the disease that causes the high levels of aluminum; or they could both be caused independently by some third factor. Nobody has ever found a correlation between *\*exposure\** to aluminum and Alzheimer's disease. (Personally, I'd worry more about the alcohol frying my brain.)
2. The amount of aluminum that you get from using aluminum cookware is negligible. You get far more aluminum from a single Tums (or other antacid tablet) than you get from a year of using nothing but aluminum cookware.

I'll go away now.

- John Polstra                               jdp@polstra.uucp  
Polstra & Co., Inc.                        practic!polstra!jdp@uunet.uu.net  
Seattle, Washington USA                 ...[uunet,sun,pyramid]!practic!polstra!jdp  
(206) 932-6482

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Date: Wed May 2 12:20:07 1990  
From: microsoft!jamesb@uunet.UU.NET  
Subject: Lager Secrets

I just put together a No Name Lager, no name because we haven't tasted it yet.  
The question is:  
How should I control the temperature drops for the \*best\* results?  
I have a fridge dedicated to the task. The brew has been in the kitchen for three days and the head has begun to descend. I will rack to the secondary tonight and start the refer temp at 50 degrees F.  
What next??  
Jim Broglio  
microsoft

=====  
Life is a Virgin. If it were a Bitch it would be easy.  
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Date: Wed, 2 May 90 17:56:30 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 02-May-1990 2054" <mason@habs11.enet.dec.com>

**Subject: Grain husks**

I have been reading up on all-grain brewing, and one constant seems to be that you don't want to powder the grain husks. Their main contribution seems to be unwanted tannins. There is never any mention of good contributions from the husks. If that is true (if not, can someone enlighten me?), why not separate the husks prior to mashing? A picture of winnowing wheat comes to mind.

Thanks...Gary

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End of HOMEBREW Digest #411, 05/03/90

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Date: 3 May 90 02:10:40 MDT (Thu)  
From: hplabs!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
**Subject: Boulder gets a brewery**

It would appear that Boulder--which is certainly the center of the universe for homebrewing--finally has a real brewery. I've complained far too much about the Boulder Brewery and their underhopped, overcarbonated, funky-tasting beers (always overchilled at the brewery, to add injury to insult). But now we have the Walnut Brewery in downtown Boulder. I doubt they'll be selling anything off-premises for a while, if ever, but in the meantime it looks like it's worth a visit if you're ever here in Homebrew Central.

I braved the opening-day crowds at the new brewery and tried to find a spot momentarily quiet enough to contemplate a taster's flight of four beers. (I didn't go for all six; I didn't have the time or concentration.) The beers are all well made, generously hopped, in good balance, and clean.

The beers I tasted:

Buffalo Gold - about MoR in what's become a typical west-coast style pale ale, with just the right amount of the obligatory Cascades in the finish.

Big Horn Bitter - serious bitter amber ale. Nice body, drier than the Gold but still an interesting finish.

Old Elk Brown Ale - light brown, reminiscent of a dark Munich lager with ale character laid on top.

Devil's Thumb Stout - very dry, substantial stout. May have a bit too much dark roast; I'll have to retaste this one but I'm looking forward to it.

The beers I didn't taste: Swiss Trail Wheat Ale and The James Irish Red Ale. (The names all refer to local stuff.)

Coming out of the gate, six beers is good. I think they can expand to eight.

They're off to a good start. I hope they make it...Boulder has too many people serious about good beer not to have a good local brewpub.

- - -

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

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Date: Thu, 3 May 90 09:42 EST  
From: <S\_KOZA%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: Al & grain husks

Hi,

Just a few comments: Three Cheers to John for coming to the defense of aluminum( hip,hip, hooray!) One of my brewing associates has brewed lots of batches in an aluminum stock pot( about 5 yrs. worth) and I see no evidence of pitting, which would indicate dissolution of the metal. I have recently invested in a 6 gal heavy walled Al pot and have not noticed any of the dreaded off flavors either.

On the question Gary had about grain husks; the first, and probably foremost, reason for not getting rid of the husks is there essentiality in your sparging filtration bed.(wait, is that a word?)

Happy Fermentations,

Stephan M. Koza

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Date: Thu, 3 May 90 09:29:28 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: re: Grain Husks

There is a logical reason for leaving the husks on the malted barley:  
Namely, they provide bulk to the mash, which facilitates sparging. If they  
weren't in there, sparging the mash would probably resemble sparging Cream of  
(insert the name of your favorite hot cereal here :-). So, the husks do  
serve a purpose, and after all, people have been brewing for thousands of  
years  
and if there were no need to utilize the husks, they would have been left  
behind long ago.

Todd Enders  
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Date: Thu, 3 May 90 11:05 EST  
From: <D\_KRUS%UNHH.BITNET@mitvma.mit.edu>  
Subject: RE: John Polstra's comments on aluminum kettles

Distribution-File:  
homebrew%hpfcmr@hplabs.hp.com

To all:

John Polstra's comments on aluminum kettles was right on the money. To look at this qualitatively, the pH of tomato juice is ca. 4. Now, lets make spaghetti sauce. Add all of your spices and boil (simmer) for a while. The pH is going to be less than 4 (i.e., more acidic). According to Papazian, mashing enzymes work best around a pH of 5.4. Even after boiling for an hour the pH isn't going to change much. So already I have presented a pH difference relative to time of exposure to the "acid" (pH of 4 vs ca. 5.4 with respect to days of exposure to hours exposure, respectively). Even after years of making spaghetti sauce in the same aluminum pot, one does not see pitting therefore one should not see pitting after years of boiling wort. For your beer to have a noticeably matallic flavor you would have to actually see significant pitting of the pot since pot pitting is indicative of the act of dissolving the pot.

Just another point: I work with trace metals in environmental samples and when I want to keep metals in solution I have to use extremely harsh pH's (ca. -2 to +3). This means keeping the metals dissolved.

When I get the time I will do an Atomic Absorption Spectrometric workup for the presence of aluminum in the wort due to being boiled in an aluminum kettle.

Dan

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|-----*|
*|
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|
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|
|      act as men/women of thought. | (603) 862-2521
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|-----*|
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Date: Thu, 3 May 90 10:48:46 EST

From: hplabs!gatech!mailrus!uflorida!ucf-cs!sdgsun!paul (Paul Emerson)

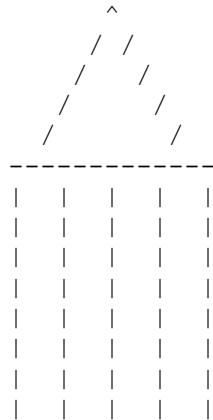
Subject: Hops Growing

In regards to the recent hops growing questions, I thought I would share my growing experiences.

I live in Orlando Florida and I have been growing hops for the past 3 years. I've only grown Cascade, which seems to have done quite well here despite the high temperatures in the summer.

Hops rihzomes (roots) are usually sold and planted in the spring. I bought 5 rihzomes and planted them in various locations around my property. Only one survived. The sun was just a little too hot and direct for my other locations. My survivor is on the shaded West side of my house, so it isn't baked 12 hours a day. I try to keep the soil moist by flooding the growing area when needed (every other day here in the summer). The first year I the vine got about 15' and the yield was about 1/2 oz. The cones were ok, but not of the density and size I have seen from commercial growers. The vine dies back in the winter. I cover up the exposed root clump until spring when I expose it a bit and start to water. The second year the growth was about 40' and could have been longer but I pruned the vine so it would branch out and I could get a greater yield. Like most plants the growth near the growing tip gets more of the good stuff. So the cones tended to get smaller and less dense in proportion to the distance from the growing tip.

As for a trellis, I used a rig illustrated below:



This consisted of a pole with strings hanging down and is suspended from two others that meet at the top. At the apex I have another line that runs through a pulley down to a stake at the ground. This whole thing is attached to an eye screw attached near the top of my chimney. The design allows me to raise the climbing trellis higher each year while being able to lower the whole thing for harvesting. I have also sometimes tied horizontal strings to form a net-like arrangement for some lateral growth.

Usually I harvest cones when they are full and are swollen with their yellow sacks. I generally cut a vine off at a branching point allowing other areas to get more nutrients. I continue this through the summer.

Last year I got about 6 oz from my single vine. I spread the cones out on a screen in a raise frame and let them air dry for a few days. Then I seal them in freezer wrap and foil; label them and into the freezer. It's not a large quantity but there is the satisfaction of having done it yourself.

A friend has informed me that Barley, Malt and Vine has a book on growing hops.

- - -

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Date: Thu, 3 May 90 11:03:16 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Brewing to Share!!!

After my experience of this weekend, I'm facing a dilemma. I took a few bottles of my latest batch over to some friends, to introduce them to the wonderful world of homebrew. However, these folks aren't "beer literate" (i.e Coors & Bud fans all :^). The general consensus was that everything I offered them to taste (my own IPA, Bass for comparison, and Anchor porter for something a little bit different) was "way too bitter" (my brother made some comment about being served brake fluid :^).

I have had good luck in the past serving Mckesson stout, most imported lagers, etc. (although, I wouldn't lay Pilsner Urquel on them :-). But, sweet stout and lager are a bit difficult to brew one's self, if you aren't set up for it. So, I'm wondering what the collective feeling of the net is on brewing an ale (or steam beer) that is drinkable by the BudCoorsMiller fans, but is an example of something better, something different.

I think a plausible set of requirements would be as follows:

1. must be moderately hopped (prob. 6.5-10 AAU / 5gal.)
2. Should be \*pale\* in color (i.e. should "look like beer")
3. Should have good body, good aroma, good flavor (maybe with a hint of sweetness?).

This is just a thought. How do YOU deal with introducing homebrew to the \*unwashed masses\*? If YOU had to brew something to please total strangers, what would it be? I'm open to suggestions/ideas/etc.

BTW: The consensus was that my IPA was \*real\* close to Bass, although a touch more bitter (fine by me :-).

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Date: Thu, 3 May 90 11:48:01 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: Re: Oatmeal Stout (recipe)**  
Full-Name: Glenn Colon-Bonet

- - - - -

In Homebrew Digest #411, Kevin McBride asks for Oatmeal Stout recipes. This is my attempt to duplicate the flavor of Watneys Cream Stout. It came out a little on the thin side, but the flavor is almost right on the money! The recipe calls for using both oatmeal and lactose. Lactose is used in sweet stouts to give it a creamy sweet taste, while the oatmeal adds a silky smoothness to the palate/flavor. You can adjust the amounts of lactose and oatmeal in the recipe to taste. The recommended amounts of lactose from various books seems to be around 8 oz. One pound of oatmeal seems to be about right, but you may want to be careful about increasing it very much because of its oil/protein content. The beer from this recipe came out great! I can't wait to go tap off a glass of this stuff tonite!

Enjoy!  
-Glenn

=====  
April 1, 1990           Batch #29  
Stout    All Grain   Cream of Oats Stout

#### Ingredients

6 lbs Klages 2 row pale malt  
1/2 lb Dextrin malt  
1 1/8 lb rolled oats  
1/2 lb Crystal malt  
1/2 lb Chocolate malt  
1/4 lb Roasted Barley  
1 oz Cluster hops (boiling) alpha=7.4  
1/2 oz. Cascade hops (finishing)  
10 oz. Lactose  
1/2 tsp Irish moss  
German Ale yeast (wyeast #1007)

#### Recipe

Dough in with 3 qts cold water. Raise temp to 153 F, hold for 2 hours or until iodine test indicates complete conversion. Rouse and transfer to lauter-tun, sparge to yield 7 gallons wort, boil for 1 hour adding boiling hops. Add finishing hops and Irish moss at 10 minutes. Sparge, cool and pitch.

Original Gravity: 1.040

- April 8, 1990 -  
Gravity Reading: 1.018

- April 25, 1990 -  
Gravity Reading: 1.015

- April 30, 1990 -  
Finishing Gravity: 1.015

Kegging:  
Pressure Carbonated.

Comments:  
Very smooth, silky mouth feel. Great flavor, nice  
sweetness with mild roasted malt flavors. Some-  
what thin for style, use Ale malt next time, use  
more dextrin and pale malts, and mash at higher  
temp? Overall, a very nice beer!

=====

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Date: Thu, 3 May 90 11:58:01 mdt

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

**Subject: Re: Grain husks**

<mason@habs11.enet.dec.com> writes:  
>why not separate the husks prior to mashing?

The husks contribute to the filter bed that you need during sparging.

Al.

P.S. I believe Polyclar is food grade polyethylene powder. I personally wouldn't mess with trying to get "something close" from a chemical supplier. Remember, you are what you eat.

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Date: Thu, 3 May 90 14:55:03 PDT  
From: greschm@Sun.COM (Greg Schmitz)  
**Subject: beer tasting**

Seventh Annual Beer Tasting  
May 5 7:00-11:00pm  
Fort Mason Building A, San Francisco  
415-421-5271

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Date: Fri, 4 May 90 00:11:25 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: lactose,PVPP,aluminum,hops,Fix book,and lots of etc.

>\$  
>\$ I'm planning to add some lactose in the next batch, to get a little  
>\$ more sweetness in the beer. I'm not sure, however, of the orders  
>\$ of magnitude to use. Is it in spoonfuls, cupfuls or pounds :-)?  
>\$ For example, is one cup a reasonable amount? Thanks.

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I'm told that some makers of sweet stout add lactose to the boil. For that matter a lot of breweries use various kinds of sugars as adjuncts. We should get over our automatic reflex about the use of sugars or at least make the distinction between various types and relative amounts. After all the major constituent of barley malt extract is the sugar maltose.

I think that for certain beer styles lactose may be the right thing to use to add sweetness. Here are some numbers from Line's "The Big Book of Brewing": In "Dark Ale", a brown ale, 12 oz. In "McKinlay", a sweet stout, one pound. In "Baltic Black Stout", 8 ounces. All these are for 4 imperial gallons (5 US gallons).

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It is that "in the expected ballpark" that is the sticky bit. Use dark malts, maltodextrin or lactose (see above) and the original/final gravity ratio

gets thrown off. With all-grain or partial mash recipes the effect is just not deterministic until you get the hang of mashing. While I was thrashing around exploring sugar rest limits last year I made beer that started at 1.050 and ended at 1.019 one time and that started at 1.050 and ended at 1.006 another time. I would have been up the creek either way if I expected the usual 1/4 gravity end point. Certain yeasts can produce significantly different ending gravities too.

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And I suppose that the aluminum compound you get from cooking with aluminum is the same compound as found in Tums (with very tight chemical bonds)? Not bloody likely.

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The husks are needed to create a filter bed for sparging. With a proper grind, if you keep the pH down below 6, don't use too much sparge water and keep it under 74 degrees C and DON'T AERATE THE HOT WORT you won't have problems with tannins. If the husks are powdered a faulty filter bed is created and powdered husk (called draff) will get into the wort and end up being boiled, more or less guaranteeing a load of tannins and all their associated haze and staling hazards.

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 Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

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 End of HOMEBREW Digest #412, 05/04/90  
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 This file received at Mthvax.CS.Miami.EDU 90/05/22 19:44:59

HOMEBREW Digest #412 Fri 04 May 1990

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
 Rob Gardner, Digest Coordinator

Contents:

- Boulder gets a brewery (Dick Dunn)
- Al & grain husks (S\_KOZA)
- re: Grain Husks (Enders)
- RE: John Polstra's comments on aluminum kettles (D\_KRUS)
- Hops Growing (Paul Emerson)
- Brewing to Share!!! (Enders)
- Re: Oatmeal Stout (recipe) (Glenn Colon-Bonet)
- Re: Grain husks (Algis R Korzonas +1 708 979 8583)
- beer tasting (Greg Schmitz)
- lactose, PVPP, aluminum, hops, Fix book, and lots of etc. (Pete Soper)



Send submissions to [homebrew%hpfcmr@hplabs.hp.com](mailto:homebrew%hpfcmr@hplabs.hp.com)  
Send requests to [homebrew-request%hpfcmr@hplabs.hp.com](mailto:homebrew-request%hpfcmr@hplabs.hp.com)  
Archives available from [netlib@mthvax.cs.miami.edu](mailto:netlib@mthvax.cs.miami.edu)

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Date: 3 May 90 02:10:40 MDT (Thu)  
From: hplabs!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
**Subject: Boulder gets a brewery**

It would appear that Boulder--which is certainly the center of the universe for homebrewing--finally has a real brewery. I've complained far too much about the Boulder Brewery and their underhopped, overcarbonated, funky-tasting beers (always overchilled at the brewery, to add injury to insult). But now we have the Walnut Brewery in downtown Boulder. I doubt they'll be selling anything off-premises for a while, if ever, but in the meantime it looks like it's worth a visit if you're ever here in Homebrew Central.

I braved the opening-day crowds at the new brewery and tried to find a spot momentarily quiet enough to contemplate a taster's flight of four beers. (I didn't go for all six; I didn't have the time or concentration.) The beers are all well made, generously hopped, in good balance, and clean.

The beers I tasted:

Buffalo Gold - about MoR in what's become a typical west-coast style pale ale, with just the right amount of the obligatory Cascades in the finish.

Big Horn Bitter - serious bitter amber ale. Nice body, drier than the Gold but still an interesting finish.

Old Elk Brown Ale - light brown, reminiscent of a dark Munich lager with ale character laid on top.

Devil's Thumb Stout - very dry, substantial stout. May have a bit too much dark roast; I'll have to retaste this one but I'm looking forward to it.

The beers I didn't taste: Swiss Trail Wheat Ale and The James Irish Red Ale. (The names all refer to local stuff.)

Coming out of the gate, six beers is good. I think they can expand to eight.

They're off to a good start. I hope they make it...Boulder has too many people serious about good beer not to have a good local brewpub.

- - -

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

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Date: Thu, 3 May 90 09:42 EST  
From: <S\_KOZA%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: Al & grain husks

Hi,

Just a few comments: Three Cheers to John for coming to the defense of aluminum( hip,hip, hooray!) One of my brewing associates has brewed lots of batches in an aluminum stock pot( about 5 yrs. worth) and I see no evidence of pitting, which would indicate dissolution of the metal. I have recently invested in a 6 gal heavy walled Al pot and have not noticed any of the dreaded off flavors either.

On the question Gary had about grain husks; the first, and probably foremost, reason for not getting rid of the husks is there essentiality in your sparging filtration bed.(wait, is that a word?)

Happy Fermentations,

Stephan M. Koza

-----

Date: Thu, 3 May 90 09:29:28 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: re: Grain Husks

There is a logical reason for leaving the husks on the malted barley:  
Namely, they provide bulk to the mash, which facilitates sparging. If they  
weren't in there, sparging the mash would probably resemble sparging Cream of  
(insert the name of your favorite hot cereal here :-). So, the husks do  
serve a purpose, and after all, people have been brewing for thousands of  
years  
and if there were no need to utilize the husks, they would have been left  
behind long ago.

Todd Enders  
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Minot, ND 58701

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Bitnet: enders@plains

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Date: Thu, 3 May 90 11:05 EST  
From: <D\_KRUS%UNHH.BITNET@mitvma.mit.edu>  
Subject: RE: John Polstra's comments on aluminum kettles

Distribution-File:  
homebrew%hpfcmr@hplabs.hp.com

To all:

John Polstra's comments on aluminum kettles was right on the money. To look at this qualitatively, the pH of tomato juice is ca. 4. Now, lets make spaghetti sauce. Add all of your spices and boil (simmer) for a while. The pH is going to be less than 4 (i.e., more acidic). According to Papazian, mashing enzymes work best around a pH of 5.4. Even after boiling for an hour the pH isn't going to change much. So already I have presented a pH difference relative to time of exposure to the "acid" (pH of 4 vs ca. 5.4 with respect to days of exposure to hours exposure, respectively). Even after years of making spaghetti sauce in the same aluminum pot, one does not see pitting therefore one should not see pitting after years of boiling wort. For your beer to have a noticeably matallic flavor you would have to actually see significant pitting of the pot since pot pitting is indicative of the act of dissolving the pot.

Just another point: I work with trace metals in environmental samples and when I want to keep metals in solution I have to use extremely harsh pH's (ca. -2 to +3). This means keeping the metals dissolved.

When I get the time I will do an Atomic Absorption Spectrometric workup for the presence of aluminum in the wort due to being boiled in an aluminum kettle.

Dan

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|-----*|
*|
| Bitnet:      D_KRUS@unhh          | Daniel L. Krus
|
| Internet:    D_KRUS%unhh.bitnet@mitvma.mit.edu| Parsons Hall
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| Compuserve:  71601,365           | Department of Chemistry
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|
|      act as men/women of thought. | (603) 862-2521
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|-----*|
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Date: Thu, 3 May 90 10:48:46 EST

From: hplabs!gatech!mailrus!uflorida!ucf-cs!sdgsun!paul (Paul Emerson)

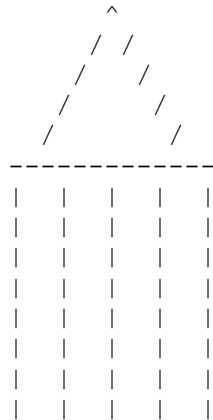
Subject: Hops Growing

In regards to the recent hops growing questions, I thought I would share my growing experiences.

I live in Orlando Florida and I have been growing hops for the past 3 years. I've only grown Cascade, which seems to have done quite well here despite the high temperatures in the summer.

Hops rihzomes (roots) are usually sold and planted in the spring. I bought 5 rihzomes and planted them in various locations around my property. Only one survived. The sun was just a little too hot and direct for my other locations. My survivor is on the shaded West side of my house, so it isn't baked 12 hours a day. I try to keep the soil moist by flooding the growing area when needed (every other day here in the summer). The first year I the vine got about 15' and the yield was about 1/2 oz. The cones were ok, but not of the density and size I have seen from commercial growers. The vine dies back in the winter. I cover up the exposed root clump until spring when I expose it a bit and start to water. The second year the growth was about 40' and could have been longer but I pruned the vine so it would branch out and I could get a greater yield. Like most plants the growth near the growing tip gets more of the good stuff. So the cones tended to get smaller and less dense in proportion to the distance from the growing tip.

As for a trellis, I used a rig illustrated below:



This consisted of a pole with strings hanging down and is suspend from two others that meet at the top. At the apex I have another line that runs through a pulley down to a stake at the ground. This whole thing is attached to an eye screw attached near the top of my chimney. The design allows me to raise the climbing trellis higher each year while being able to lower the whole thing for harvesting. I have also sometimes tied horizontal stings to form a net like arrangement for some lateral growth.

Usually I harvest cones when they are full and are swollen with their yellow sacks. I generally cut a vine off at a branching point allowing other areas to get more nutrients. I continue this through the summer.

Last year I got about 6 oz from my single vine. I spread the cones out on a screen in a raise frame and let them air dry for a few days. Then I seal them in freezer wrap and foil; label them and into the freezer. It's not a large quantity but there is the satisfaction of having done it yourself.

A friend has informed me that Barley, Malt and Vine has a book on growing hops.

- - -

Paul J. Emerson  
Senior Technical Manager  
UUCP:[ucf-cs|tarpit]!sdgsun!paul  
CIS: 72355,171

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Winter Park, FL 32792  
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Date: Thu, 3 May 90 11:03:16 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Brewing to Share!!!

After my experience of this weekend, I'm facing a dilemma. I took a few bottles of my latest batch over to some friends, to introduce them to the wonderful world of homebrew. However, these folks aren't "beer literate" (i.e Coors & Bud fans all :^). The general consensus was that everything I offered them to taste (my own IPA, Bass for comparison, and Anchor porter for something a little bit different) was "way too bitter" (my brother made some comment about being served brake fluid :^).

I have had good luck in the past serving Mckesson stout, most imported lagers, etc. (although, I wouldn't lay Pilsner Urquel on them :-). But, sweet stout and lager are a bit difficult to brew one's self, if you aren't set up for it. So, I'm wondering what the collective feeling of the net is on brewing an ale (or steam beer) that is drinkable by the BudCoorsMiller fans, but is an example of something better, something different.

I think a plausible set of requirements would be as follows:

1. must be moderately hopped (prob. 6.5-10 AAU / 5gal.)
2. Should be \*pale\* in color (i.e. should "look like beer")
3. Should have good body, good aroma, good flavor (maybe with a hint of sweetness?).

This is just a thought. How do YOU deal with introducing homebrew to the \*unwashed masses\*? If YOU had to brew something to please total strangers, what would it be? I'm open to suggestions/ideas/etc.

BTW: The consensus was that my IPA was \*real\* close to Bass, although a touch more bitter (fine by me :-).

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

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Bitnet: enders@plains

-----



Date: Thu, 3 May 90 11:48:01 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: Re: Oatmeal Stout (recipe)**  
Full-Name: Glenn Colon-Bonet

- - - - -

In Homebrew Digest #411, Kevin McBride asks for Oatmeal Stout recipes. This is my attempt to duplicate the flavor of Watneys Cream Stout. It came out a little on the thin side, but the flavor is almost right on the money! The recipe calls for using both oatmeal and lactose. Lactose is used in sweet stouts to give it a creamy sweet taste, while the oatmeal adds a silky smoothness to the palate/flavor. You can adjust the amounts of lactose and oatmeal in the recipe to taste. The recommended amounts of lactose from various books seems to be around 8 oz. One pound of oatmeal seems to be about right, but you may want to be careful about increasing it very much because of its oil/protein content. The beer from this recipe came out great! I can't wait to go tap off a glass of this stuff tonite!

Enjoy!  
-Glenn

=====  
April 1, 1990           Batch #29  
Stout    All Grain   Cream of Oats Stout

#### Ingredients

6 lbs Klages 2 row pale malt  
1/2 lb Dextrin malt  
1 1/8 lb rolled oats  
1/2 lb Crystal malt  
1/2 lb Chocolate malt  
1/4 lb Roasted Barley  
1 oz Cluster hops (boiling) alpha=7.4  
1/2 oz. Cascade hops (finishing)  
10 oz. Lactose  
1/2 tsp Irish moss  
German Ale yeast (wyeast #1007)

#### Recipe

Dough in with 3 qts cold water. Raise temp to 153 F, hold for 2 hours or until iodine test indicates complete conversion. Rouse and transfer to lauter-tun, sparge to yield 7 gallons wort, boil for 1 hour adding boiling hops. Add finishing hops and Irish moss at 10 minutes. Sparge, cool and pitch.

Original Gravity: 1.040

- April 8, 1990 -  
Gravity Reading: 1.018

- April 25, 1990 -  
Gravity Reading: 1.015

- April 30, 1990 -  
Finishing Gravity: 1.015

Kegging:  
Pressure Carbonated.

Comments:  
Very smooth, silky mouth feel. Great flavor, nice  
sweetness with mild roasted malt flavors. Some-  
what thin for style, use Ale malt next time, use  
more dextrin and pale malts, and mash at higher  
temp? Overall, a very nice beer!

=====

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Date: Thu, 3 May 90 11:58:01 mdt

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

**Subject: Re: Grain husks**

<mason@habs11.enet.dec.com> writes:  
>why not separate the husks prior to mashing?

The husks contribute to the filter bed that you need during sparging.

Al.

P.S. I believe Polyclar is food grade polyethylene powder. I personally wouldn't mess with trying to get "something close" from a chemical supplier. Remember, you are what you eat.

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- - - - -

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Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

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End of HOMEBREW Digest #412, 05/04/90  
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Date: Thu, 3 May 90 22:00:44 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Hop growing

In Seattle my hops are healthy and climbing.  
One of the Hallertauers is up to 10 feet already. The rest are 2-3 feet.

They seem to work better climbing string than wood poles. I stake a piece of wood into the ground, secure the string and tie it to the top of the pole. The hops need little training to get wrapped up around the string. From the top view they wrap clockwise; or another way to think of it is that they "follow" the sun each day.

This year I have set four 10ft poles in rectangular arrangement, with four support beams along the top. Every 8 inches of the beams has eyelets to attach strings both length and width wise. The hops will then be free to meander along the top of this thing and allow a nice place of shade.

Oh, the top beams are in a 10 ft by 4 ft rectangle.

Four hops failed to come up this year. Six survived. I thinned out each one so that no more than 3 shoots from any one plant grow.

Norm, in Seattle

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Date: Fri, 4 May 90 09:49:25 EDT  
From: Spencer W. Thomas <spencer@dip.eecs.umich.edu>  
Subject: Re: Homebrew Digest #412 (May 04, 1990)

I dunno. The version I've got seems to work fine. Of course, it's not accessible right now, since it's on my dead disk.

=S

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Date: Fri, 4 May 90 10:01:04 EDT  
From: Spencer W. Thomas <spencer@dip.eecs.umich.edu>  
Subject: Re: Homebrew Digest #412 (May 04, 1990)

> 2. The amount of aluminum that you get from using aluminum cookware  
> is negligible. You get far more aluminum from a single Tums (or  
> other antacid tablet) than you get from a year of using nothing but  
> aluminum cookware.

Ahem. Tums has NO aluminum in it. It is Calcium Carbonate. That's it.  
Now, if you had said Maalox or Digel, you would be right.

=Spencer (spencer@eecs.umich.edu)

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Date: Fri, 4 May 90 10:27:44 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Re: Imitation of "Commercial" Beers

"Andy Wilcox" <andy@mosquito.cis.ufl.edu> writes, in #410:  
>Just for the sake of curiosity (isn't that what  
>homebrewing is all about!) I'd like to try and  
>make either a "Dos Equis" or "Fosters" type beer.  
>I suspect that both of these beers are lagers.  
>Any recipies appreciated!

Dos Equis (XX) is a Vienna-style lager, which is an amber beer made from  
lightly  
roasted lager malt. I'm going to try a XX tomorrow using light Munich  
malt (10 degL), Hallertauer hops, and Wyeast Bravarian yeast. I don't know  
if the Mexicans use any adjuncts; I'm not going to. We'll see how  
it goes.

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Date: Fri, 04 May 90 09:29:36 PDT  
From: pyt@hprvlc0.hp.com  
**Subject: Re: Homebrew Digest #412 (May 04, 1990)**  
Full-Name: Pierre-Yves Thoulon

> How do YOU deal with introducing homebrew to  
> the \*unwashed masses\*?

Well, I converted a guy from Coors light to my stuff...  
I had him try a bitter, a porter and a wheat beer.  
I don't like my beer to be too bitter, so I generally use hops that are  
low in alpha acids (5 to 7%) (Hallertauer, Cascade, Saaz,...), and use  
1.5oz for 5 gallons. That's what seduced him mostly.

For what my experience is worth...  
Pyt.

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Date: Fri, 4 May 90 09:37:19 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Pete Soper on Aluminum

I knew I'd regret fanning the embers of the aluminum controversy again :-)

In HBD #412, Pete Soper <soper@maxzilla.encore.com> writes:

> John Polstra writes:  
>> 2. The amount of aluminum that you get from using aluminum cookware  
>> is negligible. You get far more aluminum from a single Tums (or  
>> other antacid tablet) than you get from a year of using nothing but  
>> aluminum cookware.  
>  
> Seeing as how you've gone out on a limb, I'll join you and we can try  
> out this saw I brought.

Well, actually, it was UC Berkeley that went out on the limb. I was just paraphrasing their article as well as I could remember it.

> You have forgotten the drastic difference in pH between normal foods  
> and wort.

As has already been pointed out in this forum, wort is much less acidic than many foods, e.g., tomato sauce. Also, wort is not cooked for as long as many sauces and soups.

> What does the inside of your pot look like above and below the high  
> water mark? Is it shiny below and the usual dull color of oxidized  
> aluminum above?

Mine looks pretty much the same above and below.

> And I suppose that the aluminum compound you get from cooking with  
> aluminum is the same compound as found in Tums ...

Well of course it's not the same compound that is found in Tums. If it were, my homebrews wouldn't cause hangovers :-).

> ... (with very tight chemical bonds)?

Do you have information I don't about the nature of the chemical bonds in Tums? Table salt (NaCl) could be said to have very tight chemical bonds. But when it is dissolved in water, it breaks down easily into the component ions, Na<sup>+</sup> and Cl<sup>-</sup>. If my rusty memory of chemistry serves (now I \*am\* going out on a limb), the breaking of chemical bonds and the consequent dissociation into component ions is practically the \*definition\* of "going into solution".

> But it is interesting to read that you taste no difference.

I didn't say that. I said I haven't noticed any off flavors/aromas that seemed to be related to the aluminum. Neither did numerous judges in various competitions.



I've never done an A-B comparison of identical brews boiled in aluminum vs. stainless steel. Maybe I could taste the difference then. Maybe not.

> Others have said the impact on beer flavor is drastic.

I have never heard *\*anybody\** say that the impact was "drastic". The warnings I have heard and read were more along the lines of, "boiling in aluminum will subtly alter the flavor of the beer in a negative way." I'll accept that without argument, and you may recall that in my original posting I began, "Yes, stainless steel is better than aluminum for brewing beer." I'd rather have stainless steel, but the fact that I don't hasn't caused me any real problems.

My argument, on which I do not waver, is that the effects from boiling in aluminum are either nonexistent or so minor as to be negligible for practical homebrewing purposes. As I wrote before, "aluminum is not *\*that\** bad."

My advice: If you already have an aluminum pot, use it and don't worry. If you can't afford stainless steel, buy aluminum and don't worry. Direct your efforts and dollars toward the many more important aspects of brewing, such as: sanitation; obtaining the freshest ingredients; proper balance between malt and hops; appropriate water treatment for the style of beer you are brewing; fermentation temperature control; sparging technique; etc., etc., etc.

- John Polstra                           jdp@polstra.uucp  
Polstra & Co., Inc.                    practic!polstra!jdp@uunet.uu.net  
Seattle, Washington USA              ...[uunet,sun,pyramid]!practic!polstra!jdp  
(206) 932-6482

PS - One more thing: wort boiled in aluminum is less likely to scorch. That is why the best stainless-steel pots are clad with aluminum on the bottom (outside).

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Date: Fri, 4 May 90 10:55 MST  
From: GIBSON@rvax.ccit.arizona.edu  
Subject: vienna malt vs. munich malt

Could I interrupt the great AI debate for a simple question? Can someone out there tell me the difference between Munich and Vienna malts? I've seen Munich described in at least cursory detail in books by Papazian and/or Burch, but never Vienna. Oops, I hear a chain saw starting, better get out of this here tree! Ken Cornett

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Date: Fri, 4 May 90 14:15:51 CDT  
From: Andrius Tamulis <tamulis@dehn.math.nwu.edu>  
Subject: Re: Brewing to Share

In case you forgot, the original posting inquired how to brew beer for the Great Unwashed Non-Beer-Drinking Masses, specifically the Coors-Miller-Bud crowd. On a slightly tangential note, I've served beer to people who claim to hate beer, and the response I got was "I hate beer, but this is good", from my very first batch to the present (OK, the present happens to be my very second batch of beer, but I think that makes my point even more). So, it may be that the only unsalvageable beer drinkers may be those who drink cheap beer, while those who don't drink it at all can appreciate a good brew.

Andrius

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Date: 04 May 90 21:49:47 EDT  
From: Jay H <75140.350@compuserve.com>  
Subject: Aluminum

To the person who gave that rather confusing discussion about tomato pH, wort pH etc.. This is a rather dubious argument. To introduce aluminum flavors into one's beer one would not have to create pits in the pot by acid dissolution of it. Having done Dr. Beer seminars for 2 years now I will attest to the sensitivity of the palate (and to my inability to type well) The human palate is sensitive to some substances at a few (7-10) parts per BILLION (as in billions and billions of Carl Sagans) I don't know the exact sensitivity to aluminum but I'm SURE it is well short of pitting levels.

To those who say they have brewed lots of batches and never tasted aluminum in them. Sure you know what you're looking for???

One of the key reasons to do Dr. Beer seminars is that flavors are very subtle and lack other stronger perceptual cues (like sight) which help to clearly identify the substances. It is only through practice that most people are able to uniquely discern a wider range of substances. Practice meaning side by side comparison of samples with and without the tainting flavor. If you've always brewed in aluminum you're desensitized to it by now. Unless you have the same beer with and without it is incredibly difficult to isolate the aluminum flavor.

My personal opinion is that switching to stainless did have an effect on eliminating metallic flavors. Perhaps doing a split batch in two pots stainless and aluminum utilizing equivalent procedures and the same yeast culture would allow isolation of the difference, though it would be hard to be 100% certain there were no unaccountable factors this might help to highlight the difference.

- Jay H  
(PhD. Beer = Dr. Beer)

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Date: Sun, 6 May 90 00:03:44 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Aluminum

I've used an aluminum canning pot for five years, now. Originally, I used it to make extract recipes; now, I mash in it. I can vouch for the fact that no one has ever been able to attribute any off flavor in my beers to the pot.

Another poster's message about the wort ph being 5.4 is the reason that aluminum is not a problem for brewing beer. Ph 5.4 is simply not acidic enough to dissolve measurable (accept with a mass spec, or other suitable device) amounts of aluminum during the short brewing period. I will be most interested in seeing Dan Krus' AAS analysis results on aluminum content. (Be sure to take a baseline measurement of your tap water, Dan.)

BTW, Pete: The Aluminum in a TUMs is the same as the aluminum in your pot, after the TUMs has been dissolved in your stomach (ph < 3.0, if I remember correctly).

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
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End of HOMEBREW Digest #413, 05/07/90  
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Date: Mon, 7 May 90 08:06 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
**Subject: Communications outage**

Hi, All1

For the information of those with whom I have been privately corresponding:  
communication will be out for me until at least Thurs, due to system  
upgrades.

Everyone else: this was the fastest way to deal with this; please excuse  
the intrusion, if any.

Cher Feinstein

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Date: Mon, 7 May 90 09:32:42 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Question, and Re: Brewing to Share!!!**

My question, or rather, problem, is this. I've been brewing (from extract) for a couple of years. All of my brews have been successful in that I've never had to toss one.

However, the last 4 or 5 batches have had the same problem. After bottling, they never stop gaining carbonation! So they're fine after a week (too soon I think), a little on the fizzy side after a month, and geysers after 2 months in the bottle. Must be an infection of some kind.

I try to be as sanitized as possible - plenty of (weak) chlorine solution, etc. This last time, on the suggestion of my local homebrew store, I didn't take any SG readings from the carboy until I was ready to bottle. The SG hadn't changed since I'd racked to the carboy! I suspect that the infection is occurring at or before racking.

Any ideas or suggestion would be welcome. BTW, the beer tastes fine, it's just too fizzy. I prime with 1/2 cup of malt or corn sugar. I haven't changed any procedures. Perhaps a piece of equipment is infected?

OK now the second subject, Brewing to Share. First, why do you want to cater to BudCoorsMiller fans? I can't think of a single reason to brew a BudCoorsMiller clone! I've always brewed what I want, and actually, so far the people I've tried it one have liked it. On reflection, I think my brewing style is (coincidentally) also what I'd try to brew for strangers to homebrew - middle of the road (oh no, not that!). That is, not extreme in any direction. Moderately hopped, moderate flavour. My flavoured beers have been very successful - ginger, orange/clove, and coffee. I'm going to try a raspberry next.

patrick

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Date: Mon, 7 May 90 09:44:30 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: idle ferment, brew for masses

On Swift Fermentations:

Last note from me on this one... THX to all for sound advice on probability that fermentation was, in fact complete. I threw in some (1/4 c.) sugar syrup, and the wort woke right up, so I'll just bottle and drink soon. But as for actually measuring O.G. and final S.G. to do all this scientifically - sounds way too much like worrying for me. I do have a hydrometer (for my marine fish tank), but after about 10 batches of careful S.G. measurements without any surprises, I decided the risk of contamination in taking samples outweighed the information I was generating. I use glass carboys as secondaries, so I can directly observe activity pretty accurately (use a backlight), and I've never had a "glass grenade" attack. I realize my approach is somewhat wrongheaded, but it's damn relaxed, and works for me!

Todd Enders wants to brew beer suited to the taste of those weaned on Bud and Miller Light. I began brewing because I like beer in general. I kept brewing because I discovered that I liked my own beer better than Bud. Let Phillip Morris and Busch meet the needs of those who prefer swill. Make the beer you like best, and forget what anyone else likes. If they hate it, it's just more for you. Oh yeah, and can you post or email the recipe for that IPA? (krweiss@ucdavis.edu) With that and a Guinness Stout clone I could finally make a Black & Tan at home. Of course, most people probably wouldn't like the taste too much...

Ken Weiss

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Date: Mon, 7 May 90 10:00:25 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Red Star rising

Kevin L. McBride writes:

> At the risk of being flamed... Dump the Red Star, but not into your  
> wort. I have never had good results with it. It also seems to be  
> very inconsistent. This may be part of your problem.

No flames here, I know Red Star is not premium stuff. It does, however, have the distinction of being, until last month, the only yeast at the only brewing supply shop in Sacramento that I could find. In Red Star's defense, I must note that in the three batches I've made since moving to Sacto, I've had fine results. I brew extract, plus the occasional grain adjunct, so maybe I'm not providing enough challenge for those little yeasties. Only in adversity can true quality be measured...

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Date: Mon, 07 May 90 15:58:01 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: A caveat on slow (dead?) yeasties

Just thought I'd share an experience with y'all... I was brewing a lager over the weekend (a half-mash recipe derived from Papazian's Propensity Pilsner (extract) recipe - I'd be glad to post the recipe if anyone is interested), using M.eV. German Lager liquid yeast. (A co-brewing buddy was making an ale at the same time, using M.eV. high temp British ale yeast.) Well, I started the yeast cultures two days prior - I always start the yeast a couple days early and then pitch into ~1 quart of wort in a magnum sized (1.5 liter) champagne bottle (with a bubbler), and then pitch the starter into my 5 gallon batches. My experience with M.eV. has thus far been great. Never had any bad batches, and the pouches always puffed up within 24 hrs. I've also used Wyeast cultures with equal results.

Well, shortly after starting the pouches, my buddy's ale pouch was puffing up, but my lager wasn't doing anything. Ha, relax, don't worry, have a homebrew, I said (and \*did\* :-). I pitched the pouches into two magnums and got them going (about 24 hrs. prior to brewing). Here too, the ale yeast was cruising, but the lager wasn't - at about 70F to incubate.

Brewing time comes along, I did my mash, etc. and we pitched the yeasties into the two batches. 24 hours later, we have serious rock-n-roll in the ale, and not a thing in the lager. I'm beginning to get concerned, because I'd never seen one of my batches take more than ~12-24 hours to get up to full tilt. Relax, ... Next morning, same thing.

At this point, I decided to drop back 5 and punt. I grafted some of the ale wort into my "pilsner". I figured that I'd rather have a \*live\* ale than a dead lager any day... This morning, < 12 hours later, the "pilsner" is cruising.

Conclusion: I believe that the lager pouch was dead upon arrival. The store that I get my supplies from keeps the liquid yeast refrigerated, so I don't believe that it was their fault. Perhaps something in shipping caused the deaths of these poor defenseless micro-organisms. :-( Perhaps I'm being overly paranoid, perhaps I shouldn't have worried, perhaps the lager yeast was just slow to start, perhaps I should have given the lager yeast more time in the pouch before pitching, etc. I've used the exact same yeast before with very good success, IMHO.

Even when using liquid yeast, don't just assume that things are well and happy. \*Always\* make sure that the pouch is good and puffy before pitching it into either a small starter culture (highly recommended, by the way) or a full batch. Perhaps this is obvious to all but this novice brewer, perhaps not.

Cheers,

Ken van Wyk

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Date: Mon, 7 May 90 13:29:18 PDT  
From: Dave Sheehy <dbs@hprnd>  
**Subject: Munich and Vienna Malts**  
Full-Name: Dave Sheehy

I've finally found the time to post this and it handily fits into the discussion on Vienna and Munich malt. A long while ago Pete Soper had this to say about Dave Miller's Marzen recipe which uses vienna or munich malt:

>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.  
>

I have made the Marzen recipe but with Munich malt and not homemade Vienna malt. It worked quite well but took 2+ hours to convert since while there are enzymes in Munich malt they aren't present in the same quantities as regular pale malt. (Pardon while I drift from the topic for a bit :-). I was trying to produce something similar to the lagers that are served at the Weeping Radish in Durham N.C. Their lagers very much emphasize the malt character with a much lower emphasis on the hops. The brewmaster there would only tell me that it was a lager when I asked him what type of beer it was (I guess he figured me for one of the unwashed masses and wouldn't understand the detailed answer :-). Anyway, when I got back home I searched through Miller's lager recipes for a close match to I thought it might be and settled on the Marzen recipe. It came out pretty close but I can vouch for Pete's comments on hopping above. I used pelleted hops and a full boil and the beer was more bitter than I expected it to be.

Let me address one more side issue before I return to the subject of malt. Miller considers Marzen to be essentially the same as an Oktoberfest. Now, I entered my Marzen in my local beer club's competition (the GCBA in Sacramento) in the Oktoberfest category. One of the comments I got back was that the beer was underhopped. Now, recall that above I stated that I thought that the beer

was overhopped for the Marzen style of beer (at least compared to the lager that I was served at the Weeping Radish). Now all you beer judges out there, fill me in. Is a Marzen the same as an Oktoberfest? If not, would it be true that an Oktoberfest is hopped more than a Marzen? Please, I don't want to give the impression that I'm bitching about the judging because I'm not. All the other comments I got made sense but this one was completely opposite from what I expected. Also, has anyone tried the lagers at the Weeping Radish and comment on what style of lager it is and how typical it is for that category?

Back to malt. Munich malt is kilned off at some temp. over 200F (I don't remember the exact number) and it stills has enzymes left in it. So what's the story? Someone asked this question at the February meeting of the GCBA and this is the answer they got. As the moisture content of the grain goes down (as it is kilned) the enzymes become more stable. The more stable the enzymes are the higher temp. they can stand before being denatured. From this point of view, I can see how Miller's process for making Vienna malt can work and still retain some enzyme potential. Still if I were making something out of homemade Vienna malt I sure would like to have a couple pounds of crushed pale malt to throw in if the mash refuses to convert! I haven't tried making my own Vienna malt yet (I'm chicken) and I don't know if I will. I've seen Vienna malt listed in some of the mail order catelogs so I'd rather buy Vienna malt made by somebody who knew what they were doing rather than rely on my own shots in the dark.

Dave Sheehy  
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Date: Mon, 7 May 90 14:10:09 PDT  
From: yerga@cory.Berkeley.EDU (Chris Yerga)  
Subject: Beer Travels

I've recently found time in between sampling brews to graduate from college.  
In  
an attempt to stall the onset of "real life" my roommate and I are heading to  
Europe for 6 or 7 weeks. I'm looking for pointers to beer hot spots in Europe.  
The only thing we are sure of in advance is that we will hit Great Britain and  
Belgium. Beyond this we will be improvising, and any info from fellow HBML'ers  
may steer us towards a particular 1: Country, 2: Region, 3: Town, 4: Brewery/  
Beer Garden, etc.

Thanks in advance for your help. The memories from this trip will help sustain  
me during the next decade of sitting in a cube programming!

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=  
Chris Yerga yerga@cory.berkeley.edu "I'll flip you like a cheese  
omelette"

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Date: Mon, 7 May 90 09:17:06 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Non-Alcoholic Beer rates poorly! Film at 11**

The Official Mellby Beer-Tastings, year 3.

This is the Sixteenth such tasting stretching back over two years. This note includes tastings number 14 (which was previously lost) and 16. I tried to slip in a non-alcoholic beer, which was NOT well received!

Since the AHA just revised the tasting scores, moving 4 points from Appearance to Taste, and changing the Aroma subheadings, we made up new forms. Our forms now correspond to the new American Homebrewer Association's forms.

The tastings, in reverse chronological order were of:

Misc. Lagers (including one Non-alcoholic)

Ales, mainly American

Misc.

Oregon and Michigan (ok its weird, but this is where our last trips were)

Available Ales (i.e. purchaseable in Dallas)

Northern Beers (Northern US and Canadian)

Belgian (and other odd European Beers)

California Micro-beers

Lagers, mostly American microbreweries

Ales (an odd lot which turned out to be poor quality)

Ales (Strong, including porters, stout)

Mixed Lagers

Ales

Lagers

Christmas and speciality beers

Mixed (mostly ales)

A few preliminary comments are necessary. In general we are tasting beers which are not commercially available in Texas (curse these state laws!). This means we bring them back from long distances. For example, I brought back a lot of beer from Berose Liquors in Washington D.C., including a lot of microbrewery beer. Some of that was send from Washington State to D.C. and I brought it from there to Texas. Hence some beer is not as fresh as it should be. We have at times noticed a distinct difference between two bottles of the same beer, as one may have been sitting on some shelves for a couple of months.

In addition to that, when tasting microbrewery beer there may be an amount of sediment in the bottle. This is normally not a problem (you have sediment in wine don't you?), but when sharing a bottle between 3-4 people the sediment gets stirred up and the last person may have a less-than-clear beer. Occasionally these dregs have a little worse taste, hence the ratings for a beer may vary from bottle to bottle and from taster to taster.

Overall, the most important thing we have learned is:

The condition under which the retailer keeps the beer is crucial! Age, light, and handling all can cause a good beer to rapidly become bad. Also we have learned to drink the beer rather than keeping it for extended periods (except with a few bottle-conditioned beer, like Celebration Ale, Thomas Hardy, etc.)

On with the beer:

#### Misc. Lagers

- ---- -

5/4/90 These come from the trip to Denver and a trip to Dayton last week. I also threw in a non-alcoholic beer to see what the reaction would be. This was a blind tasting and I hoped the non-alcoholic beer would sneak in, but it still rated lowest! Over the 16 tastings we have tried 125 beers, and the non-alcoholic beer rated 121st!

	JRM	Roy	Sharon	MikeG	Paul	Cary	Doug	MikeLeonard	Total	Ave		
Portland	35	37	34		28		35	29	34	32	264	33.0
Maes Pils	40	35	32		37		30	40	36	30.5	280	35.1
Thomas-Brau Non	18	17	19			20	27	28	22		151	21.6
Pacific Dry	29	33	31		31		29	30	34	26	243	30.4
Berghoff Orig	25	38	36		41		35	34	37	35.5	281	35.2
Gater	25	30	29		31	31	28	37	27.5	238	29.8	
Cold Spring	16	29	18		22	28	27	26	24	190	23.8	
Aegean	33	36	36		40	33	32	39	31.5	280	35.1	

Portland Lager, from Maine Coast Brewing was an amber-coloured lager, diacetyl and malt in the aroma, and a little sweet taste. A little thin with a slightly metallic aftertaste.

Maes Pils, Belgium. I had a bottle last weekend and expected this to rate higher. Half the people disagreed and rated it low, while half rated it high. I thought the sharp, astringent, hoppy aftertaste was very good, but others thought it metallic and disliked it.

Thomas-Brau non-alcoholic lager, Paulaner. After the complaints about Maes I tried to sneak in the non-alcoholic beer. It was universally disliked with people claiming it was old, thin, skunky, and severely underhopped. Mike Leonard (owning a local homebrew store) guessed it was non-alcoholic and refused to rate it.

Pete's Pacific Dry. I dumped in the whole bottles and got a little sediment in so this was a little cloudy. The aroma was nice (citrus?). The taste was thin and maybe cardboardy, with a slight aftertaste.

Berghoff Original, contract-brewed (?) by Huber in Monroe Wisconsin. This claimed to be a Dortmunder style. It was definitely old but still good. (I found it unpleasantly old but was strongly outvoted by everyone!) Not just cloudy, but had floating islands! They found it gentle, sweet, lingering hops.

Growlin' Gater Lager, "The Beer with a Bite" - Florida?  
This was a "Roy Special", I.E. a beer he brought to make fun of us. This was in a painted green bottle and was definitely skunky. This didn't just have islands floating, it had continents! They decided it was a well-made but weak beer, good for mowing the lawn or ball games.

Cold Spring Export, Minnesota. This was known in Minnesota for the cheapest case price for beer. Floaters again. This bottle was again old and thin, and basically a weak American lager.

Aegean, Greece. A surprise. This still had floaters, but it had an ok aroma, reasonable taste (compared to today's selections) and a mouthfilling body.

Misc  
- ----

Actually this occurred before the last Ale tasting, but the notes got lost. We were basically clearing out a load of stuff which had accumulated and didn't fit elsewhere.

John My latest homebrew ale (actually this was contaminated a little)  
Dock Dock Street Amber  
M100 Mitchell's Centenary Ale, Mitchells of Lancaster  
RCou Ruddles County Ale  
RBit Ruddles Bitter Ale  
Trip Tripel Affligem Abbey Ale  
Cors Corsendonk, Bry de Block; Flanders Brown Ale  
Sat Satan Ale, ?

	JRM	Roy	Sharon	MikeG	Tim	Total
John	32	33	33	33	29	160 32.0
Dock	26				26	26
M100	32	34	33	31	130	32.5
Rcou	38	35	39	34	146	36.5
Rbit	28	35	19	25	107	26.8
Trip	43	43	33	44	163	40.8
Cors	42	42	36	41	161	40.3
Sat	29			29	29	29.0

Most of my notes are gone, but ...  
Dock Street and Satan were both really too bad off to rate.  
Satan, in a wine-bottle, seemed to be to be a new beer, created to take advantage of the USA's new found interest in imported beer.  
Mitchells (like other bottles I have found) was a strong ale, but old enough to be past its peak.  
Ruddles County Ale was quite good.  
The Affligem and Corsendonk Belgian ales were both excellent ales.

If anyone is interested I have the complete rankings of the beers, and all the notes, although the complete notes is now around 44kb long!

Surviving the American Dream

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\* "Panama came at an ideal time. Congress was out of session. \*  
\* It was Christmas time. Our workload was rather slow. ... So \*  
\* it was an ideal time to have a quick war." \*  
\* -- General Hansford Johnson \*

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Date: 07 May 90 17:45:36 PDT (Mon)

From: florianb@tekred.cna.tek.com

**Subject: Aluminum and the behavior of Romans**

In grade school, I learned that the Romans could have become poisoned from the use of lead in the aquaducts. Later, I recall reading that it may have been the use of pewter. This latter hypothesis proposes that the Romans boiled down sweet grape juice to form a concentrate which they then used to sweeten wine. The acidic juice leached lead from the lead-containing boiling kettles. The ingestion of the lead apparently made them do silly things like feed Christians to lions. I also learned in grade school that the reason it is colder in winter is that the Earth is farther away from the sun then. !@#%\$ More recent claims have attempted to make a link between senility and aluminum in the food chain.

Absolute truth is a difficult thing to grasp. When it comes to matters of health, I believe the best thing is to be reasonable and do those things which gives one a better feeling of responsibility to the body's health. For those home-brewers who are uncomfortable with using aluminum boiling pots, may I suggest an economic alternative? I use a speckle-porcelain brewing pot purchased from a department store for \$12. William's brewing sells these pots for a less than obscene price. I have found no evidence that my brewing pot causes the brew to scorch easily or any other obvious problems.

As for the question of taste contamination, I used an aluminum pot in the beginning but never noticed a bad taste on account of it. However, as soon as my budget allowed, I upgraded to the porcelain kettle, since I wanted to avoid the Al contamination if it in fact existed. [Better safe than sorry.]

Florian

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Date: Mon, 7 May 90 21:15:58 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Low extract--Stale Malt?

I tried to make Dos Equis on Saturday. (I figured that Cinco de Mayo was a good day for it.):

3# 6.75 oz. 6 row malt (1.6 degL)  
1# 1.5 oz. 2 row malt (1.2 degL)  
4# 5 oz. Munich malt (9.7 degL)  
3.75 oz. crystal malt (80 degL)

Moderate carbonate water (125 ppm CO3--)  
Hallterttau hops

The color came out perfect. The mash went fine, with no pH or temperature problems, and sparging was the same as always. I got 15% less extract than I expected based on past experience. I'm not worried, of course, I just want to know what happened.

The reason for the low extract has to be the malt. My 6-row lager and my Munich malt were over a year old, stored under dubious conditions (up to 80 degF last summer). My calculations tell me that my extract had to be off 20% on these grains to get 15% off overall. I suppose that's possible.

I'd never used Munich malt before. Dave Miller says he gets 1.033/lb/gal. from Munich and 6-row malt. Since I get 31 from 6-row, I used that figure for Munich, too. My intuition tells me that I should get slightly less, though, so maybe some of my 15% comes from an optimistic value for this grain.

Anyway, I still have 20 pounds of the 6-row malt. Does anyone know of a reason I shouldn't use it up, even though it's probably deteriorated? I'll just use more of it to compensate.

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Date: Mon, 7 May 90 21:41:50 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Wyeast #2035 (New Ulm)

I meant to use Wyeast Bavarian yeast for my "Dos Equis," but I had a stupid accident with it. (I left the swollen package so long it burst.) Anyway, I had to use New Ulm (#2035), which I've never tried before.

Does anyone have any tips on this yeast? (Byron Burch, in zymurgy, says this is a yeast that people love or hate, so of course it was a poorer choice for a new recipe than Bavarian, which I know and love.) In particular, what temperature schedule should I follow? I don't plan on doing a diacetyl temperature boost unless I'm told it's needed for this yeast.

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End of HOMEBREW Digest #414, 05/08/90  
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Date: Tue May 8 09:55:06 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Steam Beer

I need some help on some beer history, specifically the history of Steam beer. I got conned into giving a talk on Steam beers next month for my homebrew club and from what I can see there just isn't a whole lot of info to be found on the subject. Any information (the history of Steam beers, the qualities that define a good Steam beer, etc.) that you folks could supply would be really appreciated.

On a side note, any ideas that you have for club activities would also be real nice. This is a fairly new club, and we seem to be playing it very much by ear.

Thanks in advance!

Bill Pemberton  
(flash@virginia.edu)

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Date: Tue, 8 May 90 10:07:12 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Brew/Pubs in Cincinnati?

I'm heading to Cincinnati next week. Anyone know of brewpubs, good bars, etc (the usual haunts)? Isn't the Oldenburg brewery across the river in Kentucky?

Thanks in advance.

[My other quest is Chili -- any hints?]

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Date: Mon, 7 May 90 19:14:06 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: aluminum, Vienna malt

>From: hplabs!polstra!jdp (John Polstra)

>I knew I'd regret fanning the embers of the aluminum controversy again :-)

I certainly don't feel hot over this topic, just a bit self conscious at the moment. I think that all of your major points are valid - especially about the relative importance of aluminum verses other brewing issues. I remain unconvinced about a few details but certainly can't argue with your results, assuming the judges of your beers are not "aluminum acclimated" :-).

After typing almost this whole reply I just looked back at my earlier posting and see that the only part of your posting I quoted was the flipping health issue piece from UC. My apologies, since this was just a distraction that annoyed me.

As for the health issue, yes, let's leave that alone! My thought was simply that aluminum-organic compounds from food reactions might undergo a lot of changes and go to very different parts of the body in comparison to relatively stable inorganic salts. I just thought the UC statement about Tums was a gross oversimplification. Likewise, the reactions with aluminum and wort to generate off-flavors might be non-trivial and explain why some people report them and some don't.

>As has already been pointed out in this forum, wort is much less acidic  
>than many foods, e.g., tomato sauce. Also, wort is not cooked for as long  
>as many sauces and soups.

Surely we are not arguing over whether or not aluminum gets dissolved by acidic solutions but simply the concentrations and rates involved, right? As Dr. Beer pointed out, some off-flavors are caused by very low concentrations of things. So the fact that pits don't appear in the side of a boil pot, for instance, doesn't say much to me in this context. But at the same time the concentration in a normal wort boil seems to be undetectable for you (and we don't know the threshold for taste or smell of "aluminum\_\_\_\_" anyway). So why don't commercial breweries use aluminum, especially if it heats so evenly? I'm not trying to be contentious but instead asking \*under what circumstances\* can aluminum create noticeable defects in a beer's quality? If the answer is "never if you avoid such and such practice" then somebody needs to write to "Zymurgy" and get the demythologizing started.

I wonder about the effect of the oxide layer on old aluminum surfaces, which is relatively inert. Perhaps it acts as an insulating layer in this case? It might be useful to know if you ever use an abrasive to clean your pot and if so, do you use it just prior to brewing or just after brewing? Perhaps Dan Krus could add "not recently scratched pot" and "just scoured pot" as additional variables for those tests he mentioned? I predict this would produce a significant difference and might shed some light.

>>(me): But it is interesting to read that you taste no difference.

>I didn't say that. I said I haven't noticed any off flavors/aromas that

>seemed to be related to the aluminum. Neither did numerous judges in  
>various competitions.

Sorry I missed the distinction.

>>(me): Others have said the impact on beer flavor is drastic.  
>I have never heard \*anybody\* say that the impact was "drastic". The

I was recalling some of the postings the last time this came up and specifically the harsh words Dr. T Andrews had about the flavor effects of aluminum cookware. I just assumed he and others have senses of taste very highly tuned to the flavor of aluminum compounds. Actually this might have been part of the last Usenet-based aluminum debate rather than something in the Digest; I can't remember.

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>From: GIBSON@rvax.ccit.arizona.edu

>Could I interrupt the great Al debate for a simple question? Can someone  
>out there tell me the difference between Munich and Vienna malts? I've

Vienna malt is simply kilned at a higher temperature than Munich. It has a more color and flavor and less enzyme content. It is usually based on European 2 row lager malt. There is a recipe for home-made Vienna malt in the back of the Miller "Complete Handbook etc" book. If you use this home-made method, however, IMHO you'd better have an additional source of enzymes for your mash. In fact I can't figure out how Miller's "Marzen" recipe can convert with home-made Vienna.

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Date: Tue, 08 May 90 11:27:56 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Couple O' Recipes

Things are looking good here in Gainesville! Some of you may recall that in March, my beers won First and Second in the monthly homebrew competition. (Actually, the day after that was posted, the nice folks from "The Brewster" called to let me know there was a scoring mistake. They actually placed Second and Fifth. Not bad though, out of 25 beers! ) Stout was the category of the month.

Here's the recipe for the Second Place beer:

### "Blackberry Stout"

History -- Inspired by Papazian, I thought a fruity stout would be great, but cherries didn't sound good enough. Something at the back of the throat, a tangy sour finish... Yes! My favorite childhood fruit!

1 can Mount Mellick Famous Irish Stout Extract  
3 # M&F Dark Dry Malt Extract  
4 # Frozen Blackberries  
1 # Dark Crystal Malt  
1/2 # Black Patent Malt  
1/2 # Roasted Barley  
1.5oz Hallertauer  
.5oz Fuggles  
1/2 cup Corn sugar for priming

Specifics: Start all the grains in brewpot with cool water, remove when boil commences. Add all malt, and Hallertauer hops. Boil 1 hour. Add Fuggles hops, boil for 5 more minutes. Remove from heat. Add thawed blackberries and steep for 15 mins. Cool and dump the whole mess in the primary. When moved to secondary, leave the blackberries behind.

This stout reaches it's prime in 4-6 weeks, and rapidly deteriorates from there, acquiring a winey flavor as the residual blackberry sweetness erodes.

(Amateur) Judges Comment: "Good and black. Good mouth feel. Unbelievable finish - seems to last forever! Fruit? I want the recipe. Nice Job."

In April, the contest was English Bitters, and I'm happy to report a First place, for real, out of 8 entries.

### "KGB Bitters"

1 can Alexanders Sun Country Pale Malt Extract (4#)  
3.3 # Northwester Amber Malt Extract (the stuff in the bag)

1/2 # Dark Crystal  
3oz CFJ-90 Fresh Hops  
1/4 tsp Irish moss

Specifics: Start all the grains in brewpot with cool water, remove when boil commences. Add all malt, and 1.5oz hops. Boil 1 hour. Scoop out boiling hops, and add 1/2oz more hops, and irish moss. Boil 5 minutes. Remove from heat and add 1/2oz more hops. Steep 10 minutes and cool. Add the wort and final 1/2oz hops to the primary fermenter. (Amateur) Judges Comment: "Beautiful Color. A bit under carbonated. Great hop nose and finishes very clean. Good balance with malt and hops. Lighten up on the finishing hops a bit and it's perfect. Very Marketable."

I can't resist mentioning that I've used an aluminum pot for all the beers (-: (-: (-: Water filtered with a simple activated carbon system (I believe this to be VERY VERY important. There is a dramatic difference in the filtered vs. unfiltered water here. Anybody I've ever run the blind taste test with the water can tell instantly. I assume it affects the beer in the same way.) and glass fermenters.

With a second and a first, I'm WAY out in front for "Hogtown Brewer of the Year"! Wish me luck with the "Canadian light honey lager" for this months light(er) beer showdown.

Comments on the recipes? Enjoy!

-Andy

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Date: Tue, 8 May 90 10:51:01 -0500  
From: Enders <enders@plains.NoDak.edu>

**Subject: Sharing Homebrew with the Unwashed Masses: Part 2**

First, thanks to all who responded!! Your comments and suggestions were indeed appreciated :-). Also, there seems to be a bit of confusion on the part of some as to just what my intentions are/were. The intent is definately NOT to duplicate/emulate/whatever standard American swill (it's really pointless to put good ingredients to such dubious use :-).

The real intention is somewhat more evangelical. The ideal result would be to convert the BudCoorsMiller fans into Raving Ale Fanatics, Bock boosters, etc. The vast majority of American beer drinkers are ABSOLUTELY clueless as to the wonderous variety of beer available, and that a good number of these styles are readily duplicatable at home, for about the same cost as BudMilob.

So what I really wish to do is to expose them to something different that won't be rejected as toxic brew :-). I did receive several suggestions to try tempting them with a Weizenbier. I'll have to brew up a batch to try (as I haven't got around to trying a Weizen myself yet! :^) fairly soon.

Since I was running low, (three bottles left :^) I brewed another batch of IPA this weekend. The mash went uneventfully, and the sparge was real smooth this time also! I guess I learned my lesson about crushing malt too fine :-)! Extract was down 2 points (probably due to the coarser crush) from an OG of 1.043 for batch #1 to 1.041 for batch #2. I pitched with recultured Wyeast #1028, and had a strong fermentation going in about 8 hrs. (recultured from a bottle of batch #1, in 500ml of 1.040 wort made from extract)

I'm definately going to have to expand my production facilities. I still want to wait before going to 5 gal batches until I can swing a stainless brewpot. What I really need is more fermentation equipment and/or more bottles

(hey, now there's a good use to put your unwashed friends/relatives to: buy them a couple of cases of cheap american swill in bar bottles, they drink it, and you get the bottles :-) :-) :-). Anybody know where to get ahold of some 3-3.5 gal glass carboys??? A couple of 5 gal ones for primaries, and I'd be able to brew 3 batches at a time, or brew a batch every weekend :-)

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Date: Tue, 8 May 90 10:42:12 mdt

From: hplabs!hp-1sd.cos.hp.com!ih1pl!korz (Algis R Korzonas +1 708 979 8583)

**Subject: Marzen vs. Oktoberfest**

I believe that Marzen and Oktoberfest are the same style. I somehow recall that it is called Marzen because beer in this style is usually started in March (Marzen in German) with the intention of being distributed in October (for Oktoberfest).

Al.

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Date: Tue, 8 May 90 10:42:44 mdt

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

**Subject: Beer in Europe**

Chris--

I suggest:

1. Germany 2. Bavaria 3, Munchen (although every town over 500 inhabitants has a brewery) 4. There are literally dozens.

Notes: I've been there. I loved it. Augsburg is also a great town. It had just celebrated it's 2000th (yes,  $2 * 10^3$ ) anniversary. The Riegele (sp?) Brewery is next to the Banhoff (Train station). I suggest getting a Eurail pass, setting up base camp in a small town hostel near Munchen and then make day trips via train.

1. Czechoslovakia 2. Pilsen (?) 3. Pilsen 4. ????

Notes: I've never been there. It's the birthplace of Pilsener. Eurail passes may not work - they did not work in East Germany two years ago.

Al.

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Date: Tuesday, 8 May 1990 13:50:05 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Two replies

>From: Enders <enders@plains.NoDak.edu>  
>  
>However, these folks aren't "beer literate"  
>(i.e Coors & Bud fans all :^). The general consensus was that everything  
>I offered them to taste (my own IPA, Bass for comparison, and Anchor porter  
>for something a little bit different) was "way too bitter" (my brother made  
>some comment about being served brake fluid :^).  
> ...  
> This is just a thought. How do YOU deal with introducing homebrew to  
>the \*unwashed masses\*? If YOU had to brew something to please total  
>strangers, what would it be? I'm open to suggestions/ideas/etc.

Well, I had a homebrew tasting at my house a couple of weeks ago. Most of the people there had no beer-expertise, while three of them did. The general consensus was that my \*bitter\* was the best. It was not hopped very much, and was somewhat sweeter because I used brown sugar to prime. I actually didn't add any hops, just used a kit, so don't know what level of hops was in there (Tom Caxton).

Surprisingly to me, many also liked the Naked Sunday Brown Ale (Papazian). I didn't like it because of all the sugar giving it a fizzy, non-beer IMHO, kind of taste, but many of them liked it.

In conclusion, I like bitters of various types and plan to brew more of them, and offer that to the people without exposure to non-Budmillob type beers.

>From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))  
>  
>geysers after 2 months in the bottle. Must be an infection of some  
>kind.

Here is a WAG. Throw out all your plastic tubing and buy new ones. Dave Miller suggests you may need to do this periodically and I think he is right. I did that recently and noticed a slight improvement (of course, it might be psychological). I strongly suspect that plastic tubing never quite gets as clean as the equipment you can scrub clean.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
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Fidonet: 1:109/131

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End of HOMEBREW Digest #415, 05/09/90

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Date: Tue, 8 May 90 23:50:11 PDT  
From: inc@tc.fluke.COM (Gary Benson)

**Subject: Dry Hopping, Wort Chilling, Overdoing Things**

Only a few bottles remain of my first batch that used dry hopping, and I'm very pleased with the results. I only tried dry hopping as a result of the discussion here. It was a brown ale from extract, and using all leaf hops, this was my hopping schedule in a 1 hour boil:

1 oz Cascade - 1 hour  
1/2 oz Cascade - 40 minutes  
1/2 oz Fuggles - 20 minutes  
1/2 oz Fuggles - dry hopped

It was in the primary about 1 week. Starting at 1040, it was 1030 when I transferred it to the secondary, where it was for about 10 days. Activity really got slow, so when SG was at 1020 for a week, I bottled. Apparently this is not very good attenuation. I was hoping for at least 1010. This was two cans of John Bull dark unhopped extract with no added sugars or other fermentables.

Questions: do hops adversely affect the vitality of yeast? Specifically, are yeast less attenuative in the presence of higher concentrations of hop oils? Are these gravity numbers what I should expect of Edme yeast? Is 1040 a reasonable starting gravity for a two-can, 5-gallon batch boiled for an hour? Could it have been higher and I just measured it too warm?

My second topic: wort cooling

I GOTTA get a get wort chiller! Again, after reading here about the many advantages of swiftly lowering the wort temperature, for this batch I put the entire kettle in the kitchen sink. I use an enamel canning kettle.

I rigged a sponge in the drain to regulate outflow, and just let the cold water drizzle into the sink around the pot. It worked great, lowering the temperature to 90F in about one hour! (Accurate measurements courtesy of my Fluke DVM with temperature probe!)

Of course, now that I think of it, perhaps I got such a lot of hop flavor because I did not strain the boiling hops out until I poured into the primary. I've begun rehydrating at the suggestion of many here in this digest, to good effect. It sure was fun, though, pitching the yeast on the same night as I brewed, and waking up the next morning to the cheerful sounds of bubbling yeasties!!

Final topic: overdoing it

I think for novice brewers (like myself), there is a certain value in occasionally going overboard as part of the learning process. In fact, I understand that to learn to be an official AHA brew judge, you must go through a course that uses exactly this technique.

Often I've heard and read of "overhopped" beer, and couldn't imagine such a thing since I am very fond of hops smell and flavor. Well, this batch is overhopped, but even so, it is valuable for me to know just what overhopped tastes like. It is still drinkable, (what me worry?) but has taught me at least that it IS possible to get too much. The secret is balance, according to what I've read, and while this batch may be overhopped, the same amount of hoppiness might be very desirable (or even necessary) in a more robustly malt flavored brew or in a sweeter one.

Similarly, I never really knew what "cidery" meant when applied to beer. A few batches ago, I purposely added 3 pounds of cane sugar to see if I could find out. Well guess what? It tasted like cider! Not unpleasantly so if that's what you were expecting, just not a real beer kind of flavor. I wound up retiring that "recipe", and called the batch Cider Beer.

For my stout, I gradually increased the amount of brewer's licorice until I finally could locate the particular note it was adding - one it turns out I had not cared for all that much, so I will probably be dropping the licorice in the future! The last batch had one full 6-inch stick, and the flavor was unmistakable, although not readily identifiable as licorice.

Enough from me! I'll go back to reading and enjoying our wonderful Digest, and thanks once again to all who make it the quality reading it is.

Happy hoppy brewing, everybody...

Oh! ps: Would the person who has the quote in their .signature reading:

If it's good for ancient druids,  
running nekkid through the wuids,  
drinkin' strange fermented fluids,  
then it's good enough for me.

please tell us where that came from? Is it original? 14th century England?

oops - one last thing: the recent remark about using a hydrometer being just a form of worrying too much struck a real chord with me. I agree that the information you gain is minimal against the chance of infection; but might that only be true after some learning period? As a relative newcomer, I don't feel I have enough experience yet to "know what the meter is going to show anyway". I was also interested in the digital meter someone proposed a while back - what became of that? I have visions of plugging a hydrometer probe into my FLUKE DVM, then hooking up a (borrowed) Data Logger and chart recorder. "What me Worry? Hell, Jake, brewin' beers' a cinch. Just watch that line, and when it stays level for three days, bottle it!"

- --

Gary Benson     --[ S M I L E R ]==     -\_-\_-inc@fluke.tc.com\_-\_-\_-\_-\_-\_-\_-\_-\_-

I never loved another person the way I loved myself.   -Mae West

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Date: 08 May 90 16:11:35 EDT  
From: Jay H <75140.350@compuserve.com>  
Subject: Maerzen, Stainless

If I remember it correctly Maerzen & Oktoberfest used to be the same beer. The beer was brewed during the winter for festivals in spring (March==Maerzen). When the weather got warm the stuff was hauled to the ice caves to be stored for the summer and consumed intermittenly, mostly this was because people drank the lighter beers during the summer. When the harvest came and the fall/winter brewing season came round again it was time to empty the kegs. Hence BIG PARTY!!==Oktoberfest.

This sounds reasonable but so did the concept of Bartles & James (what they don't really exist??).

As for Stainless steel brewpots, god how cheap can you be??? I got my 5 gallon stainless pot (brand name Metro) at a Bradlees for \$30-\$35. I had to search like hell for the 6 gallon one so I'd have headroom to do a full 5 gallon boil. I found it in a rest. supply place in Toronto's chinatown for \$60. I expect you could do similar in most any chinatown, seems these types of stores are real popular in those sections. In any case the last thing you need to do is shell out \$150++ for the normal restaurant grade stainless. There are affordable home grade stainless pots readily available for all but the most remote of homebrewers!! If you really want to use stainless then

JUST BREW IT!! (The previous slogan is a registered trademark of Jay S. Hersh and the Boston Wort Processors any use of this slogan without written consent of the author will cost you a homebrew, come to think of it it will cost you a homebrew even with written consent, hell just send me a homebrew anyway!)

- Jay H  
NIKE who the hell are they??

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Date: Wed, 9 May 90 08:33:31 CDT

From: techentin@Mayo.edu

Subject: Re: Sharing Homebrew

After reading my reply to Todd Enders <enders@plains.NoDak.edu> posting about which-brews-can-budmillobe-drinkers-handle-and-not-choke, I realized that I had been a little harsh. I decided to wait a bit, just to see what kind of response would appear.

To be frank, I was surprised that I didn't get seriously flamed for being so self righteous. Is everybody so hostile towards the uneducated that they can't even post a "Hey Bob! Lighten Up!"?

I'd like to ask if anyone has had any luck brewing "lite" style beers. Is it possible? My one (bad) experience in this arena was an infected light lager that tasted truely nasty. Can this stuff be brewed at home, or is the risk of infection just too great? My best beers have all been in the O.G. range of 1.040-060, so I'm not sure I could do a good job at 1.020-030. Any hints?

On a lighter note (pun intended), the most popular single word description of American Style Mass Produced Pilsner would appear to be "Swill." (for those of you who are counting).

---

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Date: Wed, 9 May 90 10:03:44 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Vienna vs. Munich malt

Not to be flaming anyone, but Vienna is the lighter malt.

- |                      |                   |
|----------------------|-------------------|
| 1. Vienna malt       | 6.5 deg. Lovibond |
| 2. light Munich malt | 10 deg. Lovibond  |
| 3. dark Munich malt  | 20 deg. Lovibond  |

As to whether homemade Vienna malt can be trusted to convert or not, it probably can, IF you mash cool (ca. 150 deg. F) and long (2 hrs or more). I'd also have the iodine handy for a starch test or two. And finally, I'd have a couple pounds of crushed Klages on hand, just in case :-).

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Date: Wed, 9 May 90 09:10:12 mdt  
From: Jason Goldman <jdg@hplsdli.cos.hp.com>  
**Subject: Re:brake fluid**

Regarding "Beer For The Masses":

Shortly after I began brewing, I bartered a case of a special batch of beer to a friend. I asked him what type of beer he liked and he replied, "Whatever's on sale." ;-( I made a variation on one of Papazian'z Light American Beer recipes from TCJOH. It was too mundane for my tastes, but he loved it. Later, when we bargained again, he said he'd be willing to drink anything I made for him. As tempting as it was to make a heavy stout, I made a mild Brown Ale. The idea was to give him something dark without being too heavy. This went over real well. I figure that I can train him to stout in a couple of years ;-)

I have several friends who are used to drinking swill, but most are willing to try my beers. Unless I make a stout or porter, which I don't think that they'd like, I get a reasonable amount of appreciation. The beers that have gone over the best with this crowd are my Wiezen and a recent batch of a honey lager. Both of these are drinkable (the Wiezen is great) but not too extreme for people with pedestrian taste.

Fortunately, I do have friends who appreciate real beer, so I'm not constrained to making milder brews.

Jason

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Date: Wed, 09 May 90 10:14:36 PDT

From: ron@hpisoa2.hp.com

**Subject: Wheat Beer**

Full-Name: Ron Gould

I'm planning on brewing my first batch of wheat beer and I'm looking for recipe suggestions. I will be using 6 lbs. of wheat malt extract and plan to use the Wyeast Bavarian Wheat Yeast. Other than this I'm open to suggestions as to other malts that may/should be added and also the types of hops that go well with wheat beers. So, if you have some recipe or suggestions please post them.

Thanks,  
Ron Gould

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Date: Wed, 9 May 90 11:39:09 MDT  
From: David Lim <limd@boulder.Colorado.EDU>  
Subject: Lager questions..

I've just bought myself a little refrigerator and fitted it with a more accurate thermostat and am ready to start my first attempts at lagers.

Various books out there (Papazian, Miller, ...) mention that if the secondary fermentation is very long, it might be necessary to add additional yeast when priming to get the carbonation-fermentation kick-started. I'm assuming a prolong cold-storage before bottling can make the first crop of yeast go to sleep such that they'll not wake enough to carbonate the beer.

It seems that as long as you don't let the cold-aging period last too long, the yeast will still be active enough at priming time to carbonate the lager.

What do you experienced lager brewers do? How long after the fermentation subsides do you cold-age the beer before bottling? Is adding in some yeast during bottling a common practice (this is something I'd rather not have to do)?

Thanks!

-Davín

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Date: Wed, 9 May 90 10:07:23 PDT  
From: Andrew (Drew) Lynch <atl@stardent.COM>  
Subject: Wyeast package bursts

In HBD #414 Len Reed writes:

> I meant to use Wyeast Bavarian yeast for my "Dos Equis," but I had  
> a stupid accident with it. (I left the swollen package so long it  
> burst.) ...

I use Wyeast products and if I recall correctly, you are supposed to let them sit (after activating them) for one day per month past the date stamped on the package. This usually means that I activate the package about Thursday to brew on Saturday or Sunday. I usually find that by sometime on Friday the package \*looks\* like it is going to burst.

My questions are; How long did it take for this package to burst, and How closely should I follow the timing instructions on the package?

Thanks Much,  
Drew

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Date: 09 May 90 11:22:16 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: Oktoberfest and Marzen

In #415, Algis R Korzonas sez,

>I believe that Marzen and Oktoberfest are the same style. I  
>somehow recall that it is called Marzen because beer in this style  
>is usually started in March (Marzen in German) with the intention  
>of being distributed in October (for Oktoberfest).

Ahem.

Having lived in Germany (on the local economy, as it's called) I can offer some perhaps more accurate information. Marzen beer, according to my Munchen native friends, is to be consumed in Spring. Oktoberfest is to be consumed in the fall at harvest time. I have consumed my share (and more) of each, and although the style may be similar or the same, the two beers are vastly different in taste.

Oktoberfest is a variation on normal Munich lager, but brewed stronger, for the celebration. It is a bit sweeter than helles, somewhat darker, and a little more bitter. (The Stuttgarter Volksfest beer, brewed for the same reason, is dryer, much more bitter, and much stronger.)

Marzen beer is sweeter than Oktoberfest and, if memory serves, is balanced with greater bitterness, although still low by Swabish, Bohemian, or Northern German standards. In addition, it is darker, having more dark malt content.

I have been able to duplicate true Marzen beer with a made-up recipe. I can send it to whomever is interested.

While I'm on the subject, I'd like to point out that the "good books", Charlie Papazian in his recent article on German beer, and seemingly everyone else in North America is ignoring a whole subculture of beer from Germany. This is the Swabish beer. I have never seen a recipe for Swabish Pils or Swabish lager in any book, nor have I heard anyone mention it in the Brewpub newsletters, and so on. My recent efforts in brewing lagers have been oriented at brewing Swabish beers, with the intention of expanding the homebrew knowledge on this vast, apparently uncharted area. But I digress...

Florian, the determined.

-----



Date: 9 May 90 14:50:13 EDT (Wed)

From: dialogic!durk@uunet.UU.NET

**Subject: Beer Travels**

In digest #414, Chris Yerga writes:

> ... I'm looking for pointers to beer hot spots in Europe.  
>The only thing we are sure of in advance is that we will hit  
>Great Britain and Belgium. Beyond this we will be improvising,  
>and any info from fellow HBML'ers may steer us towards a particular  
>1: Country, 2: Region, 3: Town, 4: Brewery/Beer Garden, etc.

When in England, each region/county/city generally has its own style of Bitter. Try them all! 8-) I lived over there for nine years and never tired for the variety. When you go into a pub, if the publican 'draws' the pint by pulling a long handle three or fours times, then you know you are getting a real ale. But beware. Some tricky pubs have the long handles but still pump the beer via CO2.

I also wholeheartedly urge you to visit Austria if for no other reason than to see it. Undoubtedly, one of Europe's most beautiful cities is Salzburg (you know, The Sound of Music place). They also have a local brewery. It is in an old monastery (15th century if I remember right) with an enclosed courtyard where you can sip from a clay liter or half-liter mug under the trees. (I whiled away many a summer hour under those trees. It is called the Augustiner Braustubl (pronounced Owgoosteener broystewbel) -- ask anyone there, they will direct you to it. You might also want to buy a stadtplan (city map).

The braustubl has several indoor halls for loud raucous behavior and general merriment. 8-) And if you are hungry, there are a good dozen food kiosks in the hallways. I used to buy the cut and salted radishes. They goes excellently with the beer!! Speaking of the beer, when you go in, there are shelves and shelves of dirty mugs all along the walls. Go on up and pick yourself a good one. You then have to take it over to what looks like a horse trough and clean it out yourself using your hand or whatever. Next, get in line for the cashier. She will take your money and give you a sales slip. Take the slip over to the big surly guy in the white smock. He'll take it and your mug and draw the brew from a huge wooden cask brought up from the cellar. Enjoy! This place has atmosphere and the beer is OK too.

I hope my reminiscent ramblings hasn't bored anyone. I think I just made myself homesick -- or is that braustublsick? 8-)

Cheers,  
Durk

Dave Durkin	"You can tune a piano	Dialogic Corp.
durk@dialogic.com	but you can't tuna fish"	Parsippany, NJ 07054
durk@dialogic.uucp	-- Groucho Marx	(201) 334-1268 x105



Date: 9 May 1990 14:58:17 EDT  
From: MMCDANIE@UMAB.UMD.EDU  
Subject: Homebrew Digest #415 (May 09, 1990)

test reply

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Date: Wed, 9 May 90 10:41:24 PDT  
From: Scott Bobo <scott@hprmokg>  
**Subject: Re: Brewpubs in Cincinnati**  
Full-Name: Scott Bobo

Chris - I used to live in Cincinnati and visit my family there once or twice a year. Unfortunately, there aren't as many brewpubs in Cincinnati as it's strong Germanic heritage might promise. Most of the local breweries have consolidated (Hudepohl/Shoenling/Burger) or have been bought up by larger brewers (Wiedemann). Oldenburg is the only "pub" I'm aware of. It's not just a brewpub, though. It's more like a combination of a beer museum, a restaurant, a brewpub, and a enormous beer hall. The brew's pretty good, but it's only half the show. I don't know how many gazillions of cans they have on display, but they have paraphernalia (sp?) going back to the 1870's. It's in Ft Mitchell, Ky, on I-75 at the Buttermilk Pike exit. Very handy for those flying in and out, 'cause it's on the way to the airport. Allow yourself an hour or two to look around, if you go. I'm not a real antique or kitsch buff, but I found this interesting.

There's a local brew called Christian Moerlien that's worth trying.

Chili - don't get me started. I miss an all night chili parlor more than anything. There's really nothing better for the late night snackies than a four-way bear and a couple of cheese cones. Ahhh, memories. There's two big chains in Cincinnati - Skyline (the original Cincy chili) and Gold Star (also good). Go to both and compare.

Hangouts - the City View Inn on Oregon St. in Mt. Adams has a small back deck (two tables from K-mart) that offers a great view of the eastern side of downtown and sunsets. Arnold's has a lot of atmosphere, too.

Scott Bobo  
scott@hprmokg.HP.COM  
(916) 785-4728

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Date: Wed, 9 May 1990 16:45:22 -0400

From: hplabs!gatech!mailrus!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)

Subject: Diacetyl

Here is how I get a good amount of butterscotch flavor in ales:

Boil all of your water, and try not to get too much oxygen in it when handling it. This will cause the yeast to be oxygen starved during its reproduction phase. the lag is longer, but I believe this causes it to produce a lot more Diacetyl.

After 3-5 days in primary, add gelatin finings to strip out the yeast in suspension, and rack aftr a few days. Add finings again after a few more days. I use about 1/3 the recommended dose each time, and the last 1/3 when I bottle. Stripping out the yeast in suspension will stop it from reducing the diacetyl levels later in the fermentation.

Note: It will take longer to reach final gravity, because the yeast has taken a beating. Think of it as growing Bonsai Yeast ;-)

Tis will give yo an ale similar to Samuel (? or john?) Smiths which is fermented in "yorksire stones" which are large slate boxes. Due to the temperature, and shape of the boxes, they have trouble getting the yeast to stay in suspension, causing a high diacetyl, or butterscotch flavor.

A lot of people try for minimum diacetyl, because it can be a sign of contamination, but I've found an awful lot of people who like the "butterscotch" or "nutty" flavor it gives. I bet a lot of traditionally inn brewed ales had wuite a lot of diacetyl in them back in previous centuries. Hence we are probably genetically screened to enjoy this;-)

By the way, I used a aluminum pot for several years, and noticed no difference when I switched to a enamelled steel pot!

Brewius Ergo Sum

Bill Crick

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Date: Tue, 8 May 90 06:48:38 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: stuck fermentations**

I recently had serious fermentation start up in some bottles and am wondering whether there was any way I could have persuaded it to happen in the carboy.

The recipe was from Papazian's Sparrowhawk Porter with available ingredients---1 John Bull dark, 1 M&F Amber, 1# dry amber, 1# chocolate malt, 2.5 oz hops (boil+finish), 5 gallons water. There was no action for three days after pitching; this may have been poor yeast (I'm just now learning about rehydration) or may have been the irregular room heating---temperature in the carboy had fallen from 76F to 63F. I pitched another packet of yeast and brought in a space heater. In a day the temp was in the low 70's; I got vigorous fermentation for 2 days, then nothing. SG had dropped from 67 to 32; I was expecting (from the recipe) somewhat lower so I stirred up the yeast sediment (per suggestion of local homebrew shop). 10 days later there had been no action (bubbles, dropping SG) whatsoever, so I bottled with the canonical 3/4 cup of corn sugar.

The beer was harsh but drinkable 2 weeks after bottling and mellowed a bit as it aged. I had a few bottles in the office for ~6 weeks, then noticed that all the caps had everted (my capper is the Italian model that makes a dimple in caps on longneck bottles). It took about 5 minutes of careful bleeding in a sink before I could take the cap off without a geyser. I chilled and opened a second bottle; after it had subsided and warmed up I got an SG of 1.023.

I'm not too worried about the bottles I have left in the cellar, but but I'd really prefer to eat up all the fermentable sugars in the carboy (and be able to bring samples in for other homebrewers without worrying about explosions). Is there any way to test for remaining sugar, or to persuade the yeast to finish its job?

- When I pitched the yeast I aerated the wort by sloshing the carboy around until there was a vortex in the middle, then reversing direction until the vortex reversed---is a paint stirrer or an aquarium bubbler necessary for the heavier batches?

- Is it better to keep the fermenting temperature in the high 60's in hope the yeast will grow slower but sturdier?

- Is it worthwhile to take off some (possibly unfinished) brew, boil to sterilize, and see whether it will activate new yeast (could spend a lot of yeast that way...)?

- The office was probably 65-75F most of the time---yes, that's not the best keeping (or drinking) temperature, but I wouldn't expect it to jump-start yeast that had shut down at that temperature.

- I don't /think/ a wild strain could have gotten in and eaten some of the sugars the packaged yeast gave up on; everything I worked with was thoroughly sanitized (1/4-1/2 cup bleach in 6 gallons water)---the bottles were cleaned /twice/ because I discovered while they were drying that my filler had vanished

(it took a day to get a replacement, and I wasn't sure I could use bottles that had been sterilized the day before).

Any ideas? Any suggestions?

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End of HOMEBREW Digest #416, 05/10/90

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Date: Thu, 10 May 90 08:15:23 CDT  
From: jmellby@ngst11.csc.ti.com (John Mellby)  
Subject: Brewpubs in Cincinatti and Dayton

Someone asked for information about Cincinatti brewpubs. My database lists:

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.

Dayton is not far away and as I just returned from a trip there I can tell you about Growlers Brew Pub. 2221 Wagoner Ford Road, 3 Miles North of downtown off I-75. It is divided into a bar area (with tables) and restaurant area. We were there on a Monday and the place was basically empty. I asked for samplers of each beer which the menu lists for \$1 (3-4 oz.) and later the bartender didn't charge me for them. Since I was driving I didn't order more. They have (pubs comments inside "()")

Gold (Danish lager) A pleasant lager  
Gaelic (Irish ale) my favorite - slightly reddish, nicely hopped  
Grand (true English style amber ale) Don't believe them. This was a pleasant, but non-distinctive ale. A bit over carbonated and underhopped, if you let me be critical.

Grog (classic dark Irish Ale) The bartended called this a stout. You could see through it, it was sweet and not very full bodied. This wasn't a stout, and not even a porter. Its sweet taste and rather thin body was good, but not what I expected.

We asked for a brewery tour. The chap at the bar took us into the room with 6 copper tanks, and spent all of 90 seconds telling us about it. When I asked what hops they used he replied "imported". The brewmaster was in the back doing something, and I believe he could have said more. The do add CO2 to their beer so it isn't natural.

The menu contains manu items made with beer including beer-cheese soup, beer-burgers, brats.

All-in-all a pleasant place to visit, but not outstanding.

Surviving the American Dream

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\* "[On Mars] there are canals, we believe, and \*  
\* water. If there is water, there \*  
\* is oxygen. If oxygen, that means we can breathe." \*  
\* Dan Quayle, VP of the United States \*  
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Date: Thu, 10 May 90 08:16:17 CDT

From: jmellby@ngstl1.csc.ti.com (John Mellby)

**Subject: Help on best Brewpubs and retail outlets around San Jose**

Later this month I will be going to San Jose for the Xhibition 90 conf. I got out an old issue of Celebrator (California beer rag) to see what was in the area and found a bewildering variety of brewpubs, pubs, and a few retail stores. Since I want to sample and bring back good beer could anyone comment on any of the following brewpubs? Which is best, and where to find local bottled beer (we're going to specially pad a suitcase just for beer).

BP - Brewpub; P - Pub/restaurant; R - retail; ? - other

San Jose:

- BP - Biere Brasserie
- BP - Winchester Brewing
- BP - Tied House (#2?)

South of San Jose

Cupertino

- P - Duke of Edinburgh

Boulder Creek

- P - White Cockade

Los Gatos

- R - Pacific Wine & Spirits

Santa Cruz

- BP - Front Street Pub
- BP - Seabright Brewing

Hollister

- BP - San Andreas

NW from San Jose

Mountain View

- BP - Tied House

Palo Alto

- BP - Gordon Biersch

Menlo Park

- R - Beltramos

San Carlos

- P - Cheshire Pub

Belmont

- ? Belmont Brewery
- P - Marvin Gardins

San Mateo

- P - Prince of Wales Pub

N from San Jose

Fremont

- BP - Brewpub on the Green
- P - C R Gibbs Alehouse

Hayward

- BP - Buffalo Bills Brewpub

San Leandro

- ? Southern Alameda Count Distributors

Dublin

P - Lyon's Brewery

Pleasanton

P? - Haut Chocolates Cafe

Livermore

R - John Perkins Wine Merchant

R Mrs. Coffee & Belgian Bistro

I have also heard about things further North like Berkeley, but I don't know the whether the distance/traffic would let me easily get there in the evenings.

Thanks for any assistance!

Surviving the American Dream

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\* Inverness has only three towers. \*

\* There is NO "Fourth Tower of Inverness"! \*

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Date: Thu, 10 May 90 09:36:13 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: Wyeast Grenades**  
Full-Name: Glenn Colon-Bonet

- -----

Regarding wyeast packages bursting, I've had similar problems with them. Usually, I'd pop the inner seal on the package and wait a couple of days. It would swell so that the package felt tight, but I never had one break open. A few weeks ago, I got a package of German Ale yeast that was 5 months old. I was somewhat concerned about its age, but I went ahead and tried to use it. The next night I had this terrible dream that someone set off a bomb in my room, but then I realized, it wasn't a dream! My wyeast packet had exploded! About a week later, I tried starting a wheat yeast packet. I was gone for the day, but when I returned, it too had exploded! I've used wyeast packets a lot and never had problems till now. The newer packets contain more wort than previously so maybe that's why I've had problems. I guess in the future I'll transfer the packet to a starter while the packet is only mildly swollen, instead of waiting for the boom!

-Glenn

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Date: Thu, 10 May 90 09:17:20 -0700  
From: cckweiss@castor.ucdavis.edu  
**Subject: last posting**

sorry about the weird punctuation in my last posting... little terminal  
attribute error...

Ken Weiss

---

Date: Thu, 10 May 90 09:16:18 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: Chip HitchcockUs stuck fermentation, Stupid grain mash question**

Just a guess, but despite your sanitary procedures, IUd bet on an infection as the cause of your overcarbonation. It sounds like the brew didnUt get a good layer of CO2 for protection until late in the game, and it also sounds like the wort got kind of a lot of handling after it had cooled to room temp, both high-risk factors.

I moved to a house with a basement last November, and IUve been getting good fermentations at 50!-60! cellar temp. I doubt the temp fluctuations you described would kill off enough yeast cells to shut down fermentation.

As for paint stirrers and aquarium bubblers, I seem to get enough O2 by just splashing the hot wort as I pour into the primary. I brew extract (though IUm getting my courage up for a foray into grain mashing). I usually boil a total of about 3 gallons of volume, and put 1 gallon cold water in the bottom of the primary. I strain through cheesecloth into the primary, and add cold water to bring total volume up to 5 gallons. Pouring into some standing water seems to give enough aeration, and 2 gallons of cold water brings the overall wort temp down to a pitchable level almost immediately.

This leads to my stupid mash question: Can I mash an all-grain batch with only 3 gallons of water, and then mix with cold water for 5 gallons total volume? Or is it really necessary to boil the full volume of wort in an all grain mash?

Ken Weiss  
krweiss@ucdavis.edu

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Date: Thu, 10 May 90 10:37:20 PDT

From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)

**Subject: Chip HitchcockUs stuck fermentation, Stupid grain mash question**

>ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock) writes:

>Subject: stuck fermentations

>

> I recently had serious fermentation start up in some bottles and am  
>wondering whether there was any way I could have persuaded it to happen  
>in the carboy.

> The recipe was from Papazian's Sparrowhawk Porter with available  
>ingredients---1 John Bull dark, 1 M&F Amber, 1# dry amber, 1# chocolate malt,  
>2.5 oz hops (boil+finish), 5 gallons water...

> The beer was harsh but drinkable 2 weeks after bottling and mellowed a bit  
>as it aged. I had a few bottles in the office for ~6 weeks,...

> I'm not too worried about the bottles I have left in the cellar, but but  
>I'd really prefer to eat up all the fermentable sugars in the carboy (and be  
>able to bring samples in for other homebrewers without worrying about  
>explosions). Is there any way to test for remaining sugar, or to persuade the  
>yeast to finish its job?

>

>Any ideas? Any suggestions?

>

I had a somewhat similar experience with this same recipe as far as the  
S.G.'s and the carbonation but the opposite regarding the yeast activity.  
I wasn't able to find the exact ingredients in Papazian's book, so I  
substituted what the homebrew shop had: 6 lbs dark extract, 2 lbs amber DME,  
1 lb black patent, 1.5 oz Cascade (boil), 1 oz Hallertaur (finish). I  
rehydrated Edme yeast in a small amount of cooled wort, pitched when the  
wort in the primary reached 80 degrees. S.G. 1.062. I had SIGNIFICANT  
activity within 4 hours; the wort was bubbling away like crazy. Activity  
had virtually stopped within 18 hours; S.G. = 1.032; I had expected it to  
be down to 1.020 as the recipe indicated, based on the activity level. Two  
days later, S.G. was still 1.032. I transferred to the secondary after which  
there was very little activity. After ten days with no change in S.G. I  
discussed the situation with the local homebrew shop. They felt that it was  
a stuck fermentation and that I should add a new yeast culter. This started  
a little activity for two days then nothing. So, what could I do? I bottled  
with 3/4 cup corn sugar, as usual. S.G. was 1.026.

After ten days, the brew is quite good and getting better each day. However,  
it is very carbonated. It's interesting: the brew in 16 oz Grolsh is more  
carbonated than that in the 12 oz or 22 oz (?); I have a odd collection of  
bottles. No glass hand-grenades yet :-).

I am a real novice so I'd also appreciate any thoughts the more experienced  
brewers have on this. However, I'm not worried....

Keith Winter

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Date: Thu, 10 May 90 15:09:24 EDT  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Stone-brewed beer

Can anyone recommend a good "stone-brewed" German beer? I'll be somewhere where I can try some and it would be nice to have some recommendations, as unfortunately I won't be trying them all so I'll have to pick.

-^-

"Imagination is the one weapon in the war against reality." - Jules de Gaultier

"May the forces of evil become confused on the way to your house" - G. Carlin  
"Life is too short to drink bad wine."

--.=--

J. Jeffrey Close : UUCP: sun!sundc!potomac!jclose  
Advanced Decision Systems : InterNet: jclose@potomac.ads.com  
1500 Wilson Blvd #512 : VoiceNet: (w) 703-243-1611  
Arlington, VA 22209 < SneakerNet

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Date: Thu, 10 May 90 15:18:14 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: misinformation**

From: techentin@Mayo.edu

>To be frank, I was surprised that I didn't get seriously flamed for  
>being so self righteous. Is everybody so hostile towards the uneducated  
>that they can't even post a "Hey Bob! Lighten Up!"?

>From: Enders <enders@plains.NoDak.edu>

> Not to be flaming anyone, but Vienna is the lighter malt.  
[i.e. lighter than Munich]

Here is your answer. Enders should have said something like, "Soper, you  
dipstick, Munich is kilned higher than Vienna, not the other way around".  
Instead, he just set us all straight.

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Date: 10 May 90 17:26:11 PDT (Thu)

From: florianb@tekred.cna.tek.com

**Subject: A little on Lites and Marzens**

In #416, someone inquired about lite homebrews. [I inadvertently erased that issue]. I've made lite ales several times for use on the masses and others interested in them. I will post a recipe or two when I bring my log book to work.

In #416, I commented on Marzens and Oktoberfests. I didn't mean to sound like some kind of absolute authority. Lucky I didn't get yelled at. I received quite a number of requests for the Marzen recipe. I'll also post it in an upcoming issue. Also, I will prepare a note on Swabish beers based on my experience with them, my German friends' information, and my notes while staying in Baden-Wurttemberg. All to come.

For those who keg:

Have you found that haze is greater in kegged beer than in bottles? I seem to find this the case.

Florian the tired and wants to go home.

-----

Date: Thu, 10 May 90 19:06 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Extract for conditioning

Greetings:

I have a question regarding the use of malt extract for conditioning ( instead of the standard corn sugar.) I've seen in Zymurgy that many of the award winning recipes seem to be conditioned with either wort or extract itself, so my brewing partner and I decided to give it a shot in our last batch, which was an Indian Pale Ale, so we used 3/4 cup dry amber extract for conditioning. The beer itself tastes fine [no metallic flavor at all, despite the use of an Aluminium pot ;-)], but it's totally flat. Now I know that British ales are traditionally somewhat less carbonated than many other beers, but I was hoping for some carbonation!

So my question is this: Do you substitute dry extract for corn sugar, one for one on a volume basis, or what? Maybe we screwed something else up?

Thanks for the advice,

Chuck Coronella  
CORONELLRJDS@CHEMICAL.UTAH.EDU

By the way, for Jay H.: I don't use an aluminium pot so much because I'm cheap as because I've got better things to do with \$30 - \$35. They just don't pay grad students the way we deserve to be paid!

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Date: Thu, 10 May 90 14:13 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: Yeast, haze

A couple of quick questions:

I've managed to get my hands on a couple of bottles of Tom Hardy Ale (!), and I am planning to culture the yeast from the bottles. I'm going to use the method in TCJOH by Papazian, but I'm thinking about using a larger (maybe champagne) bottle, instead of the 12 oz. bottles he recommends. I've never done this before, so I'd appreciate any helpful hints from those of you that have (personal mail please, as I'm going to drink them Friday night).

As an aside, what should I expect for  
from the T.Hardy? I've heard it's tremendous.....

On a different subject, I have a brew that never cleared (a "Pilsner" ale made with M&F extract, M&F yeast, crystal, and corn sugar...nothing unusual). The only difference between it and my other brews (all clear) was that I primed this whole batch with a (boiled) sugar solution, as opposed to putting dry sugar in each bottle. Of course, it could be an infection of some sort, (it takes just fine), but I was wondering if the liquid sugar could have something to do with the haze (that should be it "tastes" just fine...). Anyway I'm not worried about it, and it's prompted me to improve my (brewing) cleanliness just in case....

Russ Gelinas R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU

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Date: Fri, 11 May 90 09:39:40 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Pale Ale, Round #2

My latest batch of pale ale is proceeding nicely, I racked to the secondary last night after a vigorous 5 day ferment @ 70-75 deg. F. I dry hopped with 1/2 oz. 7.6% alpha Perle (for a 2 gal. batch). This batch tastes cleaner coming out of the primary (probably due to a better job of racking the trub before pitching). It seems to be a bit better balanced than the first batch. We'll know after it sits in the bottle for a while :-)

For the curious, here's the lowdown on batch #2:

Batch #2: Pale Ale (Lower hop rate, prob. not enuf for IPA)  
2.4 # Pale Ale malt (for 2 US gal.)  
0.4 # 80L Crystal malt  
0.5 oz. 7.6% alpha Perle Hops (flavor)  
0.5 oz. 7.6% alpha Perle Hops (finish, dry hopped)  
Wyeast #1028 London Ale yeast (recult. from bat. #1, 500ml starter)

Production:

Mash water: 5 qts. @ 140F  
Mash in: @132F, pH adjusted to 5.4  
Mash: 152-150F for 2 hrs.  
Mash out: 5 mins @ 168F

Sparge: 2.5 gal. @ 160F

Boil: 90 mins  
Hops: 1 addition, 45 mins from end of boil (changed from 60)

O.G.: 1.041  
F.G. ??? (probably around 1.010)

Note that I don't have a final gravity figure, since it's not done. The first batch had a final gravity of 1.008, but the mash temp. was lower (150-146F) and the O.G. was slightly higher (1.043). I'll have the exact figure in about a week or two.

Todd Enders arpa: enders@plains.nodak.edu  
Computer Center uucp: ...!uunet!plains!enders  
Minot State University or: ...!hplabs!hp-1sd!plains!enders  
Minot, ND 58701 Bitnet: enders@plains.bitnet

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Date: Fri, 11 May 90 12:10:16 CDT  
From: "R. Bradley" <bradley@dehn.math.nwu.edu>  
Subject: Strong stout, nekkid druids

I've been a subscriber to this digest for two days only, but already I'm impressed by its high literary and technical standards.

Yesterday I drank my last bottle of Russian Empirical Stout with a couple of close friends. The recipe was inspired by "Imperial Russian Stout" in Dave Line's "Brewing Beers Like Those You Buy". It was the second anniversary of the bottling date and so the beer showed a little oxidation, but by and large it was still in excellent shape. Viscous and black with light carbonation and a fine-beaded medium-brown head, it still had good balance, although the hop bitterness had faded with time to give predominance to the dark malts. It was bittersweet and almost unbelievably long in the finish. Here is the recipe, with no apologies for metric units (1 lb. = 450 gm, 1 U. S. gal. = 3.8 litres):

2500	gm	Crushed Pale Malt (Canadian 2-row)
400	gm	Crushed Caramel Malt
150	gm	Crushed Chocolate Malt
150	gm	Crushed Black Malt
2000	gm	Diastatic Malt Extract (unhopped)
80	gm	Fuggles Hops
8	gm	Chinook Hops
1	tsp	Irish Moss
1	tsp	Leigh Williams Yeast
7	tsp	Pasteur Champagne Yeast (Red Star)
45	gm	Dextrose (1/4 cup) for bottling

Yield: 13.5 litres at a specific gravity of 1106. That's about 70% efficiency by weight for the grains.

The brew date was December 13, 1987. I used Toronto tap water treated with 1/4 tsp. Epsom Salts. The mash was for 1 hour at about 68 C. The boil was for two hours (to reduce the volume) with all hops added for the second hour (that's right - no finishing hops). And, yes, the brewpot was aluminum.

The primary fermentation was in a bucket for 4 days, with the first racking into three 4-litre glass jugs with blow-out hoses. SG 1048. Second racking was 24 days later, into two 4-litre and one 2-litre jugs. SG 1032. At this stage the Leigh Williams yeast (all-purpose dried beer yeast) seemed dead, so the champagne yeast was added. I bottled one half-litre bottle at the time of the second racking, and 28 regular bottles on May 9, 1988. The final gravity was 1031, so the beer was about 10% alcohol by volume.

Any comments from people who have managed to brew at higher original gravities than about 1066 (Battle of Hastings, right?) without using extract would be most welcome. Using a variant on the traditional "strong ale/small beer" method, I can get a nice winter warmer with an SG in the mid-sixties, but anything better seems to require malt

extract or ridiculously protracted boils.

And yes, I do brew at regular gravities as well. Most of my brews start in the 1040s.

Here's a partial reply to Gary Benson: I heard Pete Seeger singing your "nekkid druids" quote on a recording of "Old Time Religion". He had quite a few non-standard verses (i.e. not biblical in origin) in addition to that one.

Rob Bradley  
bradley@math.nwu.edu

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Date: Fri, 11 May 90 07:11 EST  
From: "R. Allen Jervis"  
%IRISHMVS.CC.ND.EDU@UICVM.uic.edu>

<C78KCK

**Subject: chicago brew-pub hopping and WFC**

Hello!

I'll be organizing a sidetrip during World Fantasy Con in Chicago to visit the brew-pubs that were mentioned herein.

Thanks to whomever posted that list!

Two questions: Are there anymore?

Would anyone interested in joining in please email me?

WFC isn't until November 1st, so there's plenty of time to get this organized...

"...The Flashcat is back!

c/o R.allen Jervis

c78kck@irishmvs.bitnet

Voyager@irishmvs.bitnet

P.O.B. 743

Notre Dame, IN

46556-0743

"Drain the cup while the ale is bright

brief truce to remorse and sorrow!

I drink the health of my friend tonight-

I may cut his throat tomorrow!"

-robert e. howard

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Date: Sat, 12 May 90 8:54:27 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Druids in the Wuids

In HOMEBREW Digest #416, Gary Benson asked for it:

"Oh! ps: Would the person who has the quote in their .signature reading:  
"

" If it's good for ancient druids,  
" running nekkid through the wuids,  
" drinkin' strange fermented fluids,  
" then it's good enough for me.  
"

"please tell us where that came from? Is it original? 14th century England?"

I'm beginning to think this is my PERMANENT .sig file! I've been told that it's by Pete Seeger, to be sung to the tune of "Ol' Time Religion". I've also been told it's a "Filk song", whatever that may be (apparently related to SciFi or fantasy, I gather). Definitely 20th century, Gary (sorry!). I first heard it at a New Year's Eve party where we were indeed dancing naked in the snow 'round the bonfire, fortified by LOTS of homebrew stout.

By the bye, a doffing of the cap seems to be in order, to mark the passing of the California hops industry. This last week, the last few poles in the last commercial hopyard in California were pulled up. A generation ago, the California hops industry provided virtually all the hops used by American brewers, but changing tastes put an end to it (about the only commercially viable hops in these latitudes are of the Cluster variety).

- 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, and everybody knows the rest ...

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Date: Sat, 12 May 90 15:45:56 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: On Mild Responses

In HOMEBREW Digest #416, Bob Techentin observed:

"After reading my reply to Todd Enders <enders@plains.NoDak.edu> posting  
"about which-brews-can-budmillobe-drinkers-handle-and-not-choke, I  
"realized that I had been a little harsh. I decided to wait a bit, just  
"to see what kind of response would appear.  
"

"To be frank, I was surprised that I didn't get seriously flamed for  
"being so self righteous. Is everybody so hostile towards the uneducated  
"that they can't even post a "Hey Bob! Lighten Up!"?

Hokay, glad to oblige: "Hey, Bob! Lighten up!"

But seriously, this seems to me to be a very tolerant, reasonable  
group. I've been reading it since before the issues were numbered,  
and in all that time I can only recall a couple of real, genuine,  
rip-'em-unmercifully, Usenet-style brannigans. Sure, questions like  
aluminum vs. steel brewpots, or glass vs. plastic carboys (though  
interestingly, never the perennial grain vs. extract wars) always  
provoke discussion, but without Usenet's shrillness. Most  
refreshing. Just like Bud ... 8-) Go ahead, express your opinion.

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Date: Mon May 14 08:51:05 1990  
From: microsoft!jamesb@uunet.UU.NET  
**Subject: This is a test**

This is a test of my new mail program, WinMail.  
If anyone gets this and it does something strange  
please let me know.

Thanx  
(206) 487-5165

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Date: Fri, 11 May 90 19:35:48 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Re: Wyeast Package Bursts

>In HBD #414 Len Reed (that's me) writes:

>> I meant to use Wyeast Bavarian yeast for my "Dos Equis," but I had  
>> a stupid accident with it. (I left the swollen package so long it  
>> burst.) ...

To which Andrew (Drew) Lynch <atl@stardent.COM> replies

> I use Wyeast products and if I recall correctly, you are supposed  
>to let them sit (after activating them) for one day per month past the  
>date stamped on the package.

> My questions are; How long did it take for this package to burst,  
>and How closely should I follow the timing instructions on the  
>package?

I've used Wyeast a lot, and I've found their timing guidelines to be nonsense. The packages take 1-3 days to swell completely, and I have never noticed \*any\* influence that the date has on this. (They claim 1 day plus 1 day per month past the date on the package.)

In this case the package was partially swollen by morning, fully swollen by evening. I had planned on making it into a starter the next morning and was too tired to do it that evening. I should have either made the starter or put the package in the fridge.

My beer is doing fine though, so I'm happy. As long as I don't lose the fruit of my mashing labor nothing is terrible. BTW, it took 3+ days for the substitute yeast, New Ulm, to show any evidence of fermentation. I pitched it directly from the swollen package into 5 gallons of wort. In the past I've made a starter. In the future I'll make a starter.

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Date: Fri, 11 May 90 19:55:27 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Making Light Lager

techentin@Mayo.edu writes in #416:

> I'd like to ask if anyone has had any luck brewing "lite" style beers.

Well, I for one can't imagine why a homebrewer would want to duplicate the mild hop-flavored water that sells as Bud Light or Miller Lite. If you mean light lager like Heineken or Carlsberg, yes I've managed that. But it was the hardest stuff I've ever made. Even the tiniest flaw shows up. I'm not convinced that such stuff can be made short of an all out assault: good malt (all grain, no extract), great hops, first-rate liquid yeast culture, and refrigeration. Hearty ales are much more forgiving and afford much more room for compromise.

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Date: Fri, 11 May 90 19:48:52 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: Re: Lager Questions

In #416 David Lim <limd@boulder.Colorado.EDU> writes:  
>Various books out there (Papazian, Miller, ...) mention that if the secondary  
>fermentation is very long, it might be necessary to add additional yeast  
>when priming to get the carbonation-fermentation kick-started.

I think this is nonsense. I've left lager for 3 months at below 36 degrees F and bottled with no extra yeast and got good results. I did this with Wyeast St. Louis and Bavarian. The claims that the you'll need more yeast have an intuitive appeal, to be sure, but they don't jive with my experience.

The St. Louis batch was a Dutch-style light lager (malt, rice, Hallertau and Tettnag hops). I used no finings, but percipitated the haze by cold storage. The finished beer was crystal clear even at 40 degress F. Even with this perfectly bright beer, though, I needed no extra yeast. I have fined other batches, though, so the lack of finings wasn't the reason I didn't need more yeast.

Bottom line: add your sugar (or wort) and bottle it.

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Date: Mon, 14 May 90 17:02:11 EDT  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
Subject: AHA National Conference

Howdy folks -

Just a note to find out who all is going to the AHA National Conference in Oakland this June.

If you are going, send me email & I will post a summary listing all the netters who will be there.

In any case, my room will be party central as it has been for the last 5 years (yes my liver has survived 5 of these vicious assaults).

Please come on by & say howdy.

Ask for my room # at the front desk or ask anyone who looks intoxicated. As usual, we will be holding on-going informal tests of home-grown herbal hop substitutes 8-)

Unfortunately, I will not be driving out, so I will be unable to defend my status as fastest beer judge unless someone wants to lend me a car :-)

- Chuck Cox - america's fastest beer judge -

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Date: Mon, 14 May 90 17:02:34 EDT  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
Subject: cool label

Howdy -

At a recent Boston Beer Society meeting, we started tasting some of the approx 100 bottles that were brought back from the last Belgium trip. While I don't want to foster jealousy by listing all of the incredible beers we drank, one beer was so amusing that I thought it would be fun to transcribe the label.

You can rest assured that the pinheads at the BATF would never approve this label for import into this country (for our own good).

The best part is the picture that dominates the label. It shows several gnomes partying in a beer cellar, with huge kegs lining the walls. One gnome is passed out in a mug the size of his head, another is lying under one of the keg taps with beer flowing all over his face, and my favorite is the gnome reclining on top of a keg with a hose running from the tap to his mouth.

The accompanying text reads (bizarre capitalization and grammar is theirs):

CHOUFFELEIR  
QUVAE ANNO MCMLXXXV + 4  
vol % alc 8.998

this unique gnomes Beer was brewed in Auchouffe on 6 & 7 February 1989.

some ingredients are: 1100 kg Pale-Ale malt, 11 kg Kent hops, Bay-Berry spice in homeopathic quantity. We used also 6 drops Real-Brussels-Sprouts-From-Scharbecque aromatics. the same yeast as the former Chouffeleir brew was used for the fermentation of this strong gnomes Beer.

total volume 3200 l  
bottled 23/02/89

- end of text.

Do you think that Dr. Bronner has gone into the beer business?

This beer is very good, like all the beers this brewery makes. They are perhaps best known for McChouffe, their Scotch Ale (remember Scotch Ale is very popular in Belgium).

- Chuck Cox - America's-Fastest-Beer-Judge

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Date: Tue, 15 May 90 09:43:26 EDT  
From: shoeless joe <DTG@UMD2.UMD.EDU>  
Subject: Re: Homebrew Digest #416 (May 10, 1990)

I'm still collecting recipes which replicate commercial beers.  
Does anybody got any good ones? I'll forward (or post) whatever I  
receive.

\*\*\*\*\*

"You can't buy beer. You can only rent it." -- Anon.

\*\*\*\*\*

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End of HOMEBREW Digest #417, 05/15/90

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Date: Mon, 14 May 90 07:43:20 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Tasting of Belgian Beers (plus Samichlaus)

The Official Mellby Beer-Tastings, year 3.

This is the Seventeenth such tasting stretching back over two years.

The tastings, in reverse chronological order were of:

Belgians + Samichlaus  
Misc. Lagers (including one Non-alcoholic)  
Ales, mainly American  
Misc.  
Oregon and Michigan (ok its weird, but this is where our last trips were)  
Available Ales (i.e. purchaseable in Dallas)  
Northern Beers (Northern US and Canadian)  
Belgian (and other odd European Beers)  
California Micro-beers  
Lagers, mostly American microbreweries  
Ales (an odd lot which turned out to be poor quality)  
Ales (Strong, including porters, stout)  
Mixed Lagers  
Ales  
Lagers  
Christmas and speciality beers  
Mixed (mostly ales)

A few preliminary comments are necessary. In general we are tasting beers which are not commercially available in Texas (curse these state laws!). We're usually tasting special beers which may not move off the retailer's shelves as fast as, say, Budweiser. Hence some beer is not as fresh as it should be.

The most important thing we have learned is:

The condition under which the retailer keeps the beer is crucial! Age, light, and handling all can cause a good beer to rapidly become bad. Also we have learned to drink the beer rather than keeping it for extended periods (except with a few bottle-conditioned beer, like Celebration Ale, Thomas Hardy, etc.)

On with the beer:

Belgium + Samichlaus

- - - - -

5/10/90 We got Duvel and Sezoens locally to round out this evening. We were surprised that these were as good as they were! I'm going to buy more Duvel (not a lot more at \$7.50 for 4 bottles)! This wasn't as successful a blind tasting as before since the first two were lambics, then four ales/trappist beers, and finally, recognisable anywhere, Samichlaus!

It was also difficult since we Belgian beers are so very different, plus we haven't had lambic, other than fruit lambic like Kriek or Frambois, before.



And then Duvel and Samichlaus rather define their own style, so what can you say other than to rate them high?

If you haven't tasted Belgian beer you are missing a lot! They have more types of Beer in Belgium than any other country. Many of the beers, especially lambics, have a distinctive yeasty-sour tang to the taste which can put you off the first time you try them. The lambics, especially fruit Krieks or Framboise, are nice ways to introduce people to a different world of beers. The moral is to try Belgian beers and be open-minded.

On one of the beers (my notes don't say which) a curious thing happened. I have always discounted the people who say that the shape of the glass is important. I had a brandy-shaped glass, and Roy and Mike had tall glasses like champagne flutes. On one beer Roy and Mike claimed it smelled bad. We had all poured out of the same pitcher and my glass smelled very good while their glasses had an unpleasant aroma.

	JRM	Roy	Tim	MikeG	JohnL	MikeLeonard	Total	Ave
Goundenband	36	39	35	37	30	37	214	35.7
Gueze	42	40	41	43	32	44	242	40.3
Duvel	43	38	40	45	36	42	244	30.7
Westmalle	33	35	32	30	31	27	188	31.3
Sezoens	29	29	30	29	35	26.5	178	29.8
St. Sixtus	44	37	41	43	34	28.5	227	37.9
Samichlaus	44	43	46	46		39.5	218	43.7

Goundenband, Liefmans, Oudenaarde.

Even without fruit addition like Kriek, this still tasted fruity. One said he detected cherry, orange and banana in the taste. The aroma was black cherry and bananas (I can't usually detect banana smell so I took their word for it). A very nice wheat-beer-like hint of cloves.

Slightly

weak on body. Just a hint of the Belgian 'sour' taste.

We decided we could drink this for a long time.

Gueze, Lindemans, Vlezenbeek

This had a much fresher aroma, and a lighter and better appearance.

The taste had a little alcohol, stronger fruit than the Goundenband, and a fruity aftertaste which was a little fizzy. This aftertaste was good like a champagne fiz rather than the artificially-carbonated fiz of so many beers. Just a little of the Belgian sour-yeasty taste (which is appropriate in Belgians and after you get used to it, very pleasant).

Duvel, Moorgat Brewery, Breendonk

I had heard good things about this but it was much better than I remembered!

It had a very pretty, dense white head. Champagne-like bubbles. A nice hoppy,

wheaty aroma. The taste was very thick, alcoholic, and diacetyl, with a mouthcoating body. Mike Leonard again guessed this was Duvel. The Styrian Goldings and Saaz hops came out nicely.

Westmalle Trappist Beer (they also make a double and a triple Trappist beer) Sadly this was old (from a small store in Dayton). It had large floaters but did have a creamy head. A distinct apple in the aroma. The taste was still good with alcohol in it on top of sour and oxidized tastes. It was cardboardy and had a sharp aftertaste. This was probably real good fresh.

Sezoens, Brouwerij Martens Bocholt

Again an old bottle. A colloidal suspension which didn't seem to move when you shook the glass. It had an astringent, husky, catty taste, with a sour-catty aftertaste.

St. Sixtus, Abbey Ale, St. Bernardus Bry Trappistenweg-Watou-Belgium  
When he smelled it, Roy's cry was "Great malt! We're back to beer!"  
I just sat and smelled this for minutes! GREAT AROMA! This had very strong alcohol in it. Brown color with a beautiful head. This could almost be a Scotch ale. (Not that abbey ale is a Trappist-style, but is brewed by someone outside the Trappist Monastery. Scotch ale is more a Belgian style than it is from Scotland.) A long sharp alcohol aftertaste. One person noted cherry, another a nutty flavor. A complex ale. Mike Leonard rated this low otherwise it would have a higher rating.

Samichlaus 1989 Dark, Hurlimann AG, Zurich  
About 14% alcohol - billed as the strongest beer in the world.  
Because of the alcohol its difficult to maintain a head. Caramel and butterscotch in the aroma. Hops are in the aroma which is usually difficult with this much alcohol. A very nutty, sweet (honey?) complex taste. Its hard to compare this to anything else.

The Summary of the beers is:

44.4 Optimator, Spaten, Munich, Germany  
43.7 Samichlaus 1989 Dark, Hurlimann AG, Zurich  
43.4 Fullers ESB (Extra Special Bitter), Griffin Brewery, London  
43.3 Kriek, Lindermans, Belgium  
43 Red Tail Ale, Mendocino Brewing  
43 Golden Gate Malt Liquor, Thousand Oaks Brewing (RIP)  
42.6 Red Hook Ale, Red Hook Brewing, Washington  
42.5 Addison Double Eagle, Addison, Texas  
42.1 Samichlaus 1987 Dark  
41.5 Cock O' The Walk Porter, Big Rock Brewing, Calgary, Canada  
41.5 Beer de Paris, Brasserie de Paris?  
41.4 Bachis Bock, Eugene City Brewing Co., Oregon  
41 Old Peculier, Theakston's (Marsham, York)  
41 Celebration Ale, Sierra Nevada  
41 Pilsner Urquell, Czechoslovakia  
40.8 Lighthouse Amber, Santa Cruz Brewing (Front Street Pub)  
40.8 Trippel Affligem Abbey Ale  
40.75 Capital Garten Brau, Capital Brewing, Middleton, Wisconsin  
40.7 Duvel, Moorgat Brewery, Breendonk, Belgium  
40.4 Eugene Ale, Eugene City Brewing Co, Oregon  
40.3 Corsendonk; Bry de Block, Flanders Brown Ale  
40.3 Lindemand Gueze, Lindemand Brewery, Vlezenbeek, Belgium  
40.2 St. Stan's Amber Alt, Stanislaus Brewing, Modesto, CA  
40 St. David's Porter, Feilinfoel Brewing, Wales  
40 Chesbay, Chesapeake Bottling Co, Virginia Beach, Virginia  
39.7 Bigfoot Ale, Sierra Nevada barleywine ale  
39.7 Vail Ale, Vail Brewing, Colorado  
39.5 Blackhook Porter, Red Hook Brewery, Washington  
39.5 Mackeson Stout  
39 Sierra Nevada Pale Ale  
39 Spaten Doppelbock, Munich  
39 Crock Ale, St. Sebastian, Belgium  
38.8 Lighthouse Lager, Santa Cruz Brewing (Front Street Pub)

38.7 Golden Pacific Bittersweet Ale  
38.5 Vondel, Brewery Riva, Dark Flanders Ale  
38.5 James Paige Special Reserve, Minneapolis  
38.3 Oops Ale, My homebrew (rated also below at 36.3 - better with age?)  
38.1 Youngs Special London Ale  
38 Anchor Christmas Spiced Ale  
38 Summit Extra Pale Ale, Minneapolis  
38 Red Hook ESB, Red Hook Brewery, Washington  
38 Cable Car Classic Lager, Thousand Oaks Brewery (RIP)  
38 Swan Lager, Bond's Brewing, Australia  
37.9 St. Sixtus; Abbey Ale, St. Bernardus Bry Trappistenweg-Watou-Belgium  
37.6 Ranier Ale  
37.6 Rhomberg All Malt, Iowa  
37.3 Hercules Ale, Felinfeol, Wales  
37.3 Samuel Adams, Boston Brewery  
37.3 Saranac 1888, F.X. Matt Brewing  
37.3 Brooklyn Pre-Prohibition Lager, Brooklyn Brewery  
37.1 Fischer Bitter  
37 Young's Winter Warmer, United Kingdom  
36.8 Orval, Brasserie d'Orval (Old and it still rated this high!)  
36.8 Strong Viking Ale, my homebrew  
36.8 Golden Bear, Thousand Oaks Brewery (RIP)  
36.75 "  
36.7 St. Stan's Amber Ale, Stanislaus Brewing  
36.5 Ruddles County Ale; Rutland Brewery  
36.5 Winterhook, Red Hook Brewing, Washington  
36.4 Pete's Wicked Ale  
36.3 Oops Ale (homebrew)  
36.2 13th Colony Amber Lager, Savannah Brewing, Georgia  
36 Grant's Celtic Ale, Grants Brewing, Yakima WA  
36 Frankenmuth Pils, Frankenmuth Brewing, Michigan  
36 Cinci Cream, O'Keefe  
35.7 Liefmans Goundenband, Liefmans Brewery, Oudenaarde, Belgium  
35.5 Lucifer, Blonde Ale, Brewery Riva, Belgium  
35.5 Ballard Bitter (Ya Sure You Betcha), Red Hook Brewing, Washington  
35.5 Grant's Scottish Ale, Yakima WA (personally I rated this higher)  
35.4 Bell's Cherry Stout, Kalamazoo Brewing, Michigan  
35.4 Demsey's (Irish Style) Ale, Huber Brewing  
35.3 Algonquin Special Reserve Ale, Algonquin Brewing, Ontario  
35.2 Berghoff Original (Huber Brewing)  
35.1 Maes Pils, Maes Brewing, Belgium  
35.1 Aegean Lager  
35 Maisel Dampf (Smoke Beer)  
34.25 Telluride Lager, Telluride Brewing, Monroe Wisconsin  
34.1 (Stale) Samuel Smiths Old Brewery Pale Ale, Tadcaster  
34 Great Lakes Cherry Stout, Kalamazoo Brewing  
33.8 Down Under Lager, Mildura Brewing, Australia  
33.75 Catamont Gold (ale), Catamont Brewing, Vermont  
33.7 3 Monts, Flanders Golden Ale, Brasserie de Saint Sylvestre  
33.6 Frambose, Liefman's, Belgium  
33.6 Weinhard's Ale, Blitz Weinhard  
33.4 Bass Pale Ale, Bass-Charrington  
33 Great Northern Porter, Summit, Minneapolis  
33 Portland Lager, Maine Coast Brewing  
33 Franziskus Heller Bock, Spaten, Munich  
32.8 St. Stan's Alt, Stanislaus Brewing, Modesto  
32.5 Mitchell's Centenary Ale; Mitchell's of Lancaster

- 32.4 Ballard Bitter
- 32.3 Penn Pils, Allegheny Brewing
- 32.1 Not-so-pale-ale, John Mellby Homebrew
- 32.0 one of my homebrew bitter
- 31.8 Thomas Coopers Real Ale, Thomas Cooper, Australia
- 31.7 Santa Barbara Extra Pale Lager, (brewed by Kessler in Montana)
- 31.3 Westmalle Trappist Beer, Westmalle Belgium
- 31.2 Calgary Amber Lager, O'Keefe
- 31 Frankenmuth Olde German Dark, Michigan
- 31 Eugene Weizen, Eugene City Brewing Co., Oregon
- 30.4 Pete's Pacific Dry, Pete's Brewing (contract brewed at Schells)
- 30.3 EKV Kulminator 28 Urtyp Hell, Erst Kulmbacher Actionbrauerei
- 30.25 MacAndrews Scotch Ale, Caledonia Brewing (probably a Old Bottle!)
- 30.1 Bulldog Lager, Old Canada Brewing (no city given & I don't blame them)
- 30 (Old?) Pacific Porter, Santa Cruz Brewing (Front Street Pub)
- 30 OLD Bottle! Royal Oak, Eldridge Pope Brewing, Dorset
- 30 Bulldog Lager, Old Canada Brewing
- 29.9 Pale Ale, Big Rock Brewing, Calgary
- 29.8 Sezoens, Brouwerij Martens Bocholt, Belgium
- 29.8 Growling' Gater Lager (The Beer with a Bite)
- 29.7 Big Rock Bitter, Big Rock Brewing, Calgary (Old!)
- 29.7 Ballantine XXX Ale, Ballantine Brewing (canned)
- 29.4 Bell's Best Brown Ale, Kalamazoo Brewing, Michigan
- 29.3 Harley Davidson Heavy Beer, Huber Brewing (canned)
- 27.6 Oregon State Fair Golden Ale, Eugene City Brewing, Oregon
- 27.1 St. Stan's Amber Alt
- 27 Lorelei, Kessler Brewing (2nd bad tasting, but a separate good report)
- 26.8 Ruddles Bitter Ale; Rutland Brewery
- 26.5 Little Kings Cream Ale, Schoenling
- 26.3 Bronco Beer
- 26\* Tusker Premium Lager, Kenya (skunked bottle, should be tried again)
- 25.5 Castemain XXXX, Bond Brewing, Australia
- 23.8 Cold Spring Export, Cold Spring, MN
- 22.5 Fischer Amber, Brasserie d'Alsace
- 22.0 Boulder Extra Pale Ale
- 21.6 Thomas-Brau, Paulaner, Non-alcoholic beer
- 20.3 OLD Bottle! McNally's Extra Ale, Big Rock Brewing
- 20.0 OLD Bottle! Lorelei
- 18.8 Neptune's Famous Green Rooster, Neptun Bryggerietus, Denmark
- 13.7 Ivanhoe Ale, Saxon Brewing, Chico, CA

Surviving the American Dream

John R. Mellby

jrmellby%ngstl1.ti.com

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Texas Instruments

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Dallas Texas, 75266

(214)343-7585

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*****
* "Virtually no one's allowed to vote...women, servants,      *
* chimpanzees (gestures to Baldrick)...even lords."          *
*                                                                *
* "That's not true, Lord Nelson's got a vote."                *
*                                                                *
* "He's got a boat, Baldrick."                                  *
* -- BlackAdder                                                *
*****

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Date: Tue, 15 May 90 08:05:39 PDT  
From: willa@hpcvclwa.hp.com  
**Subject: Boston/Bedford**  
Full-Name: ----- Will Allen -----

Howdy All:

I'll be in the Boston area (Bedford to be precise) early next month. Of course, I'm looking for some local brews to rival those available here in the Portland, OR area. Any suggestions?

Thanks to those that reply. E-mail is fine.

. . .Will

Will Allen  
HP Vancouver Division  
willa@hpcvdfs1.hp.com or ...!hplabs!hpcvdfs1!willa

-----



Date: Tue, 15 May 90 08:32:27 PDT  
From: hodges@Tops.Sun.COM (Michelle Hodges)  
Subject: Brewpubs in Maryland?

I'll be visiting Maryland in about six weeks and was hoping someone could recommend some brewpubs in the area. I'll be staying in the Baltimore/Wash, DC area and travelling to Ocean City for a couple days. I'm anxious to see how they brew on the East Coast...

Michelle

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Date: Tue, 15 May 90 08:33 MST  
From: GIBSON@rvax.ccit.arizona.edu  
Subject: Wyeast Swelling

Well, I've never had a Wyeast Packet go boom on me before, although I've certainly tempted them often enough. On several occasions I've put them back into the fridge when they got ready before I did (or I got lazy). More recently I've gone to making starter solutions by adding the Wyeast packet to 1 cup of light dry malt extract boiled (and cooled) in 3 cups or so of water. A wine bottle or empty Newcastle Nut-Brown Ale bottle (or the like) with a fermentation lock worked fine. I've also found that the temperature at which you store the Wyeast packet after breaking the inner pouch does make a BIG difference in the swelling rate.

Speaking of starter solutions, I'm a devotee now. I like the idea of putting in more of the "good guys" to beat the few inevitable "bad guys" to my wort. I've also had excellent results when I made a yeast starter from a particularly fine previous batch. Make up the starter as usual and pour in that last bit of beer and yeast sediment that you normally throw out. (And most importantly, drink a toast to the rejuvenating yeasties.)

Ken Cornett

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Date: Tue, 15 May 90 11:53:44 EDT  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
**Subject: Buffalo Bound**

I will be visiting the fair City of Buffalo, New York and it's environs in a few weeks. Anyone have any suggestions of what to see/eat/drink there in the way of brewed and/or carbonated beverages: brewpubs, good stores at which to buy beer, interesting sodas to try, breweries to tour, places to eat, visits to Canada, etc...

I know where the Beer and Retail is in Fort Erie, Ontario. I know where Frank's Anchor Bar is. I've been to Niagara Falls (Canadian side).

Where is that market place with all the good sausage and smoked keilbasa?

Oh, I'll be there on a Friday...

Thanks, Ihor

-----

Date: Tue, 15 May 90 11:01:22 MDT

From: hplms2!mage!lou

**Subject: Buffalo Bound**

In HBD #317 Chuck Coronella writes:

>So my question is this: Do you substitute dry extract for corn sugar, one  
>for one on a volume basis, or what? Maybe we screwed something else up?

According to Colonel John, use twice as much dry extract as you would corn  
sugar. I've done this with reasonable results although slightly more than 2:1  
might be better.

- -----

and Russ Gelinias writes:

> ...

>On a different subject, I have a brew that never cleared (a "Pilsner" ale  
made

>with M&F extract, M&F yeast, crystal, and corn sugar...nothing unusual). The  
>only difference between it and my other brews (all clear) was that I primed  
>this whole batch with a (boiled) sugar solution, as opposed to putting dry  
>sugar in each bottle. Of course, it could be an infection of some sort, (it  
>takes just fine), but I was wondering if the liquid sugar could have  
something

>to do with the haze (that should be it "tastes" just fine...). Anyway I'm  
>not worried about it, and it's prompted me to improve my (brewing)  
cleanliness

>just in case....

I like to boil almost everything that goes into my beer (I obviously haven't  
tried dry hopping), this includes the sugar (again obviously, not yeast).  
Some

of my beers are hazy and some aren't so it seems that the method of adding  
sugar doesn't affect haze. BTW, I have no desire to enter competitions so I  
don't care if my beer is hazy - I only care about the taste.

Louis Clark

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

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Date: Tue, 15 May 90 17:15:43 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Druids in the Wuids

In digest <1990May15.142814.24447@mthvax.cs.miami.edu> Martin A. Lodahl  
<hplabs!pbmoss!mal> writes:

>I'm beginning to think this is my PERMANENT .sig file! I've been  
>told that it's by Pete Seeger, to be sung to the tune of "Ol' Time  
>Religion". [...]

It is indeed one of the verses to "Old Time Religion", and is on  
the Pete Seeger/Arlo Guthrie album "Precious Friends".

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
[God] is inordinately fond of beetles. - J.B.S. Haldane

-----

Date: Tue, 15 May 90 15:14 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Input requested

Hi, all!

I'm getting increasingly interested in purchasing the book, "Brewing Beer Like Those You Buy." However, I'd like some more info before doing so.

Let me explain: due mostly to spatial, as well as other, constraints, I am an all-extract brewer. Furthermore, our local brew supply store doesn't have a really wide variety of supplies. (I'm well-aware that I can get anything by mail-order, but you need to order in quantity for that to be cost-efficient, and I ain't got the space for lots of supplies.)

This being the case, I'd really appreciate input from those who already own this book. Should I buy it? Will I be able to get anything out of it?

Reply to the address below.

Thanks in advance.

Yours in Carbonation,

Cher

"Nothing is foolproof; fools are \*so\* ingenious!"

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Tue, 15 May 90 13:04:23 PDT  
From: greg@cemax.com (Greg Wageman)

**Subject: Re: Help on best Brewpubs and retail outlets around San Jose**

>Since I want to sample and bring back good beer  
>could anyone comment on any of the following brewpubs? Which is best, and  
>where to find local bottled beer (we're going to specially pad a suitcase  
>just for beer).

As to finding bottled beer from the local breweries, the Safeway supermarkets in this area carry a pretty good assortment. You should be able to find products from Dead Cat brewery, Red Tail Ale (brewed, appropriately, in Hopland Ca. by the Mendocino Brewing Co., and a personal favorite), Lighthouse beers and ales (brewed in Santa Cruz), for starters.

Liquor Barn \*used\* to be a good source, but since filing for bankruptcy, their assortment has gone yuppie and their prices skyward.

Be glad to comment on the brewpubs I've visited. Opinions are mine, and you're sure to get others...

>BP - Brewpub; P - Pub/restaurant; R - retail; ? - other  
>San Jose:  
> BP - Winchester Brewing

Stay away. Bad food, tasteless beer. Don't waste your time.

>Santa Cruz  
> BP - Front Street Pub

Recommended. Good food, good beer. Great way to end a day at the beach!

>NW from San Jose  
>Mountain View  
> BP - Tied House

Recommended. Good food. Beer varies; the Amber's pretty good.

>Palo Alto  
> BP - Gordon Biersch

Highly recommended. Actually, this is really a Pub/restaurant. The food is unusual, of gourmet quality, and is fantastic and so is the beer. Best I've been to in the area.

>N from San Jose  
>Fremont  
> BP - Brewpub on the Green

"The only brewpub in California on a golfcourse."

Decent beer, and a small pub-style food menu (fish-and-chips, burgers, cheese steak, etc.). Though limited, the food is excellent. Their standard beers are good; a few of their special-occasion brews have "achieved greatness".

Good luck, and enjoy!

Greg Wageman (greg@cemax@sj.ate.slb.com)  
Cemax, Inc.  
Santa Clara CA

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Date: Tue, 15 May 90 14:24 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Overcarbonation

In response to Keith Winter's complaint that his bottles were over-carbonated:

I've had this problem twice, although I've been brewing for a relatively short period of time [just bottled the tenth batch the other day.] My solution, while not very pretty, is effective.

One bottle at a time, I gently lift the cap off the bottle, until I hear the characteristic hiss [PHSSSISSSS?]. Then, as the the foam rises up the neck of the bottle, I quickly recap the bottle. The trick is to get the cap sealed at the right moment. If the overcarbonation is very excessive, you'd want to let more pressure out than otherwise, but before the foam spews out of the bottle. Depending on what kind of capper you have, this may be tricky. My capper is a wrench-like tool that has to be guided carefully onto the cap, and so requires a gentle touch. But I can still get 45 bottles depressurized in about 20 - 30 minutes.

There is no real danger of infection, since the pressure inside the bottle is so much greater than ambient pressure, and besides, the beer should already be virtually finished fermenting. [Don't worry, ... ;-)]

Happy Fermentations,  
Chuck Coronella  
CORONELLRJDS@CHEMICAL.UTAH.EDU

---



Date: Tue, 15 May 90 14:49:38 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: A little on Lites and Marzens

> For those who keg:

>

> Have you found that haze is greater in kegged beer than in bottles? I seem  
to

> find this the case.

>

I have found just the opposite. My kegged beer seems to clarify a little  
faster  
than the bottled stuff.

- --Doug

-----

Date: Tue, 15 May 90 14:54:50 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Extract for conditioning

> I have a question regarding the use of malt extract for conditioning ( instead of the standard corn sugar.) I've seen in Zymurgy that many of the award winning recipes seem to be conditioned with either wort or extract itself, so my brewing partner and I decided to give it a shot in our last batch, which was an Indian Pale Ale, so we used 3/4 cup dry amber extract for conditioning. The beer itself tastes fine [no metallic flavor at all, despite the use of an Aluminium pot ;-)], but it's totally flat. Now I know that British ales are traditionally somewhat less carbonated than many other beers, but I was hoping for some carbonation!  
>  
> So my question is this: Do you substitute dry extract for corn sugar, one for one on a volume basis, or what? Maybe we screwed something else up?

I've used between 1/2 and 3/4 cup of either dry malt extract or syrup (light, unhopped) for the last 5 years, now., and I've always gotten the desired level of carbonation [low to medium, as suites the beer recipe].

If yours was flat, I'd suspect that something killed the yeast -- temperature, or perhaps residual sterilant in your bottles.

- --Doug

=====  
Douglas Roberts |  
Los Alamos National Laboratory | I can resist anything  
Box 1663, MS F-609 | except temptation.  
Los Alamos, New Mexico 87545 | ...  
(505) 667-4569 | Oscar Wilde  
dzzr@lanl.gov |  
=====

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Date: Tue, 15 May 90 15:00:07 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
**Subject: On Mild Responses**

> Most refreshing. Just like Bud ... 8-)  
> Go ahead, express your opinion.

Ok. :-[

:-]

- --Doug

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Date: 15 May 90 17:27:50 EDT (Tuesday)

From: dw <wegeng@arisia.xerox.com>

**Subject: Re: Druids in the Wuids**

The song that mentions drinking strange fermented fluids can be found in a song book called "Rise Up Singing," published by Sing Out! magazine. Rather than bore the entire mailing list with the lyrics, please send me e-mail if you would like a copy.

/Don

wegeng@arisia.xerox.com

hplabs!arisia!wegeng

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Date: 15 May 90 10:42:58 PDT (Tue)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: cloudy pilsner

In #417, Russ Gelinaz sez:

>On a different subject, I have a brew that never cleared (a "Pilsner" ale  
made  
>with M&F extract, M&F yeast, crystal, and corn sugar...nothing unusual). The  
>only difference between it and my other brews (all clear) was that I primed  
>this whole batch with a (boiled) sugar solution, as opposed to putting dry

I have had exactly the same thing happen to me when I used crystal malt in  
pilsner lager. Noting all the other beers that have never cleared, and those  
which have had a significant chill haze, I have begun to suspect that crystal  
malt is a significant factor in chill haze. So this could be the critter.

In as much as pilsner lager is supposed to be dry, it makes little sense to  
add crystal malt to the recipe. I did it once as a test, and wouldn't do it  
again. All my other pilsners have come out "crystal" clear, and they were  
similar recipes, but without crystal malt.

Do you use a cooler to ferment and lager the pilsner at below 48 degrees?  
I find the best success when fermenting and lagering at 40 degrees in a  
fridge. But I usually need a period during final fermentation when I increase  
the temperature to 50 degrees or so to "ferment out." After bottling, I  
again drop the temperature to 40 degrees.

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Date: 15 May 90 17:49 -0500

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: M&F "Lite" Malt Extract and My Mutant Mild**

Hi all. A friend of mine wanted to make a quick batch of beer and decided to use a beer kit (We normally brew together and do our own mash, but I was busy and he wanted some beer right away...). Since both of us are convinced of the necessity of all-malt beer, he decided to add malt extract instead of sugar to the kit. However, he wanted to preserve the character of the kit beer. So, for an experiment he used the M&F Lite Malt Extract which he hopes will increase the alcohol content of the beer, but keep the body and and colour to the level that it is intended to be at. Most of all there shouldn't be any "cider" flavours. Has anybody tried this as a substitute for sugar? I'll post the results of this experiment when the beer is ready to drink.

On another note, somebody was mentioning that they were collecting recipes for commercial look-a-likes. It was completely unintentional, but I have stumbled upon a very easy recipe for something that tastes like Newcastle Brown Ale. Just take a John Bull Bitter kit, add two cans of Canadiana (I think) pale unhopped malt extract and 2 oz. of Fuggles hops. The result is a beer that tastes remarkably like Newcastle Brown except that it has a bit too much body and a bit too much hops (actually, they should be tweaked a bit; the flavour isn't quite right. However, I don't have the experience with hops to suggest what should be done.) Sorry for the vague measurements, but this was basically a totally random batch of beer that I made when I was trying to show someone else how easy beer-making can be.

Mike

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Date: 15 May 90 19:33:38 EDT (Tue)

From: hplabs!gatech!oldale.pgh.pa.us!ken (Kenneth R. van Wyk)

**Subject: my two cents on mashing**

For what it's worth, I thought that I'd toss in my feelings on mashing - perhaps it'll be useful to those who might be considering trying a mash but don't think that they have the [equipment|experience|inclination|whatever].

Though I still consider myself a novice (just started brewing in December, but I've been doing a lot of experimenting), I've been really drawn to the idea of mashing. When first learning about the logistical details and all, I thought that I wouldn't be able to do it without considerable expense. Then, I gradually talked myself into trying things, after thinking out each step of the progress.

First, I decided that I'd start with doing a small mash in addition to 2 cans (actually, bags) of extract. I made an India Pale Ale (I'll include the recipe for those who can stomach this long message :-)) and mashed an additional 2 lbs of pale malt. Then, I tried a half mash. The half mash is still fermenting, so I can't comment on that, but the IPA was, IMHO, truly wonderful. Certainly the best that I've made so far.

I use a 5 gallon stainless steel stockpot that I got for \$32.95 at a local Service Merchandise (discount warehouse store) for boiling and I mash in a 2.5 gallon stockpot that cost me about \$15 a few years ago. For sparging, I use the "tea bag" method with a sparging bag (so the local supplier calls it - it's actually a filter bag with a coarser bottom than side) and sparge in 2 baths of 170F water. Granted, the extraction efficiency with this type of sparge can't be as good as doing a false-bottom, etc., sparge, but I have no complaints thus far.

For the boil, I use about 3.5-4 gallons in the stockpot. Of course, you have to be extra careful for a boilover with this much wort in a 5 gallon pot, but the gas stove helps in turning things off Real Fast if need be.

Finally, I made an immersion wort chiller using 10 ft. of copper tubing, a compression fitting, and a couple other odds and ends - all bought at the local Hechinger (mainstream (yuppy) house supply store). The entire chiller cost me about \$13 and 10 minutes to make. If there's enough interest, I'll post the details of what I did.

I put the stockpot in my basement utility sink with the wort chiller inside, and the sink filled up to about the 2/3 mark on the stockpot. Then, I crank up the chiller, carefully allowing some water to drain from the sink as it gets near the top of the stockpot. Between the chiller and the cold water on the outside of the stockpot, I can cool 4 gallons of boiling wort in about 15-20 minutes easily. (I add some previously boiled and cooled water to the carboy when I pitch the yeastie boys to bring the level up to about 5 gallons.)

Sorry to get so long winded. I think that my approach works pretty well - the results have been real tasty. BTW, I found that mashing 5 lbs of malt in my last beer was tremendously \*easier\* than mashing 2 lbs in my first attempt, because maintaining a constant temperature was (not surprisingly) much easier.

For those who have stuck it out so far, here's the recipe for the IPA that I made (which is modified from Papazian's IPA):

Pale After Math Ale (I brewed this after an exam...):

6.6 lbs American Classic light extract  
1 lb Crystal malt (didn't have the lovibond - and I added this at sparging time)  
2 lbs British Pale Malt (mashed via step procedure up to 155F)  
3 oz Fuggles leaf hops (1 @ 50 minutes, 1 @ 30 minutes, 1 @ 20 minutes)  
1 oz Cascade leaf hops (sprinkled in from 10-0 minutes)  
2 tsp gypsum (in mash water, to lower ph)  
1/2 tsp Irish moss (added at 10 minutes)  
1 pkg M.e.V. high temperature British ale yeast

Notes:

- I used a 1 Qt. starter culture started 2 days before brewing.
- For bottling, I used 1/2 cup corn sugar prepared in a coffee maker, with about 1/2 oz. Cascade leaves in the filter and the corn sugar in the pot. Makes a great semi-dry hopping. The aroma on the IPA was, IMHO, perfect!
- O.G. was 1.054.
- F.G. was 1.018.

Again, sorry for being so long winded here. Hope someone gets some use out of all these words...

Cheers,

Ken van Wyk  
ken@oldale.pgh.pa.us

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End of HOMEBREW Digest #418, 05/16/90  
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Date: Tue, 15 May 90 14:46:43 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Small Batches (Mini-Mashing)

In HOMEBREW Digest #417, Ken Weiss asks the musical question:

"This leads to my ... mash question: Can I mash an all-grain batch with only 3 gallons of water, and then mix with cold water for 5 gallons total volume? Or is it really necessary to boil the full volume of wort in an all grain mash?"

The snag is in the sparge. In order to get away with that approach, you'd need to use (much) more grain than if you were boiling the whole volume, and just take the first runnings for your high-gravity boil. The same kind of problem comes up in making barley wines: you're left with the choice of a normal sparge and a LONG boil to get the desired concentration, a "short" sparge and lots of wasted grain, or a normal sparge and an addition of extract. If the limiting factor is the size of your boiling kettle, Todd Enders seems to have the answer with his "mini-mashes". You're still stuck with the need to cool it after boil, though. My first few batches were slightly oxidized, and I suspect it was because I poured the hot wort through a strainer into cold water. I took to adding as much ice as I could into my small boiler, then straining over ice to chill & dilute, which helped. Going to an immersion chiller eliminated oxidation altogether, as far as I can tell. Pouring cold wort seems safe (unless you're as clumsy as I am, and splash the stuff all over the kitchen), but pouring hot wort seems to cause problems.

= 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, ... och, tae Hell wi' it!

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Date: Wed, 16 May 90 14:43:43 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Druids in the Wuids

In digest <1990May16.071626.4760@mthvax.cs.miami.edu> dw  
<wegeng@arisia.xerox.com> writes:  
>The song that mentions drinking strange fermented fluids can be found in a  
>song book called "Rise Up Singing," published by Sing Out! magazine.  
>Rather than bore the entire mailing list with the lyrics, please send me  
>e-mail if you would like a copy.

I don't think people would be bored. It's a good song! Here's the copy  
I got from the lyrics server at umass.bitnet (to head off requests,  
the email address is lyrics@umass.bitnet)

Old Time Religion

- - - - -

(Public Domain)

Chorus:

Oh give me that old time religion  
Give me that old time religion  
Give me that old time religion  
It's good enough for me

Let us pray with Aphrodite  
Let us pray with Aphrodite  
She wears that see through nightie  
And it's good enough for me

Chorus

We will pray with Zarathustra  
We will pray just like we used to  
I'm a Zarathustra booster  
And it's good enough for me

Chorus

We will pray with those Egyptians  
Build pyramids to put our crypts in  
Cover subways with inscriptions  
And it's good enough for me

Chorus

We will pray with those old Druids  
They drink fermented fluids  
Waltzing naked through the woo-ods  
And it's good enough for me

Chorus

Hari-Krishna he must laugh on  
To see me dressed in saffron  
With my hair that's only half on  
And it's good enough for me

Chorus

I will rise at early morning  
When the Lord gives me a warning  
That the solar age is dawning  
And that's good enough for me

Chorus

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
Love...seek love...give pleasure and take it in loving as fully as you can.  
- Victor Hugo

-----

Date: Wed, 16 May 90 10:58:13 EDT  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Brewpubs: DC<->Catskills ?

Can anyone offer some suggestions for brewpubs to visit between DC and the mid-Catskills area, up route 81? Any help would be greatly appreciated and will certainly put you in our scrapbook for this trip.

-^-

"We've gotta get back to the lab before this thing gets out of control.."  
-Commander in Japanese sci-fi film "Akira", after half of Tokyo is destroyed.

--.=--

\* Nothing I say or write could possibly represent the opinions of:  
Advanced Decision Systems | InterNet:jclose@potomac.ads.com  
1500 Wilson Blvd/Arlington, VA 22209| UUCP: sun!sundc!potomac!jclose

-----

Date: Wed, 16 May 90 10:47:33 mdt

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

**Subject: hazy kegs**

I am just about to switch from bottling to kegging, so this is just a theory, but couldn't it take longer for kegs to clear because they are that much taller than bottles? This, of course assumes that you are drawing from the bottom. My theory falls apart if drawing from the top of the keg also stays hazy longer.

Al.

-----

Date: Wed, 16 May 90 17:27:53 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop plant update

Here is an update on my hop plants. These were all planted as rhizomes around the middle of March except for the Saaz which was put in a pot at the end of March and then moved to a permanent spot at the beginning of April. The Nugget was given to me as a cutting from a plant in a neighboring town, the Saaz came from Freshhops and the rest are from Nichols Nursery. All plants are in very well drained soil and have been watered generously since they were planted.

Plant	Height	Site
Cascade #1	13 feet	Beside house with southern exposure - full sun
Cascade #2	9 feet	Ditto
Nugget	6 feet	Northwest corner of back yard - 1/2 shade
Willamette	6 feet	Ditto
Tettnanger	4 feet	Ditto
Saaz	1 foot	Ditto but 3/4 shade

Since the trees in my back yard came into full leaf and shaded plants 3-6 their growth rate has slowed down tremendously. In fact I haven't seen any noticeable growth at all in the Saaz in the past month. The Tettnanger's growth is just barely noticeable while the Willamette and Nugget are growing at perhaps a foot a week.

Meanwhile my notes show that Cascade #1 has grown 7 feet in the past 13 days and at this rate it will run out of twine within a week and start exploring the roof of the house. Except for finding and deporting tiny caterpillars from the bottom of a few of the leaves I haven't been bothered by insects yet. I have a Japanese beetle trap just itching for action however :-). (These plants are growing in central North Carolina).  
-Pete

-----



Date: Wed, 16 May 90 08:54:27 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Extract for conditioning

[Dare I show my face around here after my aluminum-Tums misstatement?  
I'll tell ya, my memory just hasn't been the same since I got that  
aluminum pot ... :-) ]

Anyway ... in HBD #417, CORONELLRJDS@CHEMICAL.UTAH.EDU (Chuck Coronella)  
asked about substituting dry malt extract for corn sugar when priming.  
I've been doing that for my last five batches, and it works fine. BUT,  
I recommend against just substituting volume-for-volume. I tried that  
and my beer came out undercarbonated. A weight-for-weight substitution  
seems to work much better. I.e., weigh 3/4 cup of corn sugar, then use  
that weight of malt extract. (I keg my beer and aim for the weight  
equivalent of 1/3 cup, which according to my notes is around 1.75 oz.)

- John Polstra                   jdp@polstra.uucp  
Polstra & Co., Inc.            practic!polstra!jdp@uunet.uu.net  
Seattle, Washington USA        ...[uunet,sun,pyramid]!practic!polstra!jdp  
(206) 932-6482

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Date: Wed, 16 May 90 09:01:43 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Kegging and Haze

In HBD #417, florianb@tekred.cna.tek.com (Florian Bell) was asking whether people have found that the haze is greater in kegged beer than in bottles. In general (my experience only) I would say no. I usually put the keg into the refrigerator as soon as it's had time to carbonate -- as early as a week after priming. I believe that the quick cooling helps the haze to fall out fairly fast. Once it's on the bottom, I can blow it out of the keg by drawing off a mug or two of beer at relatively high pressure.

I made one keg batch that I did \*not\* refrigerate, and it stayed hazy a lot longer.

I (almost) always use gelatine finings when I keg, and that seems to help a lot with clarity. I add them at the same time I prime.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
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Date: Wed, 16 May 90 09:17:30 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: "Brewing Beers Like Those You Buy"

In HBD #418, CRF@PINE.CIRCA.UFL.EDU (Cheryl Feinstein) asked for opinions about Dave Line's book "Brewing Beers Like Those You Buy".

Cher: wanna buy my copy, cheap? I haven't had much luck with this book. The problem is that it is an English book, and the recipes call for all sorts of strange ingredients that just aren't readily available here in the USA. (E.g., invert sugar, barley syrup, brewers caramel, demerara sugar, black treacle ...) Also, many of the recipes call for "brown sugar", which is not the same here as it is in England. I tried making the recipe for Marston's Pedigree once, substituting ingredients as well as I could, and the result was highly unsatisfactory. (I lived in England the summer of 1977, and that was my favorite beer. When I was there again last Fall though, I was ... underwhelmed. People told me that it had really gone downhill since the brewery had been acquired by one of the large breweries.)

This is not to be taken as criticism of Dave Line, who was extremely knowledgeable about his subject and who was, in my opinion, \*the\* most entertaining brewing writer of all time.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, Washington USA      ...[uunet,sun,pyramid]!practic!polstra!jdp  
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End of HOMEBREW Digest #419, 05/17/90  
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Date: Fri, 18 May 90 01:00:07 mdt  
Approved: daemon

HOME BREW Digest #420

Fri 18 May 1990

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

Contents:

Upcoming Newsweek article on homebrewing (Steve Anthony)  
Not all brewpubs, but this is Maryland on my list. Also Brickskeler in DC  
(John Mellby)  
Thank you! (CRF)  
Bitter in extracts, casks (RUSSG)  
Exploding Wyeast pkgs., Defusing Time Bombs :- ) (Enders)  
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a talk with the ABC (Marty Albin)  
princeton brew pubs (Operation Just Because)  
my cheap immersion wort chiller (Kenneth R. van Wyk)

Send submissions to [homebrew%hpfcmr@hplabs.hp.com](mailto:homebrew%hpfcmr@hplabs.hp.com)  
Send requests to [homebrew-request%hpfcmr@hplabs.hp.com](mailto:homebrew-request%hpfcmr@hplabs.hp.com)  
Archives available from [netlib@mthvax.cs.miami.edu](mailto:netlib@mthvax.cs.miami.edu)

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Date: Thu, 17 May 90 08:45:53 -0400

From: Steve Anthony <steveo@Think.COM>

**Subject: Upcoming Newsweek article on homebrewing**

Keep an eye peeled for an article on homebrewing in one of the next few issues of Newsweek.

Bung-Ho!

Steveo

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Date: Thu, 17 May 90 08:25:04 CDT

From: jmellby@ngstl1.csc.ti.com (John Mellby)

Subject: Not all brewpubs, but this is Maryland on my list. Also Brickskeler in DC

Maryland

Olney Ale House - 2000 Sandy Spring Rd. (corner of Maryland Rt 108  
and Bird Rd) (301)774-6708

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." Another point of view on Sisson's - "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."

Baltimore Brewing Company - Albemarle Street at Pratt. "The newest and brightest star on Maryland's brewing stage. Authentic, elegantly-served German cuisine, comfortable setting. Three regularly-brewed lagers: Helles, Pils, and Dunkles. Helles is similar to industrial brews, light body and character. Pils is robust and redolent with hops. Dry and tasty. Dunkles is a creamy dark beer with a roast malt character." Another comment: "Currently three beers: Helles (rich, full-bodied, well-hopped), Pils (lighter, also full-bodied and very well hopped), and Dunkle (dark, full-bodied, malty). All very good, German-style beers. The guy I talked to said they are going to be offering a bock and a weizen as the seasons evolve. I've been there twice, and the character of the beer has been slightly variable, due largely to the newness of the place. Very busy on weekend evenings. Reasonably good German food, too, and all at fair prices."

Maryland -- Cambridge:

Wild Goose Brewing Co. -- "Makes only one beer at this time, "Wild Goose Amber". Coppery color with a predominantly bitter hops flavor and a long-lasting hops aftertaste. Very good."

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 it 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?)."

Bun Penny - in Harbor Place

P.S. I got lots of responses go far (many contradictory) on San Jose pubs and brewpubs, but I have a lot to explore and little time to do it in.

Surviving the American Dream

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\* "Panama came at an ideal time. Congress was out of session. It was \*  
\* Christmas time. Our workload was rather slow. ... So it was an \*  
\* ideal time to have a quick war." \*

\* -- General Hansford Johnson \*

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Date: Thu, 17 May 90 10:00 EST

From: CRF@PINE.CIRCA.UFL.EDU

Subject: Thank you!

Hi, all!

My thanks to everyone who replied to my query about Brewing Beers Like Those You Buy. \*Everyone\* said the same thing: the book is very British, very dated, and definitely for grain brewers. So, sorry John; I'll decline on buying your copy-- even cheap! :-)

On the other hand, I got several recommendations for the Winner's Circle (is that correct?) recipe book from AHA. Since I hope to be in Denver/Boulder again this November, I also hope to go to the AHA offices. Does anybody know if you can purchase stuff (like books, T-shirts) direct, on site? I might as well save on the shipping and handling costs if I can.

Again: my thanks!

Yours in Carbonation,

Cher

"Nothing is foolproof; fools are \*so\* ingenious!"

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 17 May 90 10:06 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: Bitter in extracts, casks

Does anyone know the amount of bittering (in alpha units) in the average hopped extract? Does it vary very much between extracts?

On a less technical note, I had some homemade apple wine last night. It was good, BUT what it was pulled from was even more interesting: A white oak cask! The guy had 2 of them that he bought for \$30 20 years ago. I didn't ask but they were probably 100 gallons (or maybe 50 gallons, he made a 100 gallon batch once, he might have used both for that). Anyway the wine had a nice oak flavor to it and was really nutty (in flavor). Anyone have any experience with oak-aged brew? How about availability of oak casks (albeit smaller ones)?

Russ Gelinias  
R\_Gelina%unhh.bitnet@mitvma.mit.edu

PS. The wine was oak-aged 2 years!

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Date: Thu, 17 May 90 11:20:38 -0500  
From: Enders <enders@plains.NoDak.edu>

**Subject: Exploding Wyeast pkgs., Defusing Time Bombs :-)**

The last time I started a Wyeast package, I only left it overnight, and the package was quite highly presurized 12 hrs. later. Unfortunately, I wasn't ready to pitch yet.

This left me with something of a time bomb on my hands. I didn't want to refrigerate the package, lest I temperature shock the yeasties. Neither did I want to leave it untouched, lest it go boom, and spray yeasties all over the kitchen. Soooooooooo, I cleaned off the package, sterilized the outside with bleach solution, heated a needle (to sterilize same), and poked a small vent hole in one corner of the package. I set the package upright into a pint widemouth jar, and relaxed, etc.

The package was still softly hissing when I was ready to pitch, so no airborne contamination worries. Note that I was going to use the yeast the same day. I also agree with those who say the Wyeast recommended starting times are overly pessimistic. It probably shouldn't take more than a day or two to get the yeast up and running, especially if you keep the activated package in a reasonably warm place (I like to keep mine in the kitchen when I'm boiling or mashing, of course any warm spot of 85-90F will fire up the yeasties).

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Date: Thu, 17 May 90 09:22:11 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: Kudos and a last note on homebrew for the unwashed...**

I've been hanging around this net for about a month, and I think it's time I said "Thanks" to Rob Gardner for keeping this thing going. Nice job! (insert E-mail convention for cheers and confetti) Post a mailing address and I'll send ya a brewski.

Re a homebrew for mass consumption, I've had a revision to my earlier posting to Todd Enders. I uncapped the first of my smoked beer yesterday, and I think it might be a good one to try on the Bud crowd. It's not too far from the mainstream in terms of color and bitterness, but it's definitely different from anything you could pick up at the 7-11 or other convenience store of choice.

I followed the recipe for rauchbier in Joy of Homebrewing with a few modifications. I lightened it up a bit (in deference to what I'm told will be 100+ temperatures coming soon), and switched some hops from boiling to finish, just cause I like more finishing hops. With the deletion of the darker grain adjuncts, this became a real simple all-extract recipe. This is from memory, since I don't have any notes here at the cube:

7 lb. light extract (I used bulk)  
2 - 3 gallons water  
1 1/2 tsp. liquid smoke (now that I know I like this stuff, I'll try smoking grain on the BBQ soon)  
1 1/2 oz. Tettnanger boiling hops  
1 oz. Tettnanger finishing hops  
1/2 tsp. Irish Moss  
2 pkg. the dreaded Red Star lager yeast

Boil it up for 45 min. 5 more min. with moss, 2-3 min with finishing hops.

Strain into primary with cold water in the bottom, and pitch the yeast (rehydrated in 95 degree water) As Pete Soper pointed out, I must be pitching into 120 degree wort with this technique, not the 95-100 degree I thought I was. However, it took off in 12 hours. 3 days in the primary, rack to secondary, 3-4 weeks in the secondary, 2 weeks in the bottle, and down my throat.

It's basically a nice light beer, but with a definite smoke aftertaste. Like I said, mainstream, but with a non-commercial twist.

Ken Weiss  
krweiss@ucdavis.edu

PS - I meant to say boil in about 2-3 gallons water, and after straining add enough to bring total volume up to 5 gallons of beer.



Date: Thu, 17 May 90 17:08:01 PDT  
From: Marty Albin <martya@hpsdl39.sdd.hp.com>  
Subject: a talk with the ABC

At the last meeting of QUAFF, the San Diego homebrew club, we were privileged to have Jim Sabins, an inspector for the Alcoholic Beverage Control agency, as guest speaker. Tho his talk referred mostly to California law, it may be interesting to residents of the Real World as well.

He gave a brief talk then answered questions from the audience, and I took notes on what I could hear over the usual raucous babble of lots of people enjoying good beer.

His agency has responsibility for enforcing about five thousand (that's  $5 \times 10^3$ ) laws. Statewide, there are 225 inspectors, 15 in the San Diego region to patrol around five thousand license holders.

We discussed license procedures and fees--this was hopelessly dull and you can get the data elsewhere. He did point out that brewpubs count as manufacturers, not retailers, so a lot of laws don't apply to them. For instance, if the ABC gets community objections to a retail outlet, there's a hearing, and public objections can scuttle a licenses app. Not so for a "manufacturer." Also, each new label for an alcoholic beverage is reviewed by an ABC person in 'Frisco, and the ATF. He didn't have an answer to questions about why various brewers aren't allowed to state the alcohol content on the label.

Of more interest to homebrewers: it is a federal crime to send alcoholic beverages thru the mail, tho UPS is legal (UPS apparently has other ideas about the legality). You can bring your own beverage to a restaraunt, and they can charge you a corkage fee to serve it to you, if they have a license to sell that beverage. If they don't, it's questionable, and ABC has a lot of arbitrary authority. If it's causing a "law enforcement problem," they can haul you off to jail and/or revoke licenses.

You can brew up to 200 gal/year if there are >1 adult in the household, 100 gal/year otherwise. In your own household, there are no restrictions about who you can serve it to. The text of the law states that you can transport it off premissis for competitions, and Jim stated that anything short of selling it was ok too; the only restriction is age.

Homebrew is supposed to be under %4 alcohol by volume. If greater, its alcohol content must be labelled on each container or tap.

He didn't go into any of the really silly laws, and

was interrupted halfway thru by a singing "happy birthday"  
telegram to the owner of the local homebrew supply emporium.  
He handled himself quite well, and appeared to enjoy the beer.  
The agency he works for is not noted for its sense of humor,  
by contrast.

- - -

Marty Albini

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"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
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

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Date: Thu, 17 May 90 17:27 MST

From: Operation Just Because <SQUID@rvax.ccit.arizona.edu>

**Subject: princeton brew pubs**

A friend of mine is going to Princeton for Memorial Day Weekend (and then some).

Does anyone know of any good places to eat/drink there? Also, any suggestions about what to do in Princeton (besides renting a car and going to N.Y.C.) would be appreciated.

Thanks in advance,

Squid a.k.a. Heidi Schlitt (not Schlitz)

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Date: 17 May 90 21:26:13 EDT (Thu)

From: hplabs!gatech!oldale.pgh.pa.us!ken (Kenneth R. van Wyk)

**Subject: my cheap immersion wort chiller**

A couple people asked me about my \$13 wort chiller that I mentioned in my recent posting on half-mashing, so here's what I did:

10 ft. (already) coiled 3/8 inch O.D. flexible copper tubing  
This was in the plumbing area of the local Hechinger's lumber/home supply store. I saw similar tubing in Sears with their refrigerator stuff (used in an automatic ice maker) - see note below. Cost: \$9.99.

3/8 inch compression fitting to ? inch pipe fitting. Cost \$1.something  
? inch pipe fitting to garden hose adaptor. Cost \$1.something.

Sorry to sound evasive on this. I knew the 3/8 inch beginning and the garden hose end - any intermediate size didn't concern me. I merely matched up the adaptors in the store. I would have preferred to have done this with one flange, but none were available, so I combined two. Note that you will need to put a bit of teflon tape on the threads of the intermediate threads to prevent leakage.

3 ft. 3/8 inch I.D. clear tubing. Cost \$0.25/ft.

Since the copper tubing is already coiled, there's very little work involved in shaping it right. I just took the coil and stretched it out a bit, and bent the ends a little bit. You probably want to be a bit careful not to kink the tubing at this point. Rather than waste good copper tubing running both ends out of the stockpot, I used clear tubing on the bottom end and ran that out of the stockpot.

Tighten up the compression fitting and the intermediate adaptor, connect one end to a garden hose and pump up the jam. :-) Like I said before, I combine the immersion chiller with a big utility sink full of water. The chiller output goes into the sink, and I carefully drain the sink as the water level approaches the top of the stockpot. Rocking the stockpot a bit from time to time to get fluid currents moving in the pot and in the sink can't hurt either (and, in fact, is probably unavoidable :-).

The chiller, once I decided on the parts, literally took me all of 10 minutes to assemble. The cost savings over commercially available chillers was enough to justify doing it myself. As I said before, I chilled 4 gallons of boiling wort in about 20 minutes. You can probably improve on this a bit if you use a longer piece of copper tubing - Sears has a 20 ft. piece of pre-coiled tubing, but the O.D. is smaller (1/4 inch?). I felt that the trade-off between tube length and water flow was worth using the shorter tubing. (Freakin' Mechanical Engineering degree, dontchaknow... :-)

Hope someone else finds this useful!

Cheers,

Ken

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End of HOMEBREW Digest #420, 05/18/90  
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Date: Thu, 17 May 90 21:45:57 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Mike Leonard doesn't rate

Hooray for double meanings.

I was sipping on a Paulaner Thomas-Brau non-alcoholic beer when I read the testing where Mike Leonard recognized that he was drinking a non-alcoholic beer and refused to score it. Why?

Is there something WRONG with beer that has less than .5% alcohol? Does alcohol have to be a major part of the equation?

Question: would homebrewers like to try a brewing system that allowed them to make excellent beers with a lower final alcohol level?

Oh, Mike, if you are reading this, please take no offense at the title; although I did intend it to catch the eye.

Norm Hardy

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Date: Fri, 18 May 90 12:50:20 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: my cheap immersion wort chiller

Kenneth R. van Wyk writes:

> A couple people asked me about my \$13 wort chiller that I mentioned  
> in my recent posting on half-mashing, so here's what I did:  
>  
> 10 ft. (already) coiled 3/8 inch O.D. flexible copper tubing  
>       lumber/home supply store. I saw similar tubing in Sears with  
>       their refrigerator stuff (used in an automatic ice maker) - see  
>       note below. Cost: \$9.99.  
> [...]

I recently did the same sort of thing, but I used 50 ft of tubing because I wanted to extract as much heat from the wort with minimum water usage. That amount of tubing cost \$27, so the tubing seems to be the limiting factor.

I connected plastic tubing which over the end of the copper (secured with homemade hose clamp), and the other end of the plastic to a garden hose adaptor which went to my sink faucet. I just let the outlet water run from the end of the copper into the sink. Really easy.

The water initially absorbed so much heat from the near boiling wort that it came out boiling at first. I guesstimate it took about 15-20 gallons cold tap water over 20 minutes to cool the wort from about 200F to 80F. I started out with a fast flow, then slowed it down as the wort got below about 120F.

I was trying to think of what I could do with 5-10 gallons of nearly-boiling water and all I could think of was to make a hell of a lot of tea.

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Date: Fri, 18 May 90 14:15:01 EDT  
From: Brian Rice <rice@zip.eecs.umich.edu>  
Subject: Re: Homebrew Digest #417 (May 15, 1990)

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Date: Fri, 18 May 90 10:44:39 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Sacto Brew Pub Tour, anyone?

I had dinner last night at Rubicon Brewing Company, on Capitol Ave. in Sacramento. Food edible, but not great, beer tasted okay to me. They were serving a Summer Wheat beer (kind of like their 'Lite"), India Pale Ale (was almost as bitter as I would have made it), Amber Ale (yet another Anchor clone, but nice), Spring Bok and a porter (unsampled due to need to drive home [my standard tasting size being a pint]) As you can tell, I'm no beer judge, just a beer drinker. I was impressed with the number of selections, and especially with the fact that they had no attempt at a 'Lite' beer. Every other brewpub I've ever been to made at least some token effort to placate those patrons who didn't really want a \*beer\*, but needed a glass of something in front of them to fit in. (I'd rather have a full bottle in front of me than a pre-frontal lobotomy)

Anyway, the waitress told me that the brewmaster there started out as a homebrewer, and went on to some advanced study at UC Davis, scaled up, and voila! His name is Phil Moeller. He wasn't around, but the waitress said he's happy to arrange tours for brewers.

If anyone's interested in checking this place out and having a bit of a tour, E-mail me and I'll try to set things up.

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Fri, 18 May 90 11:45:03 CDT  
From: jmellby@ngst11.csc.ti.com (John Mellby)  
Subject: Bock tasting

The Official Mellby Beer-Tastings, year 3.

This is the Eighteenth such tasting stretching back over two years.

The tastings, in reverse chronological order were of:

Bochs  
Belgians + Samichlaus  
Misc. Lagers (including one Non-alcoholic)  
Ales, mainly American  
Misc.  
Oregon and Michigan (ok its weird, but this is where our last trips were)  
Available Ales (i.e. purchaseable in Dallas)  
Northern Beers (Northern US and Canadian)  
Belgian (and other odd European Beers)  
California Micro-beers  
Lagers, mostly American microbreweries  
Ales (an odd lot which turned out to be poor quality)  
Ales (Strong, including porters, stout)  
Mixed Lagers  
Ales  
Lagers  
Christmas and speciality beers  
Mixed (mostly ales)

A few preliminary comments are necessary. In general we are tasting beers which are not commercially available in Texas (curse these state laws!). We're usually tasting special beers which may not move off the retailer's shelves as fast as, say, Budweiser. Hence some beer is not as fresh as it should be.

The most important thing we have learned is:

The condition under which the retailer keeps the beer is crucial! Age, light, and handling all can cause a good beer to rapidly become bad. Also we have learned to drink the beer rather than keeping it for extended periods (except with a few bottle-conditioned beer, like Celebration Ale, Thomas Hardy, etc.)

On with the beer:

Bochs

- - - - -

5/17/90 A few surprises here. I guessed virtually every beer wrong, and we haven't gotten too many good beers from Kessler, yet it tasted as good as I expect a Boch can be.

	JRM	Tim	Roy	MikeG	Cary	Paul	Total	Ave
EKU 28	35	43	35	36	44	42	235	39.2
Franziskus	31	32	36	30	32	34	195	32.5
Garten Brau	27	26	35		38	32	158	31.6

Sam Adams	36	37	37	41	41	192	38.4
Kessler	45	40	41	39	42	207	41.4
Celebrator	35	32	33	37	35	172	34.4
Shiner	16	18	25	26	23	108	21.6
Berghoff	24	28	25	33	30	140	28.0

EKU 28, Kulminator Urtyp Hell, Erste Kulmbacher Actienbrauerei, Germany  
 I prefer to put the strongest beer at the end, but for reasons all his own, Roy decided to burn out our taste buds early. EKU is VERY STRONG!  
 It is one of the few beers to have a strong smell of alcohol  
 It had a sharp, sweet, alcohol taste. The alcohol almost overwhelmed the malt. This is so distinctive it is hard to rate.

Franziskus Heller Boch, Spaten, Munich, Germany  
 We named this the "Light American Skunk Bock" and were very surprised to find it was by Spaten! It didn't really taste or smell like a bock. Skunky aroma, and reminded me of Oktoberfest beer. A nice white head and it was very light. It had too much hops and was astringent and unbalanced for a bock.

Garten Brau Boch, Capital Brewing, Madison, Wisconsin  
 This had a taste of alcohol, but was also watery. It had a drying, cardboard taste, with a thin, sour aftertaste. Molassas and malt in the aroma and taste.

Samuel Adams Double Bock Dark Lager, Boston Beer Company  
 Lovely malt aroma! It had a nice taste, I thought I detected salt. Very drinkable.

Kessler Boch, Helena Montana  
 We thought this was German in origin! Great malt aroma with some hops. A clean, malty taste with a little alcohol. Excellent bock!!

Celebrator, Ayinger Bier, Germany  
 I have rated this much higher before. The bottle was probably old. Caramel and old (but still nice) malt in the aroma. The taste was burnt/roast malt, with alcohol, papery, and a little oxidized. Still quite drinkable.

Shiner Bock, Shiner Brewing, Shiner TX  
 Vegetarian Delight! The aroma wasn't half bad, but it was completely watery with strong DMS (sulfur dioxide). Yuch!

Berghoff Boch, Huber Brewing, Wisconsin  
 This was again old. It was probably a quite good beer earlier. The aroma was still nice, but the taste and drinkability suffered.

Surviving the American Dream

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\*\*\*\*\*  
 \* "A free society is one where it is safe to be unpopular." \*  
 \* -- Adlai Stevenson \*  
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Date: Fri, 18 May 90 17:33:17 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Oak and Wyeast

>From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)

>flavor to it and was really nutty (in flavor). Anyone have any experience  
>with oak-aged brew? How about availability of oak casks (albeit smaller  
ones)?

"Zymurgy" covered casks sometime ago as part of an article about brewing  
traditional British style ales. One thing I recall is that using casks  
designed for wine is risky since they were not intended to deal with internal  
pressure.

A very cheap alternative is to get about 6 grams of Oak chips, boil them  
a few minutes three times in separate batches of water (to wash excess tannin  
and other gunk out of the wood and to sterilize it) and then put the chips  
into  
your fermenter for the last week or so before bottling. A lot of suppliers  
sell official English Oak chips in bags large enough to keep you going for  
a year or two in case you don't have a tree handy. Take my advice and sneak  
up to the right amount of oak flavor - this is powerful stuff and is quite  
noxious if too much is used.

>From: Enders <enders@plains.NoDak.edu>

(details of inflated Wyeast packet worries omitted)

Everybody that has had a packet burst needs to send a skyrocket over to  
Oregon via their supplier to get the message to Wyeast that this must stop.  
This seems to be a very recent problem that almost certainly stems from the  
changes in package size and yeast and broth quantities that were put into  
effect

last Winter. If is something that can be tuned out with a minor adjustment we  
should all see the change very quickly considering the very small stocking  
levels of most suppliers (and the fact that Wyeast is perpetually behind on  
shipments and so has no stockpile of its own). Let's get this under control  
before we develop a new batch of superstitions that persist for who knows how  
long.

- -----

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

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Date: Sun, 20 May 1990 13:08:05 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: "Brewing Beers Like Those You Buy"

John Polstra writes:

> The problem is that it is an English book, and the recipes call for all  
> sorts of strange ingredients that just aren't readily available here in  
> the USA. (E.g., invert sugar, barley syrup, brewers caramel, demerara  
> sugar, black treacle ...) Also, many of the recipes call for "brown  
> sugar", which is not the same here as it is in England.

It's not as bad as all that! One of Dave Line's other books, *Beer Kits and Brewing*, explains the ingredients somewhat better. Quotes are in quotes; my comments aren't.

"Invert sugar (sometimes labelled CORN SUGAR or DEXTROSE) can be regarded as regarded as the standard brewing sugar. Ready made invert comes in the form of a crystalline mass containing approximately 10 per cent water."

Dextrose is readily available, usually in the amorphous form as a powder. So, multiply by 0.9 and use powdered dextrose.

"Malt extract is manufactured, as we know, from *malted* barley grains. Barley syrup on the other hand is made from *raw* barley chemically dosed to change its natural starch store into fermentable extract...The flavour it imparts in beer is not so strong as malt based syrups, as the latter tends to possess a characteristic tang of over maltiness."

Considering that even the lightest English malt extracts tend to be a bit on the malty side, a very light Holland extract makes quite a good substitute for barley syrup.

"Sold as BREWERS CAMEL or BEER COLOURING it does what the latter suggests. Basically it is just a concentrated solution of burnt sugar and will be used in recipes from the darkest stout to even the most delicate of lagers."

I guess one could make caramel, but the question is what the proportions would be. However, if it can be used in the most delicate of lagers, it must not have an appreciable effect on the flavor, only on the color. Leave it out and close your eyes when you drink.

Demerara sugar should be available in any food co-op or "health" food store. It's even sometimes sold in ordinary grocery stores. Ask for "raw" sugar.

Black treacle is molasses. The variety in flavor between readily available American molasses is greater than the flavor difference between an "average" American molasses and an "average" English black treacle. I have found that the molasses which comes out of the five gallon drum at my local food co-op is a very good match. This is of no use to anybody else, who will have to experiment. The same can be said for brown sugar.

Flaked maize is corn flakes. The kind with the stupid pictures of people on the front works fine. Flaked rice is also easily available. Flaked barley should be carried by any reasonably well equipped brew store. Torrefied wheat is puffed wheat. Torrefied rice is the stuff with the ads of the three annoying little men jumping around making noise. Torrefied barley is also available.

Glucose chips are a bit hard to find, but you can find powdered amorphous glucose fairly easily. Again, multiply by 0.9. Finally, remember that when Dave Line say 5 gallons, he means 5 of his gallons, not 5 of yours. If you use 5 of yours, the difference between your O.G. and 1.0 will be about 20% too high.

So, converting is not much of a problem. I have had as good or better results with Dave Line's recipes than with most American recipes. As always, beer recipes only give you a place to start, and you still need copious common sense and skill and a little bit of experimentation if you are shooting for a first-class beer.

The major problem I have with the book is that it says "brewer's yeast" or "lager yeast." Of course, the characteristics of the yeast have a lot to do with the result. It would be nice to know what kind of attenuative characteristics are required by each recipe. On the other hand, when you ask restaurants for recipes they will usually leave out one secret ingredient. Perhaps the characteristics of the yeast are what breweries do not give out.

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Disclaimer: My employers seldom even LISTEN to my opinions.

Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Tue, 15 May 90 09:28:17 edt  
From: Rob Enns <hpda!uunet!bnrgate!bcarh222.BNR.CA!robe>  
**Subject: Homebrew in Ft. Lauderdale**  
Full-Name:

I'm going to be in Ft. Lauderdale in a couple of weeks, and I'd like to visit a homebrew supply shop to pick up some liquid yeast and other goodies which don't make it up to our local shops in Ottawa.

If anyone has any suggestions or pointers to good homebrew shops in Ft. Lauderdale, I'd love to hear them.

Thanks,  
Rob.

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Rob Enns, Bell-Northern Research, Ottawa, Ontario  
.uunet!bnrgate!wilde!robe

robe@bnr.ca

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End of HOMEBREW Digest #421, 05/21/90  
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Date: Mon, 21 May 90 14:13:01 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Homebrew in Ft. Lauderdale

In digest <1990May21.071849.4467@mthvax.cs.miami.edu> Rob Enns <hpda!uunet!bnrgate!bcarh222.BNR.CA!robe> writes:

>If anyone has any suggestions or pointers to good homebrew shops in Ft.  
>Lauderdale, I'd love to hear them.

There are two homebrew shops, and only two, in South Florida. There is one, very small shop in Ft. Lauderdale, not recommended, and there is Wine and Brew By You, in South Miami, which may be the largest homebrew shop in the country. 5760 Bird Rd, South Miami (305) 666-5757

South Miami is about 30 minutes by car from Ft. Lauderdale, 45-60 minutes by train+metrorail, or 90-150 minutes by buses, or 20 minutes by personal helicopter, though landing's a bitch.

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
If this is paradise, I wish I had a lawnmower. - David Byrne

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Date: 21 May 90 08:49:15 PDT (Mon)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
**Subject: Oak barrels**

In #420, Russ Gelinis asks:

>flavor to it and was really nutty (in flavor). Anyone have any experience  
>with oak-aged brew? How about availability of oak casks (albeit smaller  
ones)?

you can purchase oak barrels from Steinbart's. Their address is:

F. H. Steinbart Co.  
602 SE Salmon  
Portland, OR 97214  
503-232-8793

Florian.

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Date: Mon, 21 May 90 10:48:54 MDT  
From: bates@palmen.Colorado.EDU (John Bates)  
**Subject: Wyeast Operations**

At last month's homebrewers meeting here in Boulder it was mentioned that Wyeast had burned and that they were temporarily out of business (I assume that they will be rebuilding). It might be very timely for concerns about package bursting to get to Wyeast now so that they can incorporate changes into the new production line. Also at that meeting, we had a great talk about culturing yeast and making starters. It is not too difficult and avoids the cost of Wyeast after the first time.

John Bates (Normans evil twin)

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Date: Mon, 21 May 90 14:46:13 EDT  
From: boubez@bass.rutgers.edu  
Subject: Low-alcohol beer

Norm Hardy asks:

>Question: would homebrewers like to try a brewing system that allowed them  
>to make excellent beers with a lower final alcohol level?

I, for one, would like to try my hand at lower-alcohol beers. Since I'm gearing up for summer production :-), there's nothing I'd like more than a (few) nice cold refreshing homebrew(s) anytime I want, without having to worry about too much alcohol ...

toufic

Toufic Boubez  
boubez@caip.rutgers.edu

- -- We didn't inherit the earth from our ancestors,  
we borrowed it from our descendants. -- H.D. Thoreau

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Date: Mon, 21 May 90 13:11:29 MDT

From: hplms2!mage!lou

**Subject: AHA offices**

In HBD #420 Cher writes:

>.... Since I hope to be in Denver/Boulder  
>again this November, I also hope to go to the AHA offices. Does anybody know  
>if you can purchase stuff (like books, T-shirts) direct, on site? I might as  
>well save on the shipping and handling costs if I can.

Last Friday afternoon the AHA had "Open House" with mediocre munchies but lots of great homebrew. I didn't ask about buying anything, but I noticed several T-shirts displayed for sale. I assume that the rest of the stuff from "The Beer Lovers Store" is available. Besides, they're nice folks - I'm sure they would be willing to sell you that stuff if you explained that you came all the way from Florida just to see them and give them a beer.

The only possible problem I can see is (since you said you will be here in November, I assume you're coming for the Great American Beer Festival, November 2&3) that they may be swamped with festival work and won't have much time to talk to you.

If you send me a note closer to the time of your trip I may be able to get better information for you.

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

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Date: Mon, 21 May 90 12:22:59 MST  
From: asphaug@hindmost.lpl.arizona.edu (Erik Asphaug x2773)  
Subject: Re: Homebrew Digest #421 (May 21, 1990)

I need to cancel my name from your mailing list due to  
overabundance of information.

Thanks for a year of very interesting and valuable advice.

Yours,  
Erik

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Date: 21 May 90 12:54:54 PDT (Mon)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: good brew within your lifetime

Being an impatient person, I have been unable to fully relax in my home-brewing in the past. I mean, waiting for the beer to age is a real drag. Because of this, I've recently made attempts to reduce the brew cycle time. These attempts have paid off. I now believe it is possible to brew quality beer in less than two weeks. May I offer the following techniques for reduced brewing time? (There's a catch--you need to keg.)

In an effort to reduce all aspects of brewing time, I looked at various points in the brewing cycle. Significant points are mentioned.

Day #1. I mixed the grains together and ground them with the Corona mill, in the evening after dinner.

Day #2. I mashed using a single-temperature mash at 155 deg F. Papazian's formula results in a lower mash temperature, so I use water 10 deg F higher than he recommends. Again, the mashing takes place after dinner, and I let the runoff go overnight.

Day #3. (Normally on the weekend) I boil the wort and strain. I use a chiller to speed up the cooling. After cooling, I add the hydrated yeast without racking off of the trub.

Day #4. Fermentation going. Day #5. Rack off directly into keg. Add hops for dry hopping in cheesecloth bag. Pressurize and set aside.

Day #'s 5,6,7. Keg conditioning and carbonation occurs.

Day #8. Put in keg reefer.

Day #9. Wait. Day #10. Begin drinking.

Although the mashing occurs over a 2 day period, I only spend a little time each day. The boiling and chilling takes about 2 hours. When the keg is first opened, the beer is still cloudy from yeast. But yeast is good for you. By the 14th day significant clearing has occurred due to the chilling in the reefer. By day 21, it is clear and clean. The ale I have made by this method isn't as good as ale aged a month or more in the keg, but it is still very good beer. In fact, I enjoy it much more than many of the swillpub brews on tap here in the Northwest. This method allows me to have a "house ale" and frees up my equipment for the making of beers with longer aging times, such as lagers and dark ales. So far, I have only tried the method on pale ales. By using these shortcut methods, it is possible for me to make good beer within my lifetime

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Date: 21 May 90 14:31:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afal-edwards.af.mil>

**Subject: Darkening light extract with adjuncts**

About 3 weeks ago in Digest #401 Paul Kelly asked:

> Another question regarding bulk extracts: someone recently said that one  
can  
> achieve better quality on dark beers by using light extract, and darkening  
the  
> wort with specialty grains. What grains (and in what amounts) should I use  
> to duplicate, say, John Bull unhopped dark with light extract? If I buy the

I knew in the back of my mind that the answer to this question was in a past issue of ZYMURGY and I finally found it! I moved recently and haven't unpacked all the boxes.

The winter 1989 ZYMURGY contains an article called "An Easy Guide to Recipe Formulation" by Monica Favre and Tracy Loysen. They reference an AHA publication, "How to Use Specialty Malts, with Malt Extract Conversions", which I do not have. I have not used this method, but plan on trying it the next time I brew. Here are the adjunct malt characteristics and malt extract conversions from the table in the article:

Adjunct Malt Characteristics:

black patent malt: dry, burnt, charcoal bitterness  
roasted barley: coffee-like bitterness, roasted flavor  
chocolate malt: dark color, toasted flavor  
crystal malt: sweet, amber color, adds body

Malt Extract Conversions:

5 lbs. Very Dark Extract = 5 lbs. light or amber malt extract + 2 cups  
black, roasted, or chocolate

5 lbs. Amber Extract = 5 lbs. light malt extract + 2 cups crystal malt  
= 5 lbs. light malt extract + 1/2 cup black,  
roasted, or chocolate

5 lbs. Medium Brown Extract = 5 lbs. light or amber malt extract + 1 cup  
black,  
roasted, or chocolate malt + (optional) 1 or 2  
cups crystal

The above article is an excellent source for those extract brewers who want to do some of their own designing of recipes without taking the step towards mashing.

David

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Date: Mon, 21 May 90 21:03:31 mdt  
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer  
**Subject: Darkening light extract with adjuncts**  
Subject: AHA Office

>again this November, I also hope to go to the AHA offices. Does anybody know  
>if you can purchase stuff (like books, T-shirts) direct, on site? I might as  
>well save on the shipping and handling costs if I can.

Yes you can purchase anything from the catalog at the office.  
The office is open 8 - 5 Monday to Friday, except Wednesday 10 - 5.  
They are mostly set up for mail order. If you are in a hurry, or  
will be coming in at close to 5 PM, it is best to call ahead so they can  
have your order ready when you arrive.

Jim Homer  
att!drutx!homer

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Date: Mon, 21 May 90 21:04:05 mdt

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

**Subject: TEA!?!?**

>I was trying to think of what I could do with 5-10 gallons of  
>nearly-boiling water and all I could think of was to make a hell of a lot  
>of tea.

Good gosh Chris! TEA! What about homebrew?!?!?

I pre-boil my water to kill off nasties and then chill it. Since I suddenly,  
with the purchase of a home, must pay for water, I think that I will (and  
should have been even when it was "free") be more frugal with the water I use.  
I'll probably catch gallons 2 through 6 and use them for the next batch.

Al Korzonas Alkor Brewing Company, Palos Hills, IL (formerly Hickory Hills).

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Date: Mon, 21 May 90 21:04:14 mdt

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

**Subject: priming w/malt**

I agree with John Polstra that weight-for-weight is the way to go, except that you need to add 20% by weight MORE powdered malt because powdered malt is not 100% fermentable whereas corn sugar is.

Al.

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Date: Mon, 21 May 90 21:37:49 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
**Subject: no subject (file transmission)**

Subject: Invert Sugar (Time to get out the old textbooks)

Eric Pepke( pepke@gw.scri.fsu.edu), in #421, writes:

>Invert sugar (sometimes labelled CORN SUGAR or DEXTROSE) can be regarded  
>as the standard brewing sugar. Ready made invert comes in the  
>form of a crystalline mass containing approximately 10 per cent water.

I don't think so. But we're both computer experts, not organic chemists.

From my wife's organic chemistry book[1], I gather the invert sugar is a di-saccharide consisting of D-(+)-glucose and D-(-)-fructose. The first of these is dextrose (dextrorotary glucose); the second is levorotary fructose. So what we have is right-handed glucose plus left-handed fructose.

Common table sugar (sucrose) is similar; it is dextrose + dextrorotary fructose.

Honey is mostly invert sugar; the bees supply the invertase, which is the enzyme that inverts the fructose. Yeast also can generate invertase. They will do this if you put sucrose in your beer. The yeast will make invertase to convert sucrose into invert sugar.

So if you add invert sugar instead of sucrose, you'll save the yeast a step. There is an ongoing argument over whether the inversion process creates unhappy byproducts.

In any event, invert sugar is not dextrose. Dave Line, in the Big Book of Brewing [2], describes a process to invert sucrose with citric acid. He dances around the issue a big, but it's pretty clear that he's talking about a left-handed di-saccharide.

However, my Webster's, while noting that the above definition of invert sugar is #1, lists "dextrose obtained from starch" as a number two definition! This can't be what Dave Line intended, though, as it conflicts with his writing.

[1] Organic Chemistry, Morrison and Boyd, 3rd ed., (c) 1973, p. 1118.

[2] Dave Line The Big Book of Brewing, p. 61.

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Date: Mon, 21 May 90 20:52:08 EDT  
From: Len Reed <lbr%holos0@gatech.edu>  
Subject: no subject (file transmission)

Subject: Re: Mike Leonard doesn't rate  
In #421 hplabs!polstra!norm (Norm Hardy) writes:

> I was sipping on a Paulaner Thomas-Brau non-alcoholic beer when I read the  
> testing where Mike Leonard recognized that he was drinking a non-alcoholic  
> beer and refused to score it. Why?

The simple fact is that "non-alcoholic beer" is a contradiction. Note that the brewers don't call their 1/2% alcohol malt beverages beer; I'm not sure, but I doubt that they legally could call it beer even if they wanted to.

> Is there something WRONG with beer that has less than .5% alcohol? Does  
> alcohol have to be a major part of the equation?

Yes.

In a similar vein, what's wrong with ice cream that's low in fat? Fat, like alcohol, is bad. (Or so the diet police tell us.) But if you lower the fat below a certain minimum, the USDA won't let you call it ice cream. Lower the fat enough in margarine and you get "spread." Lower the sugar in jelly and you get "spread."

This is not arbitrary or pedantic. Alcohol has taste. The presence of alcohol in beer is historically more important than hops (which have only a few centuries of use), and more important than barley malt (beer can be made entirely from other grains). Alcohol is one of the major contributors to the smell, taste, and mouth feel of beer. Moderate amounts of alcohol are at the very core of what makes beer, beer. Concentrate the alcohol by distillation and you have whiskey; take it out and you get non-alcoholic malt beverage.

This is not to say that de-alcoholized beer is necessarily bad, only that it's not beer. If you want to judge it, put it in a special category.

> Question: would homebrewers like to try a brewing system that allowed them  
> to make excellent beers with a lower final alcohol level?

The non-alcoholic "beers" I've had were less than satisfactory. Most tended to be horribly balanced to malt (underhopped). O'Doule's was better balanced, but runs head up against the real problem. Alcohol has taste. O'Doule's tastes weird because it lacks alcohol.

I'm guessing, do do the brewers use low temperature evaporation? Sounds messy and perhaps dangerous to do at home.

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End of HOMEBREW Digest #422, 05/22/90  
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Date: Tue May 22 09:13:07 1990  
From: "Robert J. Cordaro" <rjc7c@boole.acc.virginia.edu>  
Subject: Root Beer Recipes

With summer coming on I thought I'd like to try making some root beer, birch beer or sarsaparilla. This would be specially good for those times there's alot of kids over, they can have their own homebrew while the adults have theirs. I'm collecting recipes and would like to know if there's any favorites out there you'd like to share? If this has already been covered, my apologies, in any case, thanks,

Rob

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Robert J. Cordaro            Phone: 804-924-0573  
Academic Computing Center    Internet: rjc7c@virginia.edu  
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Date: Tue, 22 May 1990 9:17:16 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Invert Sugar

Len Reed writes:

> However, my Webster's, while noting that the above definition of invert  
> sugar is #1, lists "dextrose obtained from starch" as a number two  
> definition! This can't be what Dave Line intended, though, as it  
> conflicts with his writing.

The paragraph equating invert sugar with dextrose did not originate in my brain. I quoted it directly from Dave Line's Beer Kits and Brewing. From it I concluded that "dextrose" is what he meant when he said "invert sugar." From what you quoted, he seems to be confusing the two meanings, so it is difficult to know what he means when he says, "invert sugar" in a recipe. Perhaps he has found no significant difference, or perhaps he just looked up "invert sugar" and copied down the definition.

Most likely, large-scale British brewers use invert sugar formed by the hydrolysis of sucrose. The question is, when you walk into a British homebrew supply and pick up a bag of "invert sugar," is it hydrolized sucrose or dextrose or unknown? Does anybody know?

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Supercomputer Computations Research Institute	MFENET: pepke@fsu
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Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.

Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Tue May 22 09:44:51 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Brewcraft Plastic Kegs

I recently saw a keggng system in one of the mail order catalogs and I would like to know if anyone out there has any experience with it. It is the brewcraft plastic 'pressure keg.' I would really appreciate any information/recommendations/etc that anyone might have with this system.

On another subject; I would also like to know if anyone has had any luck with making something at home that is close to Old Peculiar. I seem to remember methods for imitating this brew were being kicked around a little while back, but I didn't really pay attention to it. If anyone could send me a recipe, or point out which digest(s) I need, it would be really helpful.

Thanks a lot!

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+-----+  
|Bill Pemberton          flash@virginia.edu -OR- wfp5p@virginia.edu |  
|(804)971-1894          +-----+  
|University of Virginia |      Itch me, but please don't scratch me.  |  
|Charlottesville, Va    |      |      |  
+-----+-----+
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End of HOMEBREW Digest #423, 05/23/90  
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Date: Wed, 23 May 90 07:50:11 CDT  
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>  
Subject: Re: Homebrew Digest #423 (May 23, 1990)

In response to William F Pemberton <wfp5p@euclid.acc.virginia.edu>  
query about Brewcraft Plastic Kegs.

Yes, I've tried Brewcraft Plastic Kegs, and the experience prompted me to bite the bullet and buy a real keging system. I found the pressure in teh Brewcraft Plastic Keg to be difficult, if not impossible, to regulate, mainly due to the lack of a regulator. I had difficulty with the tap on the keg leaking. Also, the top sometimes leaked the CO2 out. My entire experience with the Brewcraft Plastic Keg was negative, and it currently collects spider webs in some distant corner of the barn. (Perhaps the product has improved since when I tested it in 1984.)

My advice. Don't waste your time or money on it. Get some stainless steel soda syrup kegs and do it right.

Ken Schriner  
220 ADSB, Computing Services  
University of Arkansas  
Fayetteville, AR 72701

BITNet : KS06054@UAFSYSB  
Internet : KS06054@UAFSYSB.UARK.EDU  
  
(501) 575-2905

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Date: 23 May 90 08:04:24 PDT (Wed)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: maerzen recipe

The following is my recipe for Maerzen beer.

Maerzen Beer (recipe for 5 gal)

Two varieties can be made from this semi-mash recipe. Leaving out the ingredients marked with an asterisk (\*) will produce a drier, more traditional brew. the Cascade cones produce a fruitier aroma. Substitute Hallertauer for a more traditional aroma. Although I kegged, bottling should work just as well.

Ingredients:

4# light malted barley  
3# light dry malt extract  
1/2 # 40 L crystal malt (\*)  
2 oz chocolate malt  
1/2 # toasted malted barley (375 deg oven for 12 minutes)  
1/2 # Munich malt  
2 oz dextrine malt (\*)  
2.5 oz Tettnanger 4.2 cones  
1/2 oz Cascade 5.0 cones (!)  
3 tsp gypsum (optional, depending on water)  
Vierka dry lager yeast

og = 1.056  
sg at racking = 1.020  
sg at kegging = 1.020  
kegging sugar = 3/4 cup corn sugar

Make up yeast starter (room temp) 2 days before brewing. Grind all grains together, dough-in with 5 cups warm water. Use 3 qts water at 130 deg to bring up to protein rest temp of 122 deg. Set for 30 minutes. Add 8 pints of boiling water and heat (if needed) to bring temp to 154 deg. Set for at least 30 minutes. Bring up to 170 deg for 5 minutes for mash-out. Sparge with 2 gal water.

Add dry extract, bring to boil. Boil 15 minutes and add one oz Tettnanger. Boil one hour. Add 1 oz Tettnanger at 30 minutes. Add 1/2 oz Tettnanger and 1/2 oz Cascade at 5 minutes (with Irish moss if desired). Strain and chill. Rack off of trub. Pitch yeast.

Ferment at 68 deg for 3 days. Rack to secondary, and lager for 18 days at 42 deg. On the 18th day, I keg the brew and lager for an additional 17 days before tapping.

This brew was dark brown-red with a distinct nutty flavor coming from the toasted malted barley. A good head, little chill haze.

Florian



Date: Wed, 23 May 90 12:45 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Several questions**

Hi, All!

Well, my test gallon of framboise is in the bottle, and even though it isn't ready to drink, I have some questions.

For the first time, I have a cloudy brew. I attribute this to the nature of the beast; I was very careful about avoiding letting the fruit pectins set. There doesn't seem to be any sign of contamination from unsterile fruit puree. So, in going to a 5 gallon batch, I'll need a clarifier. What would be best in this instance? Irish Moss? Finings? Suggestions for use, also, please.

Next question: I may very well want to switch to wheat malt from barley malt for the big batch. I've not yet worked with wheat malt. Do the two equate in measure? In other words, if I was thinking of using 6 lbs of barley malt, do I de facto want 6 lbs of wheat malt?

If I decide I want to sweeten with dextrose, how much might be good in this instance? My reasoning is that fruit beers such as framboise tend to the sweet side, and a little bit of sweetening might actually bring out the fruit. So, I might want less than might be usual. Suggestions, please?

Thank you!

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Wed, 23 May 90 10:10:53 PDT

From: pyt@hprvlc0.hp.com

**Subject: Any European brewers, out there ?**

Full-Name: Pierre-Yves Thoulon

I was wondering whether this mailing list was reaching Europe. I'm a Frenchman, temporarily moved to the US by my employer. While I was here, I got the homebrew virus. I'm about to go back to France and will be taking my gear with me. Unfortunately, homebrewing is not a big thing in France (I don't even know whether it is legal, for that matter--but I'm not sure I want to know...:-) and I haven't been able to find a homebrew supply shop there.

My best guess is I'll have to mail order everything. Since the US are a little far from there, and the European market is about to emerge, it would be better if I could order from some place in Germany or England (or anywhere else, for that matter...). If you know of a good mail order place somewhere in Europe, I'd appreciate to hear from you.

Thanks,  
Pierre-Yves.  
pyt@hprvlc0@hplabs.hp.com

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Date: Wed, 23 May 90 11:15:42 PDT  
From: gak@Sun.COM (Richard Stueven)  
Subject: Stuck Fermentation?

"Gak & Gerry's Batch #3" is in the fermenter now. We brewed it on Sunday and pitched two packets of Red Star Ale Yeast. It bubbled like Mad on Monday, but it was almost stopped by Tuesday night! Is this your basic "Stuck Fermentation"? What can be done about it?

Relaxed and trying not to worry and I can't have a homebrew because I drank it all,

gak

Richard Stueven                   ...!att!attmail!gak                   gak@sun.com  
I like to know what I'm doing when I'm doing what I do when I'm  
doing it because I don't know what to do when I'm not doing it. -  
S.Ridgeway

Relax, don't worry, have a homebrew!

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Date: Mon, 21 May 90 8:37:23 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: In Hot Water Again ...

In HOMEBREW Digest #421, Chris Shenton noted that in using his immersion wort chiller:

"The water initially absorbed so much heat from the near boiling wort that  
"it came out boiling at first ...  
"

"I was trying to think of what I could do with 5-10 gallons of  
"nearly-boiling water and all I could think of was to make a hell of a lot  
"of tea.

I use mine to clean & sterilize everything I'm going to use in the rest of the brewing process. I pile all the equipment into the lauter tun, add bleach, and let the hot water fill it up. By the time it's full (7 gallons), the water coming out of the chiller isn't so hot any more. After letting everything in the tun soak a sufficient time, I drain the still-hot water from the tun to the carboy. I have a week well and we're in our fourth consecutive drought year, so multiple uses for water is rather imperative ...

= 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, =  
Et puis zut, je ne me souviens pas du reste ....

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Date: Wed, 23 May 90 16:15:40 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: blow-off, dry hop

I recently had an inadvertent experiment in blow-off brewing. I racked into the secondary a bit too soon and got about 2 cups of blow off through the fermentation lock and onto the basement floor. My question is, for anyone who converted from conventional to blow-off fermentation, did it make a really \*BIG\* difference in the quality of your brew? Cause this stuff I made is in the fridge now, and it's really good, and I'm wondering if a revision in my brewing techniques is called for.

Second question: There's been a lot of traffic lately about dry hopping. I know what dry hopping is, but I don't know what it's supposed to do. How does a dry hopped beer differ from a conventionally produced brew?

I'll try to get a schedule for the Rubicon brewery tour together tomorrow.

Ken Weiss  
krweiss@ucdavis.eud  
no, no, that's krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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End of HOMEBREW Digest #424, 05/24/90  
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Date: Thu, 24 May 90 10:02:52 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Stuck Fermentation?

>  
> "Gak & Gerry's Batch #3" is in the fermenter now. We brewed it on  
> Sunday and pitched two packets of Red Star Ale Yeast. It bubbled  
> Like Mad on Monday, but it was almost stopped by Tuesday night!  
> Is this your basic "Stuck Fermentation"? What can be done about it?  
>

Unfortunately, you did the damage by using Red Star. It is generally recognized to be one of the lower-quality dry yeasts around: it is not attenuative, and it often generates an unpleasant variety of off-flavors & aromas.

If you wish to use a dry yeast, use one of the better ones. Whitbread, IMHO, is the best of the dry yeasts.

- --Doug

```
=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
=====
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Date: Thu, 24 May 90 16:26:59 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Homebrew in Fort Lauderdale

Correction to my previous posting about homebrew shops in South Florida -- The former tiny shop in Fort Lauderdale is kaput, gone, dead, closed, finished. Out of business.

There is one and only one shop in South Florida again, and that shop is Wine and Brew By You in South Miami, 5760 Bird Rd, (305) 666-5757.

Tell them I sent you and get a free pair of rubber flippers!

Disclaimers: subject to availability, I am customer and occasional employee there, etc, etc.

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee Bioregion

I work for the union, cause she's so good to me. - J.R.Robertson "King Harvest"

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Date: Thu, 24 May 90 10:52:13 mdt

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

**Subject: Wheat malt and dry hopping**

Cher--

No, you cannot use all wheat malt, because wheat malt has no enzymes (or at least not the right ones) to convert the starch to sugar. What you need to do is use some wheat malt and some barley malt in your mash. Edme DMS malt extract has the proper enzymes if you want to go that route. Otherwise, when it comes to mashing barley and wheat together, even very few wheat beers, (or weiss (white), or weizten (wheat)), contain more than 40% wheat malt, the rest being barley malt. Note that if you wish to try this without mashing, Ireks and a few other companies make a wheat malt extract. You can use that "straight up," but I don't know the difference in percentage of fermentables, so I cannot actually answer your initial question.

Ken--

Dry hopping affects beer similarly to the hops added in the last 5 minutes of the boil (finishing hops), namely, to add aroma and hop flavor. As we know, flavors and aromas are fleeting things and any amount of boil drives off some of the aromatics and subtle flavors. Therefore, dry hopping (adding hops, ususally leaves, to the wort in the fermenter, for those new to dry hopping) provides more hop bouquet and flavor than just adding finishing hops at the end of the boil.

Al.

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Date: Thu, 24 May 90 17:01:41 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Wyeast

Wyeast is not out of business. The story I got is that although they did have a fire in March the original culture stocks were rescued and taken to a lab in Portland. Their products were in short supply and although they had to resort to an allocation scheme for a while things are pretty much back to normal now.

As for the packet problem, I described what has been written about recent episodes with bursting to the owner of my local shop. He would like more details before contacting Wyeast. If you've had a Wyeast packet burst please email me a brief response to these questions:

0. How long did it take for the packet to inflate?

From the time the packet inflated to the time the packet burst:

1. What was the temperature of its surroundings?
2. Did the temperature of the surroundings change and if so, by how much?
3. Was the packet moved and if so, to an area at what temperature?
4. Was there a heat source near the packet like an appliance or was the packet ever exposed to direct sunlight such as near a window?
5. How long from "inflated" to "burst"?

Also:

6. What was the yeast type? By yeast type I mean the strain number or enough description for me to derive the strain number (like "American lager").
7. Was this the old smaller packet or the new larger packet? Please skip this question rather than guessing at an answer.
8. What month and year did you buy the yeast?
9. When did you use it?
10. What was the date marked on the packet?

Obviously a lot of you will have to punt on some of these questions since you probably don't memorize date codes and the like but the more information we get the more complete the picture will become.

Please include your full name and postal address with your response. I will shoot an email acknowledgement to you asap so you know I've gotten your response. Everything I get by Friday June 1st I'll print and take to my shop to be forwarded to Wyeast.

Please take a few minutes to send me some facts if you've had a packet burst so we can get this problem understood and solved. I will of course inform the Digest of anything that I find out.

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

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Date: Wed, 23 May 90 10:03:46 -0400  
From: hplabs!gatech!sgfb.ssd.ray.com!iws (Slabicky)  
**Subject: Rootbeer recipes**

In HOMEBREW Digest #423  
Date: Tue May 22 09:13:07 1990  
From: "Robert J. Cordaro" <rjc7c@boole.acc.virginia.edu>  
Subject: Root Beer Recipes

With summer coming on I thought I'd like to try making some root beer, birch beer or sarsaparilla. This would be specially good for those times there's alot of kids over, they can have their own homebrew while the adults have theirs. I'm collecting recipes and would like to know if there's any favorites out there you'd like to share? If this has already been covered, my apologies, in any case, thanks,

I have made root beer soda, using the recipe that is given with the Hires Root Beer extract. The first time, I used the recipe as given, and I thought it came out too yeasty tasting. The second time, I put in less yeast, and it tasted fine - or at least less yeasty. Both times, the soda did seem a bit too gassy also. I bottled in the Grolsch ceramic top bottles, which I had boiled first, to sterilize them. A few of the rubber stoppers went soft after coming out of the boil, but I had enough replacements. I kept the bottles at room temperature - about 66 F. I kept them in a 12 quart kettle - in case they decided to explode or something. One bottle (and these are the dark brown Grolsch bottles, now) did break - more like crack - probably due to heat stress coming out of the boiling water. Another leaked, probably due to the bad seal with the rubber washer around the ceramic cap. After all the discussion here about using a mild bleach solution to sterilize bottles and equipment, next time it will be a through cleaning and then running through a mild bleach solution and a final rinse before bottling.

I assume that your really want to make root beer 'soda' for the kids, and not root beer 'beer'? As an added treat, you could bottle the root beer soda in some of those painted label soda bottles (like Coke ...) or in the long neck beer bottles...

It's amazing how many other 'professions' use this mild bleach solution for cleaning/sterilizing - gardeners wash the plastic pots in it before reusing the pots, needles used by druggies are soaked in bleach out of the bottle to kill the A\*\*\* virus, dentists use bleach to kill/dissolve nerves in your teeth during root canal work... and the homebrewers.

Ihor

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End of HOMEBREW Digest #425, 05/25/90

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Date: Fri, 25 May 90 10:05 CDT  
From: the Badger of Norman <PTGARVIN@aardvark.ucs.uoknor.edu>  
Subject: What does "yeasty" taste like?

Greetings, homebrew fans!

I've opened some "not-quite-ready" beer (it's only been in the bottles for a week to two weeks) and it tasted "metallic". Is this what "yeasty" tastes like? "Yeasty" had always tasted kind of sharp, but usually, that was in more mature bottles. (This is the batch that a few bottle caps landed in, by accident, when I was bottling. The bottle caps were sterile. I didn't discover them until after bottling.)

- Ted, aka Badger on TinyHell

- --

"I never say everything I am thinking, and not just because I think much faster than I can think." -- Dan Mocsny  
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Eris loves you!  
in the Society: Padraig Cosfhota o hUlada / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Fri, 25 May 90 11:23:50 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: reply to "stuck" ferments, blowoff

> cckweiss@castor.ucdavis.edu  
> I recently had an inadvertent experiment in blow-off brewing. I racked into  
> the secondary a bit too soon and got about 2 cups of blow off through the  
> fermentation lock and onto the basement floor. My question is, for anyone  
> who converted from conventional to blow-off fermentation, did it make a  
really  
> \*BIG\* difference in the quality of your brew? Cause this stuff I made is in  
> the fridge now, and it's really good, and I'm wondering if a revision in my  
> brewing techniques is called for.

I got a large improvement in flavor when I switched to blow-off techniques. This subject is probably going to lead to flaming, as it's a subject of great controversy. Your answer depends on your individual tastes. I tried a batch a few months back the old way in a 7 gallon plastic bucket letting the foam collapse back in - I didn't like the result. However, the amount of improvement in my brew's flavor was more noticeable with all the following switches I made over the past years.

- 1) Boiling all water, including water to chill in fridge to bring batch to 5 gal. in carbuoy.
- 2) Switching to Leigh-williams stout yeast - mostly, I think, because of enough of a volume of yeast into the starter so I usually get blowoff within 2-4 hours of placing into primary, and completed primary ferment (no secondary) within 5-6 days.
- 3) Switching from boiled water to filtered water - no chlorine in water I start my grains in? I do grains and extract mixed.
- 4) Changing from canned malt extract to dried malt extract.

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> From: gak@Sun.COM (Richard Stueven)  
> Subject: Stuck Fermentation?  
>

> "Gak & Gerry's Batch #3" is in the fermenter now. We brewed it on  
> Sunday and pitched two packets of Red Star Ale Yeast. It bubbled  
> Like Mad on Monday, but it was almost stopped by Tuesday night!  
> Is this your basic "Stuck Fermentation"? What can be done about it?

See my #2 above. I pitched at Midnight Wed, and at 10 am Fri I had my fermentation lock on & it was bubbling at 1 per 5 sec..

- A) Do you have an inch or two of yeast on the bottom?
- B) Does your hydrometer read a reasonable number (~25% of OG for regular batches, ~33% for batches with lots of unfermentable dextrins like my brews have)?.

If so, you're golden. Don't be like the novice brewer we had here. After tasting a sample bottle that he wanted us to analyze to figure out why his brew was bad, we had to sadly inform him that he had poured 5 gallons of perfectly fine brew down the drain due to excessive worry.....

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Date: Fri, 25 May 90 11:24:15 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
**Subject: low end hydrometer source**

Anyone on the west side of Chicago should note that American Science Center (a.k.a. Jerryco) 5696 Northwest Highway (312) 763-0313, had urine testing hydrometers, range 1.000 to 1.060 for \$3.50. Small size, reducing whatcha need to use up in a sample.

There's also a Milwaukee store (414) 281-2322, and an affiliate: Grande Junquetion Ltd, 100 South Lyn Shores, Virginia Beach, VA. Mail order as well from Evanston, IL (708) 475-8440. Neat surplus catalog with all kindza nifty stuff.

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Date: Fri, 25 May 90 11:25:45 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: review of Sieben's in Chicago

I was in Chicago last weekend, and got to the Sieben brewpub for dinner. 436 W. Ontario. Parking on the street very crowded due to dance club across the street. \$3.00 parking at lot a block west of the brewery. Large water tower with Sieben label on top of building. Either a dance club or a function room that was having a wedding attached (shares bathrooms via a corridor). This led to the building resounding with the thumpy, overcranked bass, but didn't really interfere with conversation.

Atmosphere: The non-smoking section involved the Maitre-de-ess seating us at a table and removing the ashtray. Not legal under area laws as I understand them, but then the ventilation was good enough so that I wasn't bothered by the party of 6 smoking at the table next to us.

The large copper-domed brew kettles are displayed behind glass as you walk in.

Food: Very good rating by both of us. Generous portions at reasonable pricing.

Beer Cheese soup very good, but also VERY salty. What they served as a cup would pass for a bowl in any other place I've been.

Onion rings \$5 for a loaf. I had just these for dinner, and couldn't finish the portion. Suitable to serve 4 hungries as an appetizer! Also very good. Barbecue sauce served with them was potent. I'd love to try it on ribs, but don't remember if ribs were on the menu (but they gotta be, right? I mean this \*was\* Chicago.....).

My partners Reuben sandwich good but a little shy on amount of sauerkraut. German Potato Salad served with was also very nice. Flavors blended nicely and richly, without the harsh overtones most have.

Brews: All served cold, but not excessively so, carbonation shy of traditional american brews (just right for me). All less hopped (both bittering and finishing) than other brewpubs I've visited. A sampler of four 8 oz. glasses cost \$3.50. Alcohol content did not seem very high. I expected to notice more effects after 30-35 oz. of brew, but would not have driven right afterwards.

Weiss - served with lemon. Blah. The lemon totally overpowered any wheat flavor that might have been there. Not an unpleasant drink on its own (lemon beer), but not what I would expect from a weiss.

Lager - equivalent to a good, premium, domestic with more than average flavor. Nice, but not great on any count. Non-distinctive, in other words. Suitable more for the average bar-hopper crowd as an intro to what real brewers can make.

Amber - sorta wimpy, smooth, and non-distinct like the lager, but a bit



different and richer. Another good brew to use to start introducing Budalobe drinkers to what brewing can produce. They liken this to Bass, but I haven't had Bass served as this was (it's always in a bottle, too cold and too carbonated). Better, creamier head than I've ever seen Bass have.

Irish - A rich, warm brew with an undescrivable flavor (at least by me - might have been the diacetyl butterscotch folks have been talking of, of late). VERY nice - I could easily drink this all evening.

Bock - Very nice, smooth, rich, & malty. Another brew I could drink all night. This wasn't really available this evening, as they were having problems with that line (overcarbonation and gushing, I believe), but I mentioned that I was going to review their brews for the net, and the waiter managed to dribble some brew out for me to sample. I wasn't billed for this and don't know if it's normally included in the sampler. Mentioning that I was doing the review may also be why the soup portion was so large, but it was the only way I could get some Bock.

My recommendations would be to skip the Weiss, Amber, and Lager, or split a sampler among four folks without diseases. I think regular glasses are \$2, and double glasses are \$4, but I was paying more attention to my friend and driver than the menu.

For those of you doing the World Fantasy Con brew-hop trip that R. Allen Jervis is trying to organize over Halloween, I'd rate this as slightly better quality food, beer different but about equal (dark brew available here but not Goose, but Goose had hoppy pilsner), but a good deal cheaper than Goose Island (which I reviewed a few months back) in both food & beer. The Berghoff downtown is listed in brew guides, but only seemed to be a better than average German restaurant with its own bottled brew, which is not exceptional. Don't worry if you miss it, but be sure to hit both Sieben and Goose Island.

BTW, Baderbrau (a Chicago microbrew) is available in bottles in stores in the area, now. I didn't pick any up or try it, as we were planning on Von Stuke's Hofbrau but failed to make it.

=====  
"The farther it gets from the bench it was built on,  
the more real the real world gets." - Todd Johnson  
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal  
Woods Hole Oceanographic Institution # INTERNET: capnal@aqu.who.edu  
Woods Hole, MA 02543 # GENIE: A.DUESTER  
(508) 548-1400 x2474 (ans. Machine, voice messages)  
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Date: Fri, 25 May 90 09:07:28 EDT

From: hplabs!gatech!b.atc.olivetti.com!bunker!clunker!rvd (Robert Del Favero Jr.)

**Subject: Re: Stuck Fermentation**

Before I went around badmouthing Red Star yeast, I'd take a hydrometer reading. It's not unheard of for a primary fermentation to be essentially finished in a day or two -- in fact, the someone asked about the same thing on the Net a few months ago. Turned out that when they tried a hydrometer reading they found that their fermentation had stopped for lack of fermentables in the wort ;-)

If your hydrometer reading isn't close to the final gravity in your recipe, then your fermentation is probably stuck, and you should follow the standard unsticking procedures. If the gravity reading is close to the FG in your recipe, it's time to rack into the secondary.

I need to say something in response to the fellow who suggested that using Red Star yeast was the cause of your problem. In my experience, Red Star isn't great yeast, but it does do the job, and I have one recipe where I prefer the taste with Red Star over the taste with Whitbread's. There are lots of things you can do to affect the quality of the finished product, and some (like sanitation) are (in my experience) much more important than others. If you start Red Star in a starter wort a day or two before you brew, you should get acceptable results.

-

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Robert V. Del Favero, Jr.

rvd@clunker.uucp

OR clunker!rvd@oliveb.atc.olivetti.com

ISC-Bunker Ramo, an Olivetti Company

Shelton, Connecticut, USA

-----

Date: Fri, 25 May 90 10:22:27 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
Subject: how to get yeast slurry

A friend of mine who was doing a two stage fermentation saved his yeast slurry for me and for another batch of his. Papazian says that the best yeast to use is yeast slurry, and we must agree that it worked great. We just pitched it without creating a starter and things got going in no time. The question is, how do you collect the slurry if you are doing a single stage fermentation? Will it simply pour out of the carboy well? Also, how long will it stay good for? Can you even freeze it or will the yeast take offense to that?

Rick Zucker,  
U Dub, CSE

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Date: Fri, 25 May 90 15:41 CDT  
From: <AUIDCC%AUDUCVAX.BITNET@CORNELLC.cit.cornell.edu>  
Subject: **SIGNOFF**

SIGNOFF HOMEBREW STEVE ENSMINGER

-----

Date: Thu, 24 May 90 08:48:49 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: blow-off, dry hop

> How does a dry hopped beer differ from a conventionally produced brew?

Much more hop aroma and noticeably increased hop flavor.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, Washington USA       ...[uunet,sun,pyramid]!practic!polstra!jdp  
  (206) 932-6482

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Date: Thu, 24 May 90 10:33:21 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
**Subject: Wyeast's Bursting Bags**

To continue the exploding Wyeast packet thread: Last night I had one burst when I tried to start it! Not only did the inner capsule rupture, but the outer packet as well ... yeast and culture medium, all over the kitchen. Bummer. The homebrew shop where I got it (R&R Home Fermentations in Sacramento) told me to bring it back, and they'll presumably send it back to Wyeast so they can study the obvious design flaw in their package. I hope I have a viable culture to pitch on Sunday ...

= 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-) =

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Date: Thu, 24 May 90 17:21:31 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Blow Off Problems**

The question was raised about having a secondary ferment blow excess wort through the air lock. Did it ruin the beer?....

I doubt it. Actually, the times that has happened to me, the beers all came out quite fine; sooooo, don't worry, just be more patient before racking and wait until the activity is slowed way down.

I put all the secondary ferments into a refrigerator to condition and clear. Usually a week or two is sufficient.

Norm Hardy

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Date: Fri, 25 May 90 15:42:22 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Rubicon Tour

In HOMEBREW Digest #421, Ken Weiss asked:

>I had dinner last night at Rubicon Brewing Company, on Capitol Ave. in  
>Sacramento ...  
> ... the waitress told me that the brewmaster there started out as  
>a homebrewer, and went on to some advanced study at UC Davis, scaled up,  
>and voila! His name is Phil Moeller. He wasn't around, but the waitress  
>said he's happy to arrange tours for brewers.  
>  
>If anyone's interested in checking this place out and having a bit of a  
>tour, E-mail me and I'll try to set things up.  
>  
>Ken Weiss  
>krweiss@ucdavis.edu  
>cckweiss@castor.ucdavis.edu

Ken called a few minutes ago, and the tour looks like it's coming together! Mornings are best for the Brewmaster, and he's suggested two possible dates:

Saturday, 9 June  
Saturday, 23 June

If you'll be in the Sacramento area on either of those dates and would like to take a tour of this successful brewpub, please drop Ken some email and let him know which date you'd prefer. If you can't reach him, mail to me, and I'll forward. But (as the ads say), act now! The Rubicon folks would like to know soon which day we prefer. Y'all come; should be a Good Thing.

= 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-) =

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Date: Wed, 23 May 90 09:51 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
Subject: Re: plastic kegs

Bill Pemberton asks:

>I recently saw a keging system in one of the mail order catalogs  
>and I would like to know if anyone out there has any experience with it.  
>It is the brewcraft plastic 'pressure keg.' I would really appreciate  
>any information/recommendations/etc that anyone might have with this  
>system.

I bought one of these (I think it was Edme and/or Brewcraft, in any case it had fake wood grain texturing on the sides) in the 3 gallon size. I kegged about 5 or 6 batches with it, and had problems on at least 3 of them. The spigot has a real problem with sticking, and needs to be disassembled and cleaned EVERY time you use it - it is a funny two part valve. If you don't, the upper part sticks and separates from the lower part, and then strips when you crank down hard enough to stop the drips. I didn't discover this until I blew out one valve (and half a keg of beer - I was kept busy drinking...). It also helps to lubricate the upper valve pieces and threads with vegetable oil every time too. After I figured that out, I had a problem with the pressure valve -- it is a plastic plunger with an o-ring seal, and the shaft broke off of the sealing disc. I discovered this after filling the keg, and had to quickly wash a case and a half of bottles and bottle instead. If I had kept using the keg, I would have also wanted to replace the pressure valve with a weaker spring, to drop the 10 psi down to 5psi for a more reasonable head (at the cost of more CO2 cylinder use). 10 psi is a little ridiculous - all you get is foam. The keg is now in my basement collecting dust -- if anybody in the Boston area wants it, you can have it for free, but you'll have to replace the o-ring seal plunger.

I have since spent the relatively big bucks to buy a Cornelius keg. No comparison -- all metal, simple apparatus, serving is easier with a tap on a hose, and pressure control means that I keep under 10 psi for a good head, and drop to 5psi for serving at parties. If it isn't clear by now, my advice is to avoid the half measures, and do it right. You won't be sorry.  
Jeff Casey  
(617)924-0523 home (617)253-0885 work CASEY@ALCVAX.PFC.MIT.EDU

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End of HOMEBREW Digest #426, 05/28/90  
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Date: Mon, 28 May 90 8:13:15 CDT  
From: Ed Sieja <ems!ems@uunet.UU.NET>  
Subject: Wyeast bursting

I recently had a problem with a packet of Wyeast bursting. But my problem was that it bursted when I was breaking the inner seal to initiate the packet. I placed it on the counter and applied the usual pressure with the base of my palm and \*BLAM\* the thing just exploded - sending yeast and wort on the counter and floor. I did contact the shop that I had purchased the Wyeast from and did get a replacement. The proprietor informed me that there have been quite a few problems with the new larger packets and that many have burst in the above mentioned manner. All since going to the new larger envelopes. Most all have broken at the "fill point". I did send the defective packet back to be analyzed. I was using the Wyeast wheat but it does not seem to be limited to any one strain.

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| Ed Sieja / Strictly /  
|  
| Intergraph Corp. / My / ...!uunet!ingr!b17c!ems!ems (uunet)  
|  
| Huntsville, AL / Opinions / b17c!ems!ems@ingr.com (internet)  
|  
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Date: Mon, 28 May 90 21:44:40 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Red Star Yeast

On the subject of Red Star yeast:

It was I who was mouthing bad about Red Star's dry ale yeast product, and for those not already familiar with the subject, I'd like to tell you all why.

Where to start?

Hmm, well, maybe I'll just jump right in with the facts:

It makes lousy beer.

The evidence:

1. From the 1989 Zymurgy Special Yeast Issue, Red Star was evaluated along with 13 other dry ale yeasts, five dry lager yeasts, and three liquid yeasts. Red Star's rating on a scale of 0 - 10: 0. The comments on the qualities that the yeast imparted to the wort were "very highly phenolic".

By comparison, the three highest scoring dry ale yeasts were Whitbread, 7, "vanila, honey, floral; John Bull, 7, "fruity, acidic"; and Munton & Fison, 8, "floral, slightly fruity".

Unfortunately, certain batches of Munton & Fison have suffered a wild yeast contamination since this article was published.

2. From Byron Burch, author of "Brewing Quality Beers" and proprietor of Great Fermentations in Santa Rosa: "The only reason we carry Red Star yeast is there is a market for it: some people won't pay more than 50 cents for yeast." He told me this in a phone conversation we had last month while discussing Munton & Fison's contamination problems.

3. Personal, comparative experience: Another member of my home brew club (The HillHoppers, of Los Alamos) and I brewed identical brown ale recipes. My starting gravity was 1.042 and his was 1.043. My end gravity was 1.008, his was 1.022. My brown ale was a nice, dry London brown; his was cloyingly sweet because Red Star is not very attenuative, and it was highly phenolic to boot.

4. Most members of my club can now tell upon tasting and smelling a brew that was made with Red Star: it really is kind of nasty.

But, different strokes, and all that. I for one, however, would like to see a new product line from the home brew suppliers: pure cultured dry yeasts. I would also like to see Red Star go the way of the dinosaur. I feel it's time has passed (the same way Pabst Blue Ribbon's "Dietetic Malt" time has come and gone) as a quality home brew

product.

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
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End of HOMEBREW Digest #427, 05/29/90  
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Date: Tue, 29 May 90 07:03 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Doric yeast

Hi there!

Okay, between what I've recently read here and read elsewhere, y'all have got me convinced that Red Star yeast is a Bad Thing. Just wish I'd known before starting this batch... oh, well-- it's a sweet beer anyway (doppelbock). Live and learn.

So, that being the case: will anyone comment on Doric, which is the other brand of dry yeast I happen to have on hand? Dave Miller doesn't include Doric in his list in Complete Handbook of Home Brewing. Other than that it's French, I know nothing of the brand.

(Just for the record: both these yeasts were the only dry yeasts my local shop was carrying for sale by the pkg at the time. This sort of thing is among the reasons that I'm breaking down and thinking of mail order.)

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Tue, 29 May 90 05:56:05 PDT  
From: nntas@robots.span.nasa.gov  
Subject: Types of sugars and Dave Line

This weekend I started a search to find the mystical ingredients in Dave Line's book " Brewing Beers Like Those You Buy". I used an earlier net posting that made references from Dave's book "Beers and Brew kits"(or something like that) which described the ingredients a little better (actually a lot better) and I am adding the following comments/questions to the ongoing quest.

First, I have read both excerpts from Line's books regarding invert sugar and quite frankly I am no closer to discovering what Dave is talking about. I feel that what he means is corn sugar and I'll test this and get back with the results.

A friend of mine who spent some time in England says that Black Treacle is like our Blackstrap Molasses(sp).

I went looking for demerara suagr or raw sugar and most people pointed me to some stuff called Turbinado(sp) sugar. Is this the same or equilalent.

For those of us who strive for perfection, There is a place called the British Food Centre in California. I'll send the address and phone tomorrow. They have authentic black treacle, demerara and golden syrup. I didn't see invert sugar or brown sugar in their catalogue but I plan to ask them.

Then there's the issue of yeast. For most of the ales I plan on using wyeast 1098 british ale yeast. I would appreciate comments on the differences between this and the London ale yeast 1028. I guess the irish yeast would work for the stouts. Any other suggestions?

As you can tell I'm driven by a force I cannot comprehend to replicate the brews I have sampled while in England. I have also received from the British Food Centre a selection of bar towels and a set of pint glasses(not the dimpled mugs but actual strait glasses with the Queen's seal!). Cheers.

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Date: Tue, 29 May 90 09:55:15 EDT  
From: Steve Anthony <steveo@Think.COM>  
**Subject: Newsweek article on Homebrewing**

In the June 4th issue, pg 75, an article on homebrewing.

Don't expect much in the way of hardcore information. It's more of a "factoid"/lifestyle article than anything else.

Steveo

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Date: Tue, 29 May 90 12:20:11 EDT  
From: boubez@bass.rutgers.edu  
Subject: Weiss Beer, culture yeast

I've been wondering for a little while now (one of those things you always wanted to know but were afraid to ask), What makes a weiss beer what it is? Does anyone have a godd easy recipe? Also, has anyone tried culturing yeast from the Hacker-Pschorr Weiss bottles? If so, what was the procedure? Thanks a lot in advance.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu

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Date: Tue, 29 May 90 14:27:50 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
**Subject: Milluh time.**

Hey, have you seen the new TV ads for Miller Reserve? 100% barley  
draft! Gee, beer made with barley... What WIl1 they think of next :)

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Date: Tue, 29 May 90 13:16:23 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Incidents in two Brewpubs

You know how two people can do exactly the same thing and have two different experiences? And one of those people always has very good experiences while the other doesn't? Well...Roy and I were simultaneously on business trips, he to Maryland and I to San Jose (trip report on brewpubs forthcoming).

We would both talk into a brewpub, and since we were on business, we were both wearing suits.

Roy, for example, walked into Saisson's in Baltimore. He sat at the bar, ordered sampler sizes of all their beers. He then took out a pocket flash and started to examine their clarity. Before you could say "Original Gravity" he had the manager at his side, who proceeded to explain all about their brewpub, brewing techniques, etc. and they had a marvelous talk.

I, on the other hand, walked into Bison Brewing in Berkeley. They had no sampler trays, and only two of their own beers, so I got the Honey-Basil Ale and the Double Bock. When asked what the ingredients were, the bartender pointed to a sign on the wall. After deciphering the blue on grey print I find that the Honey-Basil Ale contains honey and basil, and the bock contains malt and hops. Now while Roy is being feted by the manager of Saissons, I hear a voice saying "Are you a writer?" Looking to my right I see two casually dressed (this was a campus area) men of middle-eastern extraction. The name "Salmon-Rushdie" flashes in my brain, and I quickly exclaim "No, NO! I'm not a writer, I'm just an accountant, doing my bills."

There's just no justice.

Surviving the American Dream  
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\* "Seems like, lately, everybody with four guys and a \*  
\* proton accelerator thinks they can rule the world. \*  
\* No offense." \*  
\* [A lucid point from Race Bannon in JONNY QUEST] \*  
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Date: Tue, 29 May 90 15:26:36 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Stainless brewkettles (again)

Uh, sorry to bring this up agin...

I've been looking around and pricing 6gal stainless brewpots, and have found some decent deals < \$80. However, all of these are ALL stainless, meaning no aluminum bottom. I seem to recall that the all stainless pots have a tendency to scorth. Can anyone confirm or deny this? Is anybody satisfied with their \*all\* stainless pot?

-Andy

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Date: 29 May 90 15:24:43 EDT  
From: JBAUER@bat.bates.edu  
Subject: Orlando, Fl - Brewpubs?

In looking back through my collection of digests I see that someone else has asked this question but I see no reply, so I will ask again. Does anyone know if there are any Brewpubs or microbreweries in the Orlando (Fl) area? I'll be down there next week for a conference.

Thanks in advance.

Jim

JBauer@Bat.Bates.EDU  
Bates College Computing Center  
Lewiston, Maine

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Date: Tue, 29 May 90 15:54:06 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: **Culturing yeast question(s)**

A few months back, I used my first Wyeast culture (German Ale #1007) with excellent results. However, my efforts to culture it turned out pretty poor: my first ruined batch )-: Lactobacillus city.

Anyway, thinking that this yeast is real nice, I recently filled a sterilized bottle with the first cups to come out of the keg. This was really yeasty stuff, and now has settled in the bottle, giving me about 1/2 inch of sediment. The beer in the keg is great. Maybe my cleanest tasting batch ever.

A little film (which I get on about half my beers) has appeared in recent days on the top of this bottle which I'd like to culture from. The local brewmaster has identified it (in other beers) as a fungus which grows on melons, and is extremely difficult to eradicate. Fortunately, he says it doesn't contribute to the flavor of the beer at all.

Question #1: Can I prepare a 1.020 wort and make a starter from this sediment without worry?

Question #2: This fungus doesn't "hurt" the beer, but it hurts my perception of it, which is important. Does anybody have any experience with all-kitchen sanitation?

I've just picked up another liquid culture, and would like to use it more than once. Many folks have mentioned that you can just "reuse the slurry". What exactly is meant by this? Just stir up what you don't bottle, and use a cup (or so) with some wort to make a starter? Could I save a cup of my original starter to re-make another one? A possible advantage to this would be that the yeast never goes through a full 5 gallon wort, which would limit possibility of infection.

Still Confused about Yeast,

-Andy

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Date: Tue, 29 May 90 16:38:00 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 29-May-1990 1936" <mason@habs11.enet.dec.com>

**Subject: Irish ale...**

I mentioned some time ago that I had sampled the Irish Ale at Sieben's in Chicago, and loved it. The other day another endorsement came over the digest.

I have looked everywhere (at my disposal) and can't find a set of brewing or taste characteristics for the stuff.

Is it a recognized style? Anyone have any clues as to the specifics of brewing it? Recipes? The brewmaster at Sieben's wasn't very helpful.

Thanks...Gary

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Date: Tue, 29 May 90 11:45:45 EDT  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
Subject: AHA conference

For those who wanted more info about the AHA National conference, it will be in Oakland, CA starting wednesday evening 6/13 through saturday evening 6/16. There will be various technical and social events throughout the conference including a dart tournament, brunch at the Anchor brewery, a California beer tasting, and of course the quintessential Michael Jackson beer tasting. There is more complete info in Zymurgy, or you can call the AHA (I don't have their number handy, but you can get it through Boulder information.

Well, as promised here is the list of net brewers who will be attending the AHA national conference:

Dave Scroggins uunet!dtc.hp.com!daves  
Jim Homer uunet!att!drutx!homer  
Stuart Crawford uunet!ads.com!stuart  
Darryl Richman uunet!cs.utexas.edu!ism780c.isc.com!darryl  
David Haberman haberman@afal-edwards.af.mil  
Chuck Cox uunet!bose!chuck

It sounds like there will be more homebrew at this conference than any previous conference. Attendance should also be up because there are so many homebrewers in the area. All in all it should be a great time.

I will be arriving in SF on monday and am planning on visiting various breweries & pubs before the conference, I am particularly interested in visiting the Larkspur Brewing Co across the bay. And of course, at least one evening at the Toronado (and perhaps across the street to the Mad Dog in the Fog to toss a few darts). If any netters will be there early and want to get together for a field trip, let me know.

BTW: anybody want to go in on a dialysis machine?  
I think I'm gonna need one.

A FINAL QUESTION:

Does anybody know of a Malibu GP or similar race track near Oakland? I thought it might be amusing to determine who is america's fastest homebrewer (we already know who the fastest beer judge is 8-)

- Chuck Cox - america's fastest beer judge -

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End of HOMEBREW Digest #428, 05/30/90

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Date: Wed, 30 May 90 08:15 EDT

From: "As I mentioned next week in my talk on reversible time..."

From HOMEBREW Digest, Wed 30 May 1990:

> Question #2: This fungus doesn't "hurt" the beer, but it hurts my  
> perception of it, which is important. Does anybody have any  
> experience with all-kitchen sanitation?

Sorry I can't help with any of the other questions, but this one is relatively easy to handle. Simple kitchen sterilization involves detergent, some elbow grease, and water OVER 140 degrees F. When anything is kept in water this hot for a few minutes, nothing except certain bugs found in deep sea vents can survive, even the dreaded Giardia, or Montezuma's Revenge. This method has worked well in my laboratories at the college, and I have used it at home for years and avoided several nasties. Hope this helps. Be careful and don't scald yourself...

By the way, we have an interesting thing on our VAX here called Notes Conference. Instead of getting all the Digests through raw bitnet, it comes in to one spot and then send to a "notebook" where signups like myself can access it, extract it, and reply. Is anyone else using VMS utilities, or is everyone Bitnet?

Capt. Kirk

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/           //  
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"Keptin, Sir! It's a  
Klingon Battlecruiser!"

AYDLETT@UNCG.BITNET

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Date: Wed, 30 May 90 11:16:14 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: British Ingredients**

Demerara sugar (since my wife uses this in her tea) is a much rawer sugar than Turbinado sugar. We have gotten it in the local British food store in Dallas, and I believe in the Simon David's (local high-quality food store). Lyles Golden Syrup is available locally in a number of the larger, high-quality supermarkets, so it is possible that a large general purpose store would have it (near the corn sugar or syrup). I believe my wife got some black treacle in the same section, again in a general supermarket, albeit a very large one.

Thus, these ingredients are available. If you can't find them and can't mail order to British food stores, you might find a grocery, especially the gourmet ones, which could do a special order for you.

John R. Mellby  
jmellby@ngstl1.ti.com

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Date: Wed, 30 May 90 10:26:58 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Re: Incidents in two Brewpubs**

Boy, you are brave to have gone to Bison in a suit. I avoid that place since there are usually too many bikers around to make me comfortable, and that whole Telegraph area is really getting pretty scummy these days. It's too bad.

Send out a message to the list before you go and I'm sure you can get several good recommendations for brewpubs in the area. For instance, only about 8 or 9 blocks away on University and Shattuck is Triple Rock, and there are others a bit further away.

If anyone is heading to Salt Lake City, I can recommend the Squatter's Pub 2 blocks south of the Salt Palace Convention Center (3 blocks south of Temple Square). 3 Regular beers plus a seasonal/special brew. Samplers available and the food is quite good (sandwiches, pizzas, pasta, meat, light pub fare) and the place is pretty hip. I was tipped off to this place a couple weeks back during a business trip there from someone on the plane.

Todd Koumrian

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Date: 30 May 90 11:05:16 PDT (Wed)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: Red Star again and again

I haven't done any limb-climbing in a while, so I can't let the Red Star controversy go by again without carrying a banner.

The recent razing over Red Star once more attempts to put it in the dog house. In a recent communication with Pete Soper, he shared with me the results of some research he did regarding the use of yeasts in AHA winning recipes. May I quote you, Pete? I'm going to anyway.

In the years 1987-89, dry yeasts won 79% of the top 38 entries. Of these, Red Star took 34%, and Red Star was #4 and #5 overall. EDME came out #1 overall, with 24%.

Now if RS is so bad, how does it produce winning homebrews? Why was it listed recently in the Steinbart's newsletter as being one of the lowest in bacterial content?

May I offer an explanation? Due to the fact that beer is mainly water, the purity and mineral content of water is a strong factor in the quality of beer produced with it. Yeasts react to their overall environment, including such factors as water quality, temperature, volume, density, and so on. Any type of yeast can do poorly under the wrong conditions. For those who find problems using Red Star, perhaps it doesn't like the water they are using, or some other factor in the brewing process.

In the region where I live, the water is mainly runoff from the Cascades. This water makes good beer when I use Red Star Lager yeast. However, when I use the Wyeast Lager yeasts, I just don't get good results. On the other hand, I get good results from using EDME ale yeast, but poorer results when using Red Star Ale yeast. The explanation must, in my opinion, have to do with the water and other fermentation conditions. I simply cannot make any intelligent generalizations about different types of yeasts by throwing them into a doghouse. Hey, experiment, and find what works best for you!

Now where can I buy "Dogbolter," anyway?

Florian

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Date: Wed, 30 May 90 13:29 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Doric Ale Yeast

About Doric ale yeast: Just last night, I checked the 1989 special issue of Zymurgy, and remember reading that Doric had one of the highest initial viable yeast concentrations, and one of the lowest contamination levels. In the taste test, Doric was given a grade of 4 (out of 10) by their panel of experts, and was rated "average". Bare in mind, though, that these tests weren't really representative of an average of any brand, since they made no attempt to reproduce their results over a period of time. (It's well known that samples of yeast from any given manufacturer vary substantially over time.)

My partner and I have used this brand a few times, with good results. Doric ale yeast is definitely a fast starting yeast. Our uneducated palates never detected any off flavors.

Beer's to yeast,  
Chuck Coronella  
CORONELLRJDS@CHEMICAL.UTAH.EDU

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Date: Wed, 30 May 90 08:57:27 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Wyeast bursting

In HBD #427, Ed Sieja <ems!ems@uunet.UU.NET> describes a recent experience with exploding Wyeast:

> I placed it on the counter and applied the usual pressure with the base  
> of my palm and \*BLAM\* the thing just exploded - sending yeast and wort  
> on the counter and floor.

That happened to me a couple of times with the old-style packets. Finally, I discovered THE SECRET to success with Wyeast: \*IGNORE\* the directions printed on the packet!

In particular, \*IGNORE\* the part that says to use the palm of your hand. I don't know about your palm, but mine is just not localized enough. Instead, make a fist and bring it down smartly onto the center of the Wyeast packet. Your fist should be vertical, i.e., thumb toward the ceiling, pinky toward the floor. It works -- first time, every time. No more chasing the inner yeast packet from side to side after it has broken loose from the outer envelope without bursting. No more escalating frustration culminating in a make-my-day whack that inoculates the entire kitchen.

Homebrewers unite for yeast disarmament!

- John Polstra                   jdp@polstra.uucp  
Polstra & Co., Inc.            practic!polstra!jdp@uunet.uu.net  
Seattle, Washington USA        ...[uunet,sun,pyramid]!practic!polstra!jdp  
(206) 932-6482

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Date: Wed, 30 May 90 09:22:06 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Weiss Beer, culture yeast

In HBD #428, boubez@caip.rutgers.edu (Toufic Boubez) asks:

> What makes a weiss beer what it is?

Two things: (1) wheat malt (duh), and (2) the yeast.

My personal experience is with Bavarian weiss beers (I travel to Munich once in a while on business). I don't know much about the other varieties.

Anyway, the typical Bavarian weiss beer has around 60% wheat malt. Even more important to the character of the beer, in my opinion, is the yeast that is used. It gives the beer a distinct spicy aroma -- to me, it smells just like cloves. Luckily, Wyeast sells such a yeast: #3056 Bavarian Weizen, they call it. I used it once, and it worked great.

If you can't get the Wyeast, you might try using Vierka lager yeast (a dry yeast). It produces that same clove-like aroma. (But, use the Wyeast if at all possible.)

For more information about wheat beers, check out the Spring 1989 issue of Zymurgy (Vol. 12, No. 1).

Now, I can't resist some editorial comment / flaming / whining: If you make a good \*authentic\* weiss beer, don't expect it to fare well in a US contest. Many beer judges have never tasted the real thing. When they do, they don't like it. They make ignorant criticisms such as, "a little hazy," and then take off points for appearance. (Authentic Bavarian weiss beers are served very young and are usually way too \*cloudy\* to possibly detect any "haze".) Also, many inexperienced judges dislike the spicy aroma of weiss beer and think something is wrong with it.

Flame off. I feel better now.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, Washington USA      ...[uunet,sun,pyramid]!practic!polstra!jdp  
  (206) 932-6482

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Date: Wed, 30 May 90 9:12:23 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Doric Ale Yeast

In HOMEBREW Digest #428, Cher Feinstein asked:  
> ... y'all have got  
> me convinced that Red Star yeast is a Bad Thing ...  
> ... will anyone comment on Doric, which is the other  
> brand of dry yeast I happen to have on hand?

This is based on an inadequate sample: one batch. It was, however, a rather good batch! I'd used pretty much the same (porter) recipe with Red Star, and used it again later with Edme. The Doric version (different only in hopping from the Red Star batch) had a mild, sweet flavor, with no obvious faults. The Edme batch was slightly different, in that I'd added 8 oz of wheat malt, and was MUCH drier in flavor, also with no obvious faults.

The Doric batch scared me a bit by starting fermentation VERY slowly, and never seeming to do much. It formed a thin layer of anemic-looking foam atop the wort, and bubbled very slowly. I suspect one reason for Red Star's lingering popularity is that it really gets with the program; very reassuring to the brewer. In the final analysis, I didn't use Doric again because I was worried about an infection developing during that long lag time, and because I was looking for more attenuation than it delivered.

= 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-) =

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Date: 30 May 90 19:02:49 MDT (Wed)  
From: hplabs!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
Subject: Red Star (again)

roberts%studguppy@LANL.GOV (Doug Roberts) writes, among some reasonable  
commnts about Red Star:

> 3. Personal, comparative experience: Another member of my home brew  
> club (The HillHoppers, of Los Alamos) and I brewed identical brown ale  
> recipes. My starting gravity was 1.042 and his was 1.043. My end  
> gravity was 1.008, his was was 1.022. My brown ale was a nice, dry  
> London brown; his was cloyingly sweet because Red Star is not very  
> attenuative, and it was highly phenolic to boot.

There's something a lot more wrong than just Red Star yeast here! A "less  
attenuative" yeast might give you something like 1.012 instead of 1.008,  
but landing way up at 1.022 says there's something faulty in the procedure  
or perhaps just-plain-damaged yeast. (By the latter, I don't mean poor  
quality; I mean yeast that's way too old, or has been sitting in a  
refrigerator, or some such.)

> ...I would also like to see Red Star go the way of the  
> dinosaur. I feel it's time has passed (the same way Pabst Blue Ribbon's  
> "Dietetic Malt" time has come and gone)...

Erk? Perhaps Premier Malt Products Blue Ribbon Diastatic Malt? (As much  
as Premier is a relic of times gone by, I'd still hate to see their name  
sullied by association with Pabst.:-)

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Date: Wed, 30 May 90 19:50:02 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Doric yeast

[request for comments on Doric yeast]

Well, I can't relate any first-hand experiences with Doric yeast, having never used it, but I can tell you what was said about it in the 1989 Special Yeast issue of Zymurgy. It seems that there are two kinds of Doric dry ale yeast: packet, and bulk. The packet variety was given a rating of "average", or 4 on a scale of 0 - 10, and the description of the qualities that it imparted to the wort were "phenolic, fruity, apple". The bulk variety of Doric also recieved a rating of "average", with a numeric score of 6 out of 10 and the comments "phenolic, cidery, fruity, slightly sour".

Additionally, (and this part doesn't make sense to me) the packet variety had a "low" lactic count (57), whereas the bulk had a "high" lactic count (1,435). This might explain the "slightly sour" descriptive given the bulk variety, but would also tend to indicate that your batches made with bulk Doric will go sour on you. For comparison, Red Star had an "intermediate" lactic count (417), as did Whitbread, (414).

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569       |Oscar Wilde
dzzr@lanl.gov        |
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Date: Wed, 30 May 90 15:46:14 EDT  
From: chuck%bose@uunet.UU.NET (Chuck Cox)  
Subject: AHA National Conference

Howdy-

I decided to go ahead and provide more info about the AHA 1990 National Homebrewers Conference. However, any truly serious homebrewer should already be a member of the AHA, and will have received this info in Zymurgy.

\*\*\* SCHEDULE (\$\$\$ means costs extra) \*\*\*

Wed 6/13

Morning: Registration

Beer Judge Certification Exam \$\$\$

Afternoon: Beer Evaluation Seminar \$\$\$

National Competition Judging

Evening Reception

Thu 6/14

Morning: Welcome and Introduction Charlie Papazian

The World of Malt Randy Mosher

German Beer Dan Gordo

Quality Homebrew Scott Birdwell

Lunch: Slide show Bruce Prochal

Afternoon: Corners of the Round Table panel

Best of Show/Homebrewer of the Year judging

Evening: Homebrew Club Night

Fri 6/15

Morning: AHA Forum Charlie Papazian

Essentials of Step Infusion Mashing Ron Downer

Simplified Quality Control George Fix

Carbonating Your Brew Byron Burch

Afternoon: The Microbrewery and Brewpub Phenomenon Jeff Mendel

Beer Blending ala Judy Judy Ashworth

Slings of Outrageous Fortune Larry Bell

Evening: Gala Awards Banquet

Sat 6/16

Morning: Brew-in and Brunch at the Anchor Brewing Co.

Beer Judge Certification Exam \$\$\$

Lunch: Michael Jackson Luncheon \$\$\$ Michael Jackson

Afternoon: Beer and Brewing Exposition

Evening: California Brewmasters' Tasting \$\$\$

In the works: There is a Malibu GP race track in Oakland,  
I am going to try to organize a homebrewers race.

\*\*\* FEES \*\*\*

Full Conference \$240 (members) \$290 (non-members)

Saturday Only \$ 60  
Spouse \$120  
Membership \$ 21  
Beer Judge Exam \$ 40  
Beer Evaluation Seminar \$ 10 (\$ 20 at door)  
Michael Jackson's Luncheon \$ 25  
California Brewmaster's Tasting \$ 12 (\$ 15 at door)  
1990 Conference Transcripts \$ 15 (members) \$ 18 (non-members)

check, money order, master card, visa accepted

\*\*\* AHA \*\*\*

American Homebrewers Association  
PO Box 287  
Boulder, CO 80306

voice: (303) 447-0816  
fax: (303) 447-2825

\*\*\* TRAVEL & LODGING \*\*\*

United Airlines is offering discounts for travel to and from the Conference.  
Call (800) 521-4041, refer to meeting code 431DD.

The conference is located in the Hyatt Regency Oakland Hotel,  
located in downtown Oakland, close to public transportation.  
Reservations (800) 233-1234 or (415) 893-1234.

\*\*\* OPINIONS \*\*\*

If you think \$240 is a little steep, you're not alone.  
Cost is the most common complaint I hear. The conference does provide  
many activities, but I am not convinced they are worth \$240,  
especially considering that the luncheon & tasting are extra.  
I seriously considered registering for the social stuff only,  
but what the hell, I'm an overpaid nerd, I can afford it.

I also think that scheduling any activity before 12 noon (except the brew-in)  
is absurd. Afternoon sessions get about twice the attendance as morning  
sessions. None of the serious brewers are walking erect before noon.  
Not surprising considering that there are parties (I mean tasting and  
evaluation sessions) going on past 3am every night.

- Chuck Cox - america's fastest beer judge -

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End of HOMEBREW Digest #429, 05/31/90  
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Date: Thu, 31 May 90 19:14:50 W  
From: Giles Lean <giles@aso.hp.com>  
Subject: Re: Low Alcohol Homebrews

Norm Hardy writes:

> Is there something WRONG with beer that has less than .5% alcohol? Does  
> alcohol have to be a major part of the equation?

> Question: would homebrewers like to try a brewing system that allowed them  
> to make excellent beers with a lower final alcohol level?

Certainly! There are times when more light beer is better than less heavy beer. (Insert your favourite instance -- drink driving laws and abstemious friends are likely candidates!)

Brewing a light beer rather than buying is attractive (if a homebrewer needs more motivation :-)) since the all the Australian low alcohol beers I've tried have been uniformly awful. Admittedly all from large brewers -- they are the only ones that make the low alcohol beers. (And, ok, their full strength products are not too great either, in all but one case!)

Interestingly, they share the same characteristics: less flavour than full strength beers, and an off taint that I cannot identify but which allows the easy identification of light beers.

Anyone with information or ideas?

Giles Lean

-----  
Hewlett Packard Australian Software Operation, Melbourne.  
Australia: giles@aso.hp.oz (03) 871 1647  
Internet: giles@aso.hp.com +61 3 871 1647

-----

Date: Thu, 31 May 90 19:32:49 W  
From: Giles Lean <giles@aso.hp.com>

**Subject: Re: "Brewing Beers Like Those You Buy"**

John Polstra writes:

> The problem is that it is an English book, and the recipes call for all  
> sorts of strange ingredients that just aren't readily available here in  
> the USA. (E.g., invert sugar, barley syrup, brewers caramel, demerara  
> sugar, black treacle ...) Also, many of the recipes call for "brown  
> sugar", which is not the same here as it is in England.

The problem is often not what isn't available, but that you don't know  
what it really is. Americans name things so strangely. :-)

rec.gourmand (or whatever name it had before its demise) coped with  
international recipies, and the only ingredient I remember that had no  
alternate name or substiute was Australian Golden Syrup! (Hard to  
describe -- made (mostly or entirely) from cane sugar, with a  
treacle-like consistency, and quite a strong flavour.)

Try asking the net -- anyone in England reading?

Giles Lean

-----  
Hewlett Packard Australian Software Operation, Melbourne.  
Australia: giles@aso.hp.oz (03) 871 1647  
Internet: giles@aso.hp.com +61 3 871 1647

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Date: Thu, 31 May 90 19:40:40 W  
From: Giles Lean <giles@aso.hp.com>  
Subject: Re: TEA!?!?

Al Korzonas writes:

> Good gosh Chris! TEA! What about homebrew?!?!? I pre-boil my water  
> to kill off nasties and then chill it. Since I suddenly, with the  
> purchase of a home, must pay for water, I think that I will (and  
> should have been even when it was "free") be more frugal with the  
> water I use. I'll probably catch gallons 2 through 6 and use them  
> for the next batch.

For curiosities sake, you might be interested to know that here in  
Victoria, Australia there are move afoot to make paying for water like  
gas and electricity. The occupier pays. Now, will my rent go down?

(And yes, the flurry of postings is because I'm just reading about two  
months of digests at one time. My own time, naturally! At least the  
suspense of waiting for answers to other people's questions is gone!)

Giles Lean

-----  
Hewlett Packard Australian Software Operation, Melbourne.  
Australia: giles@aso.hp.oz (03) 871 1647  
Internet: giles@aso.hp.com +61 3 871 1647

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Date: Thu, 31 May 90 05:28:46 PDT  
From: nntas@robots.span.nasa.gov  
Subject: British Food Centre

Hello,

Here is the address for the British Food Centre:

British Food Centre  
Kirkwood Plaza  
1800 W. Campbell Ave.  
Campbell, CA 95008

(408) 374-7770

Good Luck and Good Brewing

Tim Sauerwein

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Date: Thu, 31 May 1990 9:58:48 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Red Star and Attenuation

After hearing all these assertions that Red Star ale yeast is not attenuative enough, I confess to a different problem: Red Star Pasteur Champagne yeast is *\*too\** attenuative. I use it to make cider from apple juice. It works very well and produces a very nice flavor, but I would like it to leave just a little bit more sugar in the result. I have started a batch using Red Star California Champagne yeast, whatever that is, and I'll see if that works any better.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Thu, 31 May 90 08:32:17 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Red Star (again)

> Erk? Perhaps Premier Malt Products Blue Ribbon Diastatic Malt? (As much  
> as Premier is a relic of times gone by, I'd still hate to see their name  
> sullied by association with Pabst.:-)

Back in the OLD old days, circa 1960, I remember my dad making home  
brew. I even remember going with hom the the Safeway store to buy  
Pabst (or maybe it was Premier) Blue Ribbon Diatetic Malt. It was a  
yellow and blue can with a picture of a chubby [fat] lady on the  
front. The can held about three pounds of black, highly bitter crud.  
His recipes called for one can of that black gunk, and several pounds  
of cane sugar.

Yuk.

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
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Date: Thu, 31 May 90 9:43:52 EST  
From: decvax!ucf-cs!sdgsun!paul@decwrl.dec.com (Paul Emerson)  
Subject: Orlando Brew Pubs

Jim Bauer asked about brew pubs in Orlando. Well there is only one that I know of and it's in Winter Park, right next door to Orlando. The Mill on Fairbanks Ave. was formerly the Winter Park Brewing Company, which went belly up. I think it's a franchise since there is one up the road in Gainesville. I've only been there once since the Mill operation took over and they weren't brewing at the time. But I am told the beer is not impressive.

A better bet would be to visit the Prince of Wales pub a few 100 yards up the road. This pub was relocated from England to Winter Park. Another pub is the Bull and Bush which is off Bumby on Robinson, (across the street from the T.G. Lee milk factory). Of course if you are into pain you could always go out to Epcot and have a few in England or Germany. But the whole Disney scene is expensive, artificial and politically incorrect.

- - -

Paul J. Emerson  
Senior Technical Manager  
UUCP:[ucf-cs|tarpit]!sdgsun!paul  
CIS: 72355,171

SDG Division of SAIC  
450 Lakemont Ave.  
Winter Park, FL 32792  
(407) 657-1300

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Date: Thu, 31 May 90 12:52:52 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: What are "ruby Nebs" and what is "Bah!" - Anderson Valley Boont Amber**

From: NGSTL1::JMELLBY "John Mellby" 31-MAY-1990 12:50:41.79  
To: JMELLBY  
CC:  
Subj: Ale tasting last Saturday

The Official Mellby Beer-Tastings, year 3.

This is the Nineteenth such tasting stretching back over two years.

Ales (CA and UK)

- ---- -

5/26/90 We were afraid the British ales would be too old, which wasn't the case. Some nice ales here!

JRM Tom Roy Tim Tot Ave

Kit Fox Amber 39 37 43 40 159 39.8  
Regimental Dinner Ale 41 40 40 37 158 39.5  
Sarum Special Pale Ale 33 31 33 34 131 32.8  
Red Seal Ale 39 37 39 37 152 38.0  
St. Martins Pale Ale 35 36 38 34 143 35.8  
Sael Middletons Ale 27 25 30 27 109 27.3  
Anderson Valley Boont Amber 37 39 39 38 153 38.3  
New Amsterdam Ale 41 35 40 41 157 39.3

Kit Fox Amber Ale, San Andreas Brewing, Hollister, CA.  
Strong Diacetyl aroma with some hops and a little malt. It tasted like natural carbonation (relatively thin with small bubbles). A very nice authentic ale.

Regimental Dinner Ale, Canterbury Brewing Co., UK  
A complex strong ale. The aroma has strong alcohol tones. The taste is complex and may be a little stale. Strong malt/hops in the taste. The aftertaste is astringent/hoppy/alcohol.

Sarum Special Pale Ale, Gibbs Mews, Salisbury, UK  
Another strong ale, only a little old. Diacetyl, alcohol, and hops in the aroma. Cloudy and loses points on appearance. The flavor is a little old, especially a little metallic, astringent aftertaste.

Red Seal Ale, Ruedrich's, North Coast Brewing Co., Ft. Bragg, CA (It also says Mendocino, "Since 1987"). Great hop aroma (cascade?)! A very pretty appearance. It is light on the malt and slightly astringent in the aftertaste.

St. Martin's Pale Ale, John Martin, Antwerp. (Brewed in Antwerp for the UK?)  
This is almost a barley wine. Strong alcohol, hops, malt in the aroma. A very pretty beer, with a white head! The taste is strongly alcoholic, with a faint sour/Belgian accent. The aftertaste was flat hinting that this is a little old.

Samuel Middleton's Ale; Wild Goose Brewing, Cambridge, Maryland.  
Not much aroma except a little hops. Beautiful color with a rocky head.  
The flavor was distinctly bad. Either DMS or diacetyl gone bad. Oxidized.  
Maybe phenolic. Alcoholic, astringent, medicinal.

Boont Amber Ale, Anderson Valley Brewing, Boonville, Mendocino Co., CA  
On the label is says: "Our pristine 'ruby nebs' makes Boont Amber extra Bahl".  
What the heck are "ruby nebs" and what is Bahl?

New Amsterdam Ale, Utica, NY  
Diacetyl in the aroma. Very clear ale. Slightly dry aftertaste, but  
very nice.

Surviving the American Dream

John R. Mellby

[jmellby%ngstl1.ti.com](mailto:jmellby%ngstl1.ti.com)

Texas Instruments

P.O.Box 660246, MS 3645

Dallas Texas, 75266

(214) 517-5370

(214) 343-7585

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* "Virtually no one's allowed to vote...women, servants,      *
* chimpanzees (gestures to Baldrick)...even lords."          *
*                                                                *
* "That's not true, Lord Nelson's got a vote."                *
*                                                                *
* "He's got a boat, Baldrick."                                  *
*                                                                *
* -- BlackAdder                                                *
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Date: Thu, 31 May 90 12:03:44 mdt

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

**Subject: buldging can**

I've got a buldging can of extract (from not brewing frequently enough - no doubt!). Since it's going to be boiled anyway, I'm not going to worry, but am I missing something? Should I at least be concerned? By the way, it's Edme DMS and is about 1.5 years old. Hey! Wasn't I the one who mentioned to Cher that DMS has active enzymes? Couldn't those enzymes now be doing something to buldge the can?

Al.

-----

Date: Thu, 31 May 90 12:03:53 mdt

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

**Subject: Re: Weiss beer**

60% wheat malt? I guess I said 40% wheat malt - you may be right. On the other hand, TCJoHB by Papazian suggests that Weiss (or Weizen) should be brewed at ale temperatures, so I believe that maybe an ale yeast might be more applicable. Just a side note: another style of Weiss beer is Berliner Weiss (as opposed to the Bavarian Weiss Beer that John mentioned) which is characterized by a lactobacillus (sp?) sourness. Actually, the habit of putting lemon in Weiss Beer came from the days before refrigeration, when the lightly-hopped Weiss would "spoil" and become sour (from lactobacillus (sp?) probably). The lemon was put in to (somehow) mask the bacterial sourness.

Al.

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Date: Thu, 31 May 90 13:11:23 CDT  
From: Jeff Benson <benson@chemsun.chem.UMN.EDU>  
Subject: Yet more on Red Star

Lately a lot of folks have been slamming Red Star yeast. Since I have used it a lot in my own brewing, I'd like to stir my own observations into the controversy (for what their worth). Also, I'm a new subscriber to "Homebrew Digest" and I feel it's time I start contributing as well as observing.

I have used both Red Star ale and lager yeast extensively over the past 3 years, mostly because it's nearly the only brand the local homebrew shops carry. However, my results have not been nearly so dismal as Doug Roberts reported a couple issues ago. The beers I have made with Red Star have by and large been of average quality -- nothing particularly outstanding but generally tasty nonetheless. Perhaps my palate is rather uneducated but my friends don't seem to complain about my homebrew either. So to Cher Feinstein I say: Relax. Your beer will likely be just fine. As Florian pointed out in ish #429, you need to experiment, find out what works and stick with what you like.

Now this is not to imply that I am completely satisfied with Red Star, far from it. Dick Dunn commented in #429 on Doug Roberts' reported end gravity of 1.022 in a beer made with Red Star saying:  
> There's something a lot more wrong than just Red Star yeast here! A  
> "less attenuative" yeast might give you something like 1.012 instead of  
> 1.008, but landing way up at 1.022 says there's something faulty in the  
> procedure or perhaps just-plain-damaged yeast.  
Perhaps so, but I can verify that I have had a lot of difficulty getting end gravities of less than 1.015 when using Red Star. This may be partly attributable to the fact that I make mostly darker, heavier brews but it is a pretty consistent trend.

I am also not particularly fond of Red Star lager for another reason -- it doesn't act like a lager yeast! While these yeasties seem to take off like gangbusters when my fermenter is at room temp, they seem to shut down completely when ambient is less than 60 deg. What kind of lager yeast is that?! Last January I pitched a pack of Red Star lager into a just cooled wort (temp in the mid 80s F) and brought the carboy into the basement where the temp was probably in the high 50s. The fermentation didn't start until I finally got worried and brought the carboy back upstairs, whence it began within a few hours. Perhaps I am naive to assume a primary fermentation can proceed when the temperature is in the 50s F but my impression from other brews is that Red Star lager is a decidedly warm-blooded yeast. I am currently using Vierka lager on a brew and it appears to act more like I'd expect in a lager yeast.

Any comments on my observations?

Jeff "Bucky" Benson                      benson@chemsun.chem.umn.edu  
Univ. of Minnesota



Minneapolis, MN 55455

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Date: Thu, 31 May 90 14:55 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Yeastie beasties**

Hi there!

My thanks to everyone who gave me feedback on the subject of yeasts!

Since posting my query, I've also talked to the people at my homebrew supply store. They have stopped carrying Red Star ale yeast, although they still carry the lager yeast. What they had to say boiled down to: 1) they had enough complaints about the RS ale yeast to drop it; 2) they haven't had any complaints about the RS lager yeast; 3) everyone likes the Doric yeast.

I think it's quite possible that water may be an important factor here. My own decision is that I'm going to mail order some Whitbread and/or Edme yeasts along with some Bavarian weiss yeast. I want the weiss yeast for my framboise, and want my mail order to be cost effective, after all. Then, I'll compare these to the Doric I have on hand as time passes. I know there are certain recipes I'll be making repeatedly, like my doppelbock, which will enable me to compare. I'll see what I like. I'm in no rush.

Thanks again!!

Yours in Carbonation,

Cher

"Sleep faster; we need the pillows!" -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

Date: Thu, 31 May 90 13:54:05 MDT  
From: hplabs!mage!lou  
Subject: invert sugar and stainless brewpots

in HBD #428 nntas@robots.span.nasa.gov writes:

>First, I have read both excerpts from Line's books regarding invert sugar  
and  
>quite frankly I am no closer to discovering what Dave is talking about. I  
feel  
>that what he means is corn sugar and I'll test this and get back with the  
>results.

Sorry I didn't respond to this sooner but I assumed that other readers with a  
tendency to comment on anything would have done so already. According to C.  
Papazian, "Invert sugar is a type of sugar that is made from an acid treatment  
of sucrose. The name `invert' refers to the optical effect that a solution of  
invert sugar has on light." (TCJoHB, p. 79). I realize that this is still  
somewhat vague and offers little help in finding it but I think you can  
eliminate  
corn sugar (dextrose) as a candidate.

I made a couple of phone calls here in Boulder and got the following:

"Colonel" John Canaday: answer #1: It's just corn sugar.  
answer #2 (when pushed): It's sucrose (cane sugar)  
that's been boiled with a little bit of  
citric acid to convert the di-saccharide  
to a mono-saccharide.

Dan Fink at the AHA office (an arrogant young nerd who can tell you with  
utter conviction that there is only one "right" way to brew beer):

Invert sugar is just table sugar that has been boiled. Therefore,  
when you use table sugar you are effectively using invert since you  
boil it anyway. Dave Line's books use outdated technology - use dry  
malt extract instead since table sugar will give you a cidery taste.

You now know as much as I do and can make your own conclusions. My conclusion  
is that the Colonel's answer #2 is probably close and that you will probably  
be  
happier with the results of using dry malt extract instead.

#####

Also, Andy Wilcox writes:

>I've been looking around and pricing 6gal stainless brewpots, and have  
>found some decent deals < \$80. However, all of these are ALL  
>stainless, meaning no aluminum bottom. I seem to recall that the all  
>stainless pots have a tendency to scorch. Can anyone confirm or deny  
>this? Is anybody satisfied with their \*all\* stainless pot?

I use a 4gal all stainless pot that I use for extract brewing (e.g. higher SG than full wort boil and more likely to scorch). I used to have scorching problems before I got a heavy-duty wire trivet (~10 guage steel) to place under the pot. It was sold to heat a glass coffee carafe on an electric stove (alas, I have an electric stove). When I'm through brewing, I can see a faint outline of the trivet on the inside of the pot, which cleans off with just a sponge, but no signs of scorching in even the lightest colored brews. The one exception to this was when I applied full heat before fully dissolving the extract in water and there was layer of straight extract resting on the bottom of the pot. (BTW this produced a \*much\* darker wort than a batch made the next evening with virtually identical ingredients that were dissolved first.)

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

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Date: Thu, 31 May 90 13:55:19 MDT  
From: hplabs!mage!lou  
Subject: **Chuck Cox said it**

In HBD #429 Chuck Cox writes:

>but what the hell, I'm an overpaid nerd, I can afford it.

I think that we can thank Chuck for finally clearing up a controversy that raged on this mailing list some months back. He's America's nerdiest beer judge.

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Date: 31 May 90 12:34:25 PDT (Thu)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: wheat beer additional comment

In HBD #429, John Polstra offers some comments about the haziness of wheat beers and alludes to the ignorance of American beer judges when it comes to genuine wheat beer. I appreciated the accuracy of these comments, John. I think you hit it right on. In addition, the appearance and taste of German wheat beers is highly regional dependent. Even within the same region of Germany, wheat beers can be vastly different. I enjoyed in several instances two wheat beers from the same brewery, one being Hefe Weizen and the other Krystal Weizen. These were often served with lemon slices, particularly consumed in the heat of summer, and many induced the drinker to visit the leak tank shortly thereafter. Unless the judge were familiar with these genuine varieties, it is likely a very good weizen beer could be misjudged. I myself would be a poor judge of this variety, since it's been two years since I tasted a fresh German wheat beer, and memory fades rapidly. I can imagine how poorly I would judge them if I hadn't had the good luck to consume them in the past.

Florian.

"Where did they get this value? They didn't even measure it. They just went and looked it up in a book. A twenty-year-old book!"...Lothar Ley

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Date: Thu, 31 May 90 17:09:40 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Lauter Tun design and a name from the past

I'm making a new lauter tun based on the "slotted pipe" scheme. I've got 3/8" OD copper pipe arranged in a coil in the bottom of a 5 gallon cylindrical Gott cooler. The coil covers the bottom surface (which is about 10" diameter) with 1/8 to 1/4" gaps between turns. How many slots do I need to get proper drainage? Can too many slots cause a problem? If I cut these with an abrasive cutoff wheel I can get 1/32 inch slots or 1/16 inch slots, depending on the wheel. Which is better or do I need a different width? Do any of you see something that might trip me up with this. I'm using the cylindrical cooler because I have it and it would provide the same depth of grain bed as I've used in the past. I wonder however whether a more shallow bed like you would get with a larger, rectangular cooler (and the usual amount of grain for a 5-6 gallon batch) is desirable or even mandatory with this kind of tun. Have any of you seen the bottom of Byron Burch's tun or read a description? If so, how much tubing and how many slots would you guesstimate it has? I'd greatly appreciate any words of wisdom about this.

Remember "Ye Olde Batte"? She just called me on the phone. I was nearly speechless. She is in Chatanooga and will be bringing her "rig" this way over the weekend. I'll say "hi" for you all. She did call it a "rig". Could she have switched from mythology or whatever it was at that university in Canada to driving an 18 wheeler? If so it is most likely one of the few rigs around with a batch of mead aging in the back of the cab.

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

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End of HOMEBREW Digest #430, 06/01/90  
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Date: Fri, 1 Jun 1990 10:12:30 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: This whole invert sugar thing

I'm really sorry I started this whole invert sugar thing. My original question was purely a pragmatic one--how to interpret the recipes of Dave Line. The goal is to replicate a particular flavor, not just get the least cidery or whatever, and getting the recipe right is a good first step.

Fortunately, I did get one answer over Usenet. A gentleman has successfully made the Ruddles County recipe using American ingredients. For the invert sugar, he used sucrose heated with a little citric acid. He says the result tasted very much like the Ruddles he hand-imported back from England.

That's good enough for me, and that's the procedure I'm going to follow. I will report on the results.

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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Fri, 1 Jun 90 11:07 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu>  
Subject: hops tea (more or less)

I just want to recommend steeping (whole) hops for the last 1-3 minutes of the wort boil, actually, steep with the heat off. WOW what a flavor and aroma you can get! My last batch (a red-brown ale) has an incredible flowery and sweet start to it, that switches to nice bitterness from the boiling hops added at the beginning. What fun! I cannot imagine the need for ever dry-hopping.....

Russ Gelinas R\_GELINAS@UNHH.BITNET

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Date: Fri 01 Jun 90 11:31:07  
From: bob@RAllen.wtp.contel.com (Robert Allen)  
Subject: Maryland and Virginia Microbrews

A blind taste testing was held recently for microbrews from Maryland and Virginia.

Scoring on a scale of 1 to 10 on the basis of color, head retention, hop aroma, initial taste, mouth feel and aftertaste

The results were as follows:

373	Wild Goose Amber	Wild Goose Brewery, Cambridge, MD
366	Dark Horse Winter Lager	Virginia Brewing Co., Virginia Beach VA
363	Oxford Class Amber	Glen Burnie, MD
349	Jefferson Blue Ridge Mt.	Forrest, VA
326	Olde Heurich	Washington DC (Pittsburgh)
301	Samual Middletons's Pale Ale	Wild Goose Brewery, Cambridge, MD
265	Virginia Gold Cup	Virginia Brewing Co.
253	St. Pauli Girl	Germany
210	Budweiser	USA
174	Thomas Point Light	Wild Goose Brewery, Cambridge, MD

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Date: Fri, 1 Jun 90 11:28:00 EDT

From: bob@wraith.wtp.contel.com (Robert L. Allen)

**Subject: Maryland and Virginia Microbrews**

~r note

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Date: Fri, 1 Jun 90 11:27:56 EDT  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: invert sugar

> answer #2 (when pushed): It's sucrose (cane sugar)  
> that's been boiled with a little bit of  
> citric acid to convert the di-saccharide  
> to a mono-saccharide.

This squares with Papazian, and with a note in Miller that yeasts eating table sugar need //3// enzymes---one for glucose, one for fructose, and an "invertase" to break the sucrose into glucose and fructose for the other two to work on. Doing this reaction separately would give you a quicker fermentation, possibly giving fewer side-reactions (which you might or might not want).

> Dan Fink at the AHA office (an arrogant young nerd who can tell you with  
> utter conviction that there is only one "right" way to brew beer):  
>  
> Invert sugar is just table sugar that has been boiled. Therefore,  
> when you use table sugar your are effectively using invert since you  
> boil it anyway.

Not very likely. I don't remember the precise strength of the glucose-fructose bond, but I doubt that it will break, even at ~100 Celsius, without a catalyst. When 2 mono-saccharides are joined a molecule of water is released. To break this bond you have to put back the atoms that were squeezed out (i.e., "hydrolysis" (= "water breaking")); acid contributes loose ions which help pry the bond open. (Strong acids (sulfuric, hydrochloric) would also work, but might give additional reactions and might leave ions you don't want in your beer.)

The principle is similar to electrolysis of water, which goes at a reasonable speed in slightly acidic water and //very// slowly in neutral water. Making soap is the most common example of hydrolysis, except that you use alkali (base) as a wedge instead of acid.

> Dave Line's books use outdated technology - use dry  
> malt extract instead since table sugar will give you a cidery taste.

Has anyone ever found out just what byproduct(s) give(s) the cidery taste? In any case, if corn sugar (which is notorious for giving a cidery taste) is dextrose I wouldn't assume that glucose/fructose would give the same (mixture of) byproducts. Also, if you're trying to reproduce a particular beer you probably don't want to replace completely fermentable sugar with partially fermentable malt extract.

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Date: Fri, 1 Jun 90 11:43:53 EDT  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: more on Red Star

The latest issue of the Wort Processors (Boston) newsletter gives results of a test done by Steve Stroud and Sherri Almeda; they created single-cell cultures from Red Star lager yeast and split a batch of lager wort five ways, pitching with four started cultures and one rehydrated packet of dry Red Star. Fermentation took 4 days for the dry and 6 for the cultures.

In a blind testing everybody recognized the batch done from dry yeast ("smelly", "cidery", "thin", "phenolic" vs "clean", "sweet", "tea-like", "full-bodied" for the other four). The comments match the gravity measurements; OG 1.042, FG 1.008 for the dry, 1.019 (average) for the cultures.

Stroud concludes that there is a contaminant in the dry yeast. (Note that if they got down to single cells the odds are 2:1 against picking up a bad cell even if the contaminant was 10% of the cell count---or could it be a trace nutrient that encourages different enzymes in the yeast?) He's trying another batch from the slurry of one of the single-cell batches on the possibility that a newly-culture batch isn't as active/attentive as one that has been through some brewing cycles; results will be available in about a month.

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Date: Fri, 1 Jun 90 14:38:35 PDT

From: Lane\_Molpus@NeXT.COM

**Subject: Invert Sugar**

Sucrose is a disaccharide. Each molecule of sucrose is comprised of two monosaccharides, glucose and fructose, bound together. Inversion is a process whereby the bonds between the monosaccharides are broken, yielding a mixture of glucose and fructose (plus some water).

The name "inversion" comes from the change in optical properties -- this has to do with bending beams of polarized light, and is complex and irrelevant.

Inversion takes place in a numbers of ways. Acids (e.g., cream of tartar, lemon juice) can break down sucrose (and other polysaccharides), especially when heat is added. Yeast cells generate an enzyme called invertase, which accomplishes the same thing. This inversion is necessary,

since yeast cannot ferment the sucrose directly. This allows fermentation of sucrose without much concern by the

brewer, since the yeast takes care of the inversion for you (At least as far as conversion to alcohol is concerned. There are those who swear that fermented sucrose tastes different than fermented glucose.).

Corn sugar is also a type of invert sugar; it's created by the acid hydrolysis of cornstarch into glucose.

Cornstarch is a complex polysaccharide, consisting

of long chains of glucose molecules. Heating it with an acid breaks the starches down into dextrose and water.

Since glucose is often made by the inversion of corn starch, it is fair to call glucose invert sugar, although invert sugar can also mean a mixture of glucose and fructose.

Fructose is a very sweet sugar (about 170% as sweet as sucrose), glucose less so (about 60% as sweet as sucrose, I think). Thus, a mixture of glucose and fructose will taste sweeter than pure glucose, but both will ferment into, for all practical purposes,

the same amount of alcohol

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Date: Fri, 1 Jun 90 16:32:41 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Tastings of Ales and Lagers

The Official Mellby Beer-Tastings, year 3.

This is the 19th and 20th such tasting stretching back over two years.

The tastings, in reverse chronological order were of:

Lagers  
Ales (CA and UK)  
Bochs  
Belgians + Samichlaus  
Misc. Lagers (including one Non-alcoholic)  
Ales, mainly American  
Misc.  
Oregon and Michigan (ok its weird, but this is where our last trips were)  
Available Ales (i.e. purchaseable in Dallas)  
Northern Beers (Northern US and Canadian)  
Belgian (and other odd European Beers)  
California Micro-beers  
Lagers, mostly American microbreweries  
Ales (an odd lot which turned out to be poor quality)  
Ales (Strong, including porters, stout)  
Mixed Lagers  
Ales  
Lagers  
Christmas and speciality beers  
Mixed (mostly ales)

Lagers  
- -----

5/31/90 Surprisingly several people liked to Coors a good deal, and several didn't giving it a score in the low end of the "good" range!

JRM Roy Tim MikeG Paul Doug Tot Ave  
Maharaja 32 37 33 38 30 40 210 35  
Coors 31 36 34 33 25 26 185 30.8  
Jackson Hole 24 27 26 26 24 31 158 26.3  
Samual Adams 41 37 38 45 38 35 234 39  
Pacific Coast 27 34 25 26 27 34 173 28.8  
Zelee Dry 28 30 32 32 31 37 190 31.7  
Munchener Nr1 40 34 39 35 38 186 37.2  
Gold Coast 43 40 38 40 34 40 235 39.2

Maharaja, Associated Brewery, Bombay, India, Batch 546  
Nice clear beer with kind of a fruity smell. Clean taste but a hint of something wrong - smokey/iodine taste. It made me thing of a Islay Scotch. A little metallic aftertaste. Thin body.

Coors Extra Gold, Adolph Coors, Golden Colorado.  
OK, I admit it, I threw this one in and it didn't do badly. It was very cloudy which made people think it wasn't from the national brewers.

It was thin, slightly oxidized (I don't know who left this bottle at my place or when), and maybe a little sulfur. Someone (I said I wouldn't mention Roy's name) said it was "clearly set above the standard American beers".

Jackson Hole Draft, Grand Teton Brewery, Helena Mt.  
Just from the pretty label I hoped this was good, to no avail.  
We had a discussion over whether the aroma was buttery, or just bad.  
A light bad flavor.

Samuel Adams, Boston Brewing Co.  
This had a nice beer/wort aroma. A beautiful head, unfortunately it has a SERIOUS collidal suspension of particles. Paul kept saying this was almost a pale ale, and it did have serious hops. Possibly light struck, but with a bitter taste, and long bitter aftertaste (maybe cardboardy).

Pacific Coast Lager, Pacific Coast Brewing, Helena Montana  
(Montana is the Pacific Coast? I've obviously forgotten my geography!)  
The aroma was strange. We argued on caramel or toffee and finally decided it had a hint of Captain Crunch cereal (really!) It was oxidized with a sour aftertaste. One person liked the smell/taste and said it reminded him of Collin County Gold\*.

Ze'le' Dry, Zele Brewing Co., Prince George, British Columbia, Canada  
The particles in the beer looked like the Tholian energy web on the old Star Trek. It was a clean light beer. Some fruit (banannas) in the taste, but still good. Very good for a Dry beer!

Munchener Nr. 1, Paulaner, Munich, Germany  
Slightly oxidized but very good! Tim thought it was skunky and didn't evaluate it, but the rest of us disagreed. It was strong malt aroma and taste, and Paul guessed it was from Munich before seeing the bottle. A long aftertaste, but not too hoppy. It was still obviously an old bottle with catty/oxidized aroma and taste, but still good.

Gold Coast Lager, Pete's Brewing Co, Palo Alto, CA, Contract brewed by August Schell, in New Ulm, MN  
Slightly fizzy, but a clover/buttery aroma. A sweet and tart taste. Very good!

\* The Collin County Brewery is all but defunct. They haven't brewed since January and they have 3 kegs and a case of beer left. Anyone who wants a brewery for \$25K + another \$50K in a year should contact them in Plano, TX. Don and Mary Thompson are good people. Too bad they can't make a profit in Texas.

Surviving the American Dream

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\* "Virtually no one's allowed to vote...women, servants, \*  
\* chimpanzees (gestures to Baldrick)...even lords." \*  
\* \* \* \* \*  
\* "That's not true, Lord Nelson's got a vote." \*  
\* \* \* \* \*

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* "He's got a boat, Baldrick." *
*           -- BlackAdder      *
*****
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Date: Fri, 1 Jun 90 15:13:51 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 01-Jun-1990 1812" <mason@habs11.enet.dec.com>

**Subject: Brewpubs in Colorado Springs?**

I am traveling to the Springs next week. I don't see any listings in the "Master Brewpub List" for that locale. Does anyone know of any there? If not, what would be the closest, and how far is that anyway?

Thanks...Gary

P.S. I leave Tuesday early AM, (only found out today) so answers only help before that.

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Date: Fri, 1 Jun 90 15:56:59 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Rubicon brewpub tour

The consensus seems to be that June 9 will be best for the Rubicon tour here in Sacramento. It will happen at 10:00 AM on Saturday June 9. Rubicon is at 2004 Capitol Avenue, Sacramento, CA 95814, phone 916-448-7032. I'll try to review the confirmations that came in and E-mail each separately, but I figured this global posting would be good insurance.

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Date: Fri, 1 Jun 90 23:57 EDT  
From: BLCARR02%ULKYVX.BITNET@CORNELLC.cit.cornell.edu  
**Subject: help**

Hello there Homebrewers  
I am very interested in making some of my own homebrewed  
beer, can you tell me what I need to do to get started...  
Thanks in advance  
Rick Pickerell

Blcarr02  
University of Louisville  
Info. Science and data processing

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Date: Sat, 2 Jun 90 08:00 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: The Mill; judging wheat beer

Hi there!

Paul Emerson mentioned "The Mill" in dig #430. Yes, there is one here in Gainesville, and there's one in Tallahassee as well. The beer is geared towards the Bud crowd, it's true. It also tends to the hoppy side. Those things considered, it's not that bad. It is fresh beer, and while it's pretty wimpy by our standards it's better than Bud/Bud Lite/Mic/Mic Lite being all that's available on draft. The food's pretty good; I've taken my parents there twice. Their bakery is \*outstanding\*!

Regarding the tendency for American judges to mis-judge wheat beers due to haziness combined with ignorance: is there anything to be done about this? If that framboise of mine turns out okay, and is finished in time, I've been seriously considering entering it in the AHA's upcoming wheat beer competition. Then, of course, there's the national competition. I'd hate to think be penalized because my brew \*ought\* to be a tad hazy! Suggestions?

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Sat, 2 Jun 90 09:51:41 MDT

From: hplabs!mage!lou

**Subject: bulging can**

IN HBD #430 Algis Korzonas writes:

>I've got a buldging can of extract (from not brewing frequently  
>enough - no doubt!). Since it's going to be boiled anyway, I'm  
>not going to worry, but am I missing something? Should I at  
>least be concerned? By the way, it's Edme DMS and is about 1.5  
>years old. Hey! Wasn't I the one who mentioned to Cher that  
>DMS has active enzymes? Couldn't those enzymes now be doing  
>something to buldge the can?

I have a can of Alexander's Sun Country pale malt extract with a similar problem. The can has severly dented in shipping and some of the bulging is udoubtedly due to that however it has bulged even more in the two weeks I've had it. I suspect that the initial deformation of the can made further deformation easier. I don't think Alexander's has any enzymes so I doubt if that is the cause in your case. I still plan to use it but, yes, I'm a bit concerned about it.

Louis Clark

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

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End of HOMEBREW Digest #431, 06/04/90

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Date: Mon, 4 Jun 90 09:26:58 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: More about hops tea (more or less)...

In homebrew digest #431, Russ Gelinas suggested adding whole hops to the wort in the last 1-3 minutes of a boil and then steep them with the heat off.

During a tour of the Wild Goose Brewery (Cambridge Maryland), brewmaster Alan Pugsley explained that they use a device called a "hops percolator" to dry hop their Wild Goose Amber. Aromatic hops (Tettnang & Bramling) are dumped in (in leaf form) and steeped in 110 degree water. [My notes say that Pugsley said they steep for 6 hours, but that seems an awful long time--perhaps I misunderstood the length of time].

According to Pugsley, the product is a bright green liquid with an incredibly powerful hops aroma. The hops tea is then added to the wort in the primary fermenter, i.e., it never goes into the brewing kettle. Pugsley said that this gives the brewery greater control over the consistency of the brews and avoids the problem of losing aromatics. About 30% of the total hops content of each batch is added during this dry-hopping stage.

Those of you who have sampled Wild Goose can back me up on this--Wild Goose has one of the sharpest hops characters of any commercial beer I can think of. Great Stuff. Always nice to see how the pros do it...

Cheers,  
- ---Mark Stevens  
stevens@ra.stsci.edu

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Date: Mon, 4 Jun 1990 10:07:05 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Cider and Red Star

I just tasted my first batch of apple cider made with Red Star California Champagne yeast. The result is quite nice. Unlike Pasteur Champagne yeast, the CC yeast seems to be less attenuative, leaving a residual sweetness. There is also less sharpness in the taste. The result is much more like the "fine" ciders I remember from England.

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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 4 Jun 90 8:17:34 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-lsd>  
**Subject: Colorado Area Brewpubs**  
Full-Name: Rick Myers

>From: "Gary F. Mason - Image Systems - MK02-2/K03 - 603884[DTN264]-1503 01-Jun-1990 1812" <mason@habs11.enet.dec.com>

>I am traveling to the Springs next week. I don't see any listings in the  
>"Master Brewpub List" for that locale. Does anyone know of any there? If  
>not, what would be the closest, and how far is that anyway?

Colorado Springs (Southern Colorado, for that matter) does not have any  
brewpubs/microbreweries (yet!). The nearest brewery is Wynkoop in Denver  
(~75 miles north of C. Springs). I have never been there, but a buddy of  
mine has. He is real picky about the beers he drinks, and he likes most  
of Wynkoop's. Their address is:

Wynkoop Brewing Company  
1634 Eighteenth Street  
Denver, CO 80202  
(303) 297-2700

There are also two microbreweries in Boulder (~35 minutes from Denver),  
Boulder Brewery, and Walnut Brewery. I've been to neither of those, too.

I shouldn't be saying this yet, but, the Antler's Hotel here in C. Springs  
is opening a brewpub in October, after they finish remodeling the building.  
The brewmaster owns a local homebrew shop (Mayjor Kelley Homebrewing  
Supplies) here in C. Springs. I don't think he has any experience brewing  
on this large of a scale, but the Antler's folks were real anxious to get  
a brewer as soon as possible - well, as soon as they open, I'll sample and  
report back to the Digest...

- - -

\*=====\*

Rick Myers  
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\*=====\*

Disclaimer: standard

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Date: Mon, 4 Jun 90 08:45:53 MDT  
From: pmk@craycos.com (Peter Klausler)  
Subject: Colorado Springs Brewpubs

> I am traveling to the Springs next week. I don't see any listings in the  
> "Master Brewpub List" for that locale. Does anyone know of any there? If  
> not, what would be the closest, and how far is that anyway?

Brewpubs in Colorado Springs? That's a laugh. There are none.

No music, theatre, restaurants, vegetarians, or books, either. The major cultural activities are somewhat more like:

- throwing (partially) empty Coors cans at road signs
- pawnshop browsing
- cutting tops off front-range mountains for strip-mining
- gun fondling
- grafitti
- running red lights (unenforced in the Springs)
- shooting holes in signs which prohibit firearms in Nat'l Forests
- shooting prairie dogs
- blowing up prairie dogs
- littering
- daytime television

Not the most amenable environment for establishing a brewpub, or even a yuppie fern-bar. (So maybe there's some advantage to the Springs, after all.)

If you must stay in town, the best excuses for bars are "Old Chicago", downtown

(as it were), and the "Golden Bee", near the Broadmoor Hotel by Cheyenne Mountain. At the first you can find a decent selection of imported bottled beer;

at the second you may enjoy English ales, served cold and expensively. Given these choices, homebrewing is a natural alternative; one must mail-order supplies and use bottled water, however.

Nearest brewpub is in Denver, to whose downtown you may flee in a short 75 minute drive from the Springs'. Try the Wynkoop brewery near the train station.

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Date: Mon, 4 Jun 90 10:29 EST  
From: <S\_KOZA%UNHH.BITNET@mitvma.mit.edu>  
Subject: **Vanilla Beans**

Hi All.

A brewing cohort is interested in putting up a malty, somewhat sweet and lightly hopped Vanilla Ale. The question we're unsure of is: How many beans should he use or should he consider using a high quality extract? Any experiences?

Stephan M. Koza

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Date: Mon, 4 Jun 90 11:11:51 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Follow-up

I would like to take the opportunity to supply some feed-back regarding a couple of suggestions that have been made in this list which I have found to be extremely useful.

1. To whomever suggested lightly soaping the stove top prior to boiling your wort: Nice idea! I wiped a light film of dishwashing detergent on the stove top prior to making my last batch, and it really did make cleaning up easy afterwards. I inevitably spill a few drops of wort onto the stove top during a boil where it caramelizes and bonds to the stove. The soap pre-treatment now prevents this: crud just wipes off afterwards.

2. I have a batch of Scottish Ale fermentation in my spare "beer room" upstairs, where the temperature topped 81 degrees, yesterday. The beer, however, is happily fermenting away at 65 degrees. I put the carboy in my mashing pot, put water in the pot, and pulled an old tee shirt over the carboy and down into the water. Water wicks up the shirt and evaporates, cooling the carboy & beer. Looks like I'll be able to brew all summer!

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569       |Oscar Wilde
dzzr@lanl.gov        |
=====
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Date: 04 Jun 90 12:43:33 PDT (Mon)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: HBD #431, hazy wheat dream

Cher sez:

>Regarding the tendency for American judges to mis-judge wheat beers due to  
> haziness combined with ignorance: is there anything to be done about this?

Yes. Force feeding with Old Bohemian. But let's not carry this thing too far.

Why, just last night...

Last night I had a dream that I made a beautiful wheat beer intending to send it off to the AHA contest next year. It was fermented cold and lagered several months until a gang of my German friends came over to visit. They kidnapped me, forced me to don expensive feet equipment and pushed me down nearby icy mountain slopes. This was alarming and made me nervous. It made them thirsty. Later, they took me back home and guzzled all but two of my wheat beers which I managed to stash behind an aging six pack of Budweiser I had bought long ago when I worked in a feed mill. After the Germans left, I took the remaining bottles of wheat beer, filtered them to remove the haze, added a pinch of cloves to both, and re-capped them. Then I sent them away to the AHA contest. The judge turned out to be a visiting professor of brewing science from Munich, who criticized my brew for being too clear for a real wheat beer, and assigned it a score of 19, not good enough for the bronze certificate. He had the additional gall to inquire whether Mt. Hood or Mount Bachelor had the better snow in April and could he crash on my sofa sometime. The dream recurred twice during the evening.

I'm going to interpret this much synchronicity as a message to begin brewing a wheat beer now for next year's competition. If it's dismissed on account of having too much haze, there's a certain professor who works full time at the AHA who's going to hear from me.

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Date: 04 Jun 90 19:32:47 EDT  
From: Jay S. Hersh <75140.350@compuserve.com>  
Subject: No more beer babble, Cider Probs

I have been very patient with this but after reading the 100th page of scores and banter from J. Melby et al regarding the results of his various tastings I must protest. Mr Melby do we all have to hear about every beer you drink, especially in such gory detail. This is after all a homebrew digest, a forum for discussion of homebrew questions and concerns, not a beer-o-the-month club newsletter. Could you please limit your postings in the future to a BRIEF summary and forward scores (which many will claim are meaningless anyway) and other comments to those who are interested. Many of us want to converse about homebrew. I have noticed you cross post these diatribes on rec.food.drink, where I think they have more of a proper place.

To Eric(?) Pepke. I have made cider with Red star Champagne and had similar results, extremely bitter since all the sugar fermented out. The solution I used was to check the gravity and pop the cider into the frig (after racking it back into the bottles off of the yeast). This had 2 effects. It took the cider off the settled yeast, and it caused the still active yeast to settle out due to temperature drop. It was necessary to repeat rackings, but the high alcohol content and cold temperature protected against contamination. This has worked well for me the past few tries.

Chuck Cox..... Nerdiest Homebrew, hardly fits the pictures perhaps dirtiest homebrew, nah.... we'll come up with something!

- Jay Hersh  
too busy to drink a thousand beers and babble about them, let alone read about someone else doing the same

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End of HOMEBREW Digest #432, 06/05/90  
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Date: Tue, 5 Jun 90 08:23:33 mdt  
From: Richard Stern <rstern@hpcslb1.col.hp.com>  
**Subject: Colorado Brewpubs**  
Full-Name: Richard Stern

There is a fairly new brewpub in Breckenridge called (surprise, surprise) the 'Breckenridge Brewery and Pub'. It's on Main street in Breck. Nice place. I thought the beers were far better than Wynkoops, but I haven't been to Wynkoops in over a year (and I've heard the beer has improved). A friend tells me that the brewmaster used to be a brewer at one of the Strohs, so he has alot of experience brewing large batches consistantly.

As for Major Kelly brewing at the Antlers in Colo Spgs: I wouldn't hold my breath expecting good beer. He's just a homebrewer, and I wasn't very impressed with his homebrew last time I tasted it.

Richard Stern

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Date: Tue, 5 Jun 90 8:42:31 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-lsd>  
**Subject: Colorado Springs Homebrew Shops**  
Full-Name: Rick Myers

In Digest #432 Peter Klauser says he has to mail order all his homebrew supplies, since he lives in Colorado Springs, plus he doesn't like the restaurants, etc. and the general 'culture'. Oh well, he can always move. But seriously, C. Springs has three, yes, count 'em, three homebrew shops. The oldest shop in town is Mayjor Kelley. An older couple also have a shop they run out of a spare bedroom (Stoppel), and the newest shop is located in Surplus City (run independently of Surplus City). I do most all my homebrew shopping at Surplus City, as Vivian, who runs it, is very knowledgeable, and is willing to special order anything unusual I need at a reasonable price. I rarely find the need to use mail order - besides, most mail order houses are so far away, the shipping brings the price back up to what it is here in town.

- --

Disclaimer: I have no interest in any of the HB shops in town, I only brew here.

\*=====\*

Rick Myers  
Hewlett-Packard Colorado Telecommunications Division  
5070 Centennial Blvd.  
Colorado Springs, CO 80919 (719) 531-4416  
INTERNET: rcm@hpctdpe.hp.com

\*=====\*

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Date: Fri, 1 Jun 90 19:48:55 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Red Star

I recall reading somewhere that all dry yeasts seem to act more like ale yeasts than lager yeasts, that is, even though some are labeled as lager, they don't perform well below 55f.

Red Star lager yeast seems much better than it's ale counterpart. Hey, when I started brewing 5 years ago (wow, how time flies!!), the local homebrew shop even then recommended against Red Start ale yeast, and steered me towards Edme or Munton-Fison.

Question, does anybody use yeast nutrients in the boil to give the yeast a helping hand before pitching? Seems to work great for me.

Norm

---



Date: Mon, 4 Jun 90 13:28:18 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Infection

Yesterday I was over at a friend's house admiring his latest batch of Pilsner, and he mentioned that he was planning to bottle that evening (why does bottling always seem less of a big deal to others, than to me?) because the batch of brown ale he had in the secondary was beginning to look "weird". It had looked like fermentation was over, but then, when the weather suddenly warmed up, it developed a very thin layer of a greenish foam on the surface, marked by a couple of BIG bubbles (appx. 10 cm across!) that had stood several days without breaking or changing! My first thought was that it's some form of wild yeast. I've certainly never seen anything like it. Does anyone know what this is? I'll report on the flavor of the beer, when I get back from vacation.

- 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, 5 Jun 90 10:58 EDT  
From: BRWJ%VAX5.CIT.CORNELL.EDU@CORNELLC.cit.cornell.edu  
Subject: Phenol in mead, Norwich brewery info

Way back in December I brewed a mead from approximately 12 pounds of local (Ithaca, NY) honey according to Papazian's recipe for still mead ("Chief Niwok's" or something like that in Zymurgy about a year ago). I combined the honey with 2 gals of water, added heat to raise the temperature to about 200 degrees and maintained that temp for an hour or two (I don't have my notes here). I then combined this with enough cold, pre-boiled water to make 5 gals. I believe the only other ingredients besides honey and water were acid blend, yeast nutrient, and Red Star Pasteur Champagne yeast. I transferred to the secondary after about a month of primary fermentation and bottled after 6 months.

Here's my problem. At both transfer and bottling time I noticed a pronounced odor and flavor of phenol in the mead. When I work with phenol in the lab, it's done under a hood -- the fumes are considered detrimental. Yet when I look at the ingredients for cough drops, I see phenol listed. So what gives? More importantly, will this taste and odor of phenol dissipate with age in my mead, or should I free up some bottles this weekend? I have not had this problem before with mead, although I have had the harshness and dry character others have mentioned when using Red Star Pasteur Champagne yeast. The harshness takes about a year in the bottle to disappear. I should mention that the other meads I've produced all contained 9 pounds or less of honey in a five gallon batch. Are the phenolic by-products a result of fermentation to a higher alcohol level?

On a happier note, I will be spending two weeks in Norwich, England in July and would accept any advice on local pubs/breweries to visit in the area or on the way back to London. Is there a standard reference to British real ales and where can I get it? Thanks in advance!

Jackie Brown                      BRWJ@CRNLVAX5.BITNET

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Date: Tue, 5 Jun 90 8:50:08 PDT  
From: Marty Albini <martya@hpsdl39.sdd.hp.com>  
Subject: **foxx bottle filler**

To whoever (Doug?) who posted a warning to pressure-test the Foxx bottle filler before use: a hearty thank you. You have saved me much unpleasantness, kitchen cleaning, and alimony.

Perhaps you can do me a further service. Could anybody who has used this fine device comment on appropriate pressures to operate the thing at?

For those of you hopelessly confused by the above, I'll explain. Foxx Equipment sells a bottle filling kit which lets you bulk-carbonate in a soda keg, and fill bottles without foam. It uses counterpressure from your CO2 tank to keep the gas in solution, and has a bleed valve to let you control bottle filling. It's made of standard pipefittings and valves, and looks like somebody made it in their garage. You could probably duplicate it for less than the purchase price, but that pretty reasonable (~\$17, I think).

You need a bunch of hoses to hook it up, and they sell a kit which is, unfortunately, incomplete. There are no keg connectors, and if you hook it up to your CO2 tank, you lose the regular pressure line for your keg. My solution involves tee fittings and quick-disconnects, and is pretty easy to figure out, but don't expect to use it out of the box.

It also leaks from every joint, until you tighten them up. The valves are have itty-bitty metal handles, the kind that cut your fingers and are hard to turn. Again, easy to fix (just cut some tubing to sleeve the valve handle) but annoying. I also had to shorten the filler tube to get it to fit a Heineken bottle.

As you can see from the above questions, the instructions included with it are incomplete. On the whole, though, this promises to make priming sugar a thing of the past. My fridge is too small for my 5 gal kegs, and 3 gals are impossible to find used, so I'd have to pay ~\$55 to get my brew cold. From now on, my room-temperature brews will be on tap, and the rest go into bottles.

--

Marty Albini

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"The above opinions were generated by a trained professional. Do not attempt to duplicate these thought processes at home."

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1899 USA

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Date: Tue, 05 Jun 90 10:30:33 PDT  
From: jrb@cs.pdx.edu  
Subject: Re: Homebrew Digest #432 (June 05, 1990)

Please re-route homebrew digest for  
James Binkley  
jrb@zymurgy.wv.tek.com

to  
jrb@jove.cs.pdx.edu

thanks

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Date: Tue, 5 Jun 90 09:54:35 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: beer babble suppression

As Roseanne Rosanadana might say,

A Mr. Jay Hersch of of Compuserve New Jersey writes in to say...

> I have been very patient with this but after reading the 100th page  
> of scores and banter from J. Melby et al regarding the results of  
> his various tastings I must protest.

While I tend to agree with Jay as regards my interest in Mr. Mellby's postings,

I'm opposed to censoring the material. I've probably posted my share of items that were not directly related to Q&A on the mechanics of brewing beer. It's the nature of an open forum that some material will be seen as irrelevant by some readers.

I can't say I'd miss the Mellby files, but I would very much miss the feeling I have that this Digest is open to general beer related discussion, and not just nuts and bolts informational postings. Besides, I just download the whole Digest to my micro, load up the word processor, and fast forward right through lengthy postings that don't interest me. No fuss, no muss, and no need to protest...

BTW, all you Red Star bashers better be right. I'm trying my first batch with a liquid Wyeast culture. If this bag bursts, it's right back to Red Star dry lager yeast and blissful ignorance for me! (Alas, no other dry lager yeasts were available at R&R last Saturday) Also, I'm trying a ginger flavored ale, sort of modeled on the Vagabond Ginger Ale in Papazian's book, except I'm aiming for a drier, more pale ale quality. Any recipe suggestions? My plan is 6 lb. of light extract, 1 lb. of crystal malt, 3 oz. of grated ginger root, 2 oz. of Cascade boiling hops, and I don't know what for finishing. Maybe a nice Cascade tea... I plan to try the Edme dry ale yeast for this one, as Martin Lodahl mentioned that it gave him some \*very\* dry results. Hmmm, looking at that recipe, it's more like ginger steam beer, isn't it. Oh well.

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Tue, 5 Jun 90 11:53:24 PDT  
From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>  
Subject: RE: Homebrew Digest #432 (June 05, 1990)

In Digest #432 Peter Klausler writes:

>Brewpubs in Colorado Springs? That's a laugh. There are none.  
>  
>No music, theatre, restaurants, vegetarians, or books, either. The major  
>cultural activities are somewhat more like:  
> - throwing (partially) empty Coors cans at road signs  
> - pawnshop browsing  
> - cutting tops off front-range mountains for strip-mining  
> - gun fondling  
> - grafitti  
> - running red lights (unenforced in the Springs)  
> - shooting holes in signs which prohibit firearms in Nat'l Forests  
> - shooting prairie dogs  
> - blowing up prairie dogs  
> - littering  
> - daytime television  
>Not the most amenable environment for establishing a brewpub, or even a  
>yuppie fern-bar. (So maybe there's some advantage to the Springs, after all.)

WOW, what a flame!!! ...and I thought that I liked living here in Colorado Springs. I won't address Peter's bulleted list because it is inappropriate for this forum; my responses would be as well... Besides, I think Peter's comments show him in the correct light and don't deserve a response!

The two comments that I will address, however, relate directly to homebrewing and are blatantly incorrect:

> homebrewing is a natural alternative; one must mail-order  
>supplies and use bottled water, however.

There are currently three homebrew supply shops in Colorado Springs:

- Stoppel and Associates
- Major Kelly's
- Surplus City

A large variety of equipment, extract brands, whole grains, specialty grains, hops (leaf and pellet) and yeast can be found here... One does NOT have to mail-order supplies.

With respect to using bottled water, the Colorado Springs tap water is of very good quality for brewing. I called the Colorado Springs Department of Utilities and got a free detailed water chemistry analysis mailed to me. If anything,

the  
water is too pure, one needs to add certain minerals such as gypsum to get the  
concentrations of specific ions to the appropriate levels when doing all-grain  
brewing. The levels of any impurities were extremely low!

Dave (Yes, from Colorado Springs!)

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Date: Tue, 5 Jun 90 15:23:45 EDT  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Help - inefficient sparge

My brewing buddy and myself brewed our second all-grain batch on the weekend. Everything seemed to work OK, but our sparge seemed to be inefficient (again!). We started with 9# Canadian 2-row malt, 1# crystal malt, and 12oz brown sugar but only ended up with an OG of 1.045 (made up to 5 USG).

Does anyone have any suggestions? We're using the scheme where we have 2 buckets, one inside the other, with a lot of 1/8" holes drilled in the inner bucket and a drain in the lower bucket.

I get the impression from Miller that the grain bed is such an efficient filter that the sparge operation will take more than an hour. In our case the sparge water comes through at such a rate that the sparge is over in 15 or 20 minutes - and that is with the spigot partially closed.

Is the problem with the ground grain (the local homebrew shop grinds it and they say they don't have complaints from others)? The water doesn't seem to be running down a crack between the edge of the grain and the buckets edge. Should we just close the spigot off so that the water trickles through?

I'm puzzled - any advice will be gratefully received. (What extraction efficiencies do you all get?).

Brian  
- - -

Brian Glendenning - Radio astronomy, University of Toronto  
brian@radio.astro.utoronto.ca utai!radio.astro!brian  
glendenn@utorphys.bitnet

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Date: 05 Jun 90 12:40:27 PDT (Tue)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: Jay Hersh's comments about cider technique

In # 432, Jay tells how he chills the cider to remove yeast, thus eliminating or reducing the dryness. Can you please go into this further?

- 1 Do you keep it chilled until drinking? If not,
- 2 Does it resume fermentation after bottling?

The reason I ask is that it seems with my cider that it ferments out all the way at room T. Thus one has to be careful with bottling until there is very little sugar left.

Thanx to Doug Robers for following up on the wet T-shirt method of temp control. I'm going to try it in my loft also.

While Jay's on the subject of irrelevant data, may I say two things?

- 1 I apologize for the dream sequence.
- 2 I don't see a need here for discussion of brewpub data. As Jay mentioned, it is a forum for homebrewing, and I can't see much about brewpubs that have to do with homebrewing. Unless there's a point about brewpubs that is relevant to homebrewing, could we please move these discussions to rec.food.drink? A tabloid of such low SNR is where swillpub discussion belongs anyway./

Florian the complainer.

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Date: Tue, 5 Jun 1990 15:42:18 PDT  
From: post%vaxt.llnl.gov@lll-winken.llnl.gov (John Post)  
Subject: Barleywine Questions and Misc.

This is my first post, so please excuse the formatting...

Some comments on recent topics...

1) Red Star yeast is indeed no bueno (IMHO), unless you like that crappy taste. I used a dry yeast last time called IronMaster...Has anyone else tried it? Favorable, or no?

2) What have people done to successfully brew all-grain barleywines? Specifically, grain quantities, sparging techniques, and recipes would be appreciated.

3) Has anybody actually built a small brewery as depicted in Bill Owen's book? Does a water heater burner have enough thermal output capacity to heat 12-13 gallons of wort to boil in a relatively short time period?

Thanks in advance. It's been great to read the Digest for a couple of months now. Has any thought been given to making it into a regular newsgroup?

john

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post@vaxt.llnl.gov	"...It's only MY opinion...Not their's..."
post@lis.llnl.gov	"The Most Important Thing Is To Be There'
	...Dr. Milton Drandell, Cal Poly SLO
John Post, Lawrence Livermore	....I'm Relaxing...I'm Not Worrying....
National Labs (415) 423-9981	.....Just Wish I Had A HomeBrew.....
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Date: Tue, 5 Jun 90 14:49:42 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Precision Scales

Does anybody have any ideas about where to obtain a precise but inexpensive scale?

I've recently gotten interested in treating my brewing water with chemicals (gypsum, chalk, etc.) to make it more appropriate for whatever style of beer I happen to be brewing. (Darryl Richman: this was inspired by your recent Zymurgy article, thank you.) I've worked out what I need to add, but the quantities are very small (often less than 0.5 gram of additive per gallon of water).

So, to do this right I need a scale with a precision of around a tenth of a gram. (Well, OK, I could make do with precision of one gram.)

I have been told that inexpensive triple-beam balance scales are sold for the purpose of measuring small amounts of other, er, chemicals. The local source for such scales was described to me as "Big Nicky," whose place of business is "usually on the corner of First and Pine," and whose business hours are "after dark." (I gather that Big Nicky also sells, er, chemicals that can be measured with such scales.) However, I decided to Just Say No to this idea after hearing that Big Nicky refuses to back up his products with a guarantee of customer satisfaction.

Can somebody suggest a different source? By "inexpensive" I suppose I mean "substantially less than the price of a laboratory balance scale."

- John Polstra                               jdp@polstra.uucp  
Polstra & Co., Inc.                       practic!polstra!jdp@uunet.uu.net  
Seattle, Washington USA               ...[uunet,sun,pyramid]!practic!polstra!jdp  
(206) 932-6482

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End of HOMEBREW Digest #433, 06/06/90  
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Date: 6 Jun 90 09:28:22 EDT (Wednesday)

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

**Subject: Re: Precision Scales**

>Can somebody suggest a different source?

I bought an electronic scale from COMB (a manufacturers closeout catalog). As I recall it cost about \$40. I don't remember the exact accuracy specs (probably not 1 gram), but it's better than any other scale that I could find at a similar cost. It measures in grams, but will convert to ounces. I use it to measure hops.

A local "head" shop can probably sell you a 1 gram scale, but you may find that to be an unacceptable source.

/Don

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Date: Wed, 6 Jun 90 09:23 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: Wyeast bag \*not\* bursting, but almost

I just used a batch of Wyeast (American ale, don't remember the number) and everything was ok, and my brew is bubbling away. The package was dated April, so according to the instructions it should have taken 1-2 days to swell. Well it swelled in 12 hours at 80 degrees. It swelled to the point where it was absolutely solid; no give at all! I got concerned (not worried \*:), so I cleaned the package and put it in a clean ziploc bag, just in case. But as I said, no bursting, and all was OK. I \*still\* feel that the extra work of the Wyeast is worth it; I have a porter that is clean as can be; the first homebrew I've tasted that doesn't have that recognizable homebrew yeast taste.

On a different note, I find the Mellby beer ratings interesting, but a little too long-winded. Maybe an abridged version?

I also like the brewpub reviews, but only for the beer, and as it pertains to brewing styles (and I may someday find myself in a strange place in need of a \*real\* beer \*:). I think we could do without the food reviews.

Russ Gelinas R\_GELINA@UNHH.BITNET

Anti-disclaimer: I have my grubby little fingers in everything.

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Date: Wed, 6 Jun 90 09:35:13 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: CAMRA "Good Beer Guide"

When you go to England, stop by a WH Smiths or other bookshop and get a copy of the Campaign for Real Ale (CAMRA) publication "The Good Beer Guide". It cost 5-6 pounds last year and should be about the same this year. It is a very detailed guide to steer you toward pubs that tend to have the very best ales.

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Date: Wed, 6 Jun 90 8:47:37 MDT  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: Brewpubs, tastings**  
Full-Name: Tom Hotchkiss

Well, I can't bite my tounge any longer. To all of you complaining about postings concerning tastings, brewpubs, etc. I have just one thing to say: stop your whining.

I can think of 3 reasons why the postings are appropriate in addition to the fact that I enjoy them.

1. Discussions of brewpubs and qualities of commercial beers *\*are\** relevant to homebrewers for the simple reason that in order to advance your skill as a brewer you need to develop your palate and your knowledge of beer styles. In order to improve your own brew, you need to be able to taste and evaluate your beer and then decide what you might want to change in future batches. The best way to develop your tasting and evaluation skills is through practice, which generally involves tasting many beers of many different styles. I think brewpubs are an excellent example since often (in my opinion) the quality of their beer lies somewhere between decent homebrew and high quality commercial beer. Therefore, brewpub beer provides an example of an improved beer that may be closer to your homebrew than commercial beers.

(Note that there are *\*many\** exceptions to my comment about quality improving from homebrew, to brewpub, to commercial beer; that's not the point. The point is simply that sampling beers at brewpubs can be an excellent way for homebrewers to get ideas about how to change or improve their own beer.)

2. Not everyone has access to or reads notes (i.e. rec.food.drink). So moving postings to rec.food.drink means that some people who are interested in the postings will miss out.
3. If you're not interested in a particular posting, how much of your precious time does it take to page past it? You certainly don't have to read it if you're not interested.

Let's keep this forum open to everything relevant to homebrewing, which includes beer styles, brewpubs, and tastings.

Tom Hotchkiss

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Date: Wed, 6 Jun 90 09:17:56 MDT

From: pmk@craycos.com (Peter Klausler)

**Subject: Brewpubs, tastings**

> With respect to using bottled water, the Colorado Springs tap water is of  
very  
> good quality for brewing.

I'm sure this is true in most of the Springs; however, I don't trust MY water.  
Last fall I received a letter from the Colo Spgs water department warning me  
against letting any children in my household drink the local tap water. It may  
be a problem local to the southern end of town; colleagues who live in the  
northern part of the area didn't receive the warning letter. But it was enough  
to cause me to switch to alternative sources.

I mail-order supplies because liquid yeast cultures are not sold in any of the  
local homebrew stores, and as long as I'm dealing with GFSR for yeast I might  
as  
well have them send me everything else. (Grain is an exception, of course.)

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Date: Wed, 6 Jun 90 08:43:23 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Re: beer babble suppression

Ken Weiss writes:

>While I tend to agree with Jay as regards my interest in Mr. Mellby's  
>postings,  
>I'm opposed to censoring the material. I've probably posted my share of items  
>that were not directly related to Q&A on the mechanics of brewing beer. It's  
>the nature of an open forum that some material will be seen as irrelevant by  
>some readers.  
>  
>I can't say I'd miss the Mellby files, but I would very much miss the feeling  
>I have that this Digest is open to general beer related discussion, and not  
>just nuts and bolts informational postings.

I second that.

Those of you who feel you are suffering from information overload, I  
humbly suggest that's *\*your\** problem; trying to shut people up isn't the  
answer.

Personally, I find the mix of articles and interests in this newsletter to  
be just about perfect. I'm grateful to all for pointing me in new directions,  
and not just in homebrewing.

Florian the complainer writes:

> 2 I don't see a need here for discussion of brewpub data. As Jay  
> mentioned, it is a forum for homebrewing, and I can't see much  
> about brewpubs that have to do with homebrewing. Unless there's  
> a point about brewpubs that is relevant to homebrewing, could  
> we please move these discussions to rec.food.drink? A tabloid  
> of such low SNR is where swillpub discussion belongs anyway./

Methinks you assumeth too much.

You assume everyone has a newsfeed. We don't.

You assume that no one is interested in brewpubs. I am. The authors of  
the articles evidently are.

I believe the homebrew and brewpub industries have very close ties, and  
the success of the one is related to the success of the other. In my  
opinion, anything that raises the quality and character of the beer  
available to the unwashed masses is a Good Thing.

Many of us are spoiled, having homebrew supply shops popping up  
everywhere. God save us, I expect to see one in a shopping mall any  
day now. I don't know about when any of you started brewing, but when  
I did, the only place to get supplies was from mail-order places that  
advertised in the back of Popular Science. "Homebrew" was what nerds

did with computers in their bedrooms...

Let's try to keep the perspective. The title of this newsletter says, and I quote, "FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES".

I think that about says it.

-Greg, the indignant  
greg%cemax@sj.ate.slb.com

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Date: Wed, 6 Jun 90 08:24:24 PDT  
From: ncpmont@pepsi.AMD.COM (Mark Montgomery)  
**Subject: Weighing small amounts**

In response to John Polstra's question re: inexpensive scales  
for weighing small amounts of additives for brewing water enhancements:

I had the same problem and just couldn't talk myself into spending  
the better part of a hundred dollar bill just to be able to weigh out gram  
weights. After discussing the problem with friends at work it was suggested  
that I try the local gun shop. Yes, gun shop ! I picked up an extremely  
accurate powder scale on sale for \$29.95. The only minor annoyance with  
it is that it's calibrated in grains but the conversion is a small bother.

Mark Montgomery  
ncpmont@pepsi.amd.com

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Date: Wed, 6 Jun 90 10:22:03 PDT  
From: Dave Sheehy <dbs@hprnd>  
**Subject: Relatively Inexpensive Scale**  
Full-Name: Dave Sheehy

>Does anybody have any ideas about where to obtain a precise but  
>inexpensive scale?

Well, you could buy yourself a reloader's scale.

>So, to do this right I need a scale with a precision of around a tenth  
>of a gram. (Well, OK, I could make do with precision of one gram.)

There is a catch here. Reloader's scales are marked in units of grains (no pun intended). A pound is equal to 7000 grains (don't ask me why or even why the unit of measure is grains in the first place!) so one gram is about 15.4 grains. The scales are accurate to a .1 grains which is well in the precision range that you would like.

>Can somebody suggest a different source? By "inexpensive" I suppose I  
>mean "substantially less than the price of a laboratory balance scale."

How does under \$50 sound? For some reason \$37 is the figure that sticks in my head as the price I paid for my scale (mail order) but that was a few years ago. Ask your local firearms enthusiast for a copy of their "Shotgun News" for a list of mail order sources.

Dave Sheehy

-----

Date: 06 Jun 90 13:04:55 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: #433, sparging problems, etc

In #433, Norm Hardy asks:

>I recall reading somewhere that all dry yeasts seem to act more like ale  
>yeasts than lager yeasts, that is, even though some are labeled as lager,  
>they don't perform well below 55f.  
>Red Star lager yeast seems much better than it's ale counterpart. Hey, when

I can't comment on the acting carriers of most dry yeasts, cause I havent' tried them, but certainly Red Star Lager works well down to 32 degrees F in my home town. For a dry lager like Pils, RSL goes in quick, kicks ass without taking prisoners, and cleans up well afterwards. Ya gotta let the SO2 smell bubble out, though. This is coming from wild yeasties in the pack, or I ain't called Flo. I am disappointed with some of the Wyeast liquid packs in that they take forever to ferment out. But here again, this is most likely water and other conditions dependent. For a reference, see George Fix's article in the 1985 special grain issue of Zymurgy magazine. He points out that the true path to good fermentation is a single one, but other alternative paths exist which can become significantly populated when conditions change, etc.

Jackie Brown says,

>Here's my problem. At both transfer and bottling time I noticed a  
>pronounced odor and flavor of phenol in the mead. When I

I haven't sniffed phenol since the sixties, but I'm wondering if the aromatics of the honey could be mistaken for phenol, if they were in combination with other by-products of fermentation?

Ken Weiss remarks,

>yeasts were available at R&R last Saturday) Also, I'm trying a ginger  
flavored  
>ale, sort of modeled on the Vagabond Ginger Ale in Papazian's book, except  
I'm  
>aiming for a drier, more pale ale quality. Any recipe suggestions? My plan is  
>6 lb. of light extract, 1 lb. of crystal malt, 3 oz. of grated ginger root,

For a drier product, you could try 20 L crystal, if you can find it. The EDME should work well.

John Polstra sneaks this one in:

>So, to do this right I need a scale with a precision of around a tenth  
>of a gram. (Well, OK, I could make do with precision of one gram.)  
>  
>I have been told that inexpensive triple-beam balance scales are sold  
>for the purpose of measuring small amounts of other, er, chemicals.  
>The local source for such scales was described to me as "Big Nicky,"



In as much as Big Nicky went straight and opened up a vegetarian taco shop, I think you'll need a second source. May I suggest "Big Eddy's"?

Edmund Scientific  
101 E. Gloucester Pike  
Barrington, NJ 08007-1380  
1-609-573-6250

I got my catalog right here and there are a couple listed. #B36,028 has a 1/20 gram sensitivity and calibrated to 0.025 grams and sells for \$xx.xx where xx.xx is about 25. #B36,029 has 1/10 gram sensitivity and larger capacity (a double beamer). It sells for about twice as much.

Florian  
[Who is in no way connected with Edmund Scientific and who writes this gibberish after hours at my workplace.]

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Date: Wed, 6 Jun 90 16:19:58 mdt

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

**Subject: Brewing your first batch (LONG MESSAGE).**

A few days (?) ago, someone asked for basic homebrewing instructions. I realize that this may bore intermediates and advanced brewers, but you all know that this is where you started, some people who receive this digest may be afraid to ask basic questions, and finally, the more people that we can get involved in homebrewing, the better for all of us (better prices, more homebrew stores, better quality overall). Here's my attempt at the basics:

Most important things to keep in mind:

1. Sanitation - you *must* clean everything thoroughly with bleach solution (two tablespoons of unscented household bleach in one gallon of hot water).
2. Don't worry. If you keep everything clean, you can't make undrinkable beer. It may not be Pilsner Urquell, but it will probably be better than OLD BUDMILOORS.

Ingredients:

1. a 4 to 5 lb. can of pre-hopped malt extract [I started with Munton & Fison's OLD ALE kit]
2. 6 gallons of good-tasting water
3. a package of ale yeast (usually comes with the extract)

Equipment:

1. a 3 to 5 gallon enamel or stainless pot (some say aluminium is good also, I avoid it) (\$10-50)
2. a 5-7 gal food grade plastic bucket or glass carboy (from bottled water - you can usually get one just for the deposit ~\$7)
3. 48 - 12oz. longneck bottles (ask a bartender - you can usually get them for the deposit plus the promise of one of your homebrews)
4. bottle cleaner (brush (\$1) or jet (\$5)) [the Jet is great]
5. a few tablespoons of bleach
6. long spoon [don't use wood on cooled wort - wood harbors bacteria]
7. airlock and stopper to fit your carboy or the hole in the bucket lid you have made [make sure your supplier explains its use] (\$2)
8. syphon hose, racking tube, bottle filler (\$5)
9. large funnel (\$3)
10. capper [this is where clubs come in real handy - most clubs have a good capper or at least a club member can lend you theirs] (\$5-20)
11. 50 new crown caps (\$.50)

Where to get this stuff:

1. Try the supermarket and hardware store for most of it.
2. Go to a local homebrew shop - they can help you too.
3. Mailorder [one place that I know of that is good and the owner (Greg Lawrence) is knowledgeable is Lil' Olde Winemaking Shoppe in Sugar Grove, IL - (708)557-2523 - they used to charge a flat \$3 shipping charge no matter

how much you ordered].

Procedure:

1. throw out the instructions that came with the malt [they always suggest you add sugar]
2. boil 4 gallons of good-tasting water
3. pour into clean plastic milk containers
4. chill overnight in the fridge [you will use this to cool the hot wort (unfermented beer)]
5. bring 1 gallon of good-tasting water to a boil in the pot
6. take the pot off the heat and mix in 3 to 4 pounds of pre-hopped malt syrup [this will minimize scorching]
7. bring to a boil again (watching out for boil-over)
8. while the wort is boiling, sanitize carboy [see "Most important"]
9. after 30 minute boil, take the pot off the heat
10. move the carboy to its final resting place, preferably a cool (65-70F) dark, non-dusty place (remember, the carboy may overflow and make a big mess, so choose the location with this in mind)
11. pour 1 gallon on COLD pre-boiled water into the carboy [so it doesn't crack from the hot wort]
12. pour the wort [pronounced "wert"] into the carboy
13. add enough COLD pre-boiled water to bring the level of the liquid to approx. 8" from the top of the carboy or bucket
14. sprinkle the ale yeast into the carboy
15. attach the sanitized airlock
16. cover the carboy with an opaque plastic sheet [minimize oxidation]
17. wait two weeks (there should be no visible fermentation and the beer should have almost cleared: should not look like chocolate milk - if it does, keep waiting)
18. boil 3/4 cup corn sugar in 2 cups water (priming sugar)
19. pour the priming sugar into a second, sanitized, 5 gallon food-grade container
20. syphon the beer off the trub [gunk at the bottom, pronounced "troob"] in the fermenter into the priming container (be careful to not splash or otherwise aerate the beer)
21. gently mix with a sanitized (non-wooden) spoon
22. syphon the beer into clean, sanitized bottles and cap with clean sanitized caps
23. store at about 55 to 70 F for 10 days
24. relax, don't worry, have a homebrew!

Don'ts:

1. Don't overdo it. "If one can is good, two will be even better!" Two cans of extract will cause more krausen and could make a BIG mess in your brewing room.
2. Don't start the syphon with your mouth [it's full of bacteria] - use a sanitized turkey baster, or at least sanitize your mouth with whiskey.
3. Don't forget to sanitize your hands (often) or use sanitized rubber gloves.
4. Don't leave your beer uncovered - cover the pot after you are done with the boil, put the airlock in the carboy as soon as you're done filling it, etc.

Later:

1. Try using unhopped extract and hop pellets or leaves.

2. Try different styles of beer. By the way, the above recipe is for a simple ale.
3. Try adding specialty grains along with your malt extract.
4. Try mashing you own - starting from grains instead of extract.

For more information:

1. Buy a book. I bought Charlie Papazian's "The Complete Joy of Homebrewing" and it served me well plus it includes over a hundred recipes.
2. Post questions in the digest.
3. Join a club.
4. Subscribe to Zymurgy (an AHA publication - (303)447-8016 )

Happy brewing!

Al.

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Date: 06 Jun 90 18:19:47 EDT  
From: JH the flamed <75140.350@compuserve.com>  
Subject: Flames, Cider, MEad, Kegs

I have received 3 direct mailings abusing me for flaming on Mr. Melby's postings, and ini the digest itself there were one or two people expressing a similar opinion. To set the record straight and end the discussion

I am not suggesting censorship of the forum. I am suggesting there are other forums and reminding people as Rob G used to that it is polite to keep ones postings brief and to the point. My objection with Mr. Melby's postings was that there were several of them all very, very lengthy. A summary could have been posted and full versions sent as follow ups. OK??

On the question of my cider technique yes I do leave it in the fridge after taking it off the yeast I like it chilled. I was interested to hear that teh California Champagne Yeast (a new product I assume??) has different and apparently better properties when fermented out. I would be interested in hearing other results on this.

To the poor person w/ phenol in his mead. I have never experienced this. Perhaps a bacteria got into the ferment before the yeast took hold. What type of yeast was used?? I have found that since I brew fruit meads the acidity is higher. I assume this helps discourage bacteria until the yeast takes over. Was yours a plain mead??

To those who talked about the FOXX bottle filler. My question is if you have a cornelius keg why fill bottles?? Friends of mine have a brew supply shop in Cambridge MASS called Modern Brewer that now sells 3gal cornelius kegs. I don't know the price. I believe they still have an 800 number, 1-800-SEND-ALE. Call for info, if you desire these kegs.

I myself am considering the switch to cornelius kegs. What type of price ranges have people paid for keg, regulator and CO2 tank. I have heard everything from ~\$140 to \$225+ so I'm trying to get a feel for what I really should expect to pay. Thanks.

- Jay H

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Date: Wed, 6 Jun 90 21:24 PST  
From: <CONDOLF%CLARGRAD.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Sanitizing fermenter lids; "burnt steak" ale

I use a large (7 gallon) plastic fermenter, which I sanitize by filling it with dilute bleach as recommended in "Brewing Quality Beers" by Byron Burch. To sanitize the lid, I have been jamming the lid in sideways, so it is about half covered in the sanitizing solution; this temporarily distorts the fermenter a bit. While my wort is boiling, I rotate the lid at intervals, so the whole lid gets sanitized.

Well, I just noticed that this is not such a good idea, because the lid's lip is stiff and sharp enough to have thoroughly scored the interior of my fermenter, leaving scratches where bacteria could hide. So far, I have not had any problems with infections, but, to keep from further damaging my fermenter, I will be using sterilant-soaked towels to sanitize my lid.

Speaking of Byron Burch, his book has been a generally excellent guide for me, but there is one thing that is terribly wrong with it. It says that any black grain used as a color adjunct can be added directly to your boil about halfway through. I did this and ended up with a brown ale that, at bottling time, tasted like burnt steak (I kid you not). I bottled it anyway to see if the taste will disappear with time. My local homebrew store proprietor, Don Siechert, however, advises making an infusion of the black grains by straining them through a coffee filter. I haven't tried this yet, but it sounds like a good idea.

=====  
Fred Condo. System Administrator, Pro-Humanist (818/339-4704).  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722

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Date: 7 Jun 90 08:03:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: \_Newsweek\_ article

Hi there!

Well, I don't know about anyone else, but I read the \_Newsweek\_ article on homebrewing. While it could have stood some improvement, it wasn't too bad either. Personally, I would have liked to have seen some more emphasis on the quality, variety, and challenge of home brewing, as opposed to just emphasizing the economy of it.

I was glad to see that some legal history was given, as well as a clear statement that home brewing is a fast-growing hobby favored by \*responsible\* people.

All in all, I think that the article will be good for the hobby's image despite a slight tongue-in-cheek attitude.

That attitude ended up amusing me enormously, btw. All that mention about baking one's own bread and smoking chicken breasts. Now, I \*ain't\* no yuppie; no way!! But I not only do those things, I cure my own meats (such as corned beef and bacon, which has to be smoked as well) and have been known to make my own cheese. What \*would\* the author have thought? :-)

Y'know, God help that guy if he's ever assigned to cover an historical re-enactment group. I don't think he could cope! :-)

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

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Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 07 Jun 90 07:30:15 CDT  
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>  
Subject: Re: Homebrew Digest #434 (June 07, 1990)

Hats off to Algis Korzonas who took the time to reply to the beginning homebrewer asking for advice. I'm sure many thought about replying but didn't have the time or the courage to expose their brewing techniques to this list of occasional flammers. I had a question about the technique used for sterilizing (not a criticism, just a question.) Algis mentioned using hot water for the bleach solution. I use cold water. I believe I remember reading something about an undesirable chemical reaction if hot water was used. Is cold OK? Is hot better?

I think the comments about the beer testings and brewpubs and food are, in their proper context, comments about the digester of the Homebrew Digest, Rob Gardner. I've not seen his editorial/digesting policy, but whatever it is, this is a great digest for me. It both sticks to the topic (homebrew), and provides eclectic material. Hats off to Rob. (I would like to see Rob post something about what criteria he uses to digest this digest, hopefully some very loose, unofficial criteria.)

Ken Schriner  
220 ADSB, Computing Services  
University of Arkansas  
Fayetteville, AR 72701

BITNet : KS06054@UAFSYSB  
Internet : KS06054@UAFSYSB.UARK.EDU  
(501) 575-2905

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Date: Thu, 7 Jun 90 08:08 CDT

From: Chain is useless 'gainst false Cupid <PTGARVIN@aardvark.ucs.uoknor.edu>

**Subject: Yay for extraneous material**

If I'm not interested in something, I hit my return key a few times, and I'm past it. My only regret is that my mailer program doesn't have a backpage function.

I find descriptions of brewpubs interesting (even though Norman doesn't appear to have one) and wonder if there is a list of brewpubs (with their critiques) somewhere.

- Ted, aka Badger on TinyHell

- --

"The death of God left the angels in a strange position."

--Internal documentation, programmer unknown

ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Eris loves you.  
in the Society: Padraig Cosfhota o hUlad / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Thu, 7 Jun 90 08:05:16 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
Subject: Beer Postings and Cassis mead

Well, Jay Hersh brought up something I have been wondering about for some time, which is whether I should be posting some of our beer tasting results in a digest dedicated to homebrewing. I had been debating this with myself, but since I had gotten only positive feedback, albeit only a little, I continued these postings. Having spent many hours going through articles which I really didn't care about I really appreciate the advantages of a digest which concentrates on one subject. (I wouldn't call this censorship as someone else suggested.)

Of course, the articles in question really were long, although they are excerpts of the full compilation of tasting notes which is now running at 65K in length. Ugh!

As to other postings like brewpub reviews and the like, the response seems to me to be positive, so I guess I and everyone else will continue these (don't worry, I won't deluge you in these -- its just been a couple of surprisingly good trips lately).

And now back to the main topic. Lambics.  
One of the first lambics I ever had was Mort Subite Cassis which is a black currant lambic. As soon as I find some black currants (not widely available in Dallas) I would like to try some, as well as some black current mead. Has anyone tried making such mead? Are the recipes in Acton and Duncon's book on mead any good?

Thanks,  
Surviving the American Dream  
John R. Mellby  
jmellby%ngstl1.ti.com

Texas Instruments  
P.O.Box 660246, MS 3645  
Dallas Texas, 75266  
(214) 343-7585

(214) 517-5370  
\*\*\*\*\*  
\* "Is this a holdup?" \*  
\* "No, this is a scientific experiment" \*  
\* Back to the Future 3 \*  
\*\*\*\*\*

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Date: Thu, 7 Jun 90 11:22 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: blow off, Sam Smith

Well I was hoping I could ferment a 4 gallon batch in a 5 gallon carboy with just a water seal (no blow-off), but the brew blasted the seal right out of the bottle, so now it's in blow-off mode. Moral to the story: Don't always believe your homebrew supplier; some things \*can't\* be done. (I don't think a 7 gallon bottle would have held it; it's foaming like a mad dog...)

Part2:

I just aquired a mixed case of Samuel Smith Ale (and lager). The lager is new for them I think, and it's alot like a German (Beck's) lager, not very English. Good, but not even close to the ales. Yum!

Has anyone actually tried fining the yeast out of suspension to get the buttery diacytl (sp?) flavor? I'd like to give it a try; if I can get anywhere near these S.S. ales I'll be happy.

RussG.  
R\_GELINA@UNHH.BITNET

- -- Would an anti-disclaimer actually be a claimer? --

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Date: Thu, 7 Jun 90 08:26 PDT

From: Mark Freeman <MFreeman@VERMITHRAX.SCH.Symbolics.COM>

Subject: RE: vanilla beans

Date: Mon, 4 Jun 90 10:29 EST  
From: <S\_KOZA%UNHH.BITNET@mitvma.mit.edu>

**Subject: RE: vanilla beans**

Hi All.

A brewing cohort is interested in putting up a malty, somewhat sweet and lightly hopped Vanilla Ale. The question we're unsure of is: How many beans should he use or should he consider using a high quality extract? Any experiences?

Stephan M. Koza

I used about 1/2 bean in a recent stout (5 gallon batch). The flavor did not really come through though, so you should probably try at least one whole bean or more. I grated and chopped the bean and added it to the grain. If I try it again, I think I would simply add one or two beans to the boil.

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Date: Thu, 7 Jun 90 09:44:28 MDT

From: hplabs!mage!lou

**Subject: sanitizing fermenter lid**

In HBD #434 Fred Condo writes:

>I use a large (7 gallon) plastic fermenter, which I sanitize by filling it with  
>dilute bleach as recommended in "Brewing Quality Beers" by Byron Burch. To  
>sanitize the lid, I have been jamming the lid in sideways, so it is about  
half  
>covered in the sanitizing solution; this temporarily distorts the fermenter a  
>bit. While my wort is boiling, I rotate the lid at intervals, so the whole  
lid  
>gets sanitized.

>Well, I just noticed that this is not such a good idea, because the lid's lip  
>is stiff and sharp enough to have thoroughly scored the interior of my  
>fermenter, leaving scratches where bacteria could hide. So far, I have not  
had  
>any problems with infections, but, to keep from further damaging my  
fermenter,  
>I will be using sterilant-soaked towels to sanitize my lid.

Fred, do you have some other container for sanitizing other equipment (siphon hoses, bottles, etc.)? If so, you can use it for sanitizing your lid. One side of a double sink works well also.

The trouble with using sterilant soaked towels is that a bleach solution should remain in contact with the surface for 15-30 min. to be effective. Given the shape of a fermenter lid, keeping the towels in contact with all the critical surfaces could be a real problem. A better way to go is to thoroughly swab all the important areas with a mixture of 70% Everclear with water. This works much faster than the chlorine bleach and so just thoroughly wiping it down is sufficient. It also evaporates much faster and you don't have to worry about chlorine tastes in your beer.

I have successfully removed scratches from hard food grade plastic (racking tube) using successively finer grades of sandpaper - essentially the same process as in wood finishing. I don't know how this would work with the softer plastic used in fermenters. You might try it on the outside first to see if it works.

>Speaking of Byron Burch, his book has been a generally excellent guide for me,  
>but there is one thing that is terribly wrong with it. It says that any black  
>grain used as a color adjunct can be added directly to your boil about  
halfway

>through. I did this and ended up with a brown ale that, at bottling time,  
>tasted like burnt steak (I kid you not). I bottled it anyway to see if the  
>taste will disappear with time. My local homebrew store proprietor, Don  
>Siechert, however, advises making an infusion of the black grains by  
straining  
>them through a coffee filter. I haven't tried this yet, but it sounds like a  
>good idea.

I make a "tea" out of the grains by adding boiling water to them and steeping  
for 20-30 min. I then strain this into the brewpot and sparge. Some small  
particles will get through the strainer but not enough to cause problems.

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

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Date: Thu, 7 Jun 90 09:14 PDT  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: Reloders scales

>Does anybody have any ideas about where to obtain a precise but  
>inexpensive scale?  
>So, to do this right I need a scale with a precision of around a tenth  
>of a gram. (Well, OK, I could make do with precision of one gram.)  
>Can somebody suggest a different source? By "inexpensive" I suppose I  
>mean "substantially less than the price of a laboratory balance scale."

I agree with other responses about a reloaders scale.

Given the fact that I reload my own ammunition in addition to reloading BEER bottles, I can attest to the accuracy of reloaders scales.

A local gun shop should carry a nice LEE or RCBS scale in the \$30 range. Then one I use, a RCBS, even has a table showing grams.

As another poster mentioned, they are accurate to 1/10 grains, due to the delicacy of powder measurements. This should make them more than sufficient for your needs.

Given the nature of powder and bullet measurements being relatively small, you might have to break your measurement into two. I believe I think mine goes to 1000 grains, but am not sure without.... wait a minute, I'll call home!..... I got it! 500 grains. If, as someone mentioned, there are 15.4 grains in a gram, then my scale could measure a little over 32 grams. I think it cost about \$30-\$35.

RobertN

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Date: Thu, 7 Jun 90 12:58:26 EDT  
From: Paul Bigelow <bigelow@hppad>  
**Subject: Siphoning and Bottle Filling**  
Full-Name: Paul Bigelow

In Al Korzonas excellent summary of how to brew your first batch, he says:  
> 2. Don't start the syphon with your mouth [it's full of bacteria]  
> - use a sanitized turkey baster, or at least sanitize your mouth  
> with whiskey.

I've found that pre-filling the siphon hose with water works best for me. The small amount of water introduced to your brew is insignificant in a 5 gallon batch. If you want to be paranoid about off flavors, you could use pre-boiled water.

The weakness in my production line is bottle filling. Has anyone found a really good technique or equipment?

I have a spring loaded bottle filler tube that attaches to the end of my siphon hose, but it is way too slow (insufficient flow). If I just use the siphon hose and clamp it by bending the tube, I get a small flood of beer on the floor. The last few inches of the tube below the clamping point that go down into the bottle always release their contents when the tube is inbetween bottles. The top end of the siphon hose is always guaranteed to slither out of the pail part way through the bottling operation, in spite of (often unsanitary) attempts to tape the hose down.

Paul Bigelow [who has permanently sticky floors] bigelow@hppad.hp.com

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Date: Thu, 7 Jun 90 12:07:16 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Brewpubs, tastings

Tom Hotchkiss writes:

>I think brewpubs  
>are an excellent example since often (in my opinion) the quality  
>of their beer lies somewhere between decent homebrew and high  
>quality commercial beer. Therefore, brewpub beer provides an  
>example of an improved beer that may be closer to your homebrew  
>than commercial beers.

I personally, when I initially read this, thought I would rate  
beer quality in this order:

1. High-Quality European Commercial Beers
2. High-Quality American (U.S. and CANADA) Microbrews
3. High-Quality Homebrew
4. High-Quality Brewpub Beers
5. Average-Quality European Commercial Beers
- .
- .
- .
8. Average-Quality Brewpub Beers
9. OLD BUDMILORS

On the other hand, it depends on what your criteria is.  
If you are looking for consistent beer flavor, the BIG  
Brewers win hands down. Same is true if you're considering  
shelf life - their sanitation control is impeccable  
(others would argue that no self-respecting bacteria would  
live in Budweiser ;^).

Back to the issue: I don't mind beer reviews of any kind -  
but I take them in perspective. If someone says that  
Acme Porter has a strong licorice flavor, I won't buy a case  
at first - I don't like licorice. Etc.

Al.

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Date: 07 Jun 90 13:29:15 EDT  
From: Jay H. <75140.350@compuserve.com>  
Subject: Short postings, Eckhardt's New Book

At the risk of being out of sink with the discussion on lengthy postings Most of you forget that just because you have free e-mail access doesn't mean everyone does, a major reason that it is polite to limit your postings and provide direct follow-ups to those interested is (oh horror) some people still pay for things like computers and connect time!!

On the homebrewing/beer styles side. Yes it is important to be familiar with styles and flavor perception (why I teach Dr. Beer sessions). Has anyone read Fred Eckhardt's new book essentials of beer style?? I haven't had a chance to open mine yet. I'll bet it's chock full of USEFUL info, 'of course you'll have to purchase a copy, it's not distributed free over the net.

- Jay H.

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Date: 07 Jun 90 13:34:05 PDT (Thu)

From: florianb@tekred.cna.tek.com

**Subject: #434, various**

Yesterday, Tom Hotchkiss pointed out that brewpubs are a good way to introduce oneself to various styles and provide a basis for the judgement of one's own brew. You're right, Tom. I used to frequent these establishments in the beginning, and I learned a lot by doing that. Perhaps what is needed is a specific subject heading and the body of the information concise as Jay reminded us. Separation of brewpub and tasting material from direct homebrew discussion by separate submissions will aid us in discriminating which articles to read.

Jay Hersh also asks about keggings.

Some pertinent tips are: (1) See if you can get kegs from a soft-drink distributor. Often, they have kegs around which had wine in them, and they won't put soft drinks back in them. Be wary of the old Firestone kegs which have the oval racetrack that uses a square profile o-ring. The seals may get hard to find soon. I paid \$10 each for my spare kegs. (2) Extra parts are available from Foxx and Rapids. (3) You can get the CO2 bottle charged at a fire-extinguisher shop. (4) Fill the keg, invert once, then charge with CO2 for better sealing.

Florian.

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Date: Thu, 7 Jun 90 06:34:12 PDT

From: hplabs!gatech!intermec.com!maxn (Max Newman x6689)

**Subject: haze**

I just brewed my first recipes using specialty grains (Charlie P. steam beer and I.P.A) and have noticed for the first time a haze in my beer. Would using a grain bag possibly help? Maybe irish moss? This is the best tasting brew I've made to date, but I'd like it to look a little nicer.

maxn@intermec.com

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Date: Thu, 07 Jun 90 18:20:14 EDT

From: bowler@ATHENA.MIT.EDU

**Subject: Joy Index**

I have formatted Steve Conklin's (uunet!ingr!b11!conk!steve) very helpful index of The Complete Joy for the Macintosh. I made it into a Word 4.0 (and 3.0) file. It prints real nicely on your friendly LaserWriter. If anyone is interested in a copy of the file I will gladly send a copy of this file. You just need to unbinhex it and unpack it with stuffit.

- --albert smith, bowler@athena.mit.edu

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Date: Thu, 7 Jun 90 14:32 EST  
From: <HOLTSFOR%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: dry ale, run-offs, tolerance

Greetings, homebrewers --

Ken Weiss was wondering about drying-out a pale ale recipe ...

> I'm aiming for a drier, more pale ale quality. Any recipe suggestions? My  
> plan is 6 lb. of light extract, 1 lb. of crystal malt, 3 oz. of grated  
ginger

I'd cut down on the crystal malt. I think the essence of dryness in beer  
taste is no sweetness and little mouth-feel and cutting the crystal by half  
should push the taste in that direction while retaining some pale ale  
character.

Brian Glendenning was worried (!) about low efficiency and mashing and  
a fast run-off ...

>I get the impression from Miller that the grain bed is such an  
>efficient filter that the sparge operation will take more than an  
>hour. In our case the sparge water comes through at such a rate that  
>the sparge is over in 15 or 20 minutes - and that is with the spigot  
>partially closed.

Since you're using the double-bucket lauter tun with 1/8th-inch holes (the  
Papazian recommendation), you shouldn't be concerned about Miller's time  
estimates for run-off. Miller recommends much smaller holes (1/64" ?) to  
strain the mash through. One sparging trick taught to me by Uptown Jackie  
Brown is to collect the first (c. 2gal) runnings of sweet wort and pour these  
back through the grain bed. Hence, more liquid is passed over the grains but  
no more volume is added to the sweet wort. I've been getting gravities of  
about 1.062 from 9 lbs of Klages + 1/2 lb of crystal and 1/2 lb of toasted  
malt.

I'd also like to echo the sentiment of tolerance for submission of all sorts  
of beer-related text. I don't mind paging through the long beer reviews and  
I even enjoy Florian the dreamer's ramblings.

Happy brewing, Tim Holtsford

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Date: Thu, 7 Jun 90 18:58:48 EDT  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Re: Beer Babble, my 2 cents

Greg Wageman writes, expressing many people's sentiment:

>Those of you who feel you are suffering from information overload, I  
>humbly suggest that's *\*your\** problem; trying to shut people up isn't the  
>answer.

>Personally, I find the mix of articles and interests in this newsletter to  
>be just about perfect. I'm grateful to all for pointing me in new  
directions,  
>and not just in homebrewing.

I have to add my support as well for Mr. Mellby (and any others), who obviously feel that they have something to offer the digest which will be of interest to others. I have two comments about Florian's original remarks:

First, I think it would have been much more appropriate, if you personally disagreed with Mellby's practice of posting tasting results, if you had mailed to him personally. This would have been an inherently more tactful and diplomatic way of informing him of your reaction. If many people chose such an action, he would no doubt get the message. Perhaps for insurance, doubling your personal message with a message to the list maintainer would have insured that your reaction was recorded. If many people followed suit, the moderator could then mail to him, or to the list in general, to cut out the tastings. True, some people due occasionally deserve flames from the net, but in the cases when people's intentions are good, there are better ways of communicating. The fact that you chose the public forum that you did suggested to me that either you were trying to muster public support for your idea, or you were trying to embarrass him. Just a suggestion.

Second, I think it's RIDICULOUS to suggest that beer tastings and brewpubs have nothing to do with a homebrewers' list! I am also a very active wine enthusiast, and what you say is analogous to saying that wine tastings and visiting vineyards have nothing to do with vinification!

Just enjoy the list, if possible; and if not, why not just unsubscribe?

-^-

\* Nothing I say or write could possibly represent the opinions of:  
Advanced Decision Systems | InterNet:jclose@potomac.ads.com  
1500 Wilson Blvd/Arlington, VA 22209| UUCP: sun!sundc!potomac!jclose

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End of HOMEBREW Digest #435, 06/08/90

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Date: Fri, 8 Jun 90 08:37:07 CDT

From: techentin@Mayo.edu

**Subject: Saving Yeast Slurry**

To my understanding, there are two ways to save (expensive liquid) yeast for reuse in another batch:

1. Freeze the slurry after adding 10 percent food grade glycerine. (which acts as antifreeze?)
2. Put the slurry in a bottle with air lock and store in the fridge for (up to) a few weeks.

I did both of these. The slurry in the freezer never did freeze. It even had the audacity to leak out of the freezer container when it was moved to make room for a chicken. The bottle in the fridge tipped over and spilled.

I tried another method, but I have been wondering about it's soundness. All the talk about re-cultering from the dregs at the bottom of a bottle of various famous ales led me think of just bottling the slurry. I got four bottles of trub - two are in the basement, and two are at the back of the fridge.

The bottles are (supposedly) sanitary, and they should contain nothing but dormant yeast and a little wort. My intention is to create a starter from one of these bottles shortly before brewing.

Can anybody think of any reason this won't work? Is re-fridgeration necessary? How long should I expect the dormant yeast to remain viable? Come to thinkg of it: is the goop I bottled really dormant yeast, or is it dead stuff that I don't really want to re-culture?

Thanks for any input.

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Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702

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Date: Fri, 8 Jun 90 10:57:45 -0400

From: spencer@zip.eecs.umich.edu

**Subject: RE: vanilla beans**

I wouldn't boil the vanilla beans. All the (not beer) recipes I have seen always have you add the vanilla after all boiling is over. I think the problem is that the aromatics will get boiled off.

=Spencer (spencer@eecs.umich.edu)

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Date: Fri, 8 Jun 90 09:20:14 mdt  
From: Mark.Nevar@hp-1sd.cos.hp.com  
**Subject: Bottling**

Here is my simple, but effective procedure:

I rack into my 7 gallon plastic primary that has a spigot attached on the side, near the bottom. To this I attach a 7" piece of plastic tubing that I sanitize by boiling. I place the primary on top of my dishwasher with the tubing hanging over the edge. The tubing just reaches the bottom of the bottle. The start-stop action of the spigot is a dream. NO MESS!!

I also use this procedure when racking from my primary to my secondary, but replace the 7" piece with a 3' racking tube. This eliminates 2 out of 3 times I have to start a siphon.

Note: To do this, the spigot must be attached above the sludge line on your primary.

Mark Nevar

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Date: Fri, 8 Jun 90 11:59:40 -0400

From: abh0@gte.com (Andrew Hudson)

**Subject: Re: Homebrew Digest #435 (June 08, 1990)**

PLease remove me from the list. I am moving to maine.

- Andrew Hudson

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Date: Fri, 8 Jun 90 11:11:16 mdt  
From: hplabs!hp-1sd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Siphoning and bottle filling

Paul Bigelow writes:

>The top end of the siphon hose is always guaranteed  
>to slither out of the pail part way through the bottling operation,  
>in spite of (often unsanitary) attempts to tape the hose down.

I suggest using a racking tube. It's made of hard plastic, is shaped like a cane, and mine has an orange plastic stand-off to suck from about 3/4" above the bottom of the fermenter (to leave the trub behind).

Regarding an alternative to bottling (which I hate also), how about keggling? That's what I plan to do as soon as I get settled in my new house.

Al.

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Date: Fri, 8 Jun 90 10:16:14 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: Siphoning and Bottle Filling**

>From: Paul Bigelow <bigelow@hpad>  
>Subject: Siphoning and Bottle Filling  
>  
>The weakness in my production line is bottle filling. Has anyone found  
>a really good technique or equipment?  
>  
>I have a spring loaded bottle filler tube that attaches to the end of  
>my siphon hose, but it is way too slow (insufficient flow). If I just use  
>the siphon hose and clamp it by bending the tube, I get a small flood of  
>beer on the floor. The last few inches of the tube below the clamping point  
>that go down into the bottle always release their contents when the tube is  
>inbetween bottles. The top end of the siphon hose is always guaranteed  
>to slither out of the pail part way through the bottling operation,  
>in spite of (often unsanitary) attempts to tape the hose down.  
>  
>Paul Bigelow [who has permanently sticky floors] bigelow@hpad.hp.com

I have just started using a spigot, and it works great. I got the spigot from my local supplier. I simply drilled a hole in bottom of my plastic primary fermenter and put the spigot on. It came with a short length of hose so that the beer does not get aerated when I bottle it. However, I can attach a long hose to it for transferring from primary to secondary.

Rick Zucker

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Date: Thu, 7 Jun 1990 08:34:46 -0400  
From: Rob McDonald <hplabs!gatech!maccs.dcss.mcmaster.ca!rob>  
**Subject: Southern Ontario Brewing Clubs**

I have been reading and (hopefully) learning quite a bit from this mailing list for about six months now. We seem to have the best signal/noise ratio I have encountered on the net.

Can anybody point me to a homebrewing club in the Burlington, Ontario area? Anything within 80 km would be of interest (ie I'll go to Toronto if I have to).  
.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>  
ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

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Date: Fri, 8 Jun 90 14:48:48 CDT  
From: Jeff Benson <benson@chemsun.chem.UMN.EDU>  
Subject: Chlorine bleach

Ken Schriener writes in HB #435:

> I had a question about the technique  
> used for sterilizing (not a criticism, just a question.) Algis mentioned  
> using hot water for the bleach solution. I use cold water. I believe  
> I remember reading something about an undesirable chemical reaction  
> if hot water was used. Is cold OK? Is hot better?

Not to worry, Ken, mixing chlorine bleach with hot water won't result in any dangerous chemical reactions and blow up your brewing room. On the other hand, using hot water *will* increase the concentration of chlorine in the atmosphere near your sanitizing solution and that *can* be a definite health hazard. One should always use chlorine bleach in a well-ventilated area; chlorine does nasty things to your lungs.

At the risk of boring some folks, here's a little more detail about what's going on. Chlorine bleach is a solution of sodium hypochlorite (the formula's irrelevant), which when mixed with water reacts to form a small amount of sodium hydroxide (lye) and chlorine dissolved in water. Because chlorine is a gas at room temp., it tends to evaporate from the water, giving the characteristic smell of bleach. Heating the water will push the equilibrium towards chlorine gas, hence stronger smell. So be careful out there in those stuffy kitchens and tiny, closeted brewing rooms!! If you must pass out, do it from too many homebrews, not from snorting chlorine.

\*\*\*\*\*  
Jeff Benson benson@chemsun.chem.umn.edu  
Univ. of Minnesota, Dept. of Chemistry  
Minneapolis, MN 55455

"As a known scientist, I'd be surprised if she blinded *me* with  
Science" -- Thomas Dolby

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Date: Fri, 8 Jun 90 13:14:58 PDT  
From: Marty Albini <martya@hpsdl39.sdd.hp.com>  
Subject: cheap keg, vanilla beans and steeping grains

Various people have posted that they have found a cheap source of kegs by buying them from soda distributors. I called every soda distributor in San Diego county and couldn't find one willing to part with a keg.

If you have such a source, and want to make a couple bucks, email me and let me know how many of what type you can get at what price. If you're on the same continent I am, I will pay shipping costs and throw in a finder's fee (or make you a case of brew, but you'll have to take it in bottles!).

If you have a cheap source of 2-3 gal kegs, the above goes double!

A footnote: "cheap" is defined as being significantly cheaper than what I have to pay here. A new five gal keg is ~\$60, three gal ~\$55. I can get used five gals for \$45 from the local homebrew shop, but they usually take ~\$5 in new gaskets, so it's not worth the trouble. \$10 kegs would make me a happy brewer!

On the subject of vanilla beans--when cooking with vanilla, the later you add it the stronger the taste. Either aromatics get driven off by heat, or the stuff breaks down, or something. Commercial vanilla extract is ~30% alcohol; maybe the flavors are extracted with it rather than heat.

Probably the best way to get the flavor into your beer is to add extract to it right before bottling. You can determine the proper amount by adding some to a known volume of un-vanilla'd brew to taste, and scaling up.

On steeping grains--lately I've given up on using my grain bags. They're too small, and when the grain swells, the extraction efficiency decreases as kernals pack together, like too much tea in a tea strainer. I now make a poridge in a small pot, filter into my brew kettle, and sparge with boiling mater. Seems to work a lot better.

- - -

Marty Albini

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"To enjoy the flavor of life, take big bites. Moderation is for monks."

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Date: 08 Jun 90 14:45:15 EDT  
From: Jay H <75140.350@compuserve.com>  
**Subject: Subjectivity of Judging**

A lot of people have read what they wanted to read into my original message. Points to make (I'll be brief)

1) Beer judging is and will remain pretty subjective no matter how well trained the judge (I have seen this first hand at many competitions) Therefore individual judges scores and notes only make sense if you know the judges tastes

2) I never said anything about brewpub discussions.

I'm still looking for cost info on cornelius kegs, I know there are keg brewers out there.

- Jay H

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Date: Fri, 8 Jun 90 15:25:09 MDT

From: hplabs!mage!lou

**Subject: bottle filling**

In HBD #434 Fred Condo writes:

>I use a large (7 gallon) plastic fermenter, which I sanitize by filling it with  
>dilute bleach as recommended in "Brewing Quality Beers" by Byron Burch. To  
>sanitize the lid, I have been jamming the lid in sideways, so it is about  
half  
>covered in the sanitizing solution; this temporarily distorts the fermenter a  
>bit. While my wort is boiling, I rotate the lid at intervals, so the whole  
lid  
>gets sanitized.

>Well, I just noticed that this is not such a good idea, because the lid's lip  
>is stiff and sharp enough to have thoroughly scored the interior of my  
>fermenter, leaving scratches where bacteria could hide. So far, I have not  
had  
>any problems with infections, but, to keep from further damaging my  
fermenter,  
>I will be using sterilant-soaked towels to sanitize my lid.

Fred, do you have some other container for sanitizing other equipment (siphon hoses, bottles, etc.)? If so, you can use it for sanitizing your lid. One side of a double sink works well also.

The trouble with using sterilant soaked towels is that a bleach solution should remain in contact with the surface for 15-30 min. to be effective. Given the shape of a fermenter lid, keeping the towels in contact with all the critical surfaces could be a real problem. A better way to go is to thoroughly swab all the important areas with a mixture of 70% Everclear with water. This works much faster than the chlorine bleach and so just thoroughly wiping it down is sufficient. It also evaporates much faster and you don't have to worry about chlorine tastes in your beer.

I have successfully removed scratches from hard food grade plastic (racking tube) using successively finer grades of sandpaper - essentially the same process as in wood finishing. I don't know how this would work with the softer plastic used in fermenters. You might try it on the outside first to see if it works.

>Speaking of Byron Burch, his book has been a generally excellent guide for me,  
>but there is one thing that is terribly wrong with it. It says that any black  
>grain used as a color adjunct can be added directly to your boil about  
halfway

>through. I did this and ended up with a brown ale that, at bottling time,  
>tasted like burnt steak (I kid you not). I bottled it anyway to see if the  
>taste will disappear with time. My local homebrew store proprietor, Don  
>Siechert, however, advises making an infusion of the black grains by  
straining  
>them through a coffee filter. I haven't tried this yet, but it sounds like a  
>good idea.

I make a "tea" out of the grains by adding boiling water to them and steeping  
for 20-30 min. I then strain this into the brewpot and sparge. Some small  
particles will get through the strainer but not enough to cause problems.

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

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Date: Fri Jun 8 14:01:33 1990  
From: microsoft!jonm@uunet.UU.NET  
**Subject: Siphoning and Bottle Filling**

Paul Bigelow mentions a spring-loaded bottle filler being too slow ...

Have you tried pressing down lightly? Mine is very slow when I press hard, and fastest when I press very lightly. Or maybe the spring isn't pushing hard enough, and needs to be stretched a little.

Jonathan Mark        uunet!microsoft!jonm

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Date: Fri, 8 Jun 90 15:30:11 MDT

From: hplabs!mage!lou

**Subject: bottle filling**

I apologize for the fumble fingers on my last posting which caused a duplicate :^(. What I meant to post was

In HBD #435 Paul Biglow writes:

>The weakness in my production line is bottle filling. Has anyone found  
>a really good technique or equipment?

>I have a spring loaded bottle filler tube that attaches to the end of  
>my siphon hose, but it is way too slow (insufficient flow). If I just use  
>the siphon hose and clamp it by bending the tube, I get a small flood of  
>beer on the floor. The last few inches of the tube below the clamping point  
>that go down into the bottle always release their contents when the tube is  
>inbetween bottles. The top end of the siphon hose is always guaranteed  
>to slither out of the pail part way through the bottling operation,  
>in spite of (often unsanitary) attempts to tape the hose down.

Paul; first get a racking tube from your local homebrewing supplier (~\$2-3). This is a J shaped piece of food grade plastic tubing. On the long side of the

J is a plastic piece that hold the end of the tube off the floor of your fermenter or pail or whatever so that sediments are left behind. Your flexible

hose attaches to the short side of the J. You can also purchase a clip for the

racking tube (~\$1-1.50) which will keep it relatively steady in the pail and at

a constant depth if you want it higher than the afore mentioned plastic will provide. This will eliminate your problems with the hose slithering out of the pail.

I also use a spring loaded bottle filler tube. I just timed it and it takes 13

seconds to fill a 12 oz. bottle. Once beer is flowing into the bottle I have ~12 seconds of holding the tube in place that does not require any attention. I use this time to move the last bottle over to the capping area and getting the next empty one and draining the remaining rinse water out. This leaves me with about 2 seconds/bottle that aren't spent on something else that I would have to do anyway. The way I figure it, the overhead of filling a bottle is just 2-3 seconds as opposed to the 5-10 seconds using just the hose and clamping it and I don't make a mess of the floor. I agree that I'd like to find a still better method (kegging flames > /dev/null) but I certainly think that the filler tube is better than the straight hose.

#####

and Max Newman writes:

>I just brewed my first recipes using specialty grains (Charlie P.  
>steam beer and I.P.A) and have noticed for the first time a haze  
>in my beer. Would using a grain bag possibly help? Maybe irish moss?  
>This is the best tasting brew I've made to date, but I'd like it to  
>look a little nicer.

Specialty grains introduce tannins which will react with proteins in the malt to cause haze. Any basic brewing book will describe several additives (including Irish Moss) that will remove either tannins or proteins to reduce haze. (c.f. TCJoHB, pp.95-97).

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

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Date: Fri, 08 Jun 90 17:56:55 -0400

From: Buz Owen <ado@BBN.COM>

**Subject: Re: Siphoning and Bottle Filling**

Paul Bigelow [who has permanently sticky floors] writes:

>The weakness in my production line is bottle filling. Has anyone  
>found a really good technique or equipment?

>I have a spring loaded bottle filler tube that attaches to the end of  
>my siphon hose, but it is way too slow (insufficient flow). If I just  
>use the siphon hose and clamp it by bending the tube, I get a small  
>flood of beer on the floor. The last few inches of the tube below the  
>clamping point that go down into the bottle always release their  
>contents when the tube is in between bottles. The top end of the  
>siphon hose is always guaranteed to slither out of the pail part way  
>through the bottling operation, in spite of (often unsanitary)  
>attempts to tape the hose down.

A secondary fermenter with a tap on the side near the the bottom  
solves the problem of the syphon tube falling out of the fermenter.  
You don't have to start a syphon with your mouth, and with everything  
secure, you can put your primary well above the level of your filling  
operation.

I got my fermenter from the Williams Brewing mail order catalog. The  
plastic spigot mechanism can be removed and cleaned as necessary,  
reattaches easily and doesn't leak if tightened properly. Standard  
size plastic siphoning hose attaches to the spigot. Using the spigot  
with a short plastic tube wasn't very satisfactory (but was fast) so I  
use the same type of spring loaded filler tube you do, at the other  
end of a long hose. Using the filler tube stops most filling  
overruns, and although it is a bit slow, if it were faster, I would  
overrun more, so its a compromise. My main complaint with the spring  
loaded filler tube is that bottles have a convex bottom on the inside  
and the filler tube often slips over toward the side of the bottle  
where the activator button at the end of the tube gets released,  
interrupting the fill. I set bottles in a plastic dishwashing basin  
while filling to catch the rest of the sloshes.

Buz [who has mostly unsticky floors]

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Date: Fri, 8 Jun 90 16:43:22 PDT  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: Dry Hop vs Kettle Hop**

On Friday, Russ Gelinias recommended steeping hops for 1-3 minutes to get good hop flavor and aroma and that because of his success with this method he cannot imagine the need for dry hopping.

I kind of agree. I like hops a lot, and I have always wanted to try dry-hopping, but I get good success using his technique, and I haven't yet gone to the trouble of dry-hopping a batch.

I do have a suspicion about the need for dry-hopping which I would like to share with the Readership, but it is only a suspicion.

I suspect that large commercial brewers simply cannot steep hops for 1-3 minutes, so to get the flavor and aroma we get that way, they must dry-hop instead. Remember that we empty our kettles pretty quick (they only hold 5 or 10 gallons), and a large kettle (many barrels) empties much slower, maybe more than an hour. That means their hops are steeping not for 1-3 minutes, but for over an hour, or way over an hour, and that means they are contributing to bitterness more than aroma and flavor.

This brings up a slightly picky point about the 1-3 minute steep. I haven't seen Russ brew, so I don't know what he does, but my "1-3 minute steep" is misleading. What I really do is turn off the flame, throw in the hops, wait 2 minutes, and start siphoning the wort through the chiller. That process takes about a half-hour. So how long are the hops steeping really? Some of the wort has the hops in it for only 2 minutes (that's the first wort through the chiller), but some of the wort has the hops steeping for a half-hour (the last wort through the chiller). The rest is obviously somewhere inbetween. So is this a two-minute steep, a half-hour steep, or a fifteen-minute steep, or what?

But back to the subject. The local brewpub empties their 200-gallon kettle in over an hour. Obviously they cannot steep hops for 1-3 minutes under those conditions. And if we assume for the sake of the argument that to get good hop aroma and flavor, you must steep hops for up to half an hour, they cannot do that either.

In summary, I suspect that dry-hopping may not be the best way to get good hop flavor and aroma; maybe it is the only the second best way, but large breweries are forced to take that route because the best way is not available to them simply because of how long it takes to strike the kettle.

I want to stress here that I haven't compared the two methods and found one superior. In fact I have never tried one of the methods. I have merely noticed that one of the methods is not available to large brewers, and therefore, they, too, have not compared the two methods and found one superior.

Only we tiny brewers can compare them. Has anyone done this?



Suurb

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Date: Fri, 8 Jun 90 20:08:36 PDT  
From: treacy@Eng.Sun.COM (John Treacy)  
**Subject: lengthy postings**

Ever notice how a suggestion that someone not post something generates more bytes in response than the original long postings would have ?

Oops, now I've gone and contributed to it as well.  
Sorry about that,

John

---

Date: Fri, 8 Jun 90 21:53:19 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: caragheen to get clean

Max Newman was asking about the efficacy of Irish Moss as a clarifying agent when using grain adjuncts in intermediate extract brewing.

Though I've seen postings to the contrary (from Florian B. if I recall correctly)  
I saw a \*marked\* improvement in clarity when I began adding Irish moss during the last 5-10 minutes of boil. I don't know if it's a factor or not, but I also skim off the scum that forms on the surface of the boiling wort when the Irish moss is added.

Thanks to all who responded to my query on a pale ale ginger brew. I'll ease up on the crystal, and cook it this weekend, if the temp gets under 100. Why exactly did I move to Sacramento???

Now for the silly question of the week. Anyone got a clue as to why I got beer with good carbonation, but no head retention at all? It's like, if I pour out the beer with extra effort to produce splash and head, I get a \*really\* huge head on it, but in five minutes, it looks like there's no carbonation at all. There is, though. Agitation brings up a head again. It's as if the CO2 is there, but is unwilling to come out of solution at ambient pressure. I don't think it's a detergent residue issue, since I used to get a nice head on my beer, and I haven't changed any of my routines lately. Oh well, it still tastes just like beer to me...

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Sat, 9 Jun 90 13:18:38 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: hazy followup**

Re Max Newman's Irish Moss haze question, I realized that I forgot to mention that the cloudiness I experienced was a true chillhaze. The beer was quite clear when warm, and turned hazy when chilled. That's what the Irish moss seemed to help with. If your beer's never clearing in the bottle, even before you chill it, I don't think moss will help. Maybe the grain got milled a little too fine or something. If it tastes like beer, I'd advise you to drink it. If it doesn't taste like beer I'd advise you to drink some other beer. If you can't tell whether or not it tastes like beer, you've probably had enough.

I'd like to add my kudos to Algis Korzonas for his posting on getting started. I sent a private message to the person looking for elementary advice, but mine was nowhere near as complete, thorough, accurate, or well-written as Algis' submission. Way to go, dude! Sure hope it didn't cost Jay H too many precious compuserve seconds as it paged past his screen.

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Fri, 8 Jun 90 11:34:02 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: hot vs cold bleach**

> used for sterilizing (not a criticism, just a question.) Algis mentioned  
> using hot water for the bleach solution. I use cold water. I believe  
> I remember reading something about an undesirable chemical reaction  
> if hot water was used. Is cold OK? Is hot better?

I worked two summers as a lifeguard at pools which used a concentrated sodium hypochlorite (=bleach) solution, dripped into the return from the filter, as a chlorine source. We were taught that (aside from the effects of more people in the pool) a warm day would require a higher drip rate than a cool day because the heat (and UV?) drove off the chlorine at a higher rate.

Virtually all gasses are less soluble in a warm liquid than in the same liquid when cool. I don't know that you'll get a bad side-reaction from warm dilute bleach, but I doubt it will be as effective a cleaner unless you use it /immediately/ because the chlorine will ]evaporate[. (What you're left with is probably a weak caustic, which would be less bactericidal than chlorine and just as likely to disflavor your beer if you don't clean it out.)

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Date: Fri, 8 Jun 90 14:31:05 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: run-offs**

> Since you're using the double-bucket lauter tun with 1/8th-inch holes (the  
> Papazian recommendation), you shouldn't be concerned about Miller's time  
> estimates for run-off. Miller recommends much smaller holes (1/64" ?)

Huh? I was reading Miller last night and recall a suggestion for 1/8" holes  
on 1/4" centers. Note however that he also recommends double-filtering---  
putting the first few gallons back through the mash after it has settled  
into a solid bed, in order to get out more of the fine stuff.

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Date: Sun, 10 Jun 90 18:32 EDT

From: "As I mentioned next week in my talk on reversible time..."

**Subject: run-offs**

> At the risk of being out of sink with the discussion on lengthy postings  
> Most of you forget that just because you have free e-mail access doesn't  
> mean everyone does, a major reason that it is polite to limit your  
> postings and provide direct follow-ups to those interested is (oh horror)  
> some people still pay for things like computers and connect time!!

> - Jay H.

I agree with you, but I want to offer an alternative solution. If you are on a DEC VAX you can extract the digest via Kermit, FTP, ect. to your PC and upload it as a text file into, say, WordPerfect and read it at your leisure. This saves connect time, as downloading is much faster than reading on-line, and allows you to free up VAX account space because you can delete it after you download it. It requires you to have (1) a VMS account where you receive the Digest (or comparable system), (2) a PC, etc. to read it from that you have free access to, and (3) and word processor/text editor (preferrably screen editor or WP). Also, you can simply print out the digest from your account and not bother with downloading. (Makes it a pain to re-write in something you want to respond to, though...)

Captain Kirk  
AYDLETT@UNCG.BITNET

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====^==== *#####  
/_____/_____  
)#####
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End of HOMEBREW Digest #436, 06/11/90

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Date: Mon, 11 Jun 90 08:17 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Bottle fillers**

Hi there!

Regarding spring-loaded bottle fillers: I tried 'em. Several of 'em. And the same thing happened to every one: after bottling a couple of batches, the spring went "SPROING!!" and flew off, never more to be seen.

Now I use a piece of plastic racking tubing ("Tygon" to you science types :-), which I boil up with my siphon tubing. Once my wort's in the priming bucket and ready to bottle, I slip the tubing over the end of the spigot. This lets me fill from the bottom of the bottle. I control the flow with a pinch clamp, but it could also be done by opening and closing the spigot.

Something else which occurred to me recently, and which may prove to be a statement of the obvious. If so, please bear with me.

When cleaning plastic equipment such as a priming bucket, use a sponge, and a sponge only. Do not use the nylon side of a Rescue pad, or the like. That sort of thing is great for causing those troublesome scratches which are in turn a great place for contaminants to breed.

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

=====

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Mon, 11 Jun 90 09:02:49 EDT  
From: Steve Anthony <steveo@Think.COM>

**Subject: Champagne Bottles and Plastic Corks**

This past weekend, I was opening a bottle of my favorite brew and had a potentially dangerous event occur. I thought I'd pass along the warning.

I had bottled the beer in a champagne bottle and capped with one of those plastic champagne corks. I also tied the cork down with one of those wire bails. Well, when opening the bottle, after about three twists at the bail (the bail wasn't completely untwisted), the cork shot out of the bottle nailing me in the forehead (about an inch from my right eye). The force was quite powerful, and I had a small bump on my forehead to help me remember the event.

So the moral of the story is to stand back when opening a bottle, 'lest your beer get renamed "Blind Man's Beer".

Steveo

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Date: Mon, 11 Jun 1990 10:25:13 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Sterilizing Lids

Lids have lips on them, right? So turn the lid upside-down, put it on a flat surface, and pour sterilizing solution into it until it is filled to the lip. If there's a hole with a grommet, put an airlock in the wrong way to plug it up. After the wretched beasties have been killed, pick it up by the edges and invert it to dump out the solution.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
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Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 11 Jun 90 11:08 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: **steeping hops**

Suurb's version of steeping hops is slightly different from mine. He lets the hops sit in the wort as he chills it, resulting in a ~1/2 hour steep time. I put the hops in a grain bag, and steep it like a tea bag for less than 5 minutes in the (just below boiling temp.) wort. The effect may be virtually the same, though, as Suurb's cooled wort may not be as efficient at pulling out the goodies from the hops, but the longer steeping time compensates.

Russ Gelinas R\_GELINA@UNHH.BITNET

Disclaimer: I have no disclaimer.

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Date: Mon, 11 Jun 90 09:49:23 PDT  
From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>  
Subject: RE: Homebrew Digest #436 (June 11, 1990)

> Various people have posted that they have found a  
>cheap source of kegs by buying them from soda distributors. I  
>called every soda distributor in San Diego county and couldn't  
>find one willing to part with a keg.

I got the kegs that I am using at a flea market here in Colorado Springs, but I also saw a bunch of them (5 gal. Cornelius) for sale at the restaurant supply place where I bought the pieces and parts to construct my keggng system. He was selling them for \$20.00/keg.

You might give some restaurant supply places a call. They tend to sell a lot of used equipment that they go in and buy when a restaurant goes out of business; Cornelius kegs are often part of that equipment.

Dave

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Date: Mon, 11 Jun 90 14:38:15 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
**Subject: Lager Fermentation Temperature**

At what temperature do you ferment your lager beer? I have found that Wyeast lager yeasts--I've tried Danish, St. Louis, New Ulm, and Bavarian--quit working below 51 degrees F. If you drop them too low, they stop; subsequently raising the temperature into the mid fifties revives them, but the fermentation proceeds slowly, taking 3-4 weeks. Pitching active yeast (I use a starter) and holding 53-55 degrees allows fermentation to take less than 10 days.

Many authorities, in particular Greg Noonan, suggest lowering the temperature below 50 after high kraesen but before the fermentation is completed.

I am measuring the temperature of the wort, and maybe this is the "problem." My fridge is as much as 5 degrees higher than the wort during high kraesen. (The wort is giving off heat.) As fermentation slows, the ambient and wort temperatures come together. I suspect that many recipes that indicate temperatures in the high 40's mean ambient temperature and not wort temperature.

For my part, I do not intend to go below 53 degrees (wort) for any lager until the beer falls below about 1.016. I'll then slowly lower the temperature, and then lager in the 30's.

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Date: Mon, 11 Jun 90 14:39:41 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
**Subject: Slug Beer**

I gave a third of a batch of one of my finest beers to the garden slugs. Deliberately! I poured it into saucers and the pests climbed in and drank themselves to a happy death.

What kind of moron pours homebrew for slugs? And not just any homebrew. This stuff was a Munich dark, all grain (lager malt and chocolate malt), German Hallertauer leaf hops, and liquid yeast (Wyeast Danish lager). Yet, I was convinced the beer was forever undrinkable.

I brewed this stuff January 15, 1989. The mash session went well, and I got an excellent extract. I put the inverted carboy (Brewcap system, which I've since abandoned) in a place that I hoped would be cool enough during the winter for lager.

The fermentation started well, but the ambient temperature varied from 45-60 degrees F. Starting from 1.050, it was down to only 1.036 after two weeks. The temperature variations made the yeast go practically dormant. My Brewcap system was leaking air into the wort, so I siphoned to another carboy, this time upright.

On February 11, I made a starter from a bottle of Pilsner (same yeast) and some home canned wort and added it to the carboy. After a few days it was fermenting; the temperature was in the low 60s.

This stuff fell to 1.019 and then very slowly fell to 1.0128. I bottled it on May 12; it was four months old, and had had no lagering! With no fining, it was crystal clear.

My final log entry notes in June 1989 that the stuff was terrible. I remember opening bottles, tasting the beer, and dumping the beer down the sink throughout the summer. Sometime during the summer I poured beer for the slugs: I was convinced that the beer had so much buttery smell (diacetyl), was probably over hopped, was not made from proper Munich malt, and had undergone such an eccentric fermentation that it would never be drinkable.

The beer was stored at up to 85 degrees throughout the summer. By autumn it had an easier life. Every once in a while I'd try a bottle, but it was never any good.

By winter, due to a lack of brewing on my part, my beer fridge (purchased too late for fermenting this batch) had idle space and I moved the remaining bottles into it, though why I don't know. The beer was drinkable, but not particularly pleasant. My wife and I referred to it as "the slug beer." The temperature in the fridge varied from 35-55 degrees depending on the state of the



in-progress brew. Sometime in February my wife drank one of these beers and said it was "okay." Since she doesn't much care for dark beer, I didn't realize at the time that it might have been quite good.

In June 1990, when the beer was 17 months old, I opened one. It was excellent. Perfect dark color with a tiny hint of red. Perfectly clear. Perfect malt/hop balance. Perfect sweetness. It could have a little more malt aroma and a tiny bit less carbonation, but I'm really nit-picking. No off flavors. Very true to style.

Well, I've been drinking the stuff and I lament the loss of the beer to the slugs and the sink. But how could it have taken so long to become good? All-malt lagers take time, but 17 months? My guess is that the eccentric fermentation made so much diacetyl that it took forever for the in-bottle yeast to absorb it. I also guess that lagering not only makes for better lager beer, but may actually shorten the aging time. (This beer did get lagered, but the lagering was in the bottle after a very rough summer.)

No other undrinkable beer I've made--I had several in the early days--ever aged into anything good. No other beer I've ever made changed substantially after three months in the bottle. This stuff was known bad after six months in the bottle!

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Date: Mon, 11 Jun 90 15:05 CDT

From: Chain is useless 'gainst false Cupid <PTGARVIN@aardvark.ucs.uoknor.edu>

**Subject: How long have hops steeped?**

>That process takes about a half-hour. So how long are the hops steeping  
>really? Some of the wort has the hops in it for only 2 minutes  
>(that's the first wort through the chiller), but some of the wort has  
>the hops steeping for a half-hour (the last wort through the chiller).  
>The rest is obviously somewhere inbetween. So is this a two-minute  
>steep, a half-hour steep, or a fifteen-minute steep, or what?

Sounds like a Calculus problem to me. 8) (for the humor-impaired).

- Ted, aka Badger on TinyHell

- --

"Strategic withdrawal is running away -- but with dignity." -- Tarrant  
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Eris loves you.  
in the Society: Padraig Cosfhota o hUlad / Barony of Namron, Ansteorra  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: 11 Jun 90 13:10:02 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: Irish Moss--when does it work?

In #436, the quote appears from Ken Weiss (love that name):

>Though I've seen postings to the contrary (from Florian B. if I recall  
correctl  
>I saw a \*marked\* improvement in clarity when I began adding Irish moss during  
t  
>last 5-10 minutes of boil. I don't know if it's a factor or not, but I also  
ski  
>off the scum that forms on the surface of the boiling wort when the Irish  
moss  
>added.

Hmm. It may be that the effectiveness of Irish moss is a function of pH.  
I wonder what the scum is; I never skim it off. The chill haze seems to be  
connected with the use of specialty grains. I think crystal malt is a real  
culprit. I never get chill haze in my lagers.

Florian [The last name's "Bell"--as in "clear as."]

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Date: Mon, 11 Jun 90 20:44:23 MDT  
From: hplabs!mage!lou  
Subject: vanilla extract

In HBD #436 Marty Albini writes:

> On the subject of vanilla beans--when cooking with  
>vanilla, the later you add it the stronger the taste. Either  
>aromatics get driven off by heat, or the stuff breaks down, or  
>something. Commercial vanilla extract is ~30% alcohol; maybe  
>the flavors are extracted with it rather than heat.

Afriend of mine makes her own vanilla extract by soaking vanilla beans in a  
mixture of Everclear and water for a few months (she claims the alcohol  
content  
in commercial extracts are actually more than 35%). I'll ask her for more  
details if anyone is interested.

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

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End of HOMEBREW Digest #437, 06/12/90  
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Date: Mon, 11 Jun 90 22:24:22 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
**Subject: Yeast starter from homebrew bottle**

In #436 Bob Techentin (techentin@Mayo.edu) writes:  
> The bottles are (supposedly) sanitary, and they should contain nothing  
> but dormant yeast and a little wort. My intention is to create a  
> starter from one of these bottles shortly before brewing.

Works great. Dave Miller recommends this in a zymurgy article couple of yearts ago. This article also recommends home canning a batch of wort for use in creating starters.

Here's what I do. Sterilize a starter jug, air lock assembly, and funnel. Open the bottle, flame the neck with a lighter, pour the beer into a glass, leaving the slurry behind.

Swirl the slurry off the bottom of the bottle and pour it into the jug. Add some wort. (I use home canned wort.) Aerate well by swirling the jug. A couple of days later your ready to pitch.

The beer you poured into the glass should be carefully checked for off smells and tastes. (This means you'll have to drink it, but those are the sacrifices it takes.) Any evidence of contamination or yeast autolysis disqualifies that bottle.

Miller recommends this only for first generation beers. (The bottle should have been made from a culture, not from an earlier bottle.) He also recommends that the bottle not be more than a few months old.

I think that this method is safer than repitching from a carboy, since you are dealing with a finished beer whose characteristics are known good. Repitching from a carboy requires storing the slurry or timing things right between batches. It does allow for copious quantities of yeast, though, a good thing.

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Date: 12 Jun 1990 11:09:48 EDT  
From: David Schwartz <DSCHWART@umab.umd.edu>  
Subject: Siphoning without a mouth, liquid yeast

I am pretty new to homebrewing (on my third batch now), and have really been enjoying this digest. Very, very informative. Now I have two questions:

In a recent posting, it was suggested that one use a turkey baster to get a siphon started, rather than using one's mouth. Could someone explain that in more detail?

Another question: can someone suggest a good mail order place to purchase liquid yeast? The local shops and the mail order shops (around Baltimore) I know of do not carry anything but Red Star, and I'd like to try others.

Thanks.

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Date: Tue, 12 Jun 90 12:50:03 EDT  
From: boubez@bass.RUTGERS.EDU  
Subject: Re: Bottling technique

Paul Bigelow writes:

>The weakness in my production line is bottle filling. Has anyone found  
>a really good technique or equipment?  
>  
>I have a spring loaded bottle filler tube that attaches to the end of  
>my siphon hose, but it is way too slow (insufficient flow). If I just use  
>the siphon hose and clamp it by bending the tube, I get a small flood of  
>beer on the floor. The last few inches of the tube below the clamping point  
>that go down into the bottle always release their contents when the tube is  
>inbetween bottles. The top end of the siphon hose is always guaranteed  
>to slither out of the pail part way through the bottling operation,  
>in spite of (often unsanitary) attempts to tape the hose down.

Paul, I found that the easiest (and most fun), is to have people help  
you do it :-). I use a flexible tube connected to a rigid siphoning tube  
with holes at the bottom, to improve flow and eliminate run-off, and a  
pinch-clamp.

I put the wort container on the kitchen counter, and have somebody  
hold the tube and make sure it stays in the wort, above the sludge.  
This same person, hands me an empty bottle, I fill it up (about 3  
seconds) and hand it to a third person who caps it and puts it in the  
case. It takes very little time and creates no mess. The only potential  
problem right now is that I have to start the siphon with my mouth,  
but lots of Listerine helps :-) and I haven't had any problems yet.  
Good luck.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu

- -- We didn't inherit the earth from our ancestors,  
we borrowed it from our descendants. -- H.D. Thoreau

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Date: Tue, 12 Jun 90 12:44 EST  
From: <HOLTSFOR%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: run-off

> Since you're using the double-bucket lauter tun with 1/8th-inch holes (the  
> Papazian recommendation), you shouldn't be concerned about Miller's time  
> estimates for run-off. Miller recommends much smaller holes (1/64" ?)

>>Huh? I was reading Miller last night and recall a suggestion for 1/8" holes  
>>on 1/4" centers. Note however that he also recommends double-filtering---  
>>putting the first few gallons back through the mash after it has settled  
>>into a solid bed, in order to get out more of the fine stuff.

My mistake. It's Noonan who recommends the little bitty holes.

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Date: Tue, 12 Jun 90 12:55:08 EDT

From: boubez@bass.rutgers.edu

Subject: Head retention

Ken Weiss writes:

>Now for the silly question of the week. Anyone got a clue as to why I got  
beer  
with  
>good carbonation, but no head retention at all? It's like, if I pour out the  
beer  
>with extra effort to produce splash and head, I get a \*really\* huge head on  
it, but in  
>five minutes, it looks like there's no carbonation at all. There is, though.  
Agitation  
>brings up a head again. It's as if the CO2 is there, but is unwilling to come  
out of  
>solution at ambient pressure. I don't think it's a detergent residue issue,  
since I  
>used to get a nice head on my beer, and I haven't changed any of my routines  
lately.  
>Oh well, it still tastes just like beer to me...

Ken

I know that problem! I've had beer that looked like coke :-), ie lots of  
carbonation  
and a good head when you pour it, then nothing. I'm not sure exactly what  
cured  
it,  
but ever since I've started using irish moss and gypsum in my batch, the  
problem  
has gone away. I say that I'm not sure what cured it, because this also  
coincided  
with my starting to use grain in my brewing, a step up from all-extract. I'd  
suggest you try irish moss and gypsum. Good luck.

toufic

Toufic Boubez

boubez@caip.rutgers.edu

- -- We didn't inherit the earth from our ancestors,  
we borrowed it from our descendants. -- H.D. Thoreau

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Date: Tue, 12 Jun 90 15:24 MST  
From: GOPINATHRTAR@CHE.UTAH.EDU  
Subject: Thanx a lot for the HBD

Please sign me out of the mailing list as i no longer will be accessing  
this account.

Ashok "the taller on of the Brews Brothers" Gopinath

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Date: Tue, 12 Jun 90 19:03:46 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Weiss/Weizen beers -- cloudiness of the Bavarien style

I just returned from two weeks of drinking my way through Munich (heaven!). Great beer -- puts my homebrew in it's place, but points to what I should be doing...

I drank a lot of weizen and dunkelsweizen. \*All\* were cloudy because of the yeast-in-suspension. Frequently, when the waitron was pouring the last dregs into the glass, [s]he swirled up the sludge to get all the yeast. Clarity is clearly (-) not an issue for this type of beer.

None of these Bavarian style weizens were tart like the Berliner Weizens I've had. Not so clovey, either.

Does the AHA have one or two categories for weiss beers (Bavarian/Berlin)?

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End of HOMEBREW Digest #438, 06/13/90

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Date: Wed, 13 Jun 90 05:24:05 -0600  
From: george%avocet@cs.utah.edu (Lal George)  
Subject: Starting a siphon

I have read several articles where people have said, ".. the only problem right now is that I have to start the siphon using my mouth"!!

You *\*never\** have to start any siphon using your mouth.

- Fill the siphon tube with tap water.
- Clamp down on the one of the open ends of the tube with your thumb. This may introduce air bubbles but is usually of no consequence.
- Stick the open end into the transfer case with the other end still clamped.
- Release the clamped end when ready to bottle, first draining out the water in the siphon.

Simple.

Lal.

---



Date: Wed, 13 Jun 90 06:36:01 mdt  
From: Ted Manahan <hplabs!hpldola.cos.hp.com!hpldodt!tedm>  
**Subject: testing**  
Full-Name: Ted Manahan

This is a test.

I haven't received a homebrew digest for over a week. Is anyone out there?

Ted Manahan  
tedm@hpldola.hp.com

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Date: Wed, 13 Jun 1990 10:08:51 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Starting Siphons

The way I start beer siphons is just to fill the tube with sterile water.  
Hold both ends at the same level while you carry it to the beer. Put one end in the beer and lower the other end. First the water will run out of the tube, pushed by the beer behind it. Then the beer will come out. This works great and requires little effort.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 13 Jun 90 07:31:19 PDT  
From: nntas@robots.span.nasa.gov  
Subject: liquid yeast

Dave,

In answer to your question on liquid yeast availability I have found a 'local' supplier who regularly carries a wide variety of the stuff. I put local in quotes because the shop is in the Rockville area and I don't know where you are.

If this is too far there is a mail order place in North Carolina that sells Wyeast of all types that's called American Brewmasters. I'll send you the address tomorrow. The benefit of ordering something from a nearby mail order shop(North Carolina is considered nearby by UPS) are quick delivery and low shipping costs. By the way this is also a great place to get extract from because of their discount policy.

Tim Sauerwein

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Date: Wed, 13 Jun 90 11:15:40 EDT  
From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)  
Subject: Weiss/Weizen (spelling and definition)

"weiss" (= "white"), a pale, tart-tasting beer, sometimes weak, made with a small percentage of malted wheat. Sour enough that it's frequently sweetened with raspberry or woodruff syrup. Mostly made in northeastern Germany, hence "Berlinerweiss" (which sometimes refers only to beer+syrup. "Berlinerweiss" is offered at a couple of Germanesque restaurants in Boston, but I don't know whether it starts with a real weiss).

"weizen" (= "wheat--"), a beer made with 50-67% wheat malt, but otherwise much like barley beers. (The upper limit comes partly from the shortage of enzymes in wheat--you need some barley in order to get a reasonable amount of sugar out of the mash in a reasonable time.)

I'm not sure what "weissen" would be---maybe a beer made with plaster? white lead? :-)

I don't know the AHA categories, but it wouldn't be reasonable to judge a beer about as sour as a Belgian lambic against a clove-y but otherwise more standard brew, unless you dump both of them into a specialty category.

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Date: Wed, 13 Jun 90 10:31:32 PDT  
From: dreger@seismo.gps.caltech.edu  
Subject: Weiss/Weizen (spelling and definition)

A number of people have indicated that they begin their siphoning via their mouth. There is a simple solution to this. First sanitize your hose assembly in chlorine or your favorite sanitizing agent. With weak chlorine solutions there is no need to rinse, but many people do. Since the hose will be rinsed, simply fill it up with water from the faucet so that there are very few air bubbles. Place your thumb at the end so the water doesn't leak and insert the wort end into the wort. Keeping the bottle end lower than the surface of the wort and removing your finger allows the flow to begin. I usually let the tube run into an extra pan until all of the initial water is gone, and then continue to siphon.

Doug Dreger

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Date: Wed, 6 Jun 90 12:13:13 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Chill Out, Jay

In HOMEBREW Digest #433, Florian Bell said:  
>While Jay's on the subject of irrelevant data, may I say two things?  
>  
> 1 I apologize for the dream sequence ...

I was afraid it would come to this. I hope Florian meant that ironically. I've enjoyed many postings, yes, even the dream sequence, that were not strictly on the homebrewing subject. I'd hate to see what has been a marvelously free flow of information from the readers of this digest suddenly shrivel, blasted by flames from a reader who was looking for something else. As Ken Weiss pointed out, we can always page past what doesn't interest us. Jay is no more the Digest Content God than I am, and I disagree categorically with what he seems to be trying to accomplish.

The preceding meta-comment has been personal opinion only.

= 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-) =

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Date: Wed, 6 Jun 90 20:01:19 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Sparging Speed**

A mention of a 15-20 minutes TOTAL sparge was made, and the complaint of low gravity yields. Hey, at that speed, 1.045 was not bad at all.

Another word for homebrew sparging is PATIENCE. I would recommend 8-12 minutes wort flow per GALLON, remembering that the first 2-4 gallons will have to be recirculated until the wort runs clear. I also suggest putting some kind of insulation around and above the sparge buckets to help retain the heat. Aim for about 170f for grains (mash out) and sparge water.

One more item, as Dave Miller writes in his find book, make sure the grain bed is flush against the wall of the buckets. The use of a sparge bag may negate the need for this.

Good luck....Norm Hardy

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Date: Fri, 8 Jun 90 09:39:20 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Siphoning and Bottle Filling

In HBD #435, Paul Bigelow <bigelow@hppad> wrote:  
> The weakness in my production line is bottle filling. Has anyone found  
> a really good technique or equipment?  
>  
> I have a spring loaded bottle filler tube that attaches to the end of  
> my siphon hose, but it is way too slow (insufficient flow).

Hmmmm ... I also use a spring loaded bottle filler, and it works fine.  
I couldn't imagine doing without it any more.

I'd suggest that you get yourself a longer siphon hose, and place the  
wort higher up somehow, so that you get more pressure during bottling.

- John Polstra                   jdp@polstra.uucp  
  Polstra & Co., Inc.           practic!polstra!jdp@uunet.uu.net  
  Seattle, Washington USA      ...[uunet,sun,pyramid]!practic!polstra!jdp  
  (206) 932-6482

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Date: 13 Jun 90 12:49:21 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: keg floaters**

Some time back, someone posted a method for installing a floating system in a keg. The purpose was to prevent tapping off the bottom of the keg (Cornelius system) and sucking up yeast. Could the person who described this system please post it again or send me a copy? Thanks very much.  
Florian.

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Date: Tue, 12 Jun 90 20:30:47 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Lager Yeasts**

A mention was made of Wyeast lagers stopping fermentation below 57f.

You might not be aware of the slow ferment actually going on. I regularly refrigerate the lagers once the ferment has vigorously kicked in (at 60f). At 40f, the ferment causes the airlock to tick over once every 10 to 15 seconds until it eventually slows to once a minute, when I rack.

Typical times for the primary ferment range from 3 weeks to 6 weeks. The better beers seem to be rackable on the shorter side of that time line.

Also, I've never had to add secondary yeast when bottling. I keep the bottled beers at 48f and wait 3 weeks before trying one. The carbonation effected at the lower temperature makes for some nicely aesthetic pours with firm billowy heads (Brussel's lace I think).

Anyway, that's the way it is, for me. Norm

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Date: 13 Jun 90 13:54:17 PDT (Wed)  
From: bryan@tekgen.bv.tek.com  
Subject: Time to start old liquid yeast.

Just a note that may be of interest. I started a Wyeast American Ale yeast that was dated December. It took 3 days to show any signs of swelling, then swelled to tight in 1 more day.

For brewers in the Portland Or. area, due to excessive worrying I have that same packet of American Ale yeast, swelled and ready to pitch, if anyone want's it, call in the next day or so. It's in the fridge now.

Bryan Olson bryan@tekgen.BV.TEK.COM 640-6874

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Date: 13 Jun 90 12:38:23 PDT (Wed)  
From: florianb%tekred.cna.tek.com@RELAY.CS.NET  
Subject: dry yeast data

The following data were taken from the F. H. Steinbart Newsletter, Vol. II, No. 2, Fall 1988, which quotes the earlier article "Active Dry Yeasts for Small Brewers," Dr. W. M. Ingledew and Nick Hazen, The New Brewer, July-August 1986, pp. 14-15.

Trade Name Viable Cnt. Viable Cnt. Viable Cnt  
Yeast Culture Yst. Wild Yst. Bacteria

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Doric	$3.8 \times 10^9$	$< 100$	$1.2 \times 10^5$
RS Lager	$1.2 \times 10^{10}$	$< 100$	$< 100$
RS Ale	$1.1 \times 10^{10}$	$1.0 \times 10^3$	$< 100$
Great Dane Lgr	$8.6 \times 10^9$	$< 100$	$1.5 \times 10^3$
Great Dane Ale	$1.4 \times 10^{10}$	$5.2 \times 10^3$	$9.7 \times 10^3$
Vierka Lager	$9.5 \times 10^9$	$< 100$	$3.1 \times 10^3$
Vierka Dark	$1.1 \times 10^{10}$	$1.6 \times 10^2$	$8.3 \times 10^2$
Muntona Ale	$1.3 \times 10^{10}$	$3.0 \times 10^2$	$3.1 \times 10^4$
EDME Ale	$1.4 \times 10^{10}$	$3.3 \times 10^2$	$3.3 \times 10^4$

Notes: (1) Viable count culture yeast in wort agar  
(2) Viable count wild yeast in lysine agar  
(3) Viable count bacteria in tomato juice actidione agar

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Notice that the RS lager purity exceeds all others. Of course this chart says nothing about how the yeasts perform. Neither can we be sure that these data are current. It would be wonderful if we could get similar data on the liquid yeasts.  
Florian

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Date: Wed, 13 Jun 90 16:28:44 MDT  
From: hplabs!gatech!cadnetix.com!wurtz (Tom Wurtz)  
**Subject: Siphoning and Bottle Filling**

In #435 Paul Bigelow (who has permanently sticky floors) writes:

>I have a spring loaded bottle filler tube that attaches to the end of  
>my siphon hose, but it is way too slow (insufficient flow). If I just use  
>the siphon hose and clamp it by bending the tube, I get a small flood of  
>beer on the floor. The last few inches of the tube below the clamping point  
>that go down into the bottle always release their contents when the tube is  
>inbetween bottles. The top end of the siphon hose is always guaranteed  
>to slither out of the pail part way through the bottling operation,  
>in spite of (often unsanitary) attempts to tape the hose down.

I have been slowly perfecting a way to Siphon and bottle over several different batches. The latest uses a tee, which one end goes up into my mouth to start the siphon. That end also has a hose clamp on it that I press on when the flow gets going. When siphoning I use a clamp on the other end that is clamped while sucking. When I want to start siphoning, I unclamp and watch. When bottling I use the bottle filler as Paul has already mentioned and it is already attached to the other end while I suck. Of course since the clamps I use come in contact with the liquid occasionally everything is sanitized together beforehand. So far I have had very good success with this method and plan to keep using it, however now that I have the clamps I may try the filled hose approach sometime just for comparison sake.

Tom

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End of HOMEBREW Digest #439, 06/14/90  
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Date: Thu, 14 Jun 90 08:10 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: What do people think of this idea?

Hi there!

As we all know, I've been putting a great deal of time and effort recently into brewing up a framboise.

Now: one of the classic characteristics of this and other Belgian lambics is the presence of a Lactobacillus flavor, which under other circumstances would be considered an off flavor/contaminant. Thus, in attempting to duplicate/imitate a lambic, one is in the unusual position of needing to somehow introduce a normally undesirable element into the wort, if one can manage it.

While not particularly concerned with actually accomplishing this, I've nonetheless been pondering whether or not it *could* be done.

I think I may have thought of a way. I'm wondering what people will think of it.

These days, almost any grocery store will carry milk inoculated with live Lactobacillus acidophilus. It's very popular. So: what if one pitched an ounce or two of L. acidophilus milk out of a *\*freshly opened\** quart into the wort, along with the yeast to be used? I figure the milk is pasteurized before the inoculation, so a freshly opened quart could provide the bacterial culture without fear of contamination.

How might this work? Would it compete unfavorably with the yeast? Produce too much Lactobacillus flavor? How might it affect the finished beer?

What do y'all think?

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 14 Jun 90 08:30:33 edt  
From: Keith Morgan <morgan@DG-RTP.DG.COM>  
**Subject: Re: Starting Siphons**

For those of us that are equipment freaks, Edmund Scientific sells a neat little gizmo that can be used to start siphons. It's a hand operated vacuum pump; with it, a few feet of extra siphon hose, and a T connection (so you can connect in the vacuum line close to the output end of your siphon), you can prime your transfer line the same way the big guys do it. The pump costs about \$30.00, if I remember correctly, and the T connection is another dollar or so. The pump is plastic and can be disassembled for cleaning if (when) you pump a little too enthusiastically and slurp some wort up into the pump. Now, if I can just figure out how to rig an RS232-readable pressure gauge and a computer-controlled mechanical hand to work the pump...

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Date: Thu, 14 Jun 90 09:29:13 EDT  
From: Ray Mrohs <IRMIS971%SIVM.BITNET@CORNELLC.cit.cornell.edu>  
Subject: **Bottle filling**

From: Ray Mrohs  
System Programmer (OIRM)  
Smithsonian Institution

After initial fermentation of our ale, we typically siphon the liquid into another clean container which has a spigot installed low on it's side. The sugar is stirred in and the container is placed on a table with the spigot hanging over. Three feet of Tygon tubing is attached to the spigot and then the 'spring-loaded' filler goes on the end. With the bottles arranged on the floor for easy access, filling is done pretty easily. Pressure is strong enough to cause some foaming in the bottles but this can be regulated by adjusting the spigot. The only drawback is: some bending is required, but since we're only dealing with 2 cases (plus we're always eager to get the beer into those bottles anyway) (plus we're still pretty young :- ) it hasn't posed much of a problem. Our latest batch was the fool-proof Weizen, which turned out excellent. (hello Jeff!)

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Date: Thu, 14 Jun 90 09:11 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Recipes for cherry beer?

Greetings!!

I don't know about the rest of the country (or world?) but in Utah, the cherries are ripe! I'm just dying to make a cherry-flavored beer. There are two recipes in TCJOHB, but I'd be interested in hearing about other recipes. I'd really appreciate it if you'd send me any extract-based recipes you've tried with comments on how the beer turned out. The cherries are going to have to be picked within the next couple of days, so I'm looking forward to brewing this one next week.

Thanks for your input.

Chuck Coronella  
CORONELLRJDS@CHEMICAL.UTAH.EDU

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Date: Thu, 14 Jun 90 09:30:12 MDT  
From: bates@palmen.Colorado.EDU (John Bates)  
**Subject: Jackson on sale**

B Dalton's has Michael Jackson's book, "The new world guide to Beers"  
(I think thats the title) the hardbound edition on sale for about \$18  
in the Denver area (and I assume maybe nationwide). If you don't  
already have it, it's a great time to get it. It's a MUST for you  
serious beer lovers. John Bates (We do have vacancies at the Motel)

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Date: Thu, 14 Jun 90 10:27:14 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Re: Siphoning**

I thought I'd add my bit to this!

The main difficulty I have with the suggested solutions is that a fair amount of handling the siphon tube is required, both to fill it with water and to stick it into the beer. And (horrors!) while putting it into the beer, I might inadvertently stick my hand in too. Further, I use a racking tube, and filling that with water as well has proved impossible. So, my solution was to cut about an inch off the racking tube. Then I insert the racking tube into the beer, attach the siphon hose, and then attach the small piece. I can start the flow by sucking on the small piece, which I then remove before the beer reaches it. Voila, a flowing siphon with minimised germs!

I too use a spring loaded bottling tube. I stand the carboy on the work surface (waist level), start the siphon, and fill the bottles on the floor. Lots o' flow! The only problem is the amount of foam generated before the beer in the bottles covers the end of the tube.

One thing I've noticed with siphoning is that the seals between the flexible and rigid tubing are not perfect. I can hear air hissing into the assembly. I wonder if this could cause problems?

patrick

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Date: Thu, 14 Jun 90 17:47:17 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: keg floaters

In digest <1990Jun14.071628.21908@mthvax.cs.miami.edu>  
florianb@tekred.cna.tek.com writes:

>Some time back, someone posted a method for installing a floating system  
>in a keg. The purpose was to prevent tapping off the bottom of the keg  
>(Cornelius system) and sucking up yeast. Could the person who described  
>this system please post it again or send me a copy? Thanks very much.

The system is available for a couple dollars from Wine and Brew By You  
(305) 666-5757 and consists of a float, a weight, tubing, line, and  
instructions. I have found it to be extremely reliable, and in their  
store it gets heavy heavy use in the kegs at their samples taps.

By the way, In Miami? Be sure to stop by Wine and Brew By You 5760 Bird  
Road in South Miami, and talk to Craig, Sandy, Dale, and sometimes, if  
you're very very lucky, you'll meet me there! Samples of beers and wines  
always available, and they have the largest selection of malts, yeasts,  
and hops anywhere.

aem  
- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

Everything secret degenerates; nothing is safe that does not bear discussion  
and publicity. - Lord Acton

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Date: Thu, 14 Jun 90 10:48:45 PDT  
From: Mike Schmidt (314) 872-3168 <schmidt@aecnt5.mdcbbbs.com>  
**Subject: Homebrew Siphon Idea**

Ye Olde Hand Siphon.

The filled hose siphon approach seems like a very logical approach, however a friend (J.G.) recommended a very simple method of starting a siphon. Use your clean, sterile, tightly coiled hand to act as a spacer between the siphon tube and your mouth. Simply clamp the tube with one end of your hand and suck on the other.

Ideally, you should start the flow in one draw. You certainly do not want any backflow of brew or air into the siphon tube.

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End of HOMEBREW Digest #440, 06/15/90  
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Date: Fri, 15 Jun 90 09:59:05 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Cola dispensers for 2 liter bottles

I bottle my homebrew in 2 liter pop bottles. While walking through the grocery store the other day I noticed a device for sale that when attached to a 2 liter pop bottle would allow the contents to be dispensed without loss of carbonation. The device consists of a push-to-flow spigot and a draw tube that extended to the bottom of the bottle. The idea is that when you first open a 2 liter pop bottle, you screw on the spigot in place of the bottle cap. After that you can draw cola from the bottle by simply pressing the button on top of the spigot. The cola's carbonation provides the motive force to push the cola up the draw tube and out the spigot.

It occurred to me that this device might be useful for my homebrew. I could probably suck out most of the yeast sediment in the first cup or so of liquid I draw. Alternatively, I could chop off about 1/2" of tubing to prevent sucking up the yeast sediment at all. Basically, the device might help keep carbonation in my beer if I consume it infrequently. It might also help to keep the beer fresher.

Questions:

1. Has anyone ever used one of these things? Even for cola?
2. Does cola have enough carbonation to allow dispensing all the cola in a 2 liter bottle? (I can over-carbonate my beer to compensate if necessary)

Thanks in advance.

Chuck

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

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Date: Fri, 15 Jun 90 09:35:13 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: What do people think of this idea?

>  
> These days, almost any grocery store will carry milk inoculated with live  
> Lactobacillus acidophilus. It's very popular. So: what if one pitched  
an  
> ounce or two of L. acidophilus milk out of a \*freshly opened\* quart into  
the  
> wort, along with the yeast to be used? I figure the milk is pasteurized  
> before the inoculation, so a freshly opened quart could provide the  
bacterial  
> culture without fear of contamination.  
>  
> How might this work? Would it compete unfavorably with the yeast? Produce  
> too much Lactobacillus flavor? How might it affect the finished beer?

Interesting idea: don't know why it wouldn't work. Pitching a couple  
of tablespoons of plain yogurt should have the same effect as well.

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
=====
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Date: Fri, 15 Jun 90 16:13:12 GMT  
From: gkn@M5.Sdsc.Edu (Gerard K. Newman)  
Subject: Re: What do people think of this idea? (CRF)

>Date: Thu, 14 Jun 90 08:10 EST  
>From: CRF@PINE.CIRCA.UFL.EDU  
>Subject: What do people think of this idea?  
>  
>These days, almost any grocery store will carry milk inoculated with live  
>\_Lactobacillus acidophilus\_. It's very popular. So: what if one pitched an  
>ounce or two of \_L. acidophilus\_ milk ...

Many places also carry L. acidophilus capsules; this might be a better way to inoculate than adding milk.

Cheers,

gkn  
San Diego Supercomputer Center

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Date: Fri, 15 Jun 90 11:15:20 MDT

From: hplabs!mage!lou

**Subject: siphon hoses**

In HBD #440 Patrick Stirling writes:

>Further, I use a racking tube, and filling that with water as well has  
>proved impossible.

With the help of my local hardware superstore I made a cheap gadget that simplifies many of the operations with tubing, including filling a racking tube.

I got a brass fitting that screws onto a standard faucet adaptor; it resembles something you might screw on to cap off the faucet but there is a 3/8 inch hole

in the center of the cap. The store tapped threads into this hole for me for free and then I screwed in a plastic connector (intended for use in Rec. vehicle

water systems) that is threaded on one end and is a male connector for attaching

plastic tubing on the other. I can now attach my tubing to this and run tap water into the tubing at full pressure and flow. It also works very well for flushing my tubing when cleaning it.

While I'm on the subject of gadgets, I want to mention my best weapon in the war against contamination. It is flexible, thick sheet of plastic with rough surfaces that is intended to be used for getting a good grip on stuck jar lids. (available in most any housewares section) I sanitize this along with everything else. I can pick it up carefully touching only one side and I have what amounts to a sanitized glove for handling things that will come in contact

with my beer, like hoses, so that I never have to touch them with my hands. Since one side never is touched (the side I touch has writing on it so I always

grab the same side) it goes back into the sanitizing tube while I'm not using it and it will still be sanitary whenever I need it.

>One thing I've noticed with siphoning is that the seals between the  
>flexible and rigid tubing are not perfect. I can hear air hissing  
>into the assembly. I wonder if this could cause problems?

If you're really getting air in there then you could be getting oxidation since

the air will be well mixed with your beer. However, there's no reason for the seal not to be perfect. Perhaps you need to change to a hose of slightly smaller diameter. Mine make a \*very\* tight fit such that it is impossible to remove hose from the racking tube.

Louis Clark

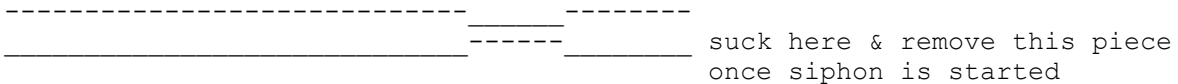
mage!lou@ncar.ucar.edu

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Date: Fri, 15 Jun 90 14:28 EST  
From: <HOLTSFOR%MSUKBS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: siphoning, Lactobacillus

Here's the way I siphon. I think I got the idea from the Brewer's Gadgets special Zymurgy issue. I just attach about 3 inches of tubing to the downstream end of the racking tube, using a short piece of hard plastic tube that fits inside both of the flexible tubes. Once the siphon is started I remove both short pieces and rack away.



I find this method faster than filling the racking tube with water, but perhaps I just haven't cultivated the skill for the water trick well enough.

To make worrying during racking and bottling even less likely I always keep some 70% ethanol around for spot-sterilization. I like to dip the end of the racking tube in the EtOH after I've removed the little doo-hickey described above. I also wipe down the outside of the racking tube as I insert it in the fermenter or hopback. I find it comforting to be able to sterilize surfaces without having to rinse the sterilant off. My friends who do tissue culture tell me that 70% EtOH is a better disinfectant than 95% EtOH because the 70% solution is "wetter" and therefore covers the surface better and doesn't evaporate as quickly. So if you care to use this technique you should dilute your Everclear (or other brand of \*grain\* alcohol, NOT \*wood\* alcohol) to c. 70% for better disinfection and more EtOH/\$.

To Cher: I'd be nervous about using L. acidophilus for brewing unless I knew that the Lactobacillus in framboise was the same strain as that in milk. Even if the species names are both acidophilus I'd guess that there could easily be substantial differences among races growing on such different media as milk and wort. Are there any commercially-available framboises that you could culture from? Failing that, I'd try culturing from a bottle of Kriek or even Berliner weiss. At least then you'd get a Lactobacillus strain that's adapted to grow in wort and that brewers of some sort of beer have found to work well.

Happy Brewing, Tim Holtsford

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Date: Fri, 15 Jun 90 11:40:52 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
Subject: Re: Chill Out

In #439 Martin A. Lodahl says:

>I was afraid it would come to this. I hope Florian meant that  
>ironically. I've enjoyed many postings, yes, even the dream  
>sequence, that were not strictly on the homebrewing subject. I'd  
>hate to see what has been a marvelously free flow of information  
>from the readers of this digest suddenly shrivel, blasted by flames  
>from a reader who was looking for something else. As Ken Weiss  
>pointed out, we can always page past what doesn't interest us. Jay  
>is no more the Digest Content God than I am, and I disagree categorically  
>with what he seems to be trying to accomplish.

It's my opinion that Jay has taken a bad rap for his posting. Unless I missed followups that were stronger, he merely questioned whether certain postings were of general interest. For that he has been called a censor, a flamer, a "Digest God", and perhaps a Nazi book burner.

Questioning whether a posting is of interest or is appropriate is not the same as advocating censorship. Those of you who think otherwise should consider whether postings about auto mechanics should be tolerated in this forum.

For the specific postings under discussion, the answer seems to be that there is interest, and that's that. (Even if there were no interest, though, it would be up to the "offender" to say "sorry" and quit, rather than having the digest distributor actively cut him off. The latter \*would\* be censorship.)

It probably would have been better for Jay to have sent polite e-mail as a first try rather than posting. But it's better in this forum to think well of someone's motives until proved otherwise. I consider "censor" to be a strong insult, and I don't think it was at all warranted here. The name callers are the one's who need to chill out, or as the say in zymurgy, "Relax, Don't Worry, and have a Homebrew."

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Date: Fri, 15 Jun 90 15:07:11 PDT  
From: xm50%sdcc12@ucsd.edu (don bowmen)  
Subject: Re: Homebrew Digest #440 (June 15, 1990)

| Pleasw remove me from your mailing list.  
DonB

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Date: Fri, 15 Jun 90 17:45:46 PDT

From: James Hensley <uunet!lcc!lccsd.sd.locus.com!jppaul@ucsd.edu>

**Subject: Sanitization...**

Patrick Stirling comments:

Further, I use a racking tube, and filling that with water as well has proved impossible.

Not so! What I do is fill a large pitcher with water, add a little bleach. Coil up the hose and dunk it in the sanitizer for a few, while also sanitizing the racking tube(s). I disassemble the spring loaded bottle filler before giving it a bath. (Because of the length and inflexibility of the racking tube,

you may have to use a larger vessel for this, I use a cheap 10 gallon trash can

I bought new for about \$3.00). This is just to sanitize the outside. Next, hook up the racking tube to the hose, press the end of the hose against the faucet, and turn the water on with enough force to push water through the hose and tube. (You have to hold the tube tight against the faucet).

When no more air bubbles come out, fit the bottle filler on the end if bottling

next, otherwise stop the end with your thumb. Put the racking tube into the container with sanitizer, and start siphoning the sanitizing solution through the tube & hose. (I use a big bowl to catch the output). I like to also run clean water through the assembly after as well, 'cuz I use a lot of bleach. Put the racking tube into the wort, siphon into your bowl until no water runs through, and you're ready to either bottle or prime.

(I do this once before priming, and again before bottling). It really works well!

Yours in sanitation,

James

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Date: Sat, 16 Jun 90 12:19:09 PDT  
From: Mike Herbert <michaelh@homebrew.wv.tek.com>  
Subject: Re: Recipes for cherry beer?

Chuck Coronella asked recently for cherry-flavored beer recipes. Well, here's my favorite. I got it from Charlie Papazian many years ago.

"Felix the Cat" Dark Cherry Lager:

For the boil:

3.3 lbs. John Bull dark unhopped extract  
2 lbs. Munton & Fison light dried extract  
1/2 cup black patent malt  
2 oz. Cascade hops  
2 Tbsp. gypsum  
1 tsp. salt

Steep for 30 minutes after the boil:

3 to 5 lbs. pitted, chopped cherries  
1/2 oz. Hallertauer hops

(I've never actually produced a "lager" with this recipe, only an ale. The cherries add a sweetness, but are not overpowering in a dark beer.)

- - - - -

I also tried one called "Sinfully Red Cherry Ale" from the Spring 1984 issue of Zymurgy which uses 10 lbs. of cherry in a much lighter beer.

Mike Herbert  
Tektronix, Inc  
michaelh@orca.WV.TEK.COM

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Date: Sat, 16 Jun 90 22:30 EDT

From: BLCARR02%ULKYVX.BITNET@CORNELLC.cit.cornell.edu

**Subject: Thanks**

I would like to thank everyone who posted info on how to get started in home brewing. I found it very helpful. At this time I am making my first batch, however

er

I don't see any signs of fermentation. I used the blow-by but no foam built up so I replace it with the fermentation lock. No bubbles either. It has been sitting

ng

now for 2 days and I think it must be ruined. I payed very close att. to sanitizing everything, does anyone know what might be wrong? Should I start over

?

Thanks,

Rick Pickerell

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Date: Sun, 17 Jun 90 01:54 PST  
From: <CONDOF%CLARGRAD.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Infection! (Sounds like a bad horror movie.)

Well, dreaded infection has reared its ugly head -- or, more exactly, its ugly ring around the bottleneck and sickly aroma of celery. My low carbonation pale ale has turned into a gusher. Sigh. I've been happily brewing for nearly a year without any sign of infection, and now I've got \$40 worth of infected homebrew (2 batches).

I can't be sure why. I sanitize with 3 tablespoons of bleach per 5 gallons, and I make fresh sanitizing solution each time. I soak all my equipment and bottles and caps for at least 30 minutes, and I don't rinse it off. The two infected batches are the first I've ever used a spring-loaded bottle filler on, but I completely dismantled it and soaked in chlorine water. There was no sign of infection in the fermenter, and both brews are moderately alcoholic (between 5% and 6% by volume). The worse infection is in a highly-hopped pale ale.

This is really disconcerting. I'm not worried yet, but I am a little sad at seeing fine ingredients feeding E. coli instead of me. From the aroma of celery, I presume I have an E. coli infestation.

My question is, has anyone also suffered this fate, and, if so, how did you overcome it? I know E. coli is ubiquitous in human households; can anyone tell me its mode of transmission (airborne/surfaceborne/other ways)?

I have to bottle a mild brown ale in the next day or so, and, since it is low in alcohol and hops, I am concerned that it will be even more susceptible to infection, and I'd like to have some know-how before I befoul a third batch.

I know I should relax and have a homebrew, but the bacteria are beating me to having a homebrew, which makes relaxing substantially more difficult. The net's help will be most appreciated and probably instrumental in my not worrying...

By the way, nothing dangerous is supposed to be able to grow in beer, but E. coli doesn't exactly thrill my immune system, if you know what I mean...

\*.....  
Fred Condo. System Administrator, Pro-Humanist (818/339-4704).  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722

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End of HOMEBREW Digest #441, 06/18/90  
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Date: Mon, 18 Jun 90 10:16:44 -0500  
From: Enders <enders@plains.NoDak.edu>  
Subject: Glass Grenade Syndrome!!!

I finally had my first brush with making the dreaded "glass hand grenades" :^) I'm not real sure why, so I'm going to describe what transpired, in the hope of getting some suggestions on avoiding a repeat incident.

Bottles: various ceramic top, 1 and 2 litre capy.

Brew: Pale Ale - FG 1.010 primed with 1/4c corn sugar (syrup w/2c water) per 2.5 gal batch

All bottles filled with headspace of .125 to .25 inch. Temp of storage area 65-95F (had a few hot days :^). The 2 bottles that burst were of the 2 litre variety. One looks like it let go a bit violently (broke into numerous fragments), while the other just cracked the bottom out. A similar bottle of ale from a previous batch, stored under the same conditions did not burst.

What I think happened is that the two bottles in question were filled with very small headspace, and during the subsequent hot storage, the liquid expanded to use up the entire available space, and since liquids are incompressible, KABOOM!!!

This is the first time I had some blow up on me, and since it was the last two bottles of the batch, looks like I'm going to have to brew again :-)  
Comments, anyone?

Todd Enders	arpa: enders@plains.nodak.edu
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Comming soon-----ampr: Todd@wd0bci.mot.nd.ampr.org  
[44.114.0.12]

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Date: Mon, 18 Jun 90 09:21:23 CDT  
From: jmellby@ngstl1.csc.ti.com (John Mellby)  
**Subject: Objective scores for beer**

About 10 days ago Jay Hersh short a short (and relatively polite, for the Internet) note against the posting of beer evaluations. His reasons were several, and after reflection I may have to take issue with them.

Jay claimed (Jay, I lost the original text so forgive me if I misstate you) that tasting was idiosyncratic, and thus the tasting scores and notes were useless. I was going to let this pass until it occurred to me that few things should be more important to a homebrewer than an objective evaluation of their beer.

Certainly you should not completely rely on another's opinion of a beer, just as the wine group has discussed people's devotion to a particular reviewer (such as Parker). That being said, the goal is still to have an objective way of discussing beer.

In any homebrew competition the goal is to objectively rate the beer against the standard for that class of beer. This means much more than saying "this is great swill!" since, for example, a sour taste in a bitter or pale ale is a defect, whereas in a lambic ale it may be appropriate.

The two tools we use are the American Homebrewers' Association's beer judging form, and a flavorwheel. (Are these well known, or would it be useful for everyone to see these?) Judging the beers, as I do in a competition, or in our local beer tastings, is not just guessing a number for the beer, but ranking it according to each category (aroma, appearance, taste, body, drinkability) in the context of what class of beer it is supposed to be. The characteristics defined on the flavor wheel are supposedly standard beer flavor components.

Anyone who has submitted a beer to a judging realizes that even with all these systems, there still is room for a lot of subjectivity. It is very hard, if you do not like wheat beer, to give it an objective measurement. Still, my local group seems to be able to do this most of the time.

I submit that it is possible to give a largely objective set of notes on a particular beer. Certainly these are not perfectly objective, but it is far from being a case of "I like this beer, so I'll give it a 45!"

One other possibility which Jay may have meant, is that we have not control on the condition of the bottles we get. One beer from Washington may have been trucked to California and sat on the Liquor Barn's shelves for months before I brought it home to taste. Another may be just off of Sierra Nevada's trucks and may be bright and fresh. This is probably the biggest impediment to objective beer notes. We now take two bottles and decant them into a pitcher since when we earlier passed the bottles around individually one bottle might be significantly different, and the last person tended to get the sediment mixed in. (Also, with blind tastings, your own opinion about the beer doesn't enter into the equation.)

John R. Mellby

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Date: 18 Jun 90 10:09:25 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: Cher's query on lactobacillus

Cher inquired about culturing from a box of milk. Doug Roberts replied:

>Interesting idea: don't know why it wouldn't work. Pitching a couple  
>of tablespoons of plain yogurt should have the same effect as well.

Wouldn't putting milk or yogurt in the beer make it cloudy? I wonder if  
a local dairy would provide an inoculation of pure lactobacillus?

Florian

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Date: 15 Jun 90 14:41:00 GMT  
From: hplabs!gatech!mailrus!uunet!bnrgate!bnr-rsc!jim (Jim Somerville)  
Subject: Info on Beer Bottle

A friend of mine recently brought back a couple of bottles of beer from Austria. On the bottles, along with % alcohol by volume, there is a marking that looks like:

<sup>o</sup>  
12,3 Stammwurze

What does it mean?

On another topic, is there any way to filter the yeast out of your brew before kegging it, so you don't have to worry about sediment?

- - -

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

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Date: 15 Jun 90 21:11:38 GMT

From: hplabs!gatech!mailrus!uunet!bnrgate!bnr-rsc!crick (Bill Crick)

Subject: cherry ale

Regarding cherry beer, I made a batch of CJOHB Cherries in the snow about 3 years ago. I like it, and think it is still getting better, but some people think it is too dry, and too acidic. This could be cured by sweetening it a bit with about 4 -6g of lactose per bottle at bottleing?

I'm not sure what it would taste like sweetened?

Plan on saving it for a year or two before drinking it, as it does get better and better as time goes on(as do most beers that you save for more than a year)

About the siphon starter. By the time you are siphoning beer, it should have enough alcohol in it to protect it to a certain degree from contamination.

I've been starting siphons for 15 years by SUCKING ON THEM WITH MY MOUTH, and have never experienced any indication of contamination,even in ultra light (<2%) lagers?? I would suggest you spend your effort on improving your upstream

sanitation (cool wort to end of primary fermentation) if you have a contamination problem.

As far as filtering before kegging, the standard plate type wine filter should do it. If you have more than 1 perssure vessel, you could even use CO2 to drive the beer through the filter.

Nice to see that my use of red star, and great dane yeast over the years hasn't retroactively made all the beer I have drank turn bad;-)

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End of HOMEBREW Digest #442, 06/19/90

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Date: Tue, 19 Jun 90 08:16:02 EDT

From: mattierp%lavc3.dnet@smithkline.com (Robert P. Mattie, L-331, (215)270-5681,mattierp@smithkline.com)

**Subject: Ideas for Peaches**

With Peaches coming into season, my wife has become interested in making a peach mead/cordial/beer/etc... Specifically, she wants to start with FRESH peaches and is afraid that the pectin might affect the consistency of our attempt. Does anyone have any recipies/suggestions?

Robert P. Mattie II  
SmithKline Beecham Pharmaceuticals  
P.O. Box 1539/L-331  
King of Prussia, PA 19406

mattierp@smithkline.com

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Date: Tue, 19 Jun 90 09:42:20 EDT

From: Mark.Leone@F.GP.CS.CMU.EDU

**Subject: The Mill, in Orlando**

Trip report: they still make lousy beer (although it's cheap - \$1.75 a pint), and the place is swarming with yuppies. The service was awful -- I finished my lunch before my beer arrived! Not recommended.

I did try the Prince of Wales pub, which is just up the block (thanks to Paul Emerson for the recommendation), and was glad I did. They have a great selection of UK beers on draught: Whitbread, Smith's, Double Diamond, Guinness, Watney's (stout), Fuller's, a great Norwegian Bock called Aass Bakk (sp?), and a few other's I don't recall. Regular prices are steep: \$2 for a half-pint, \$4 for a 20-oz "pint". The happy-hour price of a 20-oz. pint is \$3. They also serve real pub food: bangers & mash, shepherd's pie, etc. Highly recommended!

- Mark

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Date: 19 Jun 90 09:57 EDT  
From: Patrick J. Waara <Waara.wbst@Xerox.COM>  
**Subject: Slow Fermentation**

I'm a relatively new brewer with a situation I hope some of you may be able to help me explain. I wanted to brew a batch of bitter based on a recipe in TCJoH, and followed it except for the addition of one extra pound of amber malt (6 lbs. total instead of 5.) I boiled it for 45 minutes as directed and let it cool to 78 degrees. The original specific gravity was 1.050 (much higher than the expected 1.036.) I then pitched one package of Telefords ale yeast and let it go. It took nearly 36 hours for it to begin fermenting (at 65 degrees F), and now, two weeks later, it is still fermenting very slowly (a bubble every 2 minutes or so.) Normally I would have bottled by now, but the FG is still 1.032. I almost worried last night and bottled it, but I decided the best thing I could do at this point is wait. (I don't want any grenades.) The good news is that I tasted the beer I used to measure the specific gravity and there is no indication of infection. It tastes and smells rather good.

That's the situation, now where do you think I went wrong? My guess is (which is supported by local brewers) is that I did not pitch enough yeast. Two packets probably would have been better. The next question is, what could I have done (or could I still do) once I had pitched insufficient quantities of yeast? Should I have pitched another pack after not seeing it start fermenting within a 24 hour period? Are there any additives that would have aided the process? Any hints would be greatly appreciated.

~Pat

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Date: Tue, 19 Jun 90 09:20 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: wheat beer

I just brewed a wheat beer (BME wheat extract: 67% wheat, 33% barley malt) last night. It was boiling before I realized that all I had was regular dry ale yeast (Telford's), so rather than let the wort sit, I pitched it. Have I made a mistake? I added 2 lbs. of DME to the 3.3 lbs of extract, hoping to get at least \*some\* response from the yeast. Is wheat yeast \*required\* for a wheat beer, or is it just a better way to do it?

Russ Gelinas R\_GELINA@UNHH.BITNET

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Date: Tue, 19 Jun 90 11:34:12 EDT  
From: Jeff Close <jcclose@potomac.ads.com>  
Subject: Beer Tastings & John Mellby

John Mellby writes on Jun 18:

>> From: jmellby@ngst11.csc.ti.com (John Mellby)  
>> me that few things should be more important to a homebrewer than  
>> an objective evaluation of their beer.  
>>  
>> Certainly you should not completely rely on another's opinion of a beer,  
>> just as the wine group has discussed people's devotion to a particular  
>> reviewer (such as Parker). That being said, the goal is still to have  
>> an objective way of discussing beer.

Many of the same points that are being raised here arise in wine-tasting -- the issue of objectivity, describing things "accurately", what people are "supposed" to like, etc.

I think this is just a question of degrees. On one hand, there is certainly merit in knowing about types of beer (or wine), and intended or "classic" tastes and styles, in order to really appreciate a drink (or food in general). Not that it's taboo to make unsupported statements about personal preferences. It's fine with me to hear, "I don't like this Zinfandel, it's too peppery", but it seems it's important for someone to understand that a peppery taste is a common characteristic of a style of zins. (So maybe you don't like Zinfandels in general). On the other hand, there's one thing to evaluating beer in it's context (e.g., what classic pilsners have in common), and it's another to be told "you shouldn't like this, it's a bad beer". Each to his own, right? I sometimes hear purely subjective remarks that I disagree with and later wind up agreeing or at least sympathizing with.

That was more than my two cents worth, thanks.

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Date: Tue, 19 Jun 90 09:04:24 -0700

From: wrs!yuba!steve@Sun.COM (Steve Sekiguchi)

**Subject: Re: Homebrew Digest #442 (June 19, 1990)**

Please remove eric@wrs.com from your mailling list. He no longer works here and has left no forwarding address.

-steve

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Date: Tue, 19 Jun 90 10:56 MST  
From: CORONELLRJDS@CHE.UTAH.EDU

**Subject: Cherry beer**

Mike Herbert mentioned a recipe for "Sinfully Red Cherry Beer" that appeared in the Spring 1984 issue of Zymurgy. I don't have that issue, and by the time the AHA would get around to sending me the back issue, it will be Spring 1991. Could somebody please send me a copy of that recipe?

Cherrily,  
Chuck Coronella

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Date: Mon, 18 Jun 1990 10:46 EDT  
From: jrs27%CAS.BITNET@CORNELLC.cit.cornell.edu  
Subject: Dark & Sweet, the beer that eats like a meal!

Greetings all!

Life has finally slowed to the point where I can stop patronizing the local beverage emporium and start patronizing the local homebrew shop again. I'll be brewing an IPA or light ale for summer/fall but I'd like to have something with a bit more substance to it for fall/winter. I had the good fortune to try some Old Peculiar last weekend which brings me to my question:

Is it possible to brew a beer as sweet as OP with a low level of carbonation using extracts, specialty grains and natural carbonation? Should I attempt this or go for a dry stout?

Both my previous batches of dark beer (an ale and a lager/steam beer) eventually became dry and overcarbonated (one was infected). Both used 2/3 cup of corn sugar for priming and were bottled in brown longnecks.

Does anyone have a recipe for an OP-like beer? What yeast would you recommend? Did it store well?

Also, is it roasted barley that gives John Courage it's distinctive flavor? Has anyone duplicated it? (I know, get "Brewing beers like those you buy." I can't find it and would rather hear about personal experiences.)

About leaking siphon hoses: I run hot water over the siphon hose to soften it, slip it over the racking tube and run cold water over the joint. I had problems with air getting in until I added the cold water step.

About the Melby (sp?) posts: I love hearing people's impressions of various beers, but these were a bit long for my attention span. The stats and descriptions of beers spoiled :-( by storage conditions don't do much for me, but the other descriptions led to a couple of pleasant surprises. How about a Homebrew Digest Condensed version? (However, if you start sending out sweepstakes letters with ascii pictures of Ed McMahon I'll be forced to shoot you ;-)

John

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John Simpson  
The Whimsical Dude

jrs27%CAS.BITNET@CORNELLC.cit.cornell.edu

"Give the people a light and they'll follow it anywhere" - Firesign Theatre

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Date: Tue, 19 Jun 90 13:09:25 -0400  
From: fwb@demon.siemens.com (Frederic W. Brehm)  
**Subject: brew-sheet for your Macintosh**

Tired of trying to figure out those scribbled notes you keep for each batch? Do you have a Macintosh and Microsoft Word 4.0? Yes! Well, now you can transcribe those notes to a nice form and print them out legibly. Or, you can print out a nice blank form and scribble illegibly on it. :-)

I made a version of Chris Stenton's brew-sheet for MSWord 4.0. It looks nice on a LaserWriter and OK on an ImageWriter II. I'll send the stuffed, binhexed file (about 7K bytes) to anyone who is interested.

Fred

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Frederic W. Brehm Siemens Corporate Research Princeton, NJ  
fwb@demon.siemens.com -or- ...!princeton!siemens!demon!fwb

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Date: Tue, 19 Jun 90 13:55:31 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Filtering beer (was ``Info on Beer Bottle"')

Jim Somerville writes:

> On another topic, is there any way to filter the yeast out of  
> your brew before kegging it, so you don't have to worry about  
> sediment?

Rodney Morris -- a biochemist, I believe -- wrote a good article on this in  
the latest Zymurgy (I got mine 3 days ago). He compares a home-grown  
variety with the commercial Marconi filter and the flat wine filters.

His looks easy to put together, and not too expensive.

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Date: Tue, 19 Jun 90 11:54:11 PDT  
From: xm50%sdcc12@ucsd.edu (don bowmen)  
Subject: Re: Homebrew Digest #442 (June 19, 1990)

Please remove me from the main ling list  
DonB

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Date: 19 Jun 90 13:34:49 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: filtering**

Jim Somerville asks:

>On another topic, is there any way to filter the yeast out of  
>your brew before kegging it, so you don't have to worry about  
>sediment?

See the latest issue of Zymurgy magazine for an article on filtering  
using the cylindrical water filters.

Florian

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Date: Tue, 19 Jun 90 16:21 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Label markings on Austrian Beer

Jim Somerville asks about Info on Beer Bottle:

> A friend of mine recently brought back a couple of bottles of  
> beer from Austria. On the bottles, along with % alcohol  
> by volume, there is a marking that looks like:  
>  
>                   o  
>                12,3   Stammwurze  
>  
> What does it mean?

My German dictionary is at home, so I can't tell you what Stammwurze means. My guess is that 12,3 ^o is a measure of the starting gravity of the wort. Europeans use degrees Plato - one degree Plato equals approximately 4 SG points. A reading of 12.3 degrees Plato translates to a SG of 1.049. (Europeans use commas instead of periods when representing fractions.)

Many countries require listing of the starting gravity of the wort used to make the beer. Unlike the USA, these countries see nothing wrong in telling the consumer about the beer in the package. US law currently FORBIDS the listing of gravity or alcohol content on the label. Some states have crazy laws regarding alcohol content - high content brews are often labelled as "Malt liquors" and are regulated as liquor rather than beer. Other states restrict beer beers of certain alcohol levels at certian times or days of the week.

This might be a good forum to tell tales of crazy state laws regarding regulation and labelling of beer. Any takers?

I heard that Anchor Porter is not avialable in keg in California because state regulators would require Anchor to sell their Porter as a "Malt Liquor". Anchor refuses.

Apology: This letter does not deal specifically with homebrewing. I apologize to those who feel that "general beer discussion" is not appropriate in this forum.

Mike Fertsch

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End of HOMEBREW Digest #443, 06/20/90  
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Date: Wed, 20 Jun 90 09:43:50 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Dark & Sweet, the beer that eats like a meal!

jrs27%CAS.BITNET@CORNELLC.cit.cornell.edu writes:

> I'd like to have something with a bit more substance to it for fall/  
> winter. I had the good fortune to try some Old Peculiar last weekend  
> which brings me to my question:  
>  
> Is it possible to brew a beer as sweet as OP with a low level of  
> carbonation using extracts, specialty grains and natural carbonation?  
> Should I attempt this or go for a dry stout?

I should think so. Many of my extract beers came out sweeter than I expected -- getting the dryness was my problem. I was using Doric (one size fits all) yeast, then, and usually fermented warmer than recommended -- 70-80F -- by necessity.

As to the second question: you should attempt this, \*and\* go for a dry stout.

> Does anyone have a recipe for an OP-like beer? What yeast would you  
> recommend? Did it store well?

Papazian mentions that OP uses Molasses in their beer. I used a very dark blackstrap variety in a stout with some success; it resulted in a rather caramely flavor, and not at all unpleasant. You could try priming with molasses, rather than sugar: Papazian gives a conversion factor somewhere...

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Date: Wed, 20 Jun 90 09:53 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: wheat's ok, thanks

Thanks to those who helped me relax re. my wheat beer/ale. It is fermenting quite nicely at this very moment; in fact, it started fermenting sooner than any other brew I have made. I \*did\* pitch the yeast at ~82 degrees (usually I wait until 75 or less). Is the higher temp. the cause of the quick start, or is it the wheat content?

Russ Gelinas R\_GELINA@UNHH.BITNET

- -- My whole cellar smells of wheat and hops! I can't wait to try it.....

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Date: Wed, 20 Jun 90 08:01:17 MDT  
From: Greg Beary <gbeary@uswat.uswest.com>  
**Subject: Brewing for Draft Systems**

I haven't yet begun to brew. I'm in the process of learning what to do and acquiring the necessary equipment. What I'd planned on doing was to cask my beer in 1/4 barrels and then use my existing home-draft-system (fridge/CO2/taps/etc) to draw it. I've located a source of the old Bud/Michelob 1/4 barrels that use the Golden Gate taps (gas on top, draw on the bottom). I believe that these have wooden bungs on the side.

My problem is find the other "gear" necessary to go with such an approach. How do you tailor the receipes/mixes for 7.5 gallons instead of 5. Where do you get the equipment (fermentation vessel and carboys) in a 7.5 size?

I'd appreciate hearing from someone who uses this approach on how they solved the problems. Or alternately, advice not proceed as planned.

Thanks,  
Greg

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Date: 20 Jun 90 08:31:25 MDT (Wed)  
From: hplabs!gatech!ico.isc.com!raven!rcd (Dick Dunn)  
**Subject: pectin, Anchor Porter**

Robert P. Mattie II asks about working with peaches and wonders if pectin will be a problem.

Fruit pectins aren't normally a problem unless you boil the fruit, which will "set" the pectin and produce a haze that won't clarify out. If you're afraid you might worry (or if you do something that does set the pectin) there's an enzyme available to get rid of it--it's called (surprise!) pectinase. You should be able to buy it at a winemaking shop.

Mike Fertsch <FERTSCH@adc1.adc.ray.com> got onto the topic of bizarre state laws, of which there are many. Trouble is, there are even more urban legends about them.

> I heard that Anchor Porter is not available in keg in California  
> because state regulators would require Anchor to sell their Porter as  
> a "Malt Liquor". Anchor refuses.

How's that? They sell the porter in bottle without so labeling it. Are taps required to have special labels on them now?

No, sorry...Anchor did once sell their porter by the keg, but their keggling operation was not all that large, and the logistics just made it not worth their while to switch around for a few kegs of Porter. As I recall, in about '83 they only had Porter on tap at the brewery itself and it had been a relatively recent event (within the preceding couple of years) to stop keggling Porter.

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Date: Wed, 20 Jun 1990 11:13:38 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Stammwuerze and Tasting

"Stammwuerze" is original wort. "Stammwuerzegehalt" is original gravity. "Stamm" means stump or trunk, and in that quasipoetic way common to German compound words, becomes origin or original.

Regarding tastings. I like to hear other's opinions and analyses, but I take them with the contents of several Utah salt mines. The trick is to remember that there is a good deal of personal taste involved. Also, American tasting judgements seem to me a bit strange. First of all, you have people judging brewing styles from all over the world who have not been all over the world.

I

have guzzled enormous quantities of beer in southern Britain. Many of the finest beers they have over there would be panned in any given AHA competition. Not enough "condition," too cloudy, stuff like that. But the stuff makes me weep for the gods, that they can only drink nectar. The same goes for a genuine Weissbier, as has been mentioned before.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Tue, 19 Jun 90 17:35:46 -0700

From: hplabs!garth!phipps (Clay Phipps)

**Subject: Steam-Style Beer Recipe, With Details For Novice Brewers**

The following is the recipe I used for my first batch of home-brew, as elaborated later based on my early brewing experiences, so that I didn't need to keep flipping thru Papazian's The Complete Joy Of Home Brewing (a.k.a. CJOHB) to brew later batches of very similar beers. I was quite pleased--bordering on amazed--with the flavor of my first batch, and this recipe has become my standard starting point for many later brews.

I did most of the elaboration when everything was new to me and nothing was obvious, so I think this might be more helpful to novice brewers than anything I might try to write nowadays.

"Anchor Steam"\*-style amber

[1990-06-19]

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This recipe was offered (1986-12-24) at the now-defunct Home Brewer shop in San Jos'e, CA, as the best approximation to Anchor Steam Beer possible with home-brew-scale extract brewing. The extent, if any, of cooperation from Anchor Brewing Co. in devising this recipe is unknown. \*"Steam beer" (tm) Anchor Brewing Co. Elaboration of recipe by C.M. Phipps.

ingredients:

7 lb. (2x 3\_1/2 lb. cans) (John Bull) plain light malt extract.  
1/4..1/2 lb. (1..2 cups) crystal malt, cracked.  
  
2 oz. (6\_1/2 loose cups) Northern Brewer [alpha: 11] raw hops [boiling].  
1 oz. (3\_1/4 loose cups) Cascade [alpha: 5..6] raw hops [finishing].  
  
14 g. (2 pkgs.) lager yeast [dried].  
  
5..6 gal. water [as directed].

procedure:

Sanitize fermenter (i.e., 6\_1/2 gal. carboy), funnel, strainer  
[cleansing: 2 fl.oz. bleach in 5 gal. water, soaked overnite;  
sanitizing: 1/3..1\_1/2 tsp. (2..8 ml) bleach in 5 gal. water].  
Sanitize cap, cork, hoses, fermentation lock.

Pour 1 gal. cold water into brewpot.  
Crush whole grains (crack the husks, but do not pulverize).  
Add grains to water in brewpot  
(putting grains in a mesh bag facilitates their removal).  
Bring brewpot to a boil;  
remove grains (use a strainer, or if in a mesh bag, lift it out).  
Add malt extract to pot; this is now the wort.  
Add 1/3 of boiling hops.  
After 20 min. of boiling: add another 1/3 boiling hops.  
After 20 more min. [total 40 min.]: add final 1/3 boiling hops.

After 20 more min. [total 60 min.]: add finishing hops.  
Cover wort; remove from heat [total boiling 60 min.]  
(do not use any unsanitized object to stir cooled wort).  
Pour 3 gal. cold water into fermenter (you may wish to boil this water  
first, to sanitize it; if so, chill it to cool or cold).

After 30 min. of cooling:  
pour wort thru strainer|filter (& funnel) into fermenter.  
Cap fermenter; place fermenter onto side; agitate to mix contents.  
Add enough water (maybe preboiled and cooled) to make 5\_1/2 gal. of brew.  
Cap fermenter; place fermenter onto side; agitate to mix contents.

When wort has cooled to 80 deg. F or less:  
draw brew for hydrometer measurement [do not return to fermenter].  
Pitch yeast.  
Cap fermenter; place fermenter onto side; agitate to mix contents.  
Uncap fermenter; replace cap with cork and fermentation blow-off hose.

[For instructions for bottling, see, for example, Papazian:  
\_The Complete Joy Of Home Brewing\_ (a.k.a. CJOHB) pp. 31--34, 131--132]

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Date: Wed, 20 Jun 90 09:36:54 PDT  
From: laforce@krypton.arc.nasa.gov  
Subject: Request to be dropped from newsletter list

I've enjoyed the homebrew news, but it is now taking up too much time and disk space. Alas.

Please remove me from your mailing list.

Thanks, Soren "laforce@krypton.arc.nasa.gov"

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Date: Wed, 20 Jun 90 14:18:59 EDT  
From: tony g <giannone@BBN.COM>  
Subject: Is there a true light (color) malt extract?

Folks,

I'd like to brew a light (color that is) beer using nothing but malt extracts. The few times i've tried this i've ended up with something closer to an amber. The last time i tried this i used 2 cans (3.3 lb) of John Bull (light - unhopped) and 2 oz. of Cascade pellets.

I've never worried about this and i'm not worried about it now, but i'm curious to know if it's possible.

tony g (giannone@bbn.com)

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Date: Wed, 20 Jun 90 11:31 PST  
From: <CONDOP%CLARGRAD.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Infection! (Summary of replies)

Thanks to those who responded to my infection query.

Florian (florianb@tekred.cna.tek.com) suggests a total kitchen sanitizing job. All environmental surfaces (floor, counter tops, etc.) are to be scrubbed with a solution of 1 tablespoon of TSP per gallon of water, then rinsed and sanitized with chlorine bleach solution.

All equipment is to be scrubbed with the TSP solution and a plastic scrubbie and rinsed thoroughly. Hoses and racking tubes are to be replaced, and anything disposable (such as sponges) is to be replaced. Lastly, all bottles are to be cleaned with TSP and chlorine.

Florian suggests the use of tri-chlor for some of the chlorine jobs, but my local homebrew shop says that's a British product that is equivalent to a chlorine-bleach solution.

Louis Clark (mage!lou@ncar.ucar.edu) says that water is a good transmitter of E. coli, but suggests that, given my sanitation procedures, the most likely source of the E. coli is accidental skin contact. He suggests helping to kill E. coli on one's hands by specifically washing them with a disinfecting soap, such as Dial.

Finally, Chip Hitchcock (ileaf!io!peoria!cjh@eddie.mit.edu) suggests using a stronger solution of bleach than I use. I use 2 T. in 5 gal., as suggested in Byron Burch's book. Chip suggests using a solution 5 to 10 times as concentrated. This, however, requires rinsing with water, which could negate the sanitation, according to Burch.

Chip also warns against lengthy sanitation of the spring in the bottle filler, as the chlorine will badly corrode it.

- - - -

I've closely examined my plastic bottle filler, and I've noticed that the soft plastic plunger has a deep scar where it was previously attached to the mold flashing. This seems like a good place to harbor bacteria, and it's unlikely that the sanitizing solution could displace the air there. Therefore, I've replaced my bottle filler with one of the metal kind. That kind can't be disassembled for washing, but one can pass rinse water through it and then immerse it in boiling water for 15 mins.

Thanks again to those who replied.

\*.....

Fred Condo, System Administrator, Pro-Humanist (818/339-4704).  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722

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Date: Wed, 20 Jun 90 13:25:51 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: peaches and pectin**

I don't know whether peaches have enough pectin to seriously gel by themselves (I don't //think// so...). The usual recommendation for fruit beers is to crush the fruit (try a food masher?) and steep it in the wort //after// you're done boiling (Papazian suggests 15 minutes at 160-190F for his cherry beers---at >160 infection isn't likely).

Also, make sure the peaches are RIPE; ripe fruits generally have less pectin and more flavor.

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Date: Wed, 20 Jun 90 12:11 PST  
From: <CONDOF%CLARGRAD.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Was bedeutet "die Stammwuerze"?

Mike Fertsch guesses that 12,3^o Stammwuerze means the specific gravity in degrees Plato. Checking my German-English dictionary exactly confirms this. Stamm is the German word for stem or original, and Wuerze is the word for wort.

Thus Stammwuerze means the original [gravity of the] wort.

By the way, Wuerze normally means herb or spice; it's only in the context of brewing that it means wort.

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Date: Wed, 20 Jun 90 13:19:41 EDT

From: ileaf!io!peoria!cjh@EDDIE.MIT.EDU (Chip Hitchcock)

**Subject: re glass grenades**

> What I think happened is that the two bottles in question were filled  
> with  
> very small headspace, and during the subsequent hot storage, the liquid  
> expanded to use up the entire available space, and since liquids are  
> incompres-  
> sible, KABOOM!!!

The thermal coefficient of expansion for water at room temperature is pretty  
low; the temperature correction table on my hygrometer suggests .1% per 8-9  
oF,  
which is about what I recall being quoted from the CRC handbook. This works  
out to 6-7 ml in a 2-liter bottle raised from 65F to 95F. A mere quarter inch  
of headspace in a normal bottle neck would be less than this--you should  
probably measure the volume of the neck and allow an adequate headspace if  
your storage temperature swings that wildly.

On the other hand, it wouldn't hurt to see what you can devise to keep your  
storage area cooler, since heat (even without light) isn't good for beer.

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Date: Wed, 20 Jun 90 13:16:59 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Digest 443

re: Pat Waraa's slow ferment

So, what we've got here is a batch of beer that's bubbling very slowly, tasted good and smelled good when racked, and was made with quality ingredients. Sounds like a total washout to me.

Ease up, there, Pat. I don't think anything's wrong. If you're a *\*real\** worrier, take another SG reading in about a week, and if it hasn't changed, bottle that stuff up. I would just bottle it right now, based on the lack of bubbles. I might store the bottles in the basement or garage, just as a concession to the remote possibility of a burst bottle, but that's about as worried as I'd get.

re: Infections

There's been a fair amount of traffic lately concerning infected batches. I'm going to risk the wrath of God, and everyone who's ever had an infected batch, by admitting that I've never had an infection (at least not one that I know about). While this is good, it's left me with some ignorance, and I'd like to fill the gap.

First, are most infections bacterial or mold, or wild yeast, or what? Are different infective agents specific to particular locales or climates?

Second, how do you tell if your beer is infected? Is it *\*really\** obvious or is it possible to have a more subtle, sneaky infection that would elude the tongue of a guzzler like myself?

Finally, if my yeast has consumed all or most of the fermentable material in my beer, what is left to feed the infection?

In blissful ignorance,

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: 20 Jun 90 14:54:37 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: beginning brewer and fermentation questions**

Patrick J. Waara asks some very basic questions in yesterday's issue. I want to try and help since this could have been me several years ago.

>Telefords ale yeast and let it go. It took nearly 36 hours for it to begin  
>fermenting (at 65 degrees F), and now, two weeks later, it is still  
>fermenting very slowly (a bubble every 2 minutes or so.) Normally I would  
>have bottled by now, but the FG is still 1.032. I almost worried last  
>night and bottled it, but I decided the best thing I could do at this point  
>is wait. (I don't want any grenades.) The good news is that I tasted the  
>beer I used to measure the specific gravity and there is no indication of  
>infection. It tastes and smells rather good.

You did the right thing by not bottling it. You have a very normal fermentation going. Relax and have a homebrew.

>That's the situation, now where do you think I went wrong? My guess is  
>(which is supported by local brewers) is that I did not pitch enough yeast.  
>Two packets probably would have been better. The next question is, what  
>could I have done (or could I still do) once I had pitched insufficient  
>quantities of yeast? Should I have pitched another pack after not seeing it

You didn't go wrong. You are learning and there's nothing wrong with what you are doing. But there are \*improvements\* you can make. Try using a starter for your yeast next time. One or two days before brewing, boil a mixture of 1/4 # of dry light malt extract (unhopped) with 1/4 oz of any cone hops and let it cool. Pour it into a sanitized 1 gal jug, pitch in the yeast, put on the airlock and wait for the yeast population to build up. If you use dried yeast, hydrate it in 90-100 degree water first (no, this temperature won't hurt it--see the special Zymurgy issue on yeast from this year.) It's better to use a pure liquid yeast culture you can purchase from your local friendly homebrew shop if you want improved flavor.

No, you should not pitch more yeast after you pitch the initial yeast. It's better to wait. Recently, I had the same problem with a liquid culture when I didn't have time to make a starter. Luckily, John Polstra talked me out of pitching a dry pack into the wort. The yeast finally came around after 4 days.

As far as additives go, if you are using all grain or all extract to make your beer, you don't need to add nutrients. However, to mimick a classic style, it may be necessary to Burtonize, depending on your water analysis. See Noonan's or Miller's book or the Zymurgy all grain issue for more.

Happy Brewing! Florian

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Date: 20 Jun 90 15:03:06 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: wheat beer**

Russ Gelinias asked,

>I just brewed a wheat beer (BME wheat extract: 67% wheat, 33% barley malt)  
>last

>night. It was boiling before I realized that all I had was regular dry ale  
>yeast (Telford's), so rather than let the wort sit, I pitched it. Have I  
made

>a mistake? I added 2 lbs. of DME to the 3.3 lbs of extract, hoping to get at  
>least *\*some\** response from the yeast. Is wheat yeast *\*required\** for a wheat

No, you haven't made a mistake. You are brewing a good beer, and if you  
send me one, I'll confirm that. Wyeast features a Bavarian wheat yeast  
which is a mixture of two yeasts. It is a beautiful yeast that ferments to  
give off an odor that you can't resist sniffing. But yeasts like this aren't  
*\*required\** to make wheat beer. If you use < 40% wheat (malt or syrup) and  
the rest barley, you will get a good wheat beer with any yeast. I've done  
it plenty of times. Normally, the 40% figure is the upper limit guideline  
when doing an all grain recipe. But even that is flexible. Recently, I  
used 40% wheat malt, 12.5% rye, and the rest barley in a wheat beer. It  
mashed and fermented well. So experiment on, and enjoy yourself!

Florian

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Date: Wed, 20 Jun 90 10:01:37 PDT  
From: Dave Suurballe <hsfmsh.UUCP!suurb@cgl.ucsf.EDU>  
**Subject: Anchor Porter**

Fact: Anchor Porter is sold on draft and in bottles in California.  
It is called Porter, not Malt Liquor.

Suspicion: I don't think the manufacturers of strong beer (more than 4 percent) are required to call the product "malt liquor". I think they are simply prohibited from calling it "beer". Many call it malt liquor, some call it ale, porter, stout, IPA, etc.

Gossip: The brewers at Anchor aren't rigidly uptight about making each batch of Porter or Liberty Ale exactly the right strength. They are relaxed, and there are differences from batch to batch, although they are minor and I don't think I can detect them. With Steam Beer, on the other hand, they are very careful, because it is called "beer" and must be less than 4 percent alcohol. I cannot distinguish between 3.9 and 4.1 percent, but the government can, and it cares.

Greetings from sunny California,

Suurb

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Date: Wed, 20 Jun 90 23:38:38 CDT  
From: radle%trochos.cs.wisc.edu@cs.wisc.edu

**Subject:**

Please remove me from the mailing list, this account  
will be disappearing soon.  
thanks

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End of HOMEBREW Digest #444, 06/21/90  
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Date: Thu, 21 Jun 90 11:18:17 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Re: Infections

While we're at it, here's another infection scenario in need of help. After 40 some batches of wonderfully clean beer, (a cautionary note to Ken Wiess, still with no infections -- it can happen!) it seems I've got a critter.

The yeast settles down and the beer starts to clear - everything looking okay - and then the beer will become quite cloudy. A kind of fuzzy growth starts on the walls of the fermenter (It looks like yeast on the side, for lack of a better expression). Some renewed bubbling usually takes place, with no off smell. The beers have a bit of a blackberry of taste which subsides almost entirely after three months of aging. At this age, they are quite drinkable, though still cloudy. They don't taste good at all fresh, unlike most of my other batches.

What has my kitchen contracted?

I'm actually beginning to worry over this, as 4 of the last 5 batches brewed have all behaved the same way. New hoses and a kitchen scrub down don't seem to have made any difference. Sigh. Maybe I'll just stop brewing for a few months )-:

-Andy

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Date: Thu, 21 Jun 90 24:07:21 EDT  
From: Dale Veeneman <dev1@gte.com>  
Subject: Tiny bubbles = infection?

This talk about infections has got me to wondering. For about the last six months or so, it seems that every batch has tended to overcarbonate in the bottle. The carbonation seems fine at 1-2 months, but by 3-4 months it requires more and more care in pouring to avoid too large a head (no gushing problems). This has happened with any type of ale I've brewed (IPA, Porter, etc.). I use Edme ale yeast (rehydrated - active fermentation starts in about 12 hours), a glass secondary (2-3 weeks), 3/4 cup corn sugar as a primer and the bottles are stored in a consistent 60-65 degree cellar. It still tastes O.K. (a little drier, perhaps), and I'm more or less relaxed and not worrying, but I would have thought that once the yeast did its thing it would quit and that would be the end of it.

Something I've noticed that may be related is that after racking to the secondary (after 3-4 days in the primary), the action is just about completed with another day or two of infrequent bubbles through the air lock. Everything then goes quiet and settles out and \*then\*, maybe after a week in the secondary, I see tiny little bubbles rising from somewhere. They are so tiny and few in number that I can only see them where they collect at the neck (the carboy is filled to within an inch or two of the top) and they never seem to cause the airlock to bubble. Thinking "aha - infection", I was extra careful with my current batch, and for the first time, used a glass primary. It's now in the secondary with the same tiny bubbles. Has anyone else ever seen these tiny bubbles? Are they normal? Next, I guess it's a new racking tube and hose.

- Dale (who's drinking faster these days, trying to keep ahead)

- Dale Veeneman

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Date: Thu, 21 Jun 90 10:12:38 MDT

From: hplabs!mage!lou

**Subject: 1/4 kegs and infections**

In HBD #444 Greg Beary writes:

>I haven't yet begun to brew. I'm in the process of learning what  
>to do and acquiring the necessary equipment. What I'd planned on  
>doing was to cask my beer in 1/4 barrels and then use my  
>existing home-draft-system (fridge/CO2/taps/etc) to draw it.  
>I've located a source of the old Bud/Michelob 1/4 barrels that  
>use the Golden Gate taps (gas on top, draw on the bottom). I  
>beleive that these have wooden bungs on the side.

IMHO, you should start with bottling and later move to kegging. Bottles have several advantages for an inexperienced brewer; 1) You can see what's happening in the bottle. Certain infections will show up as a ring-around-the-collar at the beer/air interface. You can also see the sediment buildup in the bottom and know what to expect from your kegs. 2) You can sample the beer at different times during the aging process without tying up your fridge and/or lugging the keg in and out of the fridge. Once you know what to expect and have confidence in your technique then by all means go to the kegs if you want.

You'll want to have the bottling equipment anyway since you can't always predict the exact amount of beer produced and you want to make sure you fill the keg. You're likely to have some extra that you will want to bottle rather than throw away (you keg types out there correct me if I'm wrong).

>My problem is find the other "gear" necessary to go with such  
>an approach. How do you tailor the receipes/mixes for 7.5  
>gallons instead of 5. Where do you get the equipment (fermentation  
>vessel and carboys) in a 7.5 size?

Tailoring the recipes is as easy as multiplying the quantities by 7.5/5.0. Unless you're going to be extremely picky and want to \*exactly\* reproduce a recipe, round to the nearest convenient units and you will do fine. If the recipe calls for cans of extract, which may not multiply by 1.5 well, you can make up the difference with dry malt extract (# of malt extract syrup \* .85 = # of dry malt extract).

A good homebrew/winemaking shop should have equipment in various sizes.

- -----  
and Ken Weiss writes:

>First, are most infections bacterial or mold, or wild yeast, or what?  
>Are different infective agents specific to particular locales or  
>climates?

The answers are yes and yes, although some infective agents are found almost everywhere. The point is, don't expect to be able to predict this in advance.

>Second, how do you tell if your beer is infected? Is it \*really\* obvious  
>or is it possible to have a more subtle, sneaky infection that would  
>elude the tongue of a guzzler like myself?

Papazian says that nothing harmful can live in beer. Unless you're really uptight about winning first place in national competitions, if you like it - drink it.

>Finally, if my yeast has consumed all or most of the fermentable  
>material in my beer, what is left to feed the infection?

Not all sugars are consumed by the type of yeast used in brewing. Your malt and your adjuncts may contain contain some non-fermentable sugars that can be used by bacteria or wild yeasts and some bacteria will eat things other than sugars.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Thu, 21 Jun 90 10:28:39 mdt

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

**Subject: Re: Infections**

Ken Weiss asks a few questions about infections:

>First, are most infections bacterial or mold, or wild yeast, or what?  
>Are different infective agents specific to particular locales or  
>climates?

I believe that most of my infections were bacterial. Mold is easy to identify - it usually floats on top, although there have been brewers who have reported (in these hallowed pages) that they have had floaters that they ignored and everything turned out okay. Wild yeast will give you an off flavor, but I believe that it will not cause a gusher (see answer 2). If you brew in a damp place where there is a lot of mold, you are more likely that your beer will snag a mold spore and develop a mold infection. You can smell it if there's a lot of mold in the air -- I'm sure everyone has smelled mold, right? If not, send your USnail address and I'll send you a piece of wood from the bottom of my woodpile ;^).

>Second, how do you tell if your beer is infected? Is it \*really\* obvious  
>or is it possible to have a more subtle, sneaky infection that would  
>elude the tongue of a guzzler like myself?

Gushers are usually caused by bacteria (see answer 3). Another indication that something is in your beer (probably bacteria) is "ring around the collar," a ring of some kind of gunk at beer level inside the neck of the bottle. I have had beers that, looked and tasted fine for four weeks, then developed a "ring," but still tasted fine for eight more weeks, and then turned into gushers (but still tasted okay except for being drier and thinner than what I brewed). You've hit the nail on the head! If you drink all your beer within 4 weeks of brewing, you would have to just about inoculate your beer with bacteria to taste the effects. Infections are much harder to avoid when you are planning to age a beer.

>Finally, if my yeast has consumed all or most of the fermentable  
>material in my beer, what is left to feed the infection?

Yeast eats simple sugars. There are still lots of other carbohydrates in your beer: complex sugars, starch, etc. Bacteria (and possibly molds - I don't know much about them) has the ability to break complex carbohydrates down into simple sugars which it then eats or which the yeast YOU put in eats. The final result is an overcarbonated, possibly off-flavor (depends on the bacteria), thin (due to loss of complex carbs that give you (ahem... your beer, that is) body), and dry (again, loss of complex carbs that give your beer sweetness) beer. And no, this is not related to DRY beer, which I believe DOES have an aftertaste, and except for a Kirin DRY that I had in Whistler, BC, I don't like, but I digress.

Al.



Date: Thu, 21 Jun 90 10:28:49 mdt

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

**Subject: Starters**

Hey, I just had a thought regarding starters. I don't use them, but up till now, I have been using dry yeast (usually Muntona from M&F or Doric) and without a starter, without rehydrating, without anything, the yeast is off and running in about four hours. In eight hours it's pumping gobs of krausen out the blowoff hose. Regarding using starters, what's the difference (unless you are going to split your yeast up and freeze it) whether you pitch into a 1/2 gallon of starter or into your primary? It seems to me that the additional transfer causes MORE chance of contamination.

Al.

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Date: 21 Jun 90 12:14:11 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: tri-chlor

Fred Condo said,

>Florian suggests the use of tri-chlor for some of the chlorine jobs, but  
>my local homebrew shop says that's a British product that is equivalent  
>to a chlorine-bleach solution.

I don't think there's anything particularly British about tri-chlor. It's a mixture of TSP and powdered chlorine bleach and is a common disinfectant. You can obtain it from Steinbart's of Portland. I'd be surprised if other supply shops don't have it. I have a list of the supply shops that was posted in HBD some time back. Send me a note and I'll jam it over to you.

Florian

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Date: 21 Jun 90 20:58:32 GMT

From: hplabs!gatech!mailrus!uunet!bnrgate!bnr-rsc!crick (Bill Crick)

Subject: slow fermentation, Olde Peculiar, Time in a bottle.

Someone recently asked what to do about a beer that is fermenting slowly. I would suggest; wait, relax, have a homebrew. The beer will age in the carboy, just as well as it will in the bottle. If you think it will be in there a long time, say more than three months, you may want to worry a bit. If this is the case, go into your basement and spend say 15 or 20 seconds worrying if you have an empty carboy. If you do, rack the beer into tertiary (SP?) fermenter, and then go back to relaxing and having a homebrew for however long it takes. DON't be in a rush to bottle your beer, and don't play in it! Every time you mess in it you risk contamination. Lots of books say you should test SG every day, and bottle when it drops less than .00x I have a different approach to when to bottle. When I think a beer is ready to bottle due to lack of bubbles, I wait another 3 weeks to a month. Then I know it should be done;-)

I've also noticed a lot of "it said to put in x of y but I put in a of b. Should I throw it out?" type postings. If you want to exactly reproduce a particular beer, then exact ingredients and process are important. However you can throw almost anything into beer (as long as you boil it, or otherwise clean it) and still get drinkable beer. Once again the byword is RELAX.

Another comment on those beers that didn't come out as good as you had hoped, when you tried it a week after bottling; Time will heal almost anything! Except contamination problems. If you don't like it, don't pour it out. Hide it and try another bottle in 6 months. I've found that in a lot of cases, the difference between a good beer and a mediocre beer is how fast it starts to taste good. The good ones taste good even before you bottle it. Sometimes, the mediocre beer takes six months to smooth out.

I'm not saying be intentionally sloppy, or don't aspire to greatness, but don't get bent out of shape if things get a little off process. You'll probably drink a shitload of beer in your life, and some of them won't be the ultimate brew, but most of them will be quite acceptable.

Re: Brewing Ye Olde Peculiar: I once brewed a beer using John Bull

Scottish export extract (lots of it like 10 lbs.) that was a lot like OP. I called it Thistle Down Brown Ale. It had the same treacle like sweetness. I'm not sure what caused the sweetness, and thickness, but the Scottish Export extract was the only unusual thing in it, so that must have been it. I'll Try to find the recipe, but it may have been before I started keeping records? It was pretty extreme brew, and I never tried it again. I didn't have to, the first batch lasted six or seven years;-)

Remember -> Don't worry mon! Be Hoppy! Bill Crick

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Date: Thu, 21 Jun 90 16:38:59 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: light extract beers

Williams on the west coast sells a very light extract. Some of my friends speak very highly of this and some of the beers I've seen made with it are very light indeed.

However I've seen quite light lager styles made with middle of the road "light" extract too. In these cases I think it was technique that made the difference. At the risk of telling you stuff you already know, let me share a few tips for getting the lightest colors:

1. Switch to all-grain (Just kidding! :-)
2. Use as much water as possible in your boils. The thicker the wort during the boil the more it darkens. Keep in mind though that a big change in wort gravity during the boil will mean a change in extraction from your hops.
3. Be careful mixing extract in water. Heat the water up, pull it off the burner and mix the extract in. When you are sure it is dissolved and no extract is sitting on the bottom of the pot return it to the burner.
4. Avoid hot spots. Stainless steel and electric stoves are nearly hopeless, IMHO but with a trivet or the like to hold the pot a fraction of an inch off the burner it helps. Using less than highest heat helps. A rolling boil with relatively low heat can be gotten by partially covering the pot, but beware of boil-overs and adjust for the difference in evaporative loss.
5. Avoid very long boils. The longer the boil, the more wort darkens. I'm not suggesting you do a 20 minute "beer kit" type boil but rather that 60 minutes is better than 90 for example. With a too short boil you might not get a decent break and thus end up with haze, making the beer look darker anyway.
6. Don't aerate hot wort. That is, don't pour hot wort around from one container to another such that it gets air mixed in with it. This will darken it (among other things).
7. If you use a yeast starter with pre-canned (i.e. dark) wort, consider fermenting the starter out completely and pitching just the sediment yeast. That is, a very little dark starter wort can go a long way toward darkening a beer.
8. If hot spots with stainless steel are a problem switch to alu, alum, alumin - Heck, switch to a pot with more even heat transfer :-)

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Pete Soper (soper@encore.com) +1 919 481 3730  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
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Date: Fri, 22 Jun 1990 0:58:41 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Sanitizing Tablets

Does anybody have experience with using BACATS tablets for sanitizing equipment? These are the tablets that restaurants and bars are required to use in a final rinse to sanitize their equipment. The active ingredient is alkyl dimethyl benzyl ammonium chloride dihydrate.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Fri, 22 Jun 90 01:42 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: leaving messages on the forum

John Isenhour told me about the Homebrew Digest/Forum at the AHA conference in Oakland. Could someone please send me info on how to use the forum, read articles in the Digest, etc. Thank you. >>Kinney Baughman<<

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End of HOMEBREW Digest #445, 06/22/90  
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Date: Fri, 22 Jun 90 09:24 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: bubbling again, cleaning

Someone mentioned that, after transferring from primary to secondary ferment container, there is very little bubbling activity for a while, then after a few days/weeks bubbling starts up again. Infection?.....I think not. I've got a theory that you lose \*alot\* of yeast in the transfer process, and it takes a while for the yeast that is left to reproduce enough to get the brew bubbling again. True/False?

As far as clean goes, I always use a strong solution of B-Brite commercial cleaner (like twice as strong as recommended), and rinse really well. I think the ingredients are similar to the alkyl benzonium chloride mumbo jumbo someone asked about. I've had no problems (hope I don't jinx myself) and there's no chlorine smell.

Russ Gelinas R\_GELINA@UNHH.BITNET

- -- B-Brite doesn't give me any money ---

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Date: Fri, 22 Jun 90 09:53:24 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: re: Tiny Bubbles

In Homebrew Digest #445, Dale Veeneman described a problem with gushing bottles and suspected that an infection was the culprit.

These problems sound familiar. I had two consecutive batches early this year end up gushing after aging for a couple months. By March I'd had enough, so I supercleaned everything, replaced some hoses, and cut my priming sugar from 3/4 cup to 1/4 cup. I must have done something right because my March brew (an IPA) turned out super (maybe "sublime" is a better word here:)

I opened the first bottles after about 4 weeks, and they were very slightly carbonated--similar to a bottle of Oxford Class. The carbonation did increase as time marched on, and the most recent bottles still show no signs of gushing--just normal levels of carbonation. I don't expect any gushers from this batch now because I've only got about a 6-pack left!

- Mark Stevens  
stevens@ra.stsci.edu

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Date: Fri, 22 Jun 90 09:59 EST

From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)

**Subject: repitching yeast from carboy**

How do you go about repitching yeast from a carboy? Do you just pick up the carboy and pour the sludge into the next batch? Should you pour *\*all\** the sludge in? I'm thinking that timing batches may be easier than trying to culture (and less prone to infection). Anyone pitched this way?

RussG.

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Date: Fri, 22 Jun 90 07:04:55 PDT  
From: Dick Schoeller - ZK02-3/R56 - DTN 381-2965 22-Jun-1990 1004  
<schoeller@kobal.enet.dec.com>  
Subject: RE: VAXnotes (#429)

Capt. Kirk,

Here at DEC we have a separate VAXnotes conference on homebrewing. Occasionally, people cross-post interesting recipes, info. or discussions from the newsletter.

It should be possible to write a little .com file which scans mail for the homebrew digest, extracts it to a file, breaks it up into separate messages and tries to insert them as replies based on the subject string. This would work some but not all of the time.

I personally just keep all of the homebrew digests in a separate folder in mail and use the search facilities of VAXmail to traverse the archive looking for stuff.

Dick Schoeller	schoeller@kobal.enet.dec.com
Digital Equipment Corporation	603-881-2965
110 Spit Brook Rd., ZK02-3/R56	"Either Judaism has something to say to the
Nashua, NH 03062-2642	world or it has nothing to say to Jews."
	- Dennis Prager

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Date: Fri, 22 Jun 90 08:40:59 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
**Subject: Infections**

[Description of possible infection symptoms]

> What has my kitchen contracted?

More likely, what your yeast has contracted. I'm now of the opinion that most infections are courtesy of the yeast itself. I've had two contaminated batches this year, preceeded and followed by perfect batches. The only difference was the lot number of the dry yeast I had been using. I spoke with the vendor of the yeast (Great Fermentations of Santa Rosa) and relayed my suspicions regarding the yeast and was told that the Munton & Fison dry yeast I had purchased was, in fact, infected with a wild yeast strain.

The solution: throw away your old yeast & buy a different brand, or assure yourself that you are at least buying from a different lot number if you don't want to change brands.

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   | except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
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Date: Fri Jun 22 11:52:23 1990

From: nwillis@ocdis01.af.mil (GS-11 Nicky Willis;CREPS;)

**Subject: Zymurgy / room temp. storage**

What is the current subscription address/cost for Zymurgy? I can't seem to find it locally. (Okla.City area)

How long can you store bottled brew at room temp.(75-80degrees)?

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Date: Fri, 22 Jun 90 13:58:04 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>  
Subject: Pale Ale by Terry Foster  
Full-Name: Rick Myers

Hi gang,

I just received Terry Foster's new book Pale Ale, the first book in a series published by Brewers Publications, a division of the Association of Brewers.

I found a couple things very interesting, the first being Terry's statement "Wheat malt is fairly high in enzymes, so there will be no problem in converting its starch." I was under the impression that wheat malt didn't have any enzymes, or the right kind of enzymes, to convert it's own starch. But also in the same paragraph he states that wheat malt must be mashed along with the pale malt... (which is what I do anyway).

The second item, in the section on adjuncts, says "If you must use sugar in your pale ale, stick to corn or cane sugar. Contrary to common homebrewing opinion, the latter WILL NOT give your brew a cidery flavor. Its bad reputation comes from bad brewing technique-using too much sugar and not enough malt, so that the beer is far too thin."

I found this fascinating, since, as he says, common homebrewing opinion holds that the use of any kind of sugar (other than priming) can cause the beer to be cidery.

I haven't finished the book yet, but he gives a good history of pale ales. After reading his history and profiles sections, I now feel like I really know the differences between pale ale, India pale ale, and bitter. No brewer I had ever talked to could really tell me the difference, since the styles are quite similar.

This is a book that I find hard to stop reading once I start!  
By the way, Terry Foster was born and bred in London, and holds a Ph.D. in chemistry from London University.

Rick  
- -

\*=====\*

Rick Myers  
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\*=====\*

Disclaimer: standard

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Date: Fri, 22 Jun 90 13:49:12 PDT

From: pyt@hprv1c0.hp.com

**Subject: Re: Tiny bubbles**

Full-Name: Pierre-Yves Thoulon

> Everything then goes quiet and settles out and \*then\*,  
> maybe after a week in the secondary, I see tiny little bubbles rising  
> from somewhere. They are so tiny and few in number that I can only  
> see them where they collect at the neck

I get those all the times. The explanation I got from my local homebrew shop tenant is that it is normal reaction between the yeast and the sediments that settled down at the bottom of the carboy. Nothing to see with fermentation, apparently.

Pyt.

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Date: Fri, 22 Jun 90 17:33:57 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop bitterness

Craig Flowers asked me to provide more details about the relationship between hop utilization and how thick the wort is during the boil. I decided to include a little more info that might be of interest.

Hop utilization is a figure of merit that expresses the proportion of bitter hop acids that are isomerized into a soluble form and dissolved into a wort, usually during the boil. Utilization varies depending on a number of factors but mainly:

1. pH of the wort
2. length of the boil
3. mechanical aspects of the boil (i.e. vigorous rolling vs simmer, etc)
4. concentration of solids in the wort (i.e. gravity)

Commercial brewers who use 60-90 minute, very vigorous boils get around 25-30% utilization with plain hops and average worts. Pellet hops provide about 15% better utilization than whole hops, all other things being equal, presumably because they present more surface area. So boils with pellets might get perhaps 4% more utilization. In special contexts and with special hop extracts much higher utilization is possible but I'm describing conventional settings.

The pH of the boil isn't ordinarily manipulated. Suffice it to say that utilization goes up as pH goes up but there are many tradeoffs involved.

Utilization is related to the length of the boil in a very nonlinear way. So while a 60 minute boil might yield 29% utilization, the same boil for 30 minutes will yield perhaps 24% and for 10 minutes perhaps 15%. This information

can help with judging the overall bitterness level of a beer made with multiple hop applications during the boil.

I haven't read any numbers about boil vigor. The literature just says that a more vigorous boil gives higher utilization since the isomerization process seems to be influenced by mechanical forces.

Utilization goes down as wort specific gravity goes up. The above figures are reported by commercial breweries for worts in the 1.040-1.050 (10-12.5 Plato) range. One rule of thumb says that for each 10 specific gravity points over 1.050 utilization goes down by 5%. I believe that as with practically every other aspect of brewing this relationship is also nonlinear. Also keep in mind that isomerization continues to take place in hot wort even after the boil is stopped, so if it takes a long time to cool the wort this should be taken into account.

But what this means to somebody who has a boil volume of only a gallon or two for a 5 gallon batch of beer is that much more bittering hops are needed to achieve a given bitterness in the beer. So let's say you are making a 1.050 beer with a 2 gallon boil. The wort in the boil will have a gravity 5/2 of the beer or 1.125. Thus  $((1.125-1.050)/.010)*.05 \rightarrow 37.5\%$  more bittering hops would be needed to compensate.

I have experience with the opposite situation. After switching from a 3

gallon boil to a full wort boil and later to the thin-wort boil of all-grain batches I noticed I was using less and less hops to avoid excess bitterness. Did my applications fit the above rule of thumb? I have no idea!

Speaking of hops, my Cascade plants are roughly 24 feet tall now and it is HARVEST TIME. It's really fun to cut open a fresh hop and see the yellow dots of pure wonderful aroma sitting there. I had no idea I could plant rhizomes in mid-March and be picking hops in Mid-June. Another nice surprise is reading that I might be able to harvest hops a little at a time for a few months.

My Nugget, Tettnanger, Willamette and Saaz plants which are in partial shade have virtually stopped growing and show no sign of producing blossoms any time soon. In fact the Saaz never grew over a couple feet tall and seems very unhappy to be such a long way from home. (I'm in central North Carolina and Saaz are native to Czechoslovakia :-).

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

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Date: Friday, 22 Jun 1990 08:49:05 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Infection**

>From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
>Subject: Re: Infections  
>

>While we're at it, here's another infection scenario in need of  
>help. After 40 some batches of wonderfully clean beer, (a  
>cautionary note to Ken Wiess, still with no infections -- it can  
>happen!) it seems I've got a critter.

>What has my kitchen contracted?  
>

>I'm actually beginning to worry over this, as 4 of the last 5 batches  
>brewed have all behaved the same way. New hoses and a kitchen scrub  
>down don't seem to have made any difference. Sigh. Maybe I'll just  
>stop brewing for a few months )-:

OK, you got new hoses. Is there any other equipment you use that could possibly be harboring little beasties? A plastic fermenter or secondary that might have gotten scratched? I would replace all the plastic you are using in addition to the hoses.

John "Otherwise, I don't know" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
Fidonet: 1:109/131

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Date: Fri, 22 Jun 90 11:44:51 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
Subject: Re: Starters

In #445 Algis R Korzonas (hplabs!hp-1sd.cos.hp.com!ihlpl!korz) says:

>Hey, I just had a thought regarding starters. I don't use them,  
>but up till now, I have been using dry yeast (ususally Muntona  
>from M&F or Doric) and without a starter, without rehydrating,  
>without anything, the yeast is off and running in about four  
>hours. In eight hours it's pumping gobs of krauesen out the  
>blowoff hose. Regarding using starters, what's the difference  
>(unless you are going to split your yeast up and freeze it)  
>whether you pitch into a 1/2 gallon of starter or into your  
>primary? It seems to me that the additional transfer causes  
>MORE chance of contamination.

You are erroneously equating the \*introduction\* of infectious organisms with spoiled beer. (The organisms not only have to get in, they have to thrive and multiply.) You may also be unaware that yeast work in at least two distinct phases: respiration and fermentation. Additional handling does increase the chance of \*introducing\* infectious organisms. But in many cases making a starter nonetheless lowers the probability of having the beer go bad to infection. Let me explain the paradox.

A vigorous yeast crop is perhaps as important as sanitation in protecting against infection. A large, vigorous yeast population will crowd out other organisms, lower the pH of the wort, use up the dissolved oxygen and nutrients, and excrete by-products (such as alcohol) toxic to some organisms. Homebrew is most subject to infection during the "lag" phase. This is the time between when the wort is cooled to below 140 degrees and high kraesen. The wort is a lovely soup of nutrients and oxygen, and there are lots of bugs that are happy to set to work.

They \*will\* get in. Anyone who thinks he can keep all bacteria out of his wort simply knows nothing about microbiology. (I'm assuming you're brewing in a kitchen and not a high-tech microbiology lab.) Our job is to keep the bad guys' numbers down, to keep out the really nasty ones that like the same conditions the yeast like, and to make the wort inhospitable to many of them.

When yeast are pitched into fresh, aerated wort, they enter a repiration phase. They multiply rapidly and consume the oxygen in the wort. They generate a lot of heat. But they don't give off much carbon dioxide and they don't produce the kraesen head. The wort pH falls. This is called the "lag" period. The wort is suseptible to infection during this time. After the yeast consume the oxygen in the wort, they begin anaerobic fermentation. There is a flow of carbon dioxide away from the wort--this thwarts airborne organisms. The anaerobic, low pH environment is death to many bugs. (It is this environment that inhibits the growth of human pathogens; even spoiled beer is non-toxic.)

The purpose of the starter is to build up a large yeast population quickly. The starter bottle should have a lag phase of 24 hours or less; when its large yeast population is pitched into the primary, the main wort will also have a short lag time. This means that both the starter and the main wort benefit from rapid fermentation's lower pH and quicker using up of the oxygen and nutrients. This is decidedly different than a single cycle with a long lag phase.

You are using virile yeast. Let me guess that you are fermenting at a high temperature, maybe the 70s? In your case making a starter would indeed do nothing positive and is therefore unadvised.

I have been brewing lagers; my fermentation temperature has been the low to mid 50s. I have been using liquid Wyeast. Without a starter, it takes over 72 hours to produce a good head of foam. That's too long.

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Date: Fri, 22 Jun 90 07:41:10 CDT  
From: Ken Schriener <KS06054@UAFSYSB.UARK.EDU>  
Subject: Re: Homebrew Digest #445 (June 22, 1990)

>Date: Thu, 21 Jun 90 10:12:38 MDT  
>From: hplabs!mage!lou  
>Subject: 1/4 kegs and infections  
>  
>IMHO, you should start with bottling and later move to kegging. Bottles have  
>several advantages for an inexperienced brewer; 1) You can see what's  
happening  
>in the bottle. Certain infections will show up as a ring-around-the-collar  
at  
>the beer/air interface. You can also see the sediment buildup in the bottom  
>and know what to expect from your kegs. 2) You can sample the beer at  
>different times during the aging process without tying up your fridge and/or  
>lugging the keg in and out of the fridge. Once you know what to expect and  
>have  
>confidence in your technique then by all means go to the kegs if you want.  
>  
>You'll want to have the bottling equipment anyway since you can't always  
>predict the exact amount of beer produced and you want to make sure you fill  
>the keg. You're likely to have some extra that you will want to bottle  
rather  
>than throw away (you keg types out there correct me if I'm wrong).  
>  
>Louis Clark  
>mage!lou@ncar.ucar.edu

Louis makes some very valid points here. I bottled beer from '81 to '85 and never really liked doing it. It's boring, tedious work. And it makes for sticky floors which lead to more boring and tedious work. In '85 I bought some kegs and equipment (including a new refrigerator from Sears on credit) and I have never bottled since. Cross my heart. I never worry about a few bottles (or even a few six packs) of potential beer in the bottom of the fermenter when I have finished filling my keg. If I did, I'd have to bottle, and then what would be the point of having kegs?

For several years of kegs I always drank the homebrew directly from the keg. Well, I poured into a mug first. If someone wanted to try some of my beer, they had to haul it out to my place in the woods (which involves almost off-road driving.) Then I realized that I could still bring my beer into town and not have to lug a whole keg of it around. By filling a sterilized plastic liter bottle that used to have Coke in it directly from the keg! Works great. Actually, I have bottled from the fermenter this way also (a long time ago.) Also not bad.

I've often wondered if I am missing something by not bottling any more, but I'm too lazy to find out. I think about bottling most when I am siphoning from primary to keg. I'm usually reading the paper, or watching birds at the feeder, or fiddling with the computer. All

impossible tasks if one is filling bottles.

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Date: Fri, 22 Jun 90 21:42:37 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: starters**

Al Korzonas asked about the difference between pitching yeast into 1/2 gallon of wort vs. a full batch.

With disclaimer flags flying, I'll venture that the main difference is the obvious one - the relative concentration of active yeast cells per ml of wort. The more yeasties you've got in a volume of wort, the less chance a wild strain has to get established. Darwinian (or is it more Malthusian) theories in action... Once the yeast is gobbling away at the starter, it multiplies rapidly, so when the starter is pitched into the full batch, you once again reap the benefits of a greater concentration of active yeast cells per ml of wort.

Disclaimers: I've never made a starter, having brewed with dry yeast exclusively. However, I've got a packet of Wyeast swelling on my kitchen counter as we speak (so to speak), and I do plan to culture that in a starter before pitching into a full 5 gallon batch. Let's just hope the package swells, but doesn't burst... Well, it's at least half past beer here in Sacto, if not beer:45.

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Fri, 22 Jun 90 18:45:38 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Andy's infection**

Andy speaks of a growth on the sides of the fermenter. I assume this to mean a glass fermenter. If not, Andy should switch to a glass carboy.

Some of my beers get a growth of yeast on the sides of the fermenter after a period of time, usually around 3 or more weeks. I've never noticed it to be a negative in the taste of the beer.

The thought occurs to me that we homebrewers are for the most part pragmatic participants in the ancient art of brewing. A professional brewer has the advantage of alot of chemistry, some physics, and the ability to make a brewery run. I guess that this is part of the fun of homebrewing: discovering new ways to make better beer. Not to mention discarding bad methods. There's bliss in some of our ignorance, especially after one or two homebrews.

Norm

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Date: Sat, 23 Jun 90 20:51 EDT  
From: BLCARR02%ULKYVX.BITNET@CORNELLC.cit.cornell.edu  
**Subject: Magazine**

please remove me from your mailing list.  
Thank you,

Blcarr02 Rick Pickerell

P.s. I enjoyed the digest

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Date: Sun, 24 Jun 90 16:39:39 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 24-Jun-1990 1915" <mason@habs11.enet.dec.com>

**Subject: Full wort boils...**

I am finally getting in business (dratted work keeps getting in the way). I am purchasing a 10 gallon stainless pot specifically for full wort boils; have my 5 and 6 1/2 gallon carboys for the two stage ferment; and the keg system is on the way. I have read so much in the past couple of months, saving most interesting notes in a notebook for reference, that I can't remember whether this subject has been addressed (I can't find a note about it). So...

In dealing with recipes (many of them) that talk of boiling two or three gallons and mixing wort with enough water to make five when cooled, what differences, if any, might one expect by using the full quantity of water from the start? Intuition tells me that there should be none (chemically speaking). I received positive responses to my previous suggestion of doing full wort boils, but I don't think this particular question was ever raised. The only thing I see as a problem is not knowing how much loss there will be, making original volume estimation difficult. Any ideas about that?

Now that I finally have (or have on the way) everything I need, I am finding that the hardest part is selecting a recipe to use for the first batch. To keep it pretty simple, I have settled upon "Carp Ale" from the 1986 Zymurgy special issue. I am substituting Wyeast for EDME; using the Fuggles/Goldings hops choice; using DME in place of corn sugar for priming; and since I have very hard water, I am leaving out the gypsum entirely. Other than that, I am following it to the letter 8')

I am very detail and procedure oriented, so RDWHAH is going to be difficult, but I'll try my best. I can hardly wait!

Cheers...Gary

P.S. I love finding the newsletter in my mailbox (almost) every morning!  
Thanks.

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End of HOMEBREW Digest #446, 06/25/90

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Date: Mon, 25 Jun 90 11:29:23 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: Starters**

Len Reed writes:

> ... [lucid discussion elided] ...  
>  
> You are using virile yeast. Let me guess that you are fermenting  
> at a high temperature, maybe the 70s? In your case making a starter  
> would indeed do nothing positive and is therefore unadvised.

Why (not)?

All the previous (elided) discussion supports -- nee, mandates -- using a  
starter. Why should high temp fermentation preclude benefits of a starter?

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Date: Mon, 25 Jun 90 08:53:06 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
Subject: cider

I have been making beer for many years now, but have just graduated to kegging. At last .... no more bottles. I also changed quite a few of my procedures. Naturally this all happened at the same time, so I don't really know what did what.

1) Beers have more bitterness very reminiscent of English bitters (rather tasty, actually -- but not what I was after). I understand this to be caused by my going to a full-wort boil and subsequent slow cooling (even with a wort chiller it takes 20 min to get down below 100 deg F). Could this possibly be caused by using fresh hops (I have always used pellets before)? I have been adding them 2/3 oz at start of boil, 2/3 oz halfway through, and 2/3 oz about 2 minutes before chilling wort (hops being 1/2 cascade, 1/2 halletauer).

I decided to semi-dry hop with pellets on my last batch (yesterday). I reserved about a pint of wort when I chilled the remainder. I brought it back up to a boil and tossed in 1/2 oz of Halletauer hops. Within seconds I had a pan full of green foam. I figured the boiling would sanitize the hops and start the extraction without losing the aromatics (the part I really love about hops, anyway). I poured said foam into fermenter and pitched yeast. The recipe (Avagadro's Expeditious Ale from CJoHB) called for just boiling a small amount and adding the finishing hops during the last 1 1/2 min of boil. My boiling with the hops lasted maybe 20-30 seconds. Should I have boiled it longer? Does it matter? On a related note, I am planning in my next batch to drop the boiling hops to 1/2 oz or so and make up the remainder in finishing hops done as above. I am hoping to get just a small amount of bitterness with most of the flavor being a floral, fruity hop taste (ie, a hop flavor like I used to get before I started the full-wort boil). Any thoughts?

2) I also started using crystal malt (a step up from the all-extract/sugar brews I have been making). My final specific gravities have been about 1014 or so which seems high to me. Is this caused by unfermentable sugars in the CM? I have also been fermenting the beer at around 60 deg F if this has any bearing. As an aside, I have been using 3.3 lb of malt with 2-3 lb of corn sugar for years. The only cidery tastes I have gotten have been caused by high fermentation temperatures (like 80 deg F) which also give a lot of other off flavors. One reason I now brew in a deep-freeze with a new thermostat. It holds three fermenters and two kegs (and a couple of cases of wine) quite nicely by the way....

3) I am also making cider for the first time (well, I tried it a couple of times in Miami, but the 80 deg F fermentations, while spectacular, yielded a yeasty concoction that was absolutely horrid. I am now trying it with the Ironmaster Country Cider kit. We followed the directions on the label. We mixed up the concentrate with bottled water, adding the crushed campden tablets (and I think

yeast nutrients, but I am not sure -- whatever came with the kit). We waited for 24 hours (letting the SO2 from the campten tablets escape, I think) then pitched the yeast. After three days we had no noticable fermentation, so I added a pack of Red Star Pasteur Champagne yeast. We got slow bubbling.

After

4 weeks (ie, yesterday) we went to keg. Right. Specific gravity is still 1030 (it is supposed to be 1000 or so). It is also still quite sweet. There is a yeasty smell (surprise, surprise) but virtually no yeast taste. I

siphoned

the cider to a Cornelius keg (before we checked the SG). There was a thin layer

of yeast on the bottom. We swished the yeast in the fermenter around until it went into suspension then siphoned the cider back into the fermenter. It bubbled some immediately then went to a very slow bubbling (but at least it is doing something). The can says 18-21 days at 70 deg F. I use the same set up as above (naturally) so I am fermenting (or trying to...) at 60 deg F. Does that sound too cold? Much of the yeast seems to settle out. Should I be stirring it every day or two (I think I can stick a stirring rod through the airlock hole so very little O2 & other contaminantes would be introduced). Its not that I am worrying (heaven forbid) but I \*would\* like cider before Christmas.

Sorry about the length of this missive, but any an all help sincerely appreciated.

Thanks much,  
Geoff Sherwood

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Date: Mon, 25 Jun 90 09:44:45 PDT  
From: Carter Stein <carters@sirius.cax.tek.com>  
Subject: chlorine...oops!

As I finished pitching the yeast into the all grain wort that I made on Saturday, I accidently dripped a small amount of clorox bleach from my air lock into the 5 gals. of wort (arghh @#!\*) (less than one teaspoon).

Seems to be fermenting now.

Question: Any guesses about whether this beer will be drinkable?  
What type of off flavors will there be?

Not worryin'

- --Carter Stein  
carters@castor.cax.tek.com

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Date: Mon Jun 25 09:13:48 1990  
From: microsoft!jonm@uunet.UU.NET  
Subject: Soviet sailors homebrew

Last weekend I chatted with someone who has spent time in the Soviet Union, including time on a large ship with Soviet sailors.

The sailors make homebrew by filling a glass jug with water and cane sugar, adding yeast, and fitting a rubber glove over the top. When the glove inflates and looks like a big hand, it's ready to drink! Yum.

Jonathan

P.S. (back to malt+hops brewing): I also have the problem where fermentation stops after racking to the secondary, and then starts again vigorously after a week or so. I haven't been using a starter culture, but I'll try it and see if it helps.

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Date: Mon, 25 Jun 90 10:43:19 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: starters, ginger ale

Re: Starters

Well, I made my first batch last weekend using liquid yeast culture and a starter, and I can now state with authority that starters work. I pitched the starter on Saturday afternoon (about 1 pint worth), brewed on Sunday afternoon, pitched in the starter at about 3:00 PM, and this morning had a nice thick layer of kraeusen. That's a \*lot\* better than the 48 hour lag I was told to expect if I had just pitched the Wyeast straight into a five gallon batch.

Re: Ginger Ale

While waiting for my brew to cool I bottled the ginger ale that I had made a couple of weeks ago. At least one person asked for the recipe, but in a fit of rage at getting 'disk full' from my 102 MB hard drive, I trashed a bunch of stuff, including the name and address of the person who was interested in the ginger ale. So... anyway, the beer tasted pretty good at bottling. Really nice ginger aroma, a sweet/ginger initial taste, with the hops taking over at the end. The only major modification I'd make into the recipe is a reduction in the hopping rate (and total elimination of the Northern Brewer). What I ended up with is more of a ginger IPA, instead of the more lightly hopped pale ale I was after. Oh well, I'll drink it anyway.

Does anyone know how commercially produced beers like Sierra Nevada get the yeast in the bottle to get kind of hard, so it doesn't cloud up the beer when poured? I tried adding some gelatin finings to this latest bottling, but I don't think that's going to do the trick. If you take a bottle of Sierra Nevada and shake it, the yeast stays in a sort of cake, instead of swirling around like smoke. Also, when adding gelatin, TCJOHB says to dissolve the gelatin in cool water, as hot water will set the gelatin prematurely. Is this a major infection risk, or is the gelatin in those packets pretty much sterile?

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: 25 Jun 90 10:10 -0700  
From: Thorhallur Hjartarson <thor@ee.ubc.ca>  
**Subject: Unsubscribe!**

Could you please unsubscribe me from the mailing list.

Thank you

TH

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Date: Mon, 25 Jun 90 13:07:45 mdt

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

**Subject: Re: starters**

Len and Ken--

Thanks for the info. I had forgotten to consider the phases of the yeast cycle AND the yeast concentration factor. However, now that I think about it, I did create a starter once. It was on my very first batch and that batch unlike many others DID NOT CREATE GUSHERS EVEN AFTER 2.5 YEARS OF \*UNREFRIGDERATED\* STORAGE! Also, I have yet to create a Special Bitter of such high quality since. Maybe I should go back to using starters and see if I can re-create that first batch. Luckily, I've taken voluminous notes on all my beers. It may just be more proof that: "if you cut corners, you will sacrifice quality."

Thanks again.

Al.

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Date: 25 Jun 90 12:49:14 PDT (Mon)

From: florianb@tekred.cna.tek.com

**Subject: Foster's Pale Ale Book**

Rick Meyers points out (regarding "Pale Ale" by Terry Foster:

>The second item, in the section on adjuncts, says "If you must use sugar  
>in your pale ale, stick to corn or cane sugar. Contrary to common  
>homebrewing opinion, the latter WILL NOT give your brew a cidery flavor.  
>Its bad reputation comes from bad brewing technique-using too much  
>sugar and not enough malt, so that the beer is far too thin."  
>

>I found this fascinating, since, as he says, common homebrewing opinion  
>holds that the use of any kind of sugar (other than priming) can cause the  
>beer to be cidery.

The cidery question has bobbed in and out quite often here. In principle, cane sugar shouldn't be any worse than using corn sugar. But it's possible to trace the cidery effect to brews of low body, at least in my past experience. In any case, it's easier to buy commercial beer than to go through the effort of making home beer and shortcutting by the use of excessive sugar dilution.

Earlier in the book, Foster says that he believes that there is no place for using sugar in brewing pale ale and that he wonders how far better certain commercial pale ales would be if they were all malt. Seems to me that it's a question of flavor and tradition. The use of certain sugars in brewing pale ale is traditionally justified in the same way that using oats or unmalted barley in stout is justified. What would a hamburger be without Walla Walla sweet onion slices?

Florian, who brews what I like to drink?

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Date: Mon, 25 Jun 90 20:28:28 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Hunter Energy Monitor**

Following a lead I saw earlier on this digest, I sent an associate off looking (at Builder's Square) for a Hunter Energy Monitor for me to install on a refrigerator.

To no avail. He tried at two, and neither (both here in the midwest) had them.

So, netters, do any of you know of an alternative vendor I might avail myself of? I want to keep doing lagers all summer, and for now I'm having to settle for steam beers. Not bad, just not what I want.

Thanks.

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

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Date: Mon, 25 Jun 90 20:12 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Cherry beer, Crazy Laws

Greetings:

My partner and I've finally gone ahead and made our cherry beer. Thanks to those who sent me suggestions, all help is appreciated. It sounds like there are several people in different parts of the country who are brewing cherry ale. Let's compare notes in a couple months. For any interested parties, here's the poop:

"Pick of the Season" Cherry Ale

Ingredients for 5.5 gallons:  
6 lbs. Laaglander light malt extract (dry)  
1/4 lb. Crystal Malt  
1/4 lb. Lactose  
7-8 lbs. Fresh sweet cherries (I never did get around to weighing them:  
so much for reproducibility.)  
1/2 oz. Chinook (60 min.) [12.2 / 2 = 6.1 AAUs]  
1/2 oz. Chinook (10 min.)  
1/2 oz. Hallertauer (steeped, for aroma)  
1/2 tsp. Irish Moss  
14 g. Whitbred Ale Yeast (Rehydrated and subsequently pitched into a  
1/2 gal. starter)

The procedure was fairly standard, except for the preparation and addition of the cherries. The day after picking, I put the cherries in the freezer and after a couple of days took them out and let them defrost in the 'fridge. I've heard that this might help to release more flavor by breaking the cell walls. While the wort was happily boiling away, I removed all the stems and then crushed the cherries by hand. [You just wouldn't believe the squishy-spongy feeling you get by pushing onto a big stack of ripe cherries. ;^)] After the wort finished its boiling, I poured it over the cherries to kill all the nasties. I'd have preferred to do it the other way, (add the cherries to the wort), but my damn pot isn't big enough to hold it all. Originally, I'd planned to monitor the temperature with my thermometer, but I broke the \$%#^& thing while preparing the yeast.

I decided to add Lactose based on the reports of a few readers, who maintained that the recipe for "Cherries in the Snow" in TCJOHB was a bit dry. Besides, I like sweet beer.

Now the wort is happily fermenting away, on its way to becoming beer. After a couple days, I'll transfer it (sans cherries and hops) to a secondary where I expect it'll stay for quite a while, maybe as long as 6 - 8 weeks. I'm looking forward to this beer so much, I'm having trouble relaxing. Maybe I just need a homebrew...

=====

From Digest #443:

Mike Fertsch wants to talk about crazy drinking laws. HA! Anybody who's ever lived in Utah can really tell you about insane, incomprehensible laws. Not only are they bizarre and complex, they're in a constant state of change. Every year they rewrite the laws, so nobody ever really knows what the current law is. And get this: Homebrewing beer is legal only for those who've purchased a \$1000 permit!! [There must be an awful lot of criminals in Salt Lake City, since there are two homebrew supply shops right in town. ;-)]

Chuck "I need a cherry beer NOW" Coronella

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Date: Fri, 22 Jun 90 10:59:52 PDT  
From: Dave Suurballe <hsfmsh.UUCP!suurb@cgl.ucsf.EDU>  
**Subject: Fastest Beer Judge**

Say, we haven't heard from Chuck Cox lately. I wonder if that's because he's hanging his head in shame after losing his "fastest" title last week in California.

Suurb, the gossip monger

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End of HOMEBREW Digest #447, 06/26/90  
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Date: Tue, 26 Jun 90 08:30:35 EDT  
From: mikec@sun03.niehs.nih.gov  
**Subject: re: starters & other novice questions**

>Date: Mon, 25 Jun 90 11:29:23 EDT  
>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
>Subject: Re: Starters

>Len Reed writes:  
>> ... [lucid discussion elided] ...  
>>

>>You are using virile yeast. Let me guess that you are fermenting  
>> at a high temperature, maybe the 70s? In your case making a starter  
>> would indeed do nothing positive and is therefore unadvised.

>Why (not)?

>All the previous (elided) discussion supports -- nee, mandates -- using a  
>starter. Why should high temp fermentation preclude benefits of a starter?

I've only just started brewing but I'll throw in my .02\$ and a few questions  
of my own.

I don't think high temp precludes the benefits of a starter, it only makes  
them less necessary. Fermentation proceeds at a faster rate at higher temps  
and therefore the lag time ( that a starter is attempting to shorten ) is  
already not as long so the chance of infection before the yeast gets cranking  
away is less already. Somebody correct me if I'm wrong!



Date: Tue, 26 Jun 90 09:30 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: **breaking glass**

Warning: Breaking a bottle while you are capping it is dangerous and messy. It happened to me last night: shards of glass all over, and beer on the floor. I was using a single handle capper. I wasn't using \*alot\* of force....all I can figure is that the bottle got cracked when I was washing it. Morale to the story: Check your bottles before you fill them (or buy a keggung system).

RussG.

- --- I've got fruit flies (my cellar has fruit flies). What's the best way  
- --- to get rid of them?

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Date: Tue, 26 Jun 90 09:07:49 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: bleach in beer

Carter Stein writes:

>As I finished pitching the yeast into the all grain wort that I made on  
>Saturday, I accidently dripped a small amount of clorox bleach from my  
>air lock into the 5 gals. of wort (arghh @#!\*) (less than one teaspoon).

I can offer some unsubstantiated anecdotal encouragement. I heard recently (maybe at the Rubicon tour?) about an experiment in which successive brews were made with more and more chlorine in the water. As I understood the story, the researcher was investigating the importance of water purity on the final beer. The results were that everything was fine, until the concentration of chlorine got high enough to kill the yeast and prevent fermentation. Apparently the bubbling action of fermentation was sufficient to drive off any residual chlorine taste or odor.

Like I said, this is in the realm of unsubstantiated rumor, but it seems to make some sense. I know \*I'm\* a lot tougher than any puny little girly-man yeast cell. If you've got fermentation going, the concentration of bleach must be pretty low. I don't see any way you could hurt yourself drinking this stuff, and after a couple of weeks in the fermentor, I'll bet you don't taste it either. Then again, if we don't see any more postings from Carter, I guess we'll all know what happened...

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Tue, 26 Jun 90 14:47:26 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: quarter kegs?

>> What I'd planned on  
>>doing was to cask my beer in 1/4 barrels and then use my  
>>existing home-draft-system (fridge/CO2/taps/etc) to draw it.  
>>I've located a source of the old Bud/Michelob 1/4 barrels that  
>>use the Golden Gate taps (gas on top, draw on the bottom). I  
>>beleive that these have wooden bungs on the side.

I would say to try the cornelius soda kegs. You already have the expensive stuff, so you just need a few connectors and the keg itself. The soda kegs are a lot easier to clean and people have told me that the wood bungs are a pain to deal with. You can also work with 5 gallon batch sizes.

Making 7.5 gallons would require either fermenting in odd size containers (as far as the homebrew equipment market is concerned) or more than one container. I have a bunch of carboys myself, but it is that much more expense when you are just starting.

I won't say that no one in their right mind would ever use regular beer kegs, just that there are a lot of reason why the soda kegs are more popular for homebrew.

>You'll want to have the bottling equipment anyway since you can't always  
>predict the exact amount of beer produced and you want to make sure you fill  
>the keg. You're likely to have some extra that you will want to bottle  
rather  
>than throw away (you keg types out there correct me if I'm wrong).

If I am kegging, I usually don't want to deal with bottles at all, though I might fill one if there is extra. If you use 5 gallon carboys and 5 gallon kegs, you shouldn't have a problem with extra beer. If the batch comes up short of a kegfull, I just shoot in some CO2 to displace the air before I seal it.

-don perley

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Date: Tue, 26 Jun 90 15:09:13 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Flash ferments, more mash experiments

Well, it seems that I got one of my friends interested in brewing! However, he called me last night because his batch of porter stopped fermenting after 3 days. I told him the usual "relax, don't worry...", but since it was his very first batch, he worries excessively. So, I told him to take a hydrometer reading. Much to his surprise it was 1.010 (OG 1.045). He said "now what???" To which I replied, rack it into your secondary, let it settle a few days, prime and bottle.

Now he thinks that the rapid fermentation was a result of rehydrating the dried yeast (Edme). He had followed the procedure that I had suggested, rehydrating in plain water @ 90F for 15 mins. (Note: this has been suggested by others). I suspect that the temperature had something to do with it, as it has been 90+F during the time he was fermenting, and he leaves his a/c off while at work.

On another note, I have been experimenting with roasting my own raw barley for use in stouts and brown ales. The first test of this procedure is fermenting now. For those interested, the recipe follows:

Sort of Nut Brown Ale

Ingredients for 2 gallon batch (scale accordingly)

2.4 lb. Pale Ale Malt  
0.4 lb. 80L Crystal Malt  
0.25 lb. Pan Roasted Barley (see below)  
1/2C Dark Molasses  
0.5 oz. 5.5% alpha Willamette Hops  
Wyeast #1028 (recultured)

Mash in: 132F (mash in 5 qts. water)  
Mash pH: 5.2  
Mash: 2 hrs @ 152-153F  
Mash out: 5 mins. @ 168F

Sparge: 2.5 Gal. water @ 165F

Boil 90 mins.

Hops: 1 addition, 30 mins. before end of boil.

OG: 1.051

The raw, unmalted barley was purchased at the local health food emporium for about 60 cents per pound. The roasting procedure was to let the barley roast in a pan over medium heat until the outside was quite dark, but the inside was only tan, stirring every few minutes to avoid scorching. The grain so processed has a nice toasted character, with nutty overtones. The color

potential is probably about 80-100L. The unfermented wort was delicious!

The observant reader might note that this is similar to many stout recipies. That was the original intention, but I didn't roast the barley long enough to get the proper color. But, you never know, sometimes good things come from our mistakes :-)

Todd Enders	ARPA: enders@plains.nodak.edu
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Minot State University	or: ...!hplabs!hp-bsd!plains!enders
Minot, ND 58701	Bitnet: enders@plains.bitnet

Comming Soon----->AMPR: Todd@wd0bci.mot.nd.ampr.org  
[44.114.0.12]

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Date: Tue, 26 Jun 90 14:58 EST

From: BAUGHMANKR@CONRAD.APPSTATE.EDU

**Subject: Technique for straining wort into the fermenter**

I'm new to the Homebrewer's Digest so I thought I would initiate my arrival here by passing along a technique for siphoning/straining wort into the fermenter. I think it's sound brewing practice to attempt to achieve as clear a run-off as possible when going from the boiler to the fermenter. For this reason I don't think it's ever a good idea to pour wort directly into the fermenter from the boiling kettle, even through a strainer. With that in mind, I pass along this technique that I recently worked up for siphoning into the BrewCap.

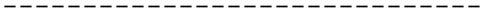
You will need a copper wound pot scrubber (Chore Boy is a popular brand name), the foot from a pair of ladies nylon hose or a fine mesh hop bag, a couple of pieces of copper or stainless wire ties and a rubber band. Assuming you have a plastic or copper crooked-neck pick-up tube, (1) wrap the pot scrubber around the bottom (the end that sticks down into pot of wort or must of the pick-up tube. Secure it with one of the wire-ties. (2) Pull the nylon hose or fine-mesh hop bag over the pot scrubber, in effect putting it in a sack, and secure it with the other wire-tie. (3) Tie an overhand knot in the rubber band so that a small 3/8" loop is left in one end. Loop the big loop of the rubber band around and through itself onto the handle of the boiling kettle. (4) Stick the pick-up tube through the small loop of the rubber band and into the kettle, adjusting it so that the the pot scrubber dangles 1 to 2 inches above the trub in the bottom. Once the boil is finished, swirl the wort around in the kettle, creating a whirlpool action. The trub and sediment will gravitate to the center of the pot creating a cone of deposit. Let settle a few minutes. Siphon through a wort chiller into the carboy or proceed with a water or ice-bath to cool the wort. As the wort approaches the bottom of the pick-up tube, gently push the tube further through the loop on the rubber band until it just touches the bottom layer of trub. Tip the kettle over on its side until all the wort is siphoned out.

As for which is better-nylon hose or the fine mesh hop bag-the hop bag is not as likely to clog up towards the end of the siphon. When I use the nylon hose, I begin the wort transfer with the bottom of the pick-up tube about 5 or 6 inches above the level of the trub.

Please let me know if you have any questions.

Kinney Baughman

W



Date: Tue, 26 Jun 90 17:32:39 -0400 (EDT)  
From: Michael Harlan Shea <ms7i+@andrew.cmu.edu>  
**Subject: Queries**

Greetings, y'all. I just subscribed, and I've been brewing in a kind of step-and-fetch-it way for about 5 batches or so.

The first worked perfectly, and I've no idea why, since all the successors were done identically to a drastically lesser quality result. (beginner's luck abounds...)

I'd like suggestions on some favorite methods of brewing -- I'm starting with hopped malt, and bottling. I've seen some posts on "starters" -- whatinhell are they?!

May you brew as long as you drink and drink as long as you brew,

Mike  
aka Haggis (I started brewing at a Scottish Highland games...)

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Date: 26 Jun 90 14:36:24 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: cider, dry hopping**

Yesterday, Geoffrey Sherwood went into a lengthy inquiry about boiling hops to use in dry hopping, and also mentioned that he uses kegs. Well, Geoffrey, if you are using kegs, it's much easier to just wait until you get ready to rack your finished beer into the keg. Then, add a half-oz of your favorite cone hops in a cheesecloth bag (tied up with string at both ends). You don't have to worry about infection. Whatever is in hops at that point won't contaminate your finished beer. Just ask Mr. Maytag.

Also, Geoffrey inquires about some slow fermenting cider. As nearly as I can tell, it should be going gangbusters. I would definitely stop stirring it. This is completely unnecessary and risks infection with acetobacter. I'd wager the problem is lack of yeast nutrient. Make up a solution of one cup water and one teaspoon of (wine) yeast nutrient (available at the local fermentation shop) and pour it into the carboy. Then wait a couple of more months. Check the sg from time to time to see if it's going down. If it doesn't, write me for a sure-fire cider recipe.

Finally, Carter Stein is worried sick about dripping some chlorine bleach into the carboy full of brew. First, it isn't necessary to use pure chlorine bleach in the airlock. A solution of 1 tsp in one gallon of water for normal sanitizing procedures can also be used in the airlock (and will save your T-shirts). Or you could use pure water. I do it all the time. If it were my beer, I'd go ahead and brew it out. I don't see how it could be any worse than swimming at the local pool. But watch that the yeasties don't perish!

Florian

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Date: Tue, 26 Jun 90 14:59:34 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Fastest Beer Judge

> Say, we haven't heard from Chuck Cox lately. I wonder if that's because  
> he's hanging his head in shame after losing his "fastest" title last  
> week in California.  
>  
> Suurb, the gossip monger

Ok, I was actually trying to be modest, but that is against my nature...

OFFICIAL RESULTS

1990 Homebrewer Gran Prix  
June 15 1990, Malibu Gran Prix - Oakland, CA

place	time	driver	club	judge	rank
1st	56.26	Chuck Cox	Boston Wort Processors	National	
2nd	59.00	Chris Todd	Houston Foam Rangers	Certified	

As you can see, the original field of approx 15 homebrewers was significantly reduced by the time the race started. It seems that after three solid days of continuous homebrew consumption, driving on a fast, twisty course loses its appeal to some.

In any case, we ran a total of 11 laps each, neither of us had run this course before. For reference, the club car time was 52.99 as I recall.

So, the upshot is, I am not only america's fastest beer judge, but I am also america's fastest homebrewer. Chris is america's fastest certified judge.

So there.

I will be defending my titles at the next AHA national conference, here in the soon-to-be-sunny Boston area next June.

- Chuck Cox - Hopped/Up Racing Team - america's fastest homebrewer -

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End of HOMEBREW Digest #448, 06/27/90  
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Date: Wed, 27 Jun 90 08:10:26 mdt  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
Subject: Mold?? Drat!

I'm not worrying or anything, but geez.

My last batch got bottled too soon, so I ended up with some gushing bottles (no glass grenades yet - thank God for Grolsh bottles ;-). This time, I was extrodinarily careful to be sanitary and decided to start checking my specific gravity again (my hydrometer was getting bored, anyway). So, everything is going great. After about a week, I transferred to the secondary. In the primary, the beer looked pretty clean on top - just a few bubbles. After one day in the secondary, my beer has what looks like small colonies of mold on the top. This is despite the fact that I cleaned the secondary carefully and siphoned using brand new hoses. Now, I tasted the beer when I siphoned to the secondary and it tastes great (more filling), so there's no question of throwing this batch away. It's just frustrating.

Has anybody else seen something similar? The beer is sitting at about 5.5% alcohol right now, so I'm surprised to be seeing something like this occur. Especially so quickly.

Regarding my last batch: The best thing about bottling in Grolsh bottles exclusively is that you can relieve the pressure before the bottles blow. (I don't want to hear about kegging ;-). After a week or two of relieving the pressure once or twice a day, the beer is still overcarbonated but you can pour it.

Jason  
jdg@hp-1sd

Brew we must.  
-arcane pun

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Date: Wed, 27 Jun 90 09:43:46 MDT  
From: Glenn T. Colon-Bonet <gcb@hpfigcb>  
**Subject: repitching yeast from carboy, Colorado Brewer's Festival**  
Full-Name: Glenn Colon-Bonet

In Homebrew Digest #446, RussG asks about repitching from the carboy:

I have successfully reused the yeast at the bottom of the carboy on about 6 batches (2 different yeast strains, 3 generations each). I never actually turn the carboy over and dump out the yeast, and I don't really know if that's a bad idea or not. It just seems to me that since the top of the carboy doesn't remain in contact with the beer, it doesn't have the protection of the beer's yeast population or acidity to stop infections from forming. So, what I typically do is sanitize my siphon hose very thoroughly, rack the beer off and when the level gets near the bottom, I clamp off the siphon hose and bring over a sanitized 1 qt starter bottle with sterile wort in it. I then shake the carboy to suspend some of the yeast slurry and unclamp the siphon hose. I add about 1/3 of the starter bottle size of the yeast slurry, then attach a fermentation lock and let the starter go. It's usually active very quickly. This technique has the disadvantage of making the yeast go through an extra generation, but it's easy to do and doesn't import a large amount of autolyzed yeast and old trub into your fresh beer.

Also, for those that are in the area, Colorado is having its first Brewer's Festival, featuring all of our \*11\* breweries! The event is this weekend in Fort Collins, CO (home of 4 of the breweries) from 11 AM to 7 PM in Old Town Square (near Mountain and College). The breweries are Coors, Carver, Durango, Boulder, Breckenridge, Old Colorado Brewing, Odell's, Coopersmith's, Walnut Brewing Co, Wynkoop Brewing, and Anheuser Bush. The cost is \$.50 per glass or 11 glasses for \$5. I hope you all can attend! And no, I'm not affiliated with this event, just interested!

-Glenn

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Date: Wed, 27 Jun 90 09:22 MST  
From: GIBSON@rvax.ccit.arizona.edu  
Subject: Re: Homebrew Digest #445 (June 22, 1990)

Unfortunately, I have to ask you to remove my name from the mailing list, since I will be moving to Albuquerque and this account will die. I've enjoyed the reading, although finishing my dissertation has gotten me about 2 weeks behind on reading it! Good luck, keep it up, and maybe I'll be able to rejoining from ABQ in a few weeks. Until then....RDWHAHB. Ken Cornett

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Date: Wed, 27 Jun 90 11:44:33 mdt

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

**Subject: Hunter/Builder's Square**

Someone recently said they could not find the Hunter thermostat at their Builder's Square. I have a recent flyer from B.S. and the page with the Hunter products is marked at the bottom for limited markets. These are the codes at the bottom of the page:

CHI, AKR, ATL, AUS, CLE, COL, DAY, DET, IND, KCM, MIL, MIN, OKC, PHI, PIT, RIC, SAN, STL, TOL, TUL

I can tell you that CHI is Chicago (because I got the ad) but you can guess as well as I can on the other codes. If none of them are in your area, maybe they can do an inter-store transfer. What you want is the Hunter AIR STAT (builder's square stock #42205) and in this flyer the price is \$35.

For those of you who don't know what we're talking about, standard refrigerator thermostats cover a range of about 35F to maybe 50F, but suppose you wanted to brew at 60 or 70F? With the Hunter AIR STAT, you plug your fridge into the thermostat, stick the thermostat's temperature sensor inside the fridge, and program the AIR STAT to whatever temp you want.

Al.

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Date: Wed, 27 Jun 90 14:38:13 -0400  
From: Kevin Muhm <muhm@etl.army.mil>  
**Subject: Hunter/Builder's Square**  
Please remove me from this mailing list.

Kevin muhm

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Date: Wed, 27 Jun 90 12:42 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
**Subject: 1990 Conference and Competition**

Now that the 1990 AHA Conference and Competition has come and went, can someone who attended write up a "trip report" and post it to the net? Was this year's conference worth it? Will I kick myself for not attending? Why did I let my employer send me to Florida instead of California?

I might have blinked, but have the official AHA National competition results been published? I don't subscribe to Compuserve, so I would have missed any posting there. If anyone has a list of winners, please forward it to the net or directly to me. Thanks!

Mike Fertsch -- fertsch@adc1.adc.ray.com

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Date: 27 Jun 90 20:48:25 GMT  
From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Sanitation

For those of you who think they need to autoclave the entire house, and kick the kids and dog out for a week to make beer, I submit the following quote from an article about a brewery tour:

"In the [fermentation] warehouse, 1500 30 hectolitre oak barrels slightly tilted to one side, and raised about six feet off the ground are used as fermentation vessels. ... Suprisingly, primary fermentation is completely open and conditions were not nearly as sanitary as in other breweries I have visited. Even though the floor was wet, and probably frequently hosed down, dirt was claerly visible between and on the cobbles [ cobblestone and dirt floor]. .... Ever since the image of those worn barrels in that aging cobblestone warehouse have made my elaborate attempts at sanitary closed fermentation seem somewhat pointless."

Sounds like the place makes real swill huh?

The brewery?? Urquell brewery in Czechoslovakia that makes that discustingly contaminated Pilsener Urquell!!!!  
This article has been blatantly quoted from without permission! The source is Zymurgy Vol. 13 No.2 Summer 1990.

Something I wondered about was the explanation that Urquell meant "the original source of". My Father-outlaw grew up within 30km of this brewery, and his explanation of the name was that Urquell comes from Urqueller which basically means "Old Well", refering to the brewery's source of Artesion water. Of course he could be wrong, because at the age of 14 or 15 he left the area to go learn to fly rocket powered fighter planes, so he learned to appreciate beer away from home;-)

THE author does mention that low temperature may have helped avoid contamination, and that got me thinking to some of the reasons that I might not have seen any contamination problems:

I tend to brew my Lagers in the winter and these are the normal conditions:

Temperature outside is < -25C (IE: Too F\*\*\*ing cold too do anything outside) which would tend to keep biology outside fairly inactive.

Temperature in house about 70F, but humidity is low (<15%?).

Furnace regularly takes house air, and heats it to some high temperature (100F < Tfurnace interior < 200F???) which would tend to reduce biology as well.

On the other hand, I also brew in the summer when it is 90F outside

with 110% humidity, and the basement is a humid, damp, warm moldy mess,  
and I still have no contamination problems????

Brewuis ergo Scum???? Bill Crick

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End of HOMEBREW Digest #449, 06/28/90  
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Date: Thu, 28 Jun 90 08:49:00 EDT

From: eward@kean.ucs.mun.ca

**Subject: Airborne contaminants**

I've just started brewing, and have just started following the home-brew network messages. Recently, there has been alot of discussion regarding contamination of wort/brew and the necessity to carefully sterilize equipment. Another potential source of contamination, however, is via airborne "bugs", which cannot be easily controlled by surface sterilization. When I make up sterile cultures in the lab., surfaces are sterilized and then the transfers are done in a laminar flow hood (a fancy box that creates positive pressure inside the working space). This prevents airborne contaminants from landing in the cultures an taking over. Now, I know it's impractical to set up a hood at home, but there are things you can do to reduce the chance of getting an airborne "bug." things you can do to reduce the chance of getting an airborne "bug." For example, when transferring brew close windows (even if it's hot), turn off fans, keep openings of fermenters covered (aluminum foil works well around siphon), and make transfers as quick as possible.

Well, that's my 2 cents (1.68 canadian). Hope this helps reduce the contaminants in your brew.....happy fermenting - Evan

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Date: 28 Jun 90 07:34:50 PDT (Thursday)  
From: wegeng@arisia.xerox.COM  
Subject: Re: Mold?? Drat!

>After one day in the secondary, my beer has what looks like small colonies  
>of mold on the top.

I once found mold growing on the surface of some fermenting beer. I dumped the batch (I guess I wasn't feeling lucky or something). Anyway, a short time later I switched from plastic to glass for all of my fermentation, and the problem has not reoccured.

As I recall, mold spores are present in the air almost everywhere. The best way to avoid them is probably to minimize the amount of fresh air that the fermenting beer is exposed to (perhaps someone more knowledgable about such things can add to this).

>The beer is sitting at about 5.5%  
>alcohol right now, so I'm surprised to be seeing something like this occur.

That's not very much alcohol, as far as sanitation goes. It's true that some unwanted beasties won't survive in beer, but bacteria will certainly live there (as anyone who as had a gusher will verify). I have no idea what it takes to prevent mold spores from growing, however.

/Don

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/Don

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Date: Thu, 28 Jun 90 08:45:58 PDT  
From: ncpmont@pepsi.AMD.COM (Mark Montgomery)  
Subject: Zymurgy , the magazine

Hi all,

Since I am seeing quotes from the 'Summer 90' issue of Zymurgy in these pages I have to believe some of you have received your copies! I just subscribed several months ago and this should have been my first U.S.Mail delivered issue but, as yet, nothing. Should I be worrying? If anyone has an idea re: this and wants to reply I suggest E-mail to myself in order to keep scads of replies out of the H.B.D. - I'll summarize to the group.

Thanks, Mark Montgomery (ncpmont@brahms.amd.com)

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Date: 28 Jun 90 10:22:55 PDT (Thu)

From: florianb@tekred.cna.tek.com

**Subject: sanitation**

Bill Crick says,

>For those of you who think they need to autoclave the entire house, and  
>kick the kids and dog out for a week to make beer, I submit the following  
>quote from an article about a brewery tour:

then,

>On the other hand, I also brew in the summer when it is 90F outside  
>with 110% humidity, and the basement is a humid, damp, warm moldy mess,  
>and I still have no contamination problems????

Thanks for the article excerpt. Very interesting! But I think the point was that the person who submitted the original inquiry \*had\* a contamination problem, and wanted suggestions about what to do about it. It's apparent that one wouldn't want to try and solve a problem which doesn't exist!

I also have a Lab who lays by the door, trying to will my beer to fall off the counter so she can drink it off the floor.

Florian

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Date: 28 Jun 90 10:41:47 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
**Subject: refrigerators always dripping**

Here's a problem I always wrestle with. Does anyone have a solution?

When I regulate my refrigerators to 40 degrees for lagering, they always drip, drip, drip condensate from (A) in the case of the ancient GE, the freezer (where the refrigerant coils route) or (B) in the case of the newer Frigidaire, the bottom of the separate freezer compartment. This is in spite of the fact that the humidity here is very low. In the case of the GE, long stalactites grow from the bottom of the freezer section. How to prevent this?

Florian

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Date: 28 Jun 90 12:28:22 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: A song [If I may quote one]

I found this one yesterday evening...

Willie Brew'd a Peck o' Maut "

O, Willie brew'd a peck o' maut,  
And Rob an' Allan cam to see:  
Three blyther hearts that lee-lang night  
Ye wad na found in Christendie.

Chorus

We are na fou, we're nai that fou,  
But just a drappie in our ee;  
The cock may crawl, the day may daw,  
And ay we'll taste the barley bree.

Here are we met, three merry boys,  
Three merry boys, I trow, are we;  
Man monie a night we've merry been,  
And monie mae we hope to be!

It is the moon, I ken her horn,  
That's blinkin in the lift sae hie;  
She shines sae bright to wyle us hame,  
But, by my sooth, she'll wait a wee!

Wha first shall rise to gang awa',  
A cuckold, coward loun is he!  
Wha first beside his chair shall fa',  
He is the king amang us three!

We are na fou, we're nae that fou,  
But just a drappie in our ee;  
The cock may crawl, the day may daw,  
And ay we'll taste the barley bree.

- -- Robert Burns

Cheers!  
Florian

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Date: Thu, 28 Jun 90 13:15:52 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: AHA National Conference

Well, the dialysis machine is back in the closet for another year, so I figured it was time to write a quick trip report about this year's conference.

#### HIGHLIGHTS:

##### Beer

Over 100 5-gallon kegs of homebrew were stored in the central keg cooler. This was in addition to the kegs and bottles stored in various rooms and suites. Several local breweries also provided beer. And let's not forget the mead too.

##### Homebrew Club Night

About 12 clubs, mostly from California, set up tables where you could sample homebrew and buy or trade t-shirts, glassware, pins, etc. The AHA tried to limit each club to only 3 kegs, but we managed to get enough beer anyway.

##### California Brewmasters Tasting

A miniature beer festival, without the massive crowds of a public beer fest. Featuring some fantastic beer from about 20 local breweries. Site of the largest coaster fight I have personally been involved with, the cleaning people were not impressed, but it was one hell of a good time. My personal favorite, A Phil Moeller special: Rubicon Wheat Wine - a deceptively light tasting barleywine made with wheat, four pints of this and you're in an altered state, trust me on this. Phil & Rubicon are also responsible for the 'Rubicondom's distributed at the tasting - the perfect keychain accessory for the modern homebrewer who is as concerned about (inter-)personal hygiene as brewery hygiene.

##### Local Attractions

Triple Rock Brewing Co, Marin Brewing Co, Anchor Brewing Co, Pacific Coast Brewing Co, Toronado Pub, Lyons Brewery Depot, Ghirardelli Chocolate Factory, Malibu Gran Prix.

##### Michael Jackson Luncheon

The food was great. As usual, not enough beer. Michael was less talkative than usual. Sponsored by the Discovery Channel who will be airing Jackson's Beer Hunter series starting in August.

##### Technical Sessions

Dunno, slept through most of them (not because they were boring, but because I was up until at least 4am every night). I did like the talk by Teri Fahrendorf from Triple Rock about culturing and incubating nasty bacteria (lactobacillus & pediococcus).

##### Private Parties

Whew!!! Thanks to the Rubicon Brewing Co, The Maltose Falcons, The Sonoma Beerocrats, and all the other clubs and breweries that

provided party suites and mass quantities of beer. Most nights, you had a choice of several big homebrew parties throughout the hotel. As usual, we kept security busy, we warned them to put our rooms all together, but they ignored us, and put civilians who wanted to sleep in rooms next to party suites, very bad hotel management.

#### Slide Show

Bruce Prochal provided a more honest and candid pictorial history of the conference than the 'official' photos provide.

#### Prizes

Two homebrewers, including net-brewer Darryl Richman, won trips to overseas breweries as a result of winning their categories in the national competition. Darryl took first in Bock and will be visiting the Aass Brewery in one of those really cold countries (Norway I believe). Way to go Darryl!

#### Homebrewer Gran Prix

Results posted in previous message. Suffice it to say, I am america's fastest homebrewer.

#### Brew-in at Anchor

Dunno, slept through it (I brewed there a few months ago anyway). Heard that it was quite successful.

#### LOWLIGHTS:

##### Gala Awards Banquet

Had to suffer through a totally disorganized and occasionally incorrect recitation of the various winners by Dave Welker. Things just got worse when Dan Bradford took the mike. Perhaps the AHA should send them to a public speaking course, or pick a member with some rudimentary speaking and organizational skills to make the presentations.

#### Price

We all expected a larger attendance this year, but apparently the cost is limiting the number of homebrewers who will attend. I suggest that you consider skipping the technical sessions next year (buy the transcripts instead), and pay only for the social activities. This should cut costs in half.

#### Competition

Due to a rather bizarre format for the first round, second round entries varied widely in quality. The AHA needs to wake up and realize that regional qualifying is the only reasonable way to provide an equitable first round. As usual, judge assignment was a free-for-all (I managed to grab a seat at the traditional mead table). I heard that the first place steam beer was actually eliminated from the first round of the nationals, but received a bye to the second round by winning best of show in a regional. One could argue that maybe there was something wrong with the bottle that went to the national first round, but I think bad judging is more likely. Most competitors consider the national first round a total crap-shoot.

#### Dart Tournaments

The tournaments were fun, I just hate losing in the first round, twice.

Sausage Contest

Nobody brought sausage, bummer.

NEXT YEAR:

It looks like Boston University will be the site of the 1991  
AHA national conference. The Boston Wort Processors are already  
making plans for a seriously good time.

Maybe we can make the Homebrewer Gran Prix an official event.

- Chuck Cox - Hopped/Up Racing Team - america's fastest homebrewer -

Disclaimer: I don't need no stinkin' disclaimer.

If you don't like what I say, that's your problem.

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Date: Thu, 28 Jun 90 17:21:33 PDT

From: Dave Sheehy <dbs@hprnd>

**Subject: John Courage & "Brewing Beers Like Those You Buy"**

Full-Name: Dave Sheehy

John Simpson jrs27%CAS.BITNET@CORNELLC.cit.cornell.edu writes:

> Is it possible to brew a beer as sweet as OP with a low level of  
> carbonation using extracts, specialty grains and natural carbonation?  
> Should I attempt this or go for a dry stout?

Yes I believe it is possible and is certainly worth the attempt.

> Also, is it roasted barley that gives John Courage it's distinctive  
> flavor? Has anyone duplicated it? (I know, get "Brewing beers like  
> those you buy." I can't find it and would rather hear about personal  
> experiences.)

I've brewed John Courage from the recipe given in "Brewing Beers Like Those You Buy" but I really screwed the sparge up and the result was VERY astringent.

If it weren't for that I think it would have been very tasty. I'm not sure how much it tasted like John Courage (the astringency was overpowering) but I think the recipe is worth a second try. The recipe calls for torrified barley

(I substituted flaked barley if memory serves) which is probably the source of the distinctive flavor. There is no roasted barley in Line's recipe.

I didn't participate in the "Brewing Beers Like Those You Buy" discussion but now that it's over I'll throw in my \$0.02 worth :-). I think it's an ok book, not great but ok. As someone else said, the recipes are a great starting place if you're trying to duplicate certain beer or style. If my sparging technique had been better (I was basically improvising at the time) I truly believe the result would have been very good. The recipes are a mix of all-grain and extract. The only vehemently objectionable ingredient in the book (given that all types of sugars are used in British brewing) is sacchirine. Line states that sacchirine is used to add residual sweetness. I believe that one can eliminate the sacchirine and use a non-attenuative yeast such as Wyeast British

Ale in order to get the desired result.

> Does anyone have a recipe for an OP-like beer? What yeast would you  
> recommend? Did it store well?

The book has an OP recipe which I think is extract based. I've used Wyeast British Ale (1038?) to brew sweetish Amber Ales. They stored very well at room temperature (70-80's) for well over 6 months.

Dave Sheehy  
hprnd.hp.com

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End of HOMEBREW Digest #450, 06/29/90

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Date: 29 Jun 90 05:44:49 PDT (Friday)

From: Crawford.WBST129@Xerox.COM

**Subject: Auto Mash**

In the latest issue of Zymurgy I saw an ad for Auto Mash. It's a programmable mashing device that uses a heated water jacket for maintaining temp. (to avoid scorching). You simply program what temp and how long for each of up to three temp. rests and start it up. It will even stir the mash if you want. It didn't give a price so I assume it's expensive.

Does anyone know anything about this gadget? It sounds like a great idea. I could start the mash in the morning, come back later that day, sparge and boil. It sounds good in theory but I hate to buy it and find out it doesn't work very well. If anyone has any more info. on this device, please let me know.

Greg

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Date: Fri, 29 Jun 90 15:19:41 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: A possible cheap brew kettle?

I was out in the Bay area last week, and got to try some of the fabulous microbrews there - great! Anyway, a friend there suggested a cheap source for stainless steel brew kettles. I thought that I'd toss it out here for discussion/suggestions/etc.

Apparently (though we're not certain) Budweiser kegs are made out of stainless steel. For the price of the beer + the \$15 (or so) deposit, one could cut the top off of the keg and use it as a kettle. It even has nice handles at the top. If I'm not mistaken, a quarter keg is in the order of 7.5 gallons. Cutting and smoothing the top of the keg could be a bit of a hassle, but nothing that a few minutes with an oxy-acetylene torch couldn't cure.

So, the main question is - are Bud kegs actually stainless? If not, are there any other kegs that are, and could be used as kettles? Has anyone tried this with or without success? Ideas? If it works, it could be a great source for big and cheap stainless kettles. Thanks for the idea, Dave!

Of course, you'd have to find something to do with all of that Bud...

Cheers,

Ken van Wyk

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Date: Fri, 29 Jun 90 15:47 EDT  
From: BLCARR02%ULKYVX.BITNET@CORNELLC.cit.cornell.edu  
Subject: CANCEL MY SUBSCRIPTION PLEASE

PLEASE CANCEL MY SUBSCRIPTION TO THE HOMEBREW DIGEST

THANK YOU

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Date: Fri, 29 Jun 90 20:17:36 mdt  
From: hplabs!hp-1sd.cos.hp.com!att!drutx!homer  
Subject: National Competition Results

Here are the results from the AHA National competition. We had 1500+ entries this year.

1. Alt/German Altbier Award Sponsored by Great Fermentations of Santa Rosa, California  
1st: Norman Dickerson, Santa Rosa, California Kolch  
2nd: Steven Daniel, League City, Texas Hat Trick Alt (or League City Alt Part III)  
3rd: Phil Rahn, St. Peters, Missouri The Good Stuff
2. Barley Wine Award Sponsored by Edme, Ltd., Mistley, Manningtree, England  
1st: Clay Biberdorf, Portland, Oregon Tsampa  
2nd: Norman Dickerson, Santa Rosa, California Big Bam Hot Damn  
3rd: Richard Rinehart, Carrboro, N. Carolina F.U.B.
3. Belgium-Style Specialty Beer Award sponsored by Manneken-Brussel Imports, Austin, Texas  
1st: Mr. Terry Olesen, St. Charles, Missouri N/A  
2nd: Robert Burke, Milwaukee, Wisconsin Cream City Abbey Ale  
3rd: Chris Studach, Eugene, Oregon Unknown
4. Brown Ales Award sponsored by Premier Malt Products, Grosse Pointe, Mich.  
1st: Phil Rann, St. Peters, Missouri T-Brown  
2nd: Charles Lawhon, Holly Spring, N. Carolina Dottie's Brown Ale  
3rd: Michael Oliver, Lake Oswego, Oregon M & B's Special Dark
5. Cream Ale Award sponsored by Homebrewery, Fontana, California  
1st: Richard Schmidt, Arlington Heights, Illinois Arlington Ale # 33  
2nd: Murray Scott, Prince George, B.C., Canada Ernie's Ale  
3rd: Hubert Smith, Selma, Oregon Precursor Brew "C"
6. Fruit Beer Award sponsored by The Purple Foot, Milwaukee, Wisconsin  
1st: John Abbott, Chico, California  
3-Dimensional Raspberry Ale  
2nd: Jeff Andersen, Santa Rosa, California Fletcher's Ale  
3rd: Stephen Weiler, Niceville, Florida Altar Boys Raspberry
7. Herb Beer Award sponsored by Oregon Specialty Company, Portland, Oregon  
1st: Matt Ennis, Cincinnati, Ohio Ginger Honey Lager  
2nd: Ray Spangler, Erlanger, Kentucky 3 Wise Guys - One Grand Cru  
3rd: Phillip Moeller, Fair Oaks, California Dunkin Ale Ala Bill Owen
- 8a. Old Pale Ale / Classic Pale Ale Award sponsored by Wynkoop Brewing Co., Denver, Colorado  
1st: Tom Cooper, Houston, Texas Cascade Delight  
2nd: Norman Hardy, Seattle, Washington Cascade Pale Ale  
3rd: Robert Burko, Milwaukee, Wisconsin Cream City Pale Ale
- 8b. Pale Ale / India Pale Ale Award sponsored by Wynkoop Brewing Co., Denver,



Colorado

1st: Harry Graham, San Jose, California Crocky  
2nd Leon Boroditsky, Oakland, California Kwa Kiutt  
3rd: Kelly Robinson, Ceres, California Indian Rhino

8c. Pale Ale / British Bitter Award sponsored by Wynkoop Brewing Co., Denver, Colorado

1st: Ron Page, Middletown, Connecticut Quick and Dirty  
2nd Kathy Pratt, Chico, California Pratt's Ale  
3rd: Ken Barry, Martinez, California English Bitter

9. Porter / Porter Award sponsored by The Cellar, Seattle, Washington

1st: Padraic Giffen, Cotati, California Entirely Yours  
2nd: Cory Bailey, Sandy, Utah TGI Porter  
3rd: Don Moore, Edmonton, AB, Canada Ye Old Porter

10. Scotch Ale Award sponsored by Wine & Hop Shop, Denver, Colorado

1st: Jerry Bockmore, Dayton, Ohio Scotch Ale  
2nd: Kelly Robinson, Ceres, California Fifty Six Pound Ale

11. Specialty Beer Award sponsored by Beery and Wine Hobby, Woburn, Mass.

1st: Philip W. Fleming, Broomfield, Colorado Anne's Choice Christmas Ale  
2nd: Phillip Moeller, Fair Oaks, California Extra Stout Chocolate Porter  
3rd: Sal Pennacchio, Staten Island, New York Pumkin Ale #3188 - Hold the Cool Whip

12. Stout Award sponsored by Great Fermentations of Marin, California

1st: Byron Burch, Santa Rosa, California Breakfast of Champions Imperial Stout Framboise  
2nd: David Hammaker, Roaring Spring, Pennsylvania Imperial Stout  
3rd: Wayne Greenway, Oakland, California Stout

13. Wheat Beer German Style Award Sponsored by National Association of Wheat Growers, Washington.

1st: Michael Croddy, Colorado Springs, Colorado Colorado Weizen  
2nd: Ray Ballestero, Sacramento, California West Coast Wheat  
3rd: Art Priebe, Albuquerque, New Mexico El Bock

14. Bock Award sponsored by Yakima Valley Hop Growers, Yakima, Washington.

1st: Darryl Richman None Given  
2nd Phil Rahn, St. Peters, Missouri Basicly Bock  
3rd: Jeff Thomford, Berkley, Michigan Light Heavyweight

15. Continental Dark Award sponsored by Crosby & Baker, Westport, Massachusetts.

1st: Ray Daniels, Chicago, Illinois Diversey Lager  
2nd: N. Pablo Tognetti, St. Charles, Missouri St. Louis Dark  
3rd: Irvin E. Byers, Chicago, Illinois Continental Dark

16. Export Award sponsored by DeFalco's Wine and House Beer, Dallas, Texas

1st: Quentin Smith, Rohnert Park, California Expert Export  
2nd: Donald Weaver, New Freedom, Pennsylvania Orwig Export  
3rd: Eric McClary, Carson City, Nevada Neue Rothenburg

17. Munich Award sponsored by Wines, Inc., Akron, Ohio

1st: Byron Burch, Santa Rosa, California Handbasket Helles  
2nd: Larry Polacek, Solon, Ohio Solon Dark

3rd: Rod Romanak, Kailua-Kona, Hawaii Big Island Lager

18. PilsenerAward sponsored by California Concentrates, Acampo, California

1st: Sal Pennacchio, Staten Island, New York BME Pilsener

2nd: Quentin Smith, Rohnert Park, California Pilsener Urpwell

3rd: Gerald Stoker, Los Alamitos, California American Beauty

19. RauchAward sponsored by Jim's Hombrew Supply, Spokane, Washington.

1st: Ron Butt, Aurora, Colorado Across Quincy Smoke

2nd: Ralph Bucca, Huntingtown, Maryland Bar-b-que Ranch

3rd: Andy Runnoe, Monterey, California Rauch! Rauch!

20. SteamAward sponsored by Anchor Brewing Co., San Francisco, California

1st: David Sherfey, La Crescenta, California #26 Steam

2nd: Ralph C. Housley, Sacramento, California Sacramento Steam Beer

3rd: Kelly Dunham, Pacifica, California Steam Cheat

21. ViennaAward sponsored by F.H. Steinbart, Portland, Oregon

1st: Ron Page, Middletown, Connecticut Les Dames De Paris

2nd: Gary Morris, Burbank, California Do-Dew

3rd: Kenneth Waugh, Silver Spring, Maryland Vienna Lager

22. Traditional MeadAward sponsored by Havill's Mazer Mead, Rangiora, New Zealand

1st: Gordon Olson, Los Alamos, New Mexico Sack Mead

2nd: Walter W. Dudley, Golden, Colorado New Moon Mead

3rd: Woodie Beardsley, Salt Lake City, Utah Ole #2

23. Melomel, Pymment, Cyser, Flavored MeadAward sponsored by Friends of Mead, Boulder, Colorado.

1st: John McKew, Davis, California Raspberry

2nd: Buck Wyckoff, Jr., Houston, Texas Foam Rangers

3rd: Mike Sternick, Denver, Colorado Fillmore UPS Cactus Mead

Best of Show - Homebrewer of the Year:

Richard Schmidt, Arlington Heights, Illinois Arlington Ale # 33

The Somona Beerocrats again won the club trophy.

Thanks to Paul Echternacht at the AHA for helping get the file from their Mac to my PC.

Jim Homer  
att!drutx!homer

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Date: 30 Jun 90 00:08:06 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Subjectivity, AHA Competition Revisited

Hi there,

Sorry to take so long to respond to John Melby's and others comments regarding censorship, and subjectivity, but it's amazing how a silly little thing like a broken leg will slow you down, the bright side is that from now on I'll have enough metal to set off airport detectors everywhere I go.

Regarding censorship, those who know me know that I am not an advocate of censorship of any sort, just courtesy and occasionally self-restraint. This leads up to John M's interpretation of my remarks. I think John missed the central point. It is not so much a matter of subjectivity (I like this, I don't like this, ..) as much as perceptual ability. The two major points being

- 1) Individuals have drastically varying abilities to detect flavor characteristics. While perception training can enhance these abilities as far as strengthening recall and identification, you just can't overcome what flavors and thresholds your body is physically limited to.

- 2) The other major point was that John does point out that judging in style is important, yet I would like to add that I have seen it written that there are as many beer styles as there are brewers (ie there is substantial variability, thus room for subjectivity, even in a well defined style).

All of my experience judging at many competitions, with many people, and helping to train people leaves me convinced that unless I really have a feel for a person's flavor perception capabilities and personal tastes their opinion on a beer and even their scores on it (see Chuck Cox's comment on the AHA National competition in recent digest) can be anywhere from meaningless to totally useless.

Regarding Chuck's comments, I see he put a plug in for the futility of the current judging system and for Regional eliminations. For those of you who are more recent to this digest 1-1/2 to 2 years ago one of the first real long ongoing discussions I participated in was a suggestion I made (surprised??) that the AHA competition was useless and that a tiered competition consisting of local, regional and National levels be discussed. I put forth what was a rather half-baked idea on how to pull this off with the active intent of soliciting discussion and input. It is my belief that the creation of the "bye" system where a beer which wins at a local or regional competition can go right on to the second round at the Nationals was a result of this and other related discussions. I would like to suggest that perhaps it is time to re-visit this issue, maybe we can generate some good practical ideas and convince someone from the AHA who may be listening that the current systems still has serious flaws.

Jay H. - Need a screw, I've got a few in my leg!

P.S. Seems a lot of people are posting requests to be removed from this digest, are these just casual passing readers. Seems to me the dedicated readership has been growing here, but I wonder if Rob G. can post some stats??

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Date: Fri, 29 Jun 90 23:37:44 PDT

From: hplabs!gatech!mailrus!uunet!tc.fluke.COM!inc (Gary Benson)

**Subject: Spruce Beer**

Ah! the smell of fresh leaf Nugget hops happily bubbling away! It has been a LONG time since I brewed, and finally decided I wanted a "summer beer" so even as we speak, the Nut Brown Ale I have in mind is starting...

When I was picking up this latest batch of supplies, I noticed (and of course had to buy!) a tiny little bottle of "Spruce Essence". It smells really good, but I cannot imagine the character it might add to the beer, never having had a "spruce beer".

As usual, the people at the Cellar (home beer and wine shop here in the Seattle area) were not very informative. I wasn't really expecting them to haul a bottle out for me to try, but I have to admit, I did expect more than, "well some people like it, some don't". My only homebrewing book ("The Complete Handbook of Home Brewing") doesn't mention it. I wish the Cellar people had been able to characterize it in some way. If anyone here ever used it, I'm interested in the answers to a few questions:

When is it added? I suspect at bottling time would be fine. Does the beer pick up the soft, semi-sweet medicinal tones that are so predominant in the smell of the essence? Or does something else happen when it mixes with malt and hops flavors? What style of beer is best suited to the use of Spruce Essence? Is there a commercial beer representative of the style that I can obtain here in Seattle?

For those who have never seen it, mine is in a small plastic bottle that looked for the world like nose drops, and the only information on the label (besides the maker: Leigh-Williams and Sons of TATTENHALL, Nr. CHESTER) is that the 1/2 fl oz bottle is "Sufficient for eight gallons of spruce beer."

Who's used it?

Gary Benson      --[ S M I L E R ]==      -\_-\_-\_-inc@fluke.tc.com\_-\_-\_-\_-\_-\_-\_-\_-\_-\_-

The price one pays for pursuing any profession, or calling,  
is an intimate knowledge of its ugly side.      -James Baldwin

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Date: Sun, 1 Jul 90 17:56:55 PDT  
From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 01-Jul-1990 2053" <mason@habs11.enet.dec.com>  
Subject: Oatmeal stout...

I am trying to develop a sense for the different styles of brews - ales and heavier. In the past, I have tasted Guinness stout a couple of times, and found it much too astringent for me. Even porters seem too far to that side of the spectrum. I have never tasted what I knew to be a brown ale.

I was at a wedding this weekend in Maryland, and they had some bottles of an oatmeal stout. I was persuaded to try it, and it was very good. My sense is that it wasn't as astringent as the porters I have tried, and certainly nowhere near the stout. It was a very dark brown, and the best description I can make is that it is a VERY heavy ale. Struck me as not to hoppy either.

Can anyone enlighten me further on this phenomenon known as oatmeal stout.

Thanks...Gary

P.S. The stout was Samuael Smith (Tadcaster). Charlie says there is only one brewed commercially, so that may be it.

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End of HOMEBREW Digest #451, 07/02/90

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Date: Mon, 2 Jul 90 08:23 CDT

From: Chain is useless 'gainst false Cupid <PTGARVIN@aardvark.ucs.uoknor.edu>

**Subject: Spruce Essence**

I've purchased that same type of bottle, and I added it during the boil. I imagine one could just as well (and perhaps should) add it during the last thirty seconds or so of the boil. I'd think adding it during bottling might be unsanitary (risky).

- Ted

- - -

"Strategic withdrawal is running away -- but with dignity." -- Tarrant  
ptgarvin@aardvark.ucs.uoknor.edu / ptgarvin@uokmax.UUCP | Hail Eris! O  
in the Society: Padraig Cosfhota o hUlad / Barony of Namron, Ansteorra \_\_\_|\_\_\_  
Disclaimer: Fragile. Contents inflammable. Do not use near open flame.

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Date: Mon, 2 Jul 90 09:25 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: Flies in my oatmeal (stout)

Last week I asked for suggestions to rid my cellar of fruit flies; well I hung up a couple of fly-strips (you know, the gooey sticky things) and they did the trick. They're sort of messy, but they work.

Gary wanted to know about Oatmeal Stout, specifically Samuel Smith. I've been fortunate enough to live near a store that is selling cases of all types of Sam Smith ales for ~\$18.00 US. I've seen them elsewhere for \$12.00 a SIX-PACK! So needless to say, I've had \*alot\* of SS ales lately, and yes the oatmeal stout is tremendous; lightly sweet and VERY smooth. It is exceeded only by the amazing Nut Brown Ale, IMHO of course.

I think the key to SS ales is the buttery flavor, caused by the yeast being unable to stay in suspension during ferment. I've been trying to figure a way to force the yeast to drop, maybe using Irish Moss or gelatin finings. Has anyone tried adding finings to the fermenting brew? Or is there a good recipe for a SS type ale? (I don't know \*much\* about the particulars of their Oatmeal Stout, sorry....)

RussG.

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Date: 2 Jul 1990 11:14:08 EDT  
From: David Schwartz <DSCHWART@umab.umd.edu>  
**Subject: SF Brewpubs**

I'll be out in San Francisco soon, and would love to know of brewpubs in the city to check out. (I've been trying to get hold of Michael Jackson's book, but to no avail so far.)

Thanks.

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Date: Mon, 2 Jul 90 11:29:07 EDT  
From: a.e.mossberg <aem@mthvax.CS.Miami.EDU>  
Subject: Home Brew Club?

I've heard a rumor from Craig of Wine and Brew that in the next issue of Zymurgy a new home brew club will be launched, that will beat \*anybody else's \* prices, period. Apparently you'll have to buy in bulk quantities (a case of malt extract, a 50 lb. bag of malt, 100 lb bag of dextrose, etc), but the prices will be lower than anywhere.

aem

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Date: Mon, 2 Jul 90 11:44:52 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: re: Oatmeal stout...

"Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 01-Jul-1990 2053" writes:

> Can anyone enlighten me further on this phenomenon known as oatmeal  
> stout.  
>  
> P.S. The stout was Samuael Smith (Tadcaster). Charlie says there is  
only  
> one brewed commercially, so that may be it.

One of my fave's, but there is (at least) one other, made by Youngs, and also called Oatmeal Stout (surprise!). I prefer the Sam's version -- more creamy and oatmealy; I was disappointed when I tried the Young's: thin tasting and lacking a distinctive oatmeal taste. Now this is only a relative judgement -- Young's is good, but...

As far as enlightenment, I've collected a couple recipes posted by people here on the HBD for oatmeal stouts. I haven't tried making them yet, but I'd be happy to forward them to you. Lemme know.

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Date: Mon, 2 Jul 90 11:52:19 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: A possible cheap brew kettle?

Kenneth R. van Wyk writes:

> Apparently (though we're not certain) Budweiser kegs are made out of  
> stainless steel. For the price of the beer + the \$15 (or so) deposit,  
> one could cut the top off of the keg and use it as a kettle. It even  
> has nice handles at the top. If I'm not mistaken, a quarter keg is in  
> the order of 7.5 gallons. Cutting and smoothing the top of the keg  
> could be a bit of a hassle, but nothing that a few minutes with an  
> oxi-acetylene torch couldn't cure.  
>  
> If it works, it  
> could be a great source for big and cheap stainless kettles.

An old message dated 15 Nov 89 from dsbaer@EBay.Sun.COM (David Baer):

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.

One thought: you might not be very welcome at the liquor store again.  
Perhaps get the keg from a place you don't normally frequent...

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Date: Mon, 2 Jul 90 10:45:55 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: Finings**

I opened the first of my Ginger Pale Ale last night (bottled about 10 days ago). I suspect it's a good example of a ginger beer, so now I just have to decide whether or not I like ginger beer. It definitely wasn't the love at first sip I had with smoked beer.

This was the first time I added gelatin finings to the beer at bottling time, and I have a few questions for anyone experienced in such matters. I was impressed by the clarity of the beer. However, I got really large amounts of sediment, like 1/8 - 1/4 inch instead of the thin layer I usually see. Is this normal? Also, the gelatin didn't serve to hold the yeast down at the bottom when pouring - it still swirled around like smoke when agitated. Is there anything that will cause the yeast to stick down there at the bottom of the bottle? Finally, for the first time I saw what appeared to be yeast adhering to the sides of the bottles. Could this be a function of the gelatin, or more likely the yeast (Edme Ale yeast, dry)?

The brief time in the bottle really helped balance out the hops. It's nowhere near as sharply bitter as when I tasted it while bottling. All in all it's technically maybe my best brew yet - *\*very\** clear, and the only off flavor I can detect is the ginger. Might be it really needs to be sweeter - going for a dry ginger ale was, perhaps, an error. Ah well, it's still basically beer-like in nature, and therefore good...

Ken Weiss

krweiss@ucdavis.edu

cckweiss@castor.ucdavis.edu

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Date: Mon, 2 Jul 90 18:25:43 MDT

From: Russell Greenlee <russell@uswat.uswest.com>

**Subject: AHA results, judging, ramblings, and a topping up question**

I just got the results on my entry into the AHA national homebrew contest this past weekend! First, I want to say that I have only been brewing since last November, but my "Elevator Doppelbock" made it into the second round. I think that much of my success can be attributed to the wealth of good info to be found on this list. Thanks all!

Second, re: how subjective is beer judging. My scoresheet for the first round was very favorable, 43 out of 50. The scoresheets for the second round were much less favorable, ave. 23 out of 50. The four second round judges felt that Elevator was brewed out of style. Obviously the first round judge has a different idea about what constitutes a doppelbock. Before anyone starts to dump on the first round judge I should mention that it was Charlie Papazian! I personally don't care one way or the other. I am pleased to get a good review from CP, and I got good ideas on how to improve the recipe from the other judges. Definately a worth while experience. I encourage everyone to enter next year.

Third, I just want to report that I have been using my dishwasher to sanitize my bottles for the last 4 or 5 batches. It works great and saves time. I have also been dry hopping and using steamed oak chips in my IPAs without incident (knock on wood). I now use yeast starters from liquid yeast cultures, which gets things going very quickly.

Fourth, re: keeping fermentations cool. I like the wet T shirt idea posted here recently. I kept the fermentation temperature down in the low 40s (F) for my Elevator doppelbock by putting the carboy in a water bath (I used a 7g plastic bucket) and keeping the whole thing in my garage (this was late winter). Then I would add ice or hot water to the bath on a daily basis to keep the temp in the desired range. Not the most elegant procedure, but cheaper than a fridge!

Finally, a question about topping up the secondary. I have never topped up the secondary because I assumed that the blowoff would have the same gravity as the rest of the beer so adding water would unnecessarily attenuate the final brew. After reading Noonan's book and this digest I am having second thoughts. I have always had unpredictable but consistently high final gravities even though I use the most attenuative yeasts I can find. It occurs to me that perhaps the blowoff from the primary fermentation has a lower gravity than the beer that is left behind, which would effectively concentrate the sugars in beer, raising its gravity. Or could there be enough evaporative loss through the blowoff tube/airlock to have the same effect? Does anyone have any thoughts or experience along these lines? I haven't done any tests such as actually comparing blowoff and beer gravities.

Thanks again for all the good reading. I'll send my Elevator



doppelbock recipe in a later posting. This one is too long already.

Russell Greenlee  
russell@uswest.com

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Date: Mon, 2 Jul 90 21:54:02 cst  
From: "Gerth,Mark" <GERTH%GRIN1.BITNET@CUNYVM.CUNY.EDU>  
**Subject: Regrets**

Dear Fellow homebrewers,

I will be leaving Grinnell Iowa for Boston tomorrow and so will no longer be at this address. I have enjoyed all of the discussion and advice you've all shared. With any luck I'll be able to resubscribe in the near future. In the mean time I will be checking in on the Wort Processors when I get to Boston. It looks as though that in itself will be worth the move.

Again, thank you for all of your postings.

Mark Gerth  
Heartland Homebrew Club (AKA Grin City Hopheads)

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Date: Mon, 2 Jul 90 14:00:19 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Auto Mash

I believe I saw the device you are referring to at the National Conference. My impression of it is that it is essentially useless.

You can't sparge in it, as a matter of fact you can only mash, period. The 'computer' controller is large and ungainly, has a cheap lcd display that is hard to read, and doesn't appear to be splash-proof. As for time delayed mashing, I am not convinced that letting grains just sit around in water for a few hours is going to do your beer any good.

Every year, there seems to be some booth displaying some over-priced over-engineered piece of gratuitous technology that no one wants. You never see them again. I don't think they understand the concept of market research.

- Chuck Cox - SynchroSystems - Hopped/Up Racing Team - uunet!bose!chuck

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Date: Mon, 2 Jul 90 14:19:34 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: A possible cheap brew kettle?

Yes, Bud kegs are very popular for converting into 15 gal homebreweries. Plans for various systems abound in the popular literature. While most (if not all) kegs are stainless, the advantage of the Bud kegs is their relatively flat bottom, and support ring around the top and bottom.

A friend of a friend who does stainless steel fabrication recommends using a grinder/cutter to surgically alter the kegs. If you befriend a bar owner, you can get empty kegs for the deposit price (\$10 in the Boston area), thus saving you from actually having to drink the industrial effluent quasi-beer.

I have 3 15gal Bud kegs in my kitchen just waiting for me to rent some impressive power tools and turn them into a mash tun, brew kettle, and fermenter.

Opinion: The replacement cost of the kegs has got to be more than \$10, so don't take kegs from real breweries, just from beer factories, who owe you at least that much for putting up with their advertising.

- Chuck Cox - SynchroSystems - Hopped/Up Racing Team - uunet!bose!chuck -

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End of HOMEBREW Digest #452, 07/03/90  
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Date: Tue, 3 Jul 90 00:34:53 PDT  
From: longstaf@serval.llnl.gov (Tom Longstaff)  
Subject: Re: A possible cheap brew kettle?

BTW, as a side note on the "keg as a boiler" discussion, a couple of us just went to the local Liquor Barn and simply paid the deposit for an empty keg. Had a sort of hard time trying to convince them that we were serious though... For a \$15 deposit we got out keg, and didn't even have to drink 'ol Bud. Now does anyone know where we can get an old water heater?

My first batch is almost ready for bottling... Very much like 'ol peculiar as it's a heavy ginger and molasses porter (Tumultuous Porter)... I love this hobby already!

Tom Longstaff "Relaxing for the first time since my Dissertation!"

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Date: Tue, 3 Jul 90 08:57:25 MDT

From: hplabs!mage!lou

Subject: RE: spruce essence

In HBD #451 Gary Benson asks about spruce essence in beer.

I made a spruce beer about a year ago using the same spruce essence. The following recipe for 6.5 gallons is based (loosely) on 'Kumdis Island Spruce Beer' (TCJoHB, p.183):

boil 1 hour:

6.6 lb. Munton & Fison dark extract

3 lb. dry dark extract

3 oz. Cascade hops (4.3% alpha)

3 tsp. gypsum

add for the last 10 min.:

1 oz. Cascade hops

0.5 tsp. flaked Irish Moss

add for the last 2 min.:

0.5 oz. spruce essence

pitched Leigh & Williams Beer & Stout yeast @72F

O.G. 1.040

F.G. 1.018

My only tasting notes on this say that at 2.5 months after bottling it was "fair". This tells me that I was remarkably unimpressed with this beer. My recollection of it is that it was drinkable but unexciting. Perhaps the dark extract overwhelmed the spruce and more spruce essence should have been used. Where the bottle says "Sufficient for eight gallons of spruce beer they may mean

for a somewhat lighter beer.

Louis Clark

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Date: Tue, 3 Jul 90 09:32:48 PDT  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: Samuel Smith Ales

RussG writes:

> Gary wanted to know about Oatmeal Stout, specifically Samuel Smith. I've  
> been fortunate enough to live near a store that is selling cases of all  
> types of Sam Smith ales for ~\$18.00 US. I've seen them elsewhere for \$12.00  
> a SIX-PACK! So needless to say, I've had \*alot\* of SS ales lately, and yes  
> the oatmeal stout is tremendous; lightly sweet and VERY smooth. It is  
> exceeded only by the amazing Nut Brown Ale, IMHO of course.

A few years back I was fortunate enough to be travelling in England with the now-wife and a beer-loving friend (aw heck, I dragged them both along, but where beer's concerned, who cares?), and I insisted, to their not particularly great dismay, on driving through Yorkshire for what was for me Yet Another Visit to the Samuel Smith brewery in Tadcaster, which among other things boasts still-working brewery equipment from the back in the days of Mozart, and a tour of the premises which lasts over two hours. Yeah, that's a recommendation. But this time, we missed out on the tour, so we were forced to eat a gut-stuffing roast beef dinner at the Angel & White Horse next door, quaffing Sammys left and right, washing the beef down with hot fudge cake and strong stout. How could life be better? Well, strolling to the shop next door, we found lovely English pint bottles of Samuel Smith beers, several of them styles not sold in the U.S., in bottles as clear and carved and elegant as the smaller 12-ounce jobs we get over here, but holding the full English pint. The beers I had space to bring home included their Old Brewery Bitter, a Strong Brown Ale which may as well have been the Nut Brown, and my favorite, the Nourishing Strong Stout, whose label will forever adorn my lagering fridge. Needless to say, these gorgeous bottles are the prize of the collection, and are always kept full of proper homebrewed English-style ales. A stiff Dogbolter is due next, I believe. Still fermenting...

Marc San Soucie  
Portland, Oregon  
marcs@servio.slc.com

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Date: Tue, 3 Jul 1990 10:04:32 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Primary fermenter**

I'm getting ready to gear up, and am considering just going ahead and setting up for 2 stage fermentation. I am unclear from what I've read whether it is desirable to use a food-grade plastic pail or regular glass carboy for my primary fermenter (secondary will be a glass carboy for sure). The glass fermenter would be more durable, but is there some reason why I've sort of been led to believe I might want to use a covered food-grade plastic pail with a fermentation lock on it for the primary?

Thanks in advance to anyone who responds!

Todd Koumrian  
todd@nisc.sri.com

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Date: Tue, 3 Jul 90 16:35:39 MDT  
From: Greg Beary <gbeary@uswat.uswest.com>  
Subject: Brewing Equipment

I'm interested in the thread of late on using Stainless Kegs as brew-pots. I was going to use the ones I had to cask my beer (I still haven't made any,,,,, I want to get the gear setup first) but was fortunate to come into four Cornellius Kegs. I now need to get the correct taps for these barrels (Coca-colaa type connectors with "pins").

My question involves using the Stainless Kegs for brew-pots/primary fermenters.

As I understand it, sanitation and contamination are the big issues in homebrewing. Why shouldn't I cut the top of the keg (7.5 gallons) so that I can use a LARGE stopper in the hole (assuming I can get one sized very large). Then when I brewed beer, I boil it in the barrel, blow some CO2 into the keg to displace air, stuff in my stopper with an airlock, cool to desired tempartature,

add yeast quickly, restopper, and let ferment. It would seem that I'd have the advantage of a real clean fermenter, not much air exposure and one less vessel to clean. Am I nuts. I was also thinking that you could use some stainless piping for a wort cooler. You'd add the piping during the boil, have both ends of the piping come through the large stopper, and then circulate water through the piping to cool the wort. Again, trying to keep air exposure to a minimum.

One last question, any tips for using used Soda kegs for homebrew. I emptied the syrup and hosed them down with hot water at the local do-it-yourself car wash. I then, or rather my wife since she could get her arm into the barrel, scrubbed the barrels and filled them with a bleach and water solution. I have th them sitting in my garage with the bleach/water sitting in them. Should I get new rubber seals for the barrels? Are there any problems I should be aware of? I didn't remove the connections on top, or the long pipe inside. Does this need to be done to clean the barrels or am I ok as is?

Thanks,  
Greg

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Date: Mon, 2 Jul 90 21:21:22 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
**Subject: Spruce Beer**

Gary Benson enquired about using essence of spruce in a beer. I believe that Charlie Papazian discusses it in his bible "The Complete Joy of Home Brewing." You probably will have to explore the effects of spruce on your own as very few brewers have ever tried the stuff.

Speaking of the Cellar in Seattle, I would encourage you to keep after them as they are usually quite knowledgeable about homebrewing. Bruce seems the best of the three, but Joe and Ron are always helpful to me. They probably have not had much exposure to spruce essence.

Norm Hardy, Seattle

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Date: Tue, 3 Jul 90 8:43:17 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Gelatin Finings & Edme

In HOMEBREW Digest #452, Ken Weiss observed:

"I opened the first of my Ginger Pale Ale last night ...  
"

"This was the first time I added gelatin finings to the beer at bottling  
time, and I have a few questions for anyone experienced in such matters.

"I was impressed by the clarity of the beer. However, I got really  
large amounts of sediment, like 1/8 - 1/4 inch instead of the thin layer  
I usually see. Is this normal? [...]

"  
" ... Finally, for the first  
time I saw what appeared to be yeast adhering to the sides of the bottles.  
"Could this be a function of the gelatin, or more likely the yeast  
(Edme Ale yeast, dry)?

I usually add the finings somewhat earlier, and have only once tried  
it at bottling time. It was not a notable success, in that I ended  
up with clumps of gelatin that I couldn't seem to avoid pouring into  
the glass. If that's my choice, I'll take the yeast. When I fine  
about 5 days before bottling, the gelatin and (most of) the yeast  
sediment out, and when I rack to the lauter tun before bottling I  
leave them both behind. That's probably why I've never seen as much  
sediment as you report: the surplus yeast never reached the bottle.  
And the adhering Edme yeast puzzles me: one of its virtues seems to  
be its readiness to sediment out, leaving the beer clear & attractive.  
My most recent batch, in contrast, is still cloudy 4 weeks after  
bottling (Wyeast 1007).

" ... it's technically maybe my best brew yet ...

Wow! That's saying a lot! The smoke beer, especially, was right tasty!

= 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-) =

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Date: 3 Jul 90 19:55 -0500

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: Wort Chillers and Fusel Alcohol**

Hi there. My brewing partner and I have just finished brewing a batch of pale ale. Partly because we have had alot of trouble with fusel alcohol, we used a wort chiller this time. According to Miller, one of the nice things about a wort chiller is that it lets you more easily separate the trub from the wort. This should let you cut down on the amount of fusel alcohol produced. He suggests in his book to let the wort sit overnight and then rack off the trub before you pitch the yeast. He maintains that since the wort is below 80 degrees F, contamination is not a real problem. We decided to pitch the yeast immediately (more for time reasons than for worrying) so we were not able to rack off the trub. I have two questions (finally). Despite the fact that we were unable to rack off the trub, will using a wort chiller result in lower production of fusel alcohol? Secondly, we used WYeast American Ale yeast for the first time (as opposed to the Doric and Red Star that we were forced to use before). Will the use of this better yeast culture reduce the amount of fusel alcohol. Note that I'm NOT worrying; I'm sure our beer will be quite good. I'm just curious to see if anyone else has looked into this problem and has some insight.

Thanks,

Mike

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Date: Tue, 3 Jul 90 09:23:37 -0500

From: hpfcla!hplabs!gatech!ee.ecn.purdue.edu!zentner (Mike Zentner)

**Subject: Spruce Essence**

I used spruce essence somewhere in the middle of the boil. Here's why I'd be hesitant to add it at the end: The bottle I had smelled strongly of alcohol. When I poured it in the boil, there was a very strong (not good) smell, which smelled just like when you dump brandy in stew, or whatever. I assume it was alcohol. Anyway, I figured that I wouldn't want to add alcohol to my beer before brewing it, so I just let it boil. It probably would have boiled off as the wort cooled at the end of the boil as well, but I was following Papazians recipe for Tumultuous Porter, so I boiled it. Anyway, I hope I didn't boil away too much of the essence. Next time, I think I'll try to track down some spruce trimmings and do it naturally for comparison.

Tasted great at bottling about 2 weeks ago. Can't wait to taste it this weekend.

Mike Zentner

PS. Does anybody else out there like the taste (or ever had) Xingu Black Beer from Brazil?

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End of HOMEBREW Digest #453, 07/04/90

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Date: Tue, 3 Jul 90 22:26:09 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: 'Tis the Season ...

In HOMEBREW Digest #451, Jay Hersh muses:

>P.S. Seems a lot of people are posting requests to be removed from  
>this digest, are these just casual passing readers. Seems to me the  
>dedicated readership has been growing here, but I wonder if Rob G.  
>can post some stats??

I suspect their casualness is in many cases involuntary. It's the  
end of the quarter, so many who make their living as software  
paladins are off in search of a new job (and mailfeed), and the  
academic world is also draining. Most of them will be back, from new  
locations, soon -- HBD is addictive!

= 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-)    =

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Date: Tue Jul 3 23:37:18 1990  
From: doc@crash.cts.com (Mitch Evans)  
Subject: Infection or Paranoia?

Howdy!

I've been getting the digest for about the last month, and thought I would voice a question or two to the folks out there "in the know".

I get an ugly brown residue along the wort/air boundary during my initial fermentation. I have been assuming that this is yeast, or some other related (read non-nasty) product of the fermentation process. BUT, with all of the sanitation articles floating around, I have begun to worry. I take very intricate precautions with sanitation, and would hate to think I have been allowing mold or other critters into my beer for the past two years ;)

My second question has to do with spreading the Homebrew Digest around. I have given it away to friends, and the folks at the local homebrew supply shop (Beer and Wine Crafts in El Cajon, CA). Does anyone mind? I would like to take some copies to the next QUAFF (QQuality Ale and Fermentation Fraternity) meeting. I just joined, and found that I had something to contribute (if allowed) to a crowd a bit more experienced than I.

Mitch

| doc@crash.cts.com or mevans@coral.nprdc.navy.mil |  
| The Dream Clinic BBS (619) 670-9522 -- Supports writers and homebrewers |

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Date: Wed, 4 Jul 90 10:06:41 mdt

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

**Subject: lots of stuff**

Greg writes:

>Why shouldn't I cut the top of the keg (7.5 gallons) so that I can  
>use a LARGE stopper in the hole (assuming I can get one sized very large).  
>Then when I brewed beer, I boil it in the barrel, blow some CO2 into the keg  
to  
>displace air, stuff in my stopper with an airlock, cool to desired  
>temperature, add yeast quickly, restopper, and let ferment.

The reason that you wouldn't want to ferment  
in your kettle is that if you get good hot and cold breaks, you will  
have a fair amount of trub. You would want to get the brew off the  
trub before fermenting.

>I was also thinking that you could use some stainless  
>piping for a wort cooler. You'd add the piping during the boil, have both  
ends  
>of the piping come through the large stopper, and then circulate water  
through  
>the piping to cool the wort.

I initially thought this wouldn't work because you couldn't fit the  
spiral tubing through the hole, but if you did a downward spiral  
and then doubled the piping back up the same spiral, maybe you could  
"screw" the chiller into the hole. Also, the cost of stainless would  
probably be prohibitive -- I suggest copper tubing. In any case, getting  
the wort off the trub would make this setup unpractical.

Mike Charlton writes:

>we have had alot of trouble with fusel alcohol

Charlie Papazian says "fusel oils." I don't know which is correct.

>He suggests in his book to let the wort sit overnight and then  
>rack off the trub before you pitch the yeast. He maintains that since the  
>wort is below 80 degrees F, contamination is not a real problem.

I've seen several references to Miller's book and was shocked. I  
don't know if he's been misquoted or Miller himself is misguided.  
I don't have his book (maybe I should get it and see for myself.  
Here's a perfect example. I can tell you without a doubt that  
when the wort is below 180 degrees F, contamination should be your  
primary problem. Don't worry, just be careful to not allow airborne  
nasties or nasties living in your wooden spoon, on your hands, in your  
mouth, etc. touch your beer. I believe that Miller may have said  
that since the wort is below 80 degrees F, that OXIDATION is not  
a problem. Big difference. Relax, don't worry, be sanitary.

Al.

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Date: Wed, 04 Jul 90 18:26:32 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Pubs in San Diego

I'll be in San Diego a couple of days next week, and, of course,  
it would be great to know about the best local pubs! Please  
drop me an email-line with your recommendations, I leave Saturday!

Worrying about getting that presentation done...

-Andy Wilcox  
(andy@ufl.edu)

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Date: Wed, 4 Jul 90 16:11:05 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 04-Jul-1990 1900" <mason@habs11.enet.dec.com>

**Subject: Pitching yeast...**

It seems like a minor point, but I have never seen it mentioned:

If one wishes to aerate the wort when pitching yeast, and have it mixed well too, wouldn't the ideal method be to pour the starter into the fermenter first, then rack the wort in on top of it in a splashy manner?

Thanks...Gary

P.S. I wish I'd heard (or thought) about kegs before I went out and bought my SS brewpot 8'(.  
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Date: Thu, 5 Jul 90 00:10:42 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: misinformation

Recently Mike Charlton <umcharl3@ccu.umanitoba.ca> wrote:

> Hi there. My brewing partner and I have just finished brewing a batch of  
>pale ale. Partly because we have had alot of trouble with fusel alcohol, we  
>used a wort chiller this time. According to Miller, one of the nice things  
>about a wort chiller is that it lets you more easily separate the trub from  
>the wort. This should let you cut down on the amount of fusel alcohol  
>produced. He suggests in his book to let the wort sit overnight and then  
>rack off the trub before you pitch the yeast. He maintains that since the  
>wort is below 80 degrees F, contamination is not a real problem.

Assuming you thought (and I thought) that you were paraphrasing Miller's  
book "The Complete Handbook of Homebrewing": Wow; This sets some kind of  
record for distortion. Hopefully Miller wouldn't mind the following quote  
from page 149 to clear this up and head off misfortune:

"At this point you have two choices, depending on how cold your wort is. If  
it  
is down to fermentation temperature (48 to 55F for lagers, 60 to 65F for ales)  
you should pitch your yeast immediately. If you have got the wort down to near  
the freezing point, you can pitch the following morning, after the wort has  
come up to fermentation temperature. Either way, close the fermenter and move  
it to your fermentation area. The wort should be racked off into a second  
fermenter about 8 to 12 hours later, to separate it from most of the hot and  
cold break material which will settle at the bottom of the vessel. Also  
remember that, before pitching, the wort must be thoroughly aerated."

> We decided  
>to pitch the yeast immediately (more for time reasons than for worrying) so  
>we were not able to rack off the trub. I have two questions (finally).

Why not? While the break is settling the yeast have gone into suspension in  
the wort. It is not hiding out in the break, so racking the wort after letting  
the break settle is not going to somehow leave the yeast behind.

>Despite the fact that we were unable to rack off the trub, will using a  
>wort chiller result in lower production of fusel alcohol? Secondly, we used

I doubt it but it sure won't hurt the beer if properly used.

>WYeast American Ale yeast for the first time (as opposed to the Doric and  
>Red Star that we were forced to use before). Will the use of this better  
>yeast culture reduce the amount of fusel alcohol. Note that I'm NOT  
worrying;

The combination of a good yeast and (especially) lower fermentation  
temperatures should help.

- -----

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



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End of HOMEBREW Digest #454, 07/05/90

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Date: Thu, 5 Jul 90 8:48:07 EDT  
From: Dale Veeneman <dev1@gte.com>

**Subject: Starter questions**

When one uses a starter, how long should it go before pitching - a couple hours, one day, two days? Does it make a difference if you're using dry yeast or liquid yeast? Is the addition of hops to the starter mandatory? Finally, does one use the entire bottle of starter or just the sediment (assuming a longer fermentation duration)? Thanks in advance.

Dale

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Date: Thu, 5 Jul 90 09:04 EST  
From: <R\_GELINA%UNHH.BITNET%mitvma.mit.edu@hplb.hpl.hp.com> (RUSSG)  
Subject: Sam Smith sale is over

The sale on SS ales is over. Please, no more requests for the location of the store. I had no idea the thirst(!) for SS ales at that price would be so overwhelming.

Just in case(!) I mention a sale again, the store is North End Market (or Variety or something) on the north end of Elm. St. in Manchester, NH. They have a good selection and great prices all the time, although sometimes the freshness of the beer is questionable.

Sorry you missed it.

Russ Gelinas R\_GELINAS@UNHH.BITNET (I'm at University of NH)

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Date: Thu, 5 Jul 90 08:53:38 PDT  
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)  
Subject: Re: Keg modifications (was Brewing Equipment)

>> From: Greg Beary <gbeary@uswat.uswest.com>  
>> Subject: Brewing Equipment  
>>  
>> I didn't remove the connections on top, or the long pipe inside. Does  
>> this need to be done to clean the barrels or am I ok as is?

I got my keg system at Christmas. In response to some of the articles here, I did no modifications before trying the first batch in it. Some contend that leaving the long tube as is will work OK; your first pint poured will remove all of the sediment at the bottom of the keg.

I found this not to be the case (for me, at least). So, using a tubing cutter, I removed about 1" from the end of the long tube. The next batch of beer came out crystal clear.

Others recommend a flexible tubing/float arrangement; I have not tried this.

Bob C.

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Date: 5 Jul 90 13:31:20 GMT  
From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Diacytl, Samuel Smith, Bleach to clean bottles

I sent this in weeks ago, and it seems to have bounced. My apologies if it has already appeared;-)

Someone asked about fining yeast out of beer to avoid the diacytl reduction, and get a beer similar to Samuel Smith. I've been doing this for years. I also boil all of the water. This drives off the oxygen, and I believe when the yeast is short of oxygen in either the respiration, or reproduction phase, it tends to create more diacytl in the first place.

It took me a while to figure out that it was the diacytl that was the secret to my highly popular "house flavors" that a lot of people who tried my beer liked so much.

Put 1/3 of recommended gelatin finings in when you rack to secondary. add another 1/3 about a week later, and final 1/3 when you bottle. Note that the fermentation will go slower than you are used to!

Has anyone noticed old bottles getting harder to clean?

Lately, it seems more and more of my bottles are uncleanable due to a fine foggy deposit on the bottom. I rinse them after emptying as I always have. I can clean them with bleach, but suspect this might be the problem?

I have two possible ideas on why this is:

1. The bottles are just getting beat! They have been through about 30 refilling cycles.
2. Using bleach to clean the hard to clean ones has damaged them. (I was once told by the girl who runs the dishwasher in our cafeteria not to clean my tea cup with bleach, because if I did, it would get dirty faster, and I'd have more trouble cleaning it, and would have to keep resorting to bleach to get it clean). Has anyone else heard this story? Maybe the concentration of bleach is a factor. Maybe the use of hot water to clean bottles with bleach is a factor??

Brewius, Ergo Samuel! Bill Crick

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Date: 5 Jul 90 13:07 -0500  
From: Mike Charlton <umcharl3@ccu.umanitoba.ca>  
Subject: Ooops, My mistake!

Ooops. I seem to have goofed.

Al writes:

>Mike Charlton writes:

>>we have had alot of trouble with fusel alcohol

>>rack off the trub before you pitch the yeast. He maintains that since the  
>>wort is below 80 degrees F, contamination is not a real problem.

>I've seen several references to Miller's book and was shocked. I  
>don't know if he's been misquoted or Miller himself is misguided.

It seems that I may have misquoted him. Unfortunately I can't seem to find my copy of "The Complete Handbook of Homebrewing". That'll teach me to shoot off my mouth when I can't back things up :-). I was, however, quite sure that he mentioned that the wort loving bugs are partial to wort at temps between 180 and 80 degrees F and that this was justification for his practice of letting his wort sit overnight.

Pete Soper writes:

> Assuming you thought (and I thought) that you were paraphrasing Miller's  
>book "The Complete Handbook of Homebrewing": Wow; This sets some kind of  
>record for distortion.

[A quote (refuting my statement) from Miller's book deleted]

It does seem that I was wrong (too much homebrew, I guess!)

>> We decided

>>to pitch the yeast immediately (more for time reasons than for worrying) so  
>>we were not able to rack off the trub. I have two questions (finally).

> Why not?

We didn't have enough time the next day to rack off the trub. For some reason I'm also under the impression that the fusel alcohol whose production can be attributed to the trub, is produced within the first day or two of fermentation. Does anyone know if this is true? (I just know I'm going to get into trouble again -- I can feel it!). If this is the case, then racking after you start the fermentation may be fruitless.

Anyway, I'm sorry for any misinformation I've propagated.

Mike

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Date: Thu, 5 Jul 90 13:38:29 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Stupid rotten ginger ale again!

Apologies if I'm becoming tiresome on this subject, but yet another weird occurrence has fallen upon my latest batch of beer (Ginger Pale Ale). If anyone can offer a clue, I'd be a much more relaxed person.

I tasted the first bottle of this batch about 10 days after bottling. It tasted okay, and had good carbonation and a nice head. It was very clear, maybe even brilliant.

I have opened six more bottles of this beer. Every bottle has been absolutely flat, no carbonation at all. I noticed a small 'ring around the collar', which has been mentioned as a warning sign of bacterial infection. I was ready for a gusher, but not for flat beer! There is no taste discernable to my (abused and untrained) palate that would indicate that there really is an infection. I suppose it's possible that I mis-capped six bottles in a row, but it doesn't seem likely. It also doesn't seem likely that the priming sugar could have been so poorly distributed through the beer as to result in some bottles being okay and some being completely flat. Ditto for yeast.

Here's the exact procedure I followed for bottling:

Before bottling, I ran all my bottles through the dishwasher with no soap. I use a glass carboy for a secondary. I filled my siphon hose with bleach solution (mild), put the siphon in the carboy, and siphoned out about a pint of beer, to make sure that all the bleach was run out of the hose. I then added my cooled priming sugar syrup and 1 packet of Knox unflavored gelatin (dissolved in cool water) directly to the carboy. I gave the carboy a stir with the racking tube and proceeded to fill all my bottles. I then capped all the bottles, using boiled bottle caps, and one of those cappers that looks kind of like a drill press.

The yeast used was Edme ale yeast, and the bottles have been sitting at around 70 degrees F. Woe is me. I don't really want to bottle another batch until I figure out what happened to this one. HELP!!

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Thu, 5 Jul 90 18:09:16 EDT

From: hisata!doug@gatech.edu

**Subject: Xingu**

Mike Zentner asked if anyone has ever had Xingu beer. I had it a few wks ago when I was in Boston and it was delicious! Also, about the darkest beer I've ever seen--I couldn't see a bit of light through it.

I seem to have as very vague recollection of reading about it some time ago in rec.food.drink. I know it's made by the Amazon Indians. I seem to recall reading that the grains are ground by Indian women chewing the grains then spitting them into a vat. This would, of course, introduce more enzymes. Has anyone else heard this, or am I just contributing to urban legends? Can anyone provide some enlightenment about this beer?

Doug  
gatech!hisata!doug

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Date: 5 Jul 90 21:13:59 EDT (Thu)

From: hplabs!gatech!oldale.pgh.pa.us!ken (Kenneth R. van Wyk)

**Subject: followup on Bud kegs**

After bringing it up here on the digest, I walked into a beer distributor (don't ask, it's Pennsylvania...) this evening looking for an empty keg of Budwieser. First two places said no go - "it's against the law to sell empty kegs in PA". Third place was all for it; the clerk was helpful and sounded real interested in the idea of homebrew. After a round of "how's it taste", "how much is it", and "how long does it take" questions, I got my 1/4 keg of Bud for \$10, the price of the deposit.

Hmmm. Looked a bit like aluminum to me. I figured no problem, if it's not what I want, I'll just return it for the deposit (before cutting it apart...). Got home, and it didn't pass the refrigerator magnet test (magnets stick to steel, dontchaknow). Bud kegs are made out of aluminum. :-)

Now, there are those out there right now getting ready to hit the REPLY key to say that aluminum is just fine. Lord \*knows\* I don't want to be responsible for starting \*that\* holy war this time. I'm not saying that aluminum is any better or worse than stainless steel; merely that it wasn't what \*I\* was looking for.

It was certainly worth the try, though. I'm interested to hear what other folks come up with. Are there any stainless steel kegs that would be suitable for modifying into brew kettles out there?

Meanwhile, my latest ale, a half-mashed effort, is fermenting away downstairs. Any other half-mashers out there want to compare war stories? Using 3.3 lbs. extract and 4 lbs. grain, I get an OG of 1.046 - with only a wort chiller and sparge bag (total cost \$15) in addition to my all-extract equipment. The effort has paid off for me.

Cheers,

Ken van Wyk

krvw@cert.sei.cmu.edu (work)

ken@oldale.pgh.pa.us (home)

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Date: Thu, 5 Jul 90 19:03:08 PDT  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: Greg Beary**

Greg Beary! Go out to your garage and empty those Cornelius cans the minute you get home. Chlorine bleach is corrosive to the stainless steel.

I know. I ruined one that way, and I had bought it new and never used it.

I sterilize them now with Clorox before use. Between uses, I store them upside down, dry, and disassembled.

Suurb

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Date: Thu, 5 Jul 90 22:35:23 MDT

From: hplabs!mage!lou

**Subject: fermentation crude**

In HBD #454 Mitch Evans writes:

>I get an ugly brown residue along the wort/air boundary during my  
>initial fermentation. I have been assuming that this is yeast, or some  
>other related (read non-nasty) product of the fermentation process. BUT,  
>with all of the sanitation articles floating around, I have begun to  
>worry. I take very intricate precautions with sanitation, and would hate  
>to think I have been allowing mold or other critters into my beer for the  
>past two years ;)

Mitch, I think you have a bad case of the worries. Take two homebrews and  
call  
me in the morning :,)

I think your initial assumption is correct and this is some non-nasty by  
product of fermentation. I use the blow-off method and always get some of  
this  
gunk adhering to the top of my carboy and the rest gets blown off. This is  
one  
of the reasons why I like using blow-off.

More to the point, however, is that there are at least as many "right" ways to  
brew as there are brewers. If you like the beer you have brewed over the last  
two years then you are doing it right. If something about your technique  
fails  
to meet someone else's sense of esthetics, well that is their problem not  
yours. If you didn't like your beers then maybe you should be concerned, but  
don't look for problems without a reason.

Louis Clark

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Date: Fri, 6 Jul 90 11:24:40 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Yo, Joseph Palladino! (I can't send you the Oatmeal Stout digest)

Sorry for the broadcast, but I can't reach you, Joe. Can you get me another address? As you can see below, I've even tried routine through uunet... Help!

Subject: Returned mail: Host unknown  
From: MAILER-DAEMON@uunet.uu.net (Mail Delivery Subsystem)

----- Transcript of session follows -----  
550 <palladin@muscle.trincoll.edu@uunet.uu.net>... Host unknown

I'd hate to post the message here -- it's 10K...

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Date: Fri, 6 Jul 90 10:42:41 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
Subject: homebrewing in NYC area

I have just returned from a trip back east. Two of my friends were very interested in learning about homebrewing since I have taken it up. What I was wondering was: 1) does anybody know of a homebrew organization in the New York City area? One of my friends would prefer having the opportunity to watch over someone's shoulder to get a feel for what is involved before going out and getting all the equipment (which could take a fair amount of space in a small Manhattan apartment). 2) Does anyone know of homebrew supplies stores in the New York area? I found only one which was on Spring Street. This guy also sells wine making equipment, coffee and tea. I found it surprising that NYC has only one store since we in Seattle we have four or five stores that are pure brewing supply places.

Rick Zucker  
noah@cs.washington.edu

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Date: Fri, 6 Jul 90 14:09:33 EDT  
From: a.e.mossberg <aem@mthvax.CS.Miami.EDU>  
**Subject: brewsheet for the Mac**

Frederic Brehm has ported Chris Stenton's TeX brewsheet to Microsoft Word 4.0 for the Mac, and it is now available at the homebrew archives on mthvax.cs.miami.edu as ~ftp/pub/homebrew/brewsheet.sit.hqx

aem

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Date: Thu, 5 Jul 90 14:19:21 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Oars in the Water

HOME BREW Digest #454 was rich indeed.

Mitch Evans asked:

> I get an ugly brown residue along the wort/air boundary during my  
> initial fermentation. I have been assuming that this is yeast, or some  
> other related (read non-nasty) product of the fermentation process..

This is a source of great debate among ale brewers. At various times I've been told that it must be skimmed off to avoid off flavors, that skimming it off poses more of an infection hazard than it's worth, that blowoff fermentation is superior because it gets rid of this brown stuff, and that blowoff fermentation is needlessly wasteful because it gets rid of a portion of the beer, including this brown stuff. I truly can't tell the difference, having had good batches each way. Beers I've brewed where I've allowed the brown krausen to sink back into the beer have shown no sign of infection.

Algis R Korzonas observed:

> Charlie Papazian says "fusel oils." I don't know which is correct.

My father, a homebrewer and moonshiner during prohibition, used the same term, as did the moonshiner who pointed out to me the (oily) appearance of the fusels on the surface of a batch of fresh distillate. Chemically, though, I've been told their alcohols.

And concerning the feud over Miller's recommendations: I've followed the suggestion in the paragraph Pete quoted, and it works. Chilling right down to the 30's produces a truly impressive cold break, and leaving it to slowly warm up to pitching temperature over night assures trub removal without yeast loss. Removing brown krausen hasn't made a difference in my beer that I could taste, but removing trub sure has. The "wort spoilers" seem only to thrive in a specific temperature range, so the trick seems to be to move through that range as quickly as possible. Granted, handling the beer again (racking unpitched wort from the settling vessel to the fermentor) when it's at pitching temperature presents a significant risk, but one I believe to be justified by the results.

And Gary F. Mason echoed my own mind:

> If one wishes to aerate the wort when pitching yeast, and have it  
> mixed well too, wouldn't the ideal method be to pour the starter into  
> the fermenter first, then rack the wort in on top of it in a splashy  
> manner?

That same thought struck me, so I tried it. Works fine.

= 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-) =

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Date: Fri, 06 Jul 90 22:19:09 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Re: Brewing Equipment

Using those stainless bud kegs is a great idea. In days past, my college roommates and I made a STILL out of a 7.5 gallon keg. It produced liquid \*so\* frightening (we used a slobber box and all, really quite elaborate), we only used it once. But I digress...

Does anybody have the "definitive guide" to brewing/fermenting with these kegs? How big a hole should you cut in the brew pot? Using the big kegs (15.5g) to make 2 or 3 5gal kegs is a great and very appealing idea. I'd love to hear experiences from anybody whose done it.

-Andy Wilcox  
(andy@ufl.edu)

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Date: Sat, 7 Jul 90 13:53 EST  
From: "J.L. Palladino, Trinity College" <PALLADIN@vax1.trincoll.edu>  
Subject: In search of O.P. & misc

Greetings:

- 1) Has anyone succeeded in replicating Theakson's (?) Old Peculiar?  
Papazian suggests adding a cup of molasses to a pale ale recipe.  
Does this work? I just started a batch using 1 cup unsulphered  
molasses added to 6.6lbs extra light extract, 1.5# crystal and  
0.5# toasted malt.
- 2) What is the current consensus on Edme dry yeast? I was suprised to  
notice that the package doesn't specify ale or lager but rather that  
it is 'good for all types of beers' or something like that. I suspect it  
is a top fermenter. I pitched at 2:00 and by 6:00 there was a very  
active fermentation going on (at 68 deg F)!

I'm not worrying or anything, just curious.

Thanks,

Joe P.

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Date: Sat, 7 Jul 90 21:06:19 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: temperature control

\_\_\_Chill-Fining

In a recent Digest cckweiss@castor.ucdavis.edu (Ken Weiss) wrote:  
>Does anyone know how commercially produced beers like Sierra Nevada get  
>the yeast in the bottle to get kind of hard, so it doesn't cloud up the  
>beer when poured?

I think the answer to this is that 1) the yeast packs very well and 2) Sierra Nevada doesn't let much sediment into the bottle in the first place.

In January of 1989 Rob Gardner wrote this in the Digest:

>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.

Rob's posting happened to come when it was around 20 degrees F outside my house. Instead of bottling my next batch of beer as usual I first put the carboy of wort in the garage and marveled at the layers of sediment that fell out of it, leaving ever clearer bands of wort above. After a couple days I bottled as usual and enjoyed a drastic decrease in the amount of sediment in each bottle.

Seventeen months and many sample points later I'm here to tell you that Rob's scheme works very well. I use a fridge instead of Mother Nature except when it is cold here (about 48 hours per year :-). Chilling for 1 to 4 days at 40-50 degrees is usually enough to give me beers with just the slightest smudge of sediment. If I am extra careful during the racking prior to bottling and the yeast is a type that packs well then I don't even get a smudge - just a layer of yeast stuck to the glass on the bottom of the bottle.

Not only is there still enough yeast left to provide carbonation but bottling after chilling results in more dissolved CO2 than I would otherwise get since the chilled beer loses a lot less during the bottling process. So I actually get a head start on carbonation and can get away with less priming ingredients than I would otherwise use (in fact it is important to take this into account to avoid over-carbonation). Note that depending upon the temperature of your fermentation before you chill, your mileage (in the form of dissolved CO2) will vary.

I know that those of you without a spare fridge can't get too excited at this time of year. So for you I'd suggest parking this idea away for a cold day unless you can get a good deal on ice.

And sure, this is mainly just a time tradeoff. Given enough time the yeast will settle out properly at room temperature, but who wants to wait? This scheme is also of course just for warm-fermented beers.

#### \_\_\_T-shirt cooling

This is a followup about evaporative cooling of fermenters. I recently started a porter fermenting and since my fridge was tied up with lagering another beer I couldn't use it. So I used the wet T-shirt trick but this time I instrumented everything to track the actual temperatures. Note that I had a little fan blowing air on the T-shirt constantly and the fermenter (7 gallon glass holding 5.6 gallons of wort) was in a pan of water so the shirt was constantly wicking water up. Also, this was in a small bathroom which was kept with the A/C vent open fully and the door shut all the time. Outdoor highs were generally upper-80s to mid-90s and lows were around 65. The house A/C thermostat was set at 77 degrees. I had a thermometer under the T-shirt and in contact with the glass of the fermenter, an electronic thermometer probe in the wort and a third thermometer to measure the overall bathroom temperature. In addition I took rough measurements of the time between fermentation lock "glubs". Here is what I measured:

	Day inside	under in	lock	glubs
	bathroom	T-shirt	wort	per minute
0,1pm	65	59	75	0
0,8pm	65	59	65	1
1,8am	71	66	67	10
1,6pm	68	62	63	30
2,8am	71	66	68	120
2,6pm	65	60	62	90
2,8pm	65	60	62	40
3,8am	71	66	68	30
3,6pm	65	61	62	2
4,8am	68	65	65	4
4,6pm	64	61	61	2
5,8am	69	64	65	2
5,5pm	64	60	61	1
6,8am	70	65	65	1

I was concerned with getting the wort temperature down after pitching since it is against my religion to exceed 70 degrees with an ale fermentation and my tap water is so warm my chiller wouldn't do any better than 75. Anyway, I was pouring water on the T-shirt to augment the wicking action and hoping for the best when I put the thermometer in the wort a few hours later. I was amazed

to see that the wort had cooled 10 degrees in 7 hours. Despite the large drop in temperature I had CO2 production after just a few hours and a nice cover of foam a few hours after that. Except for the first few hours I relied on the wicking action of the shirt to keep it wet. Note that it is important that the shirt be all-cotton or as close to this as possible. The more polyester in the shirt the less effective the wicking will be.

One observation is that when the temperature outside the house was high the A/C ran a lot which pumped a lot of cold, dry air into the bathroom containing the fermenter. As can be seen, the wort temperature was driven down at the end of each day's A/C activity and warmed back up overnight when the A/C was almost idle (and the air in the bathroom grew damp).

Before you conclude that large temperature drops don't matter, let me share

a

a thought. Maybe it is superstitious, but maybe not. I believe that if I had pitched a liquid culture, even with a starter, the 10 degree drop in wort temperature might have created a big problem. As it was with 14 grams of very carefully rehydrated yeast (Whitbread Ale) I got away with it. I bring this up because I have been sloppy with temperatures while using liquid cultures in the past and I've gotten nailed more than once. So If I were going to do this again with a liquid yeast I might arrange for the starter to be at 70 degrees and pitch it into the wort after perhaps 3 hours of "shirt cooling" to more carefully match up the temperatures.

\_\_\_Rehydration temperatures

Speaking of rehydration, I've got a scheme for this now that works well for me. I boil two beakers of water in my microwave oven with a temperature probe in one. I then let the water cool until the measured sample is at 105 degrees. I assume the microwaves slaughter anything in the air in the microwave and the boiling takes care of the water in the beakers. I then mix the dried yeast into the other beaker, slap some aluminum foil on it and put both beakers into a shallow pan of water with a couple ice cubes. Over roughly a half hour the control beaker drops from 105 to 75 degrees (and I assume the yeast+water is at a similar or lower temperature. The added yeast should drop it down but the foil cover would tend to slow cooling). Then I pitch the yeast and water slurry which is foaming nicely and matched very closely to the temperature of my ale wort. I had not used the pan of water in the past and found it took 3/4 of forever to drop from 105 to the wort temperature.

\_\_\_Fridge-power

To give you an idea of how impressive that 10 degree drop with a wet T-shirt was let me compare it with something else I did recently. In making a batch of lager recently I cooled 5.3 gallons of wort in my spare fridge, which is a full sized model capable of running down to 5 degrees F (god knows what the freezer section goes to!). It took this fridge, pre-cooled to 28 degrees and running flat-out afterward, 3 hours to drop my lager wort from 70 to 60 degrees. It took 3 more hours to get from 60 to 53 degrees. So in comparison evaporative cooling with a T-shirt and house A/C looks pretty good.

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End of HOMEBREW Digest #455, 07/09/90

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Date: Mon, 9 Jul 90 10:12 EST

From: CRF@PINE.CIRCA.UFL.EDU

Subject: Oatmeal

Hi there!

All of the recent discussion about oatmeal stouts (particularly Sam. Smiths) has had me thinking about something, and I decided to see what you lot had to say.

In cooking, when one is preparing British recipes calling for oatmeal, one goes out and buys British oatmeal. The reason for this is that British oatmeal is prepared and cut entirely differently from American oatmeal (i.e., Quaker Oats). If one used American oatmeal, chances are the recipe wouldn't turn out very well.

Why shouldn't the same hold true for brewing? After all, ingredient processing/preparation is important in brewing too.

That this might be a valid point occurred to me when I received and read Chris Shenton's oatmeal recipe digest. On reading the recipes, I realized that I was automatically planning to go to a local store that carries British oatmeal, and buy and use that. Based on my cooking experience, I was automatically assuming that the type of oatmeal would make a significant difference.

While I still plan to buy and use British oatmeal whenever I get around to making the stout (right now my framboise is still making me crazy; that's enough for the time being :-), I was wondering what others' reactions to this idea might be.

So: what do y'all think?

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Mon, 9 Jul 90 10:05:25 -0400  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
**Subject: Xingu Beer**

From: hpfcla!hplabs!gatech!ee.ecn.purdue.edu!zentner (Mike Zentner)  
Subject: Spruce Essence

PS. Does anybody else out there like the taste (or ever had) Xingu Black Beer from Brazil?

I have had it and I like it. It reminds me a little of the smokey flavor of the steinbier (sp?) available from Europe - the one where the brew is heated by dropping red hot stones into the mash to heat it up. I think that Xingu has a very nice flavor and look - a dark, black, smokey lager. Yes, lager, even tho it looks like a great stout.

The following I had posted to rec.food.drink some time ago, and is lifted from an article in All About Beer about 2 years ago:

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.

It is available in NYCity in the SoHo area - a deli on the east side of Broadway, about three blocks north of Houston Street has it. Also in Boston, at Ballards package stores...

Ihor



Date: Mon, 9 Jul 1990 10:35:55 EDT  
From: PEPKE@scri2.scri.fsu.edu (Eric Pepke)  
Subject: Ginger Beer, kegs, and lauter tun

1) Ken Weiss' ginger ale problem

Since I was a kid I used to make regular ginger ale (sweet, little alcohol). It involved peeling and slicing a few ounces of ginger. Now, peeling ginger is a pain, so I made one batch without peeling it. The overnight fermentation in the pot went fine, producing the appropriate amount of bubbles. However, after I bottled it, no more fermentation occurred, and the ginger ale was flat. I speculated that there was something in the peel of ginger which yeast marginally disliked. The ginger had been boiled, so organisms in the peel were not to blame. Since then I have always carefully peeled the ginger first and have had no problems.

I haven't tested this under controlled conditions, so it may be all wet.

2) Stainless steel kegs

I, too, am interested in finding small stainless kegs for use as kettles. I don't want to use aluminum for the simple reason that I want to hang some dohickeys off of the kettle, and unless you have a heliarc setup (which I don't) aluminum is a pain. So, I would be interested in anybody's experience of which brands of kegs are aluminum and which (if any) are stainless.

3) Lauter tun

I have improvised a great lauter tun, which others might find useful. It's a Coleman 2-gallon cooler with a spigot at the bottom, and a stainless steel vegetable steamer at the bottom. This arrangement allows the sparging of the mash of about 7 pounds of grain. If the grain is properly crushed, no bag is needed. The flow rate is quite satisfyingly slow. The cooler is insulated, so the temperature of the water stays at the right level. The spigot can be wedged open with a fork handle, allowing relatively unattended sparging. Also, the Coleman is comparatively inexpensive.

I sparged some mash a couple of weeks ago with this arrangement and got quite an efficient sparge. I didn't use a flushing tube but just filled the bottom with hot water before adding the mash, as Noonan suggests. Only a small amount of the initial runoff needed to be run through the mash again. Unfortunately, I later had an accident which involved boiling wort and my foot. Though my foot has, for the most part, regenerated, the wort is forever lost, so I will not know how effective it was in the long run. When I can figure out a safer arrangement, I will try again.

Eric Pepke  
Supercomputer Computations Research Institute  
Florida State University  
Tallahassee, FL 32306-4052

INTERNET: pepke@gw.scri.fsu.edu  
MFENET: pepke@fsu  
SPAN: scri::pepke  
BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.

Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 9 Jul 90 10:42 EST  
From: <S\_KOZA1%UNHH.BITNET@mitvma.mit.edu>  
Subject: Bud Kegs & Magnets

Hi All,

Many stainless steel alloys have little to no magnetic susceptibility and Bud kegs could be produced from one of these. My first impression is that if the kegs are indeed aluminum they would need to have a special internal coating to avoid a severe dissolution of Al in the carbonated and low pH brew. Is there a lining? If there isn't one I would think that the keg is indeed stainless steel. If there is one it is possibly Al and if you didn't want to use it for wort boiling it would still make a SUPER lobster or steamed clam pot 8-).

Happy Fermentations,

Stephan M. Koza

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Date: Mon, 9 Jul 90 08:59:20 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Stupid rotten ginger ale again!

[Description of beer that is flat after priming & bottline...]

Your procedure sounded fine to me, so the only thing left that I would suspect is your bottle capper and/or bottle caps.

- --Doug

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Date: Mon, 9 Jul 90 09:02:38 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: followup on Bud kegs

> Hmmm. Looked a bit like aluminum to me. I figured no problem, if  
> it's not what I want, I'll just return it for the deposit (before  
> cutting it apart...). Got home, and it didn't pass the refrigerator  
> magnet test (magnets stick to steel, dontchaknow). Bud kegs are made  
> out of aluminum. :-(  
>

Some Bud kegs may be made out of aluminium. The one I have is  
stainless, \*and\* be advised that magnets will not stick to many alloys  
of stainless steel. If I were you, I'd have someone else look at your  
keg to be sure.

- --Doug

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Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569        |Oscar Wilde
dzzr@lanl.gov        |
=====
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Date: Mon, 9 Jul 90 09:11:10 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: In search of O.P. & misc

> 2) What is the current consensus on Edme dry yeast? I was suprised to  
> notice that the package doesn't specify ale or lager but rather that  
> it is 'good for all types of beers' or something like that. I suspect it  
> is a top fermenter. I pitched at 2:00 and by 6:00 there was a very  
> active fermentation going on (at 68 deg F)!

My own personal experience with Edme (ale -- I don't think they even  
make a lager yeast) is that is only so - so. I thought it generated a  
kind of off flavor that might be described as slightly rancid. Lots of  
other people seem satisfied with it, however.

- --Doug

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=====
Douglas Roberts      |
Los Alamos National Laboratory |I can resist anything
Box 1663, MS F-609   |  except temptation.
Los Alamos, New Mexico 87545 |  ...
(505)667-4569       |Oscar Wilde
dzzr@lanl.gov       |
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Date: Mon, 9 Jul 90 11:17 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: **Brewpub**

For those of you in the Boston/MIT area: Go to the Cambridge Brewing Co. brewpub in Kendall square, near Draper Labs. Top-notch brew, MUCH better than the Commonwealth Brewery. That's all, just go.

Russ Gelinas R\_GELINAS@UNHH.BITNET

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Date: Mon, 9 Jul 90 09:31:52 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb.hp.com>  
**Subject: Re: ginger ale problems**  
Full-Name: Glenn Colon-Bonet

In Homebrew Digest #455 Ken Weiss writes:

> I have opened six more bottles of this beer. Every bottle has been  
> absolutely flat, no carbonation at all. I noticed a small 'ring around  
> the collar', which has been mentioned as a warning sign of bacterial  
> infection.

I've had a very similar experience with my second batch of beer, in which 9 out of every 10 bottles were uncarbonated and showed signs of infection. The remaining 1 bottle was perfect! Upon inspecting the bottle caps that I was using, it was clear that these cork lined caps tend to dry out and crack, allowing the carbonation to escape and infection to enter. Check the bottle caps that you are using because they can certainly cause problems like this. I would tend to suspect your bottling equipment rather than a simple infection, especially since there was no sign of infection immediately prior to bottling.

Hope this helps!

-Glenn

gcb%hpfigcb@hplabs.hp.com

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Date: Mon, 9 Jul 90 11:55:40 EDT  
From: boubez@bass.rutgers.edu  
Subject: Bleach/Borax

Hi there!

What are homebrewers' opinions about using Borax instead of bleach? We've been using it at home for household cleaning (this IS Earth Year, after all (-: ) and I was wondering about using for my homebrew cleaning and sterilising.

toufic

Toufic Boubez  
boubez@caip.rutgers.edu

- -- We didn't inherit the earth from our ancestors,  
we borrowed it from our descendants. -- H.D. Thoreau

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Date: Mon, 9 Jul 90 08:23:01 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: When to pitch starter**

Dale Veeneman asked about the correct timing for pitching a starter into the wort. According to my impeccable source - the label on a package of Wyeast liquid yeast - the starter should be pitched when it reaches "high kraeusen". I've been interpreting this to mean when you've got a nice layer of foam on top. Works for me, as I get lots of activity in my wort within 12 hours of pitching the starter.

I've been opening one bottle of the cursed Ginger Pale Ale each day. Yesterday's bottle actually had a small trace of carbonation. Could the gelatin finings slow fermentation down that much? I'm now 14 days since bottling. The beer is still *\*crystal\** clear, but basically uncarbonated.

I had a thought on a blow-off system I'd like to bounce off the group. I've noticed in my tours of microbreweries that their blow-off system is simply a tube that comes out the top of the fermentor, and bends 90 degrees, extends out past the side of the vessel, and turns 90 degrees down. The tube simply dangles there about three feet off the floor, and a bucket is placed below to catch the blow-off. What I'm thinking about is the exact same system, but scaled down to 5 gallon carboy size, and using pyrex lab tubing instead of stainless. That way I could just immerse the tube in bleach solution to clean it, and boil it if things got really nasty. Reactions?

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Mon, 9 Jul 90 10:02:51 PDT  
From: brown@ocelot.llnl.gov (Dave Brown)  
Subject: Follow up on Bud kegs

I must admit that I am the one that started Ken on a search for Bud Kegs. I purchased a book from the person who started Buffalo Bill's a local Brew Pub here in the Bay Area. In this book he claims that Bud Kegs are Stainless Steel and make great brew pots. Well I think he's mistaken as well.

Ken writes:

Hmmm. Looked a bit like aluminum to me. I figured no problem, if it's not what I want, I'll just return it for the deposit (before cutting it apart...). Got home, and it didn't pass the refrigerator magnet test (magnets stick to steel, dontchaknow). Bud kegs are made out of aluminum. :-)

Yes, I purchased a Keg a few weeks ago, but I just got time to test out my Keg this weekend. It seems like aluminum to me too. I tried the magnet test: it sticks to my 4 1/2 gallon stainless steel pot, but not to the keg. Since Bud sells beer in aluminum cans, I am sure they would have no hesitation to sell a keg of beer in aluminum.

Since I want a 15 gallon pot, and a 15 gallon stainless steel pot is way out of my price range (try \$250-\$350), I might still consider using it. Now, I don't want to start a holy war either, but since I haven't following this debate, can somebody from each camp, Stainless Steel and Aluminum reprise your best arguments \*briefly\*.

David.

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Date: Mon, 9 Jul 90 10:25:37 PDT  
From: dsbaer@EBay.Sun.COM (David Baer)  
Subject: XINGU

I have tried Xingu black beer a number of times.  
It is very mild and like a milk-stout without as  
much residual sweetness. Very nice beer.

To confirms doug's statement about Indian Spit as part  
of the Xingu recipe:

About a year ago the San Francisco Chronicle ran an  
article about the fellow that brought Xingu from  
the Amazon. I can't remember his name, but I'll look  
in my files and see if I can find the article.  
Well, the article said that the original recipe did  
include a process where the women of the tribe that  
brewed Xingu actually chewed the barley and then spit it  
into the mash. I think this added pepsin (??) or some  
enzyme that acted like amalyse and broke down starches  
into sugars.

The article finished by qualifying the above statements  
saying the brewery in the Amazon today uses more "modern"  
methods. So I think it is safe to say the tribal spitting  
no longer takes place and Xingu uses more Imperial practices.

Try it you'll like it,

Dave Baer (Sun Micro, soon to be Stanford U.)

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Date: Mon, 9 Jul 90 16:28:55 -0400

From: Mark Law <law@iec.ufl.edu>

**Subject: Hard Water and Fermentation Startup**

Most of my previous batches made with Wyeast have gotten a fairly active fermentation going within 12 hours of pitching. My most recent batch, however, has been a real slow starter with very little CO2 even 36 hours after pitching. The temperature of the wort has been about the same and the original gravities have been in the same range. The main difference is that in the most recent batch I added a tablespoon of gypsum. Has anyone ever noticed a correlation between the hardness of the water and the rate of fermentation? I can't really identify any other possible cause.

-Mark Law  
law@iec.ufl.edu

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Date: 9 Jul 90 21:10:14 GMT

From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)

**Subject: Stainless, and Magnets?**

Someone mentioned testing to see if a keg was stainless steel, by trying a magnet on it? isn't Stainless steel nonmagnetic (paramagnetic)? Maybe tring to file it to see how hard it is would work?

I also believe that a normal oxy-acetylene torch won't cut stainless?

Brewius Error Sum? Bill Crick

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Date: Tue, 10 Jul 90 03:20:23 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Xingu

In digest <1990Jul9.071138.2479@mthvax.cs.miami.edu> homebrew  
%hpfcmr@hplabs.hp.com (CHANGE THIS IF NECESSARY) writes:

>I seem to have as very vague recollection of reading about it some time  
>ago in rec.food.drink. I know it's made by the Amazon Indians. I seem  
>to recall reading that the grains are ground by Indian women chewing the  
>grains then spitting them into a vat. This would, of course, introduce  
>more enzymes. Has anyone else heard this, or am I just contributing to  
>urban legends? Can anyone provide some enlightenment about this beer?

It is a commercial beer, *\*inspired\** by a traditional black beer of  
an indian tribe. Indians do not make it, or have anything to do  
with its production. The process of making it is not even close  
to that of the indian's black beer. The owners of the brewery  
might spit in the vats to bug gringos though.

aem

- - -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

You are what you watch. - The Media Foundation

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Date: 9 Jul 90 17:08 -0800  
From: mike\_schrempp%14@hpg200.desk.hp.com  
Subject: AUTO ANSWER MESSAGE.

Hello,

I have changed jobs and now work at PCG in Sunnyvale. My new HPDesk address is hp4200. My phone number is 720-3279.

Please review your distribution lists and remove my name if it is no longer appropriate.

Thanks,  
Mike Schrempp

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End of HOMEBREW Digest #456, 07/10/90  
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Date: 10 Jul 90 08:14:00 EDT  
From: "BONAR" <bonar@pine.circa.ufl.edu>  
Subject: RE: Homebrew Digest #456 (July 10, 1990)

Hi all,

Just a quick question on brewing groups and sources of good beer. In a little while I will be moving to Baton Rouge. Does anyone know of good places for beer in the Baton Rouge area (including New Orleans)? How about supply shops? Thanks

Dave  
bonar@pine.circa.ufl.edu

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Date: Tue, 10 Jul 90 11:05:23 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: TA-DUM! The FINAL word on Bud kegs (hopefully)

Ok, before we put this subject to pasture, I have one more thing to add. First off, though, I'd like to thank all the folks who sent me email about the Bud keg idea. We have a truly great group of people here!

Doug Roberts (and others) suggested that not all stainless steel has magnetic properties. I wasn't aware of this, since I figured that any material that is ferrous-based would have some magnetism. So, when I tried the magnet on my keg and it didn't work, I wrote it off for an aluminum alloy.

Then, when people suggested otherwise, I decided to put an end to all of this speculation and do something drastic - ask. I called the Anheuser-Busch Brewery (sp?) in St. Louis (314-577-2000) and asked them - figuring that the worst that could happen is that this would fail differently than my previous efforts. Well, eventually, I got transferred to an engineer who was very helpful; he told me that the kegs are made out of 304 Stainless Steel.

Now, I'm still curious as to the makeup of this alloy (I did take a course in metallurgy back during my mechanical engineering days). When I'm home, I'll check my old texts for mention of this alloy and see. If this turns up anything earth shattering, I'll post. Otherwise, I'll spare the net with the details.

Still, it would appear that we have a good cheap source for stainless steel kettles. Grand total: \$10 and some effort (which is yet to be determined in my case). Capacity of a 1/4 keg, btw, is 7.75 gallons.

Case settled, right? \*One\* more question ;-] - has anyone using these things come up with a good technique for pouring the (cooled) through a filter system and into the primary? It would appear that the handle "ring" (for lack of a better term) at the top would at least partially obstruct easy pouring of the wort, and siphoning would be next to impossible with the whole leaf hops in my wort. Suggestions anyone?

Cheers,

Ken

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Date: Tue, 10 Jul 90 08:30:43 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Uncarbonated Ginger Pale Ale advice

Thanks to all who have offered help on my stubborn Ginger Pale Ale. in HBD #456 Glenn Colon-Bonet suggested that dried-out cork bottlecap liners may have been responsible. Sorry, Glenn, but these were the nice modern silicon-rubber lined caps. Good thought, though.

Eric Pepke's note about having carbonation problems when using unpeeled ginger root might just be on the money. For sure I didn't peel the ginger before grating it. Any of you chemist types out there want to analyze some ginger peel and see what's in there that might shut down yeast? As I'm not totally wild about the taste of the brew, I'll probably just never try ginger beer again, and maybe that'll be the end of this sordid episode...

Ken Weiss  
krweiss@ucdavis.edu  
cckweiss@castor.ucdavis.edu

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Date: Tue, 10 Jul 90 10:51:00 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Xingu**

> I think it is safe to say the tribal spitting  
> no longer takes place and Xingu uses more Imperial practices.

Oh, darn!

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Date: Tue, 10 Jul 1990 11:47:28 PDT  
From: post%lis.llnl.gov@lll-winken.llnl.gov (John Post)  
Subject: Edme Dry Yeast...

Joe P. writes...

> What is the current consensus on Edme Dry Yeast...

I have used this twice. The first time was on my Christmas Ale last year. This beer started out nicely, but started gushing after a couple of months in the bottle...Tasted OK, so what the heck, I thought...Then, I recently used it on another ale recipe. Vigorous fermentation, dying down after about four days. "Better rack 'er over" says I. Son of a gun, I got a (healthy) secondary fermentation after racking. "Damn!" says I, "Better have a homebrew and call Burch to see if I should worry..." So I called Byron Burch up at GF, and he says "Oh yes, there have been some indications that Edme Dry may be contaminated with a wild yeast strain"(this isn't exactly what he said, but you get the drift...). Sooo...I'm letting it go, and I'll drink it if it doesn't taste too bad ( it is truly AMAZING what six months in the bottle and a low inventory can do for the taste of a beer).

BUT, I ain't using that stuff any more! As a matter of fact, I'm switching to the Wyeast stuff. I grow my own hops, so I hope I can afford the \$3.50 a batch...

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| post@vaxt.llnl.gov           |"...It's only MY opinion...Not their's..."|  
| post@lis.llnl.gov           |"The Most Important Thing Is To Be There' |  
|                               |      ...Dr. Milton Drandell, Cal Poly SLO |  
|John Post, Lawrence Livermore| ....I'm Relaxing...I'm Not Worrying.... |  
|National Labs (415) 423-9981 |.....Just Wish I Had A HomeBrew..... |  
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End of HOMEBREW Digest #457, 07/11/90  
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Date: Wed, 11 Jul 90 10:09 EST  
From: "remember, beer is food" <CASEY@ALCVAX.PFC.MIT.EDU>  
Subject: 304 stainless

With great trepidation, I offer this info which is grossly out of context for this forum, with the hope of ending this (albeit interesting) discussion: type 304 stainless is a high-nickel content, or austenitic alloy. it is great for instrument construction. very tough, ductile, and resistive to corrosion. also sensitive to heat treatment and cold working. it is the most non-magnetic of the 300-series (high nickel) alloys. useful for applications where it will be worked into a shape (like a beer keg), but loses some of its corrosion resistance (due to carbon precipitation) when welded (can be offset by annealing after welding). There should be no problems using a modified keg as a kettle, other than scorching on the bottom from uneven heat distribution.

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While I'm on the line, whoever mentioned Cambridge Brewing Co lately was correct. It has been consistently good for the last six months at least. They always offer a golden, amber, and stout, plus at least one special. Lately their special has been a heavenly Weissbier. It inspired me to try my own. I chickened out on using a special yeast for (clove) esters, and stuck to Whitbread and high temp to get it right. It would be superb once it ages, but it will never get there. Its been in the keg less than two weeks and is nearly history already.

happy brewing.      Jeff Casey      MIT-PFC      617-253-0885

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Date: Wed, 11 Jul 90 08:38:57 PDT  
From: Carter Stein <carters@sirius.cax.tek.com>  
Subject: bleach in beer; keg kettles

An update on the brew I made that I had dribbled a bit of chlorox...

I bottled about 10 days ago, and tasted for the first time last night. There was perhaps a very, very minimal phenolic taste that I could detect, however, my roommates could not discern it.

I did get, however a bit a astringency in the after-taste. But, I think this might be because I boiled my 1.5 oz of cascade hops (6.5 alpha) for 90 minutes rather than 60 (comments?).

I procured a stainless steel beer keg that I converted to a brew kettle before I started all grain brewing. I took it to a metal shop in Portland and had them cut and grind a hole in the top. I had them leave a 1 inch ring (or so) ring of the top, to serve to hold a lid. I also had them weld a 5/8" fitting (bushing?) about an inch from the bottom into which I put a 1/2" ball valve.

I connected a short, 2" X 3/8" piece of copper tubing to that. When it's time to run the wort through the chiller, I connect a piece a plastic tubing to the copper from the ball valve to the chiller and then open the valve and let the hot wort flow through the counter-flow wort chiller.

The only problems that I have run into with this configuration is I sometimes get an air lock in the chiller. So, I have to suck on the outlet of the chiller to get the syphon started. The other problem is sanitizing the chiller. I do this by boiling water in the kettle while I'm mashing in another container. Then, I run the boiling water through the chiller (without running the cold water counter-flow) for about 20 minutes.

Does anyone else have better ideas for sanitizing a counter-flow wort chiller?

Finally, thanks to Ken Weiss, florianb and others, for there analysis of my chlorine problem!

Still not worrin'...

- --Carter

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Date: Wed, 11 Jul 90 08:46:53 PDT  
From: Carter Stein <carters@sirius.cax.tek.com>  
Subject: cost to cut & weld keg for brew kettle...

I mentioned in a previous note that I had a keg top cut, and a stainless fitting welded, but I neglected to not the cost:

The stainless steel fitting cost \$15.00 list (I got it for about \$5.00).  
Cutting and welding costs \$40.00.

Hey! I'm not worried, it's an investment!

- --Carter

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Date: Wed, 11 Jul 1990 09:22:17 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Xingu**

I read that artical in last years SF Chronicle Food section, and as I remember, Xingu is the result of German (yes German) brewers living in that Amazonian area who decided to make a beer combining German brewing traditions with the local techniques. This meant roasting the malt until it was basically charred, and maybe some other things which I have forgotten. Needless to say, the beer is definately the work of modern industrial methods of brewing.

The colorful bit about Indians chewing the grains and spitting them into a pot applies to lots of native South American alcoholic beverages (I recall my high-school Spanish teacher telling about one where corn was chewed, spit into a pot, buried, and later dug up and the contents consumed) and the original native beer that Xingu was partially derived from, but not Xingu. Sorry.

If anyone is still interested in more on Xingu, I can dig up what I have around on it and give you more accurate details later.

Todd

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Date: Wed, 11 Jul 90 09:21:36 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Getting wort out of the brew pot, & Ginger Beer**

Ken van Wyk asked about getting the cooled wort out of the brewpot (an ex-Bud keg) and into the primary. Well, I ladle it out with a saucepan. Works fine. Of course, I only brew up 2-3 gallons at a time. but you could use a bigger saucepan! Alternatively, I've seen a system whereby you insert steel mesh into the brew pot 2 or 3 inches above the bottom, and install a tap. Then after cooling just turn on the tap (after placing the primary below it!) and presto, auto filtering and straightforward sparging too. You would need to cut off the top of the keg to do this, though.

Ken Weiss talked about Ginger beer. I've made this several times, with great success. I have always peeled the ginger. I think you should try it again! I assume that you like ginger or you wouldn't have tried it in the first place. So don't be discouraged, go for it! I've found that I prefer it in a dark brew. It adds a "clean" flavour - I don't know how else to put it. I got the first recipe from Papazians Joy of HB, (Vagabond Ginger Ale), which call for 2 - 4 oz fresh ginger. With 4oz you'll get a pretty strong flavour; I typically put in 2.5 to 3 oz.

And now for the round up. I recently brewed a raspberry ale. A standard "Texas Brown" (ie amber malt extract with crystal and chocolate malt adjuncts), with 2 packs (10oz) of thawed frozen raspberries added at the peak of fermentation. Success! It's great! The only down side is the syrup that the raspberries were packed in. It seems to be unfermentable, as there's a definite "syrupy" sweet undertaste. It's not bad but I'd rather it weren't there! Next time I'll try fresh raspberries. Any ideas on how to sanitize them? Perhaps fresh frozen (i.e. in a bag, like frozen peas) would be better. My last beer was an espresso porter - 2 cups of fresh brewed espresso. But a week after bottling, oh no! The dreaded ring around the collar. Every bottle. I can tell that it would have been good, except for that yucky infected taste. My first bad batch!

patrick

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Date: Wed, 11 Jul 90 09:54:09 PDT  
From: brown@ocelot.llnl.gov (Dave Brown)  
Subject: More Bud Keg Ideas

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Ken van Wyk writes:

Case settled, right? \*One\* more question ;-] - has anyone using these things come up with a good technique for pouring the (cooled) through a filter system and into the primary? It would appear that the handle "ring" (for lack of a better term) at the top would at least partially obstruct easy pouring of the wort, and siphoning would be next to impossible with the whole leaf hops in my wort. Suggestions anyone?

Since our friends at Buffalo Bill's haven't let us down yet, I'll give you his suggestions. The first is to weld a spigot to the bottom side of the keg to drain it. He used black steel(?) gas pipe, because he claims that this can be welded to stainless steel. You then attach some sort of faucet to that. Now my questions is do you want this kind of steel in contact with your wort? How about brazing copper to the keg, will that work? What are people's opinions on copper? I notice all the good breweries use \*large\* copper boiling kettles, so it can't be bad, right?

I don't like the idea of using gas pipe, so if some one has an idea about how to obtain economical stainless or copper fittings and faucet that would be a good addition to our ideas.

The other thing that I am not crazy about is welding or brazing. Can you just use some sort of pressure fitting. Like a threaded pipe and a nut with lockscrew. I would think this would work as long as you had a good gasket. The question is what kind of gasket I suppose, maybe cork?

To anticipate your next question, how do you fire the thing? If you just stick this keg on your stove, you'll find it welded to the stove top after your first brewing session. The lip on the bottom is too large to rest on the element, so it will no doubt, rest on the stove top, transferring large amounts of heat to it. How they did it at Buffalo Bills is to create a stand to hold the pot (15.5 gallon) and Used an old gas water heater element to fire the pot. They used the gas main from the house, but an important point is that they used a gas regulator from a fire-place and some other fittings to ensure a professional and safe apparatus. I would check with someone knowledgeable about these things to ensure that you get this right. You might burn down the neighborhood if your not careful. I believe someone has suggested using the apparatus from a gas grill, this might be safer.

Looking forward to some good suggestions.

David

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Date: Wed, 11 Jul 90 13:09 EST  
From: <L\_LEE1%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: 304 Stainless Steel

The composition of 304 stainless is roughly:

0.08% Carbon  
2.00% Manganese  
1.00% Silicon  
18.0-20.0% Chromium  
8.0-10.5% Nickel  
0.045% Phosphorus  
0.03% Sulphur

with the balance being Iron. This is taken from:

METALS HANDBOOK, 9th edition, Vol. 3: properties and selection  
Stainless steels, Tool materials, and special purpose metals.  
American Society for Metals, Metals Park, OH

Hope this helps in you undertakings.

Woody Lee  
Ocean Process Analysis Lab  
University of New Hampshire

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Date: 11 Jul 90 12:40:54 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: some info on soda kegs**

Recently, I have tried to increase my inventory of soda (Cornelius) kegs. In a past posting, I indicated that the local Pepsi bottling company was selling me used kegs for (cheap). These were old kegs, mostly of the Firestone type (racetrack lids), or possibly Cornelius kegs which had had wine in them. The bottler didn't want to use ones which had contained wine. I had been purchasing parts from Foxx or Rapids and rebuilding the kegs so they were sanitary and functional. In this process, I have learned several things which may be of value to others going down the same path.

1 One should avoid the old John Wood kegs. Although these have the racetrack lid, it isn't the same as the Firestone type, and it's not possible to find replacement lids.

2 Replacement parts for the Firestone kegs can be obtained from Foxx, but there are several different varieties of valves, both gas and liquid. Be careful about these parts when ordering, since it's easy to get mixed up.

3 Bother to replace the valve inner parts, gaskets, and the lid o-ring. This helps a great deal in getting the kegs to seal properly.

4 Art's brewing supplies in Salt Lake sells used kegs for a fair price. I haven't purchased any, but this looks like a good source.

Finally, after hassling with the John Wood kegs, I got the production manager of the local Pepsi bottler to allow me to buy used, good, Cornelius kegs at approximately 1/3 of the price in the catalogs for new units. Perhaps this is worth a try in your area.

Florian

[Disclaimers: My employer is in no way connected with Pepsi, Foxx, or Art's. Prices are not formal quotes or guarantees.]

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Date: 10 Jul 90 23:33:42 EDT  
From: "Jay H, the metallic" <75140.350@compuserve.com>  
Subject: Oatmeal Stout, Brewpubs, etc..

The NYC club is called the NYC Homebrewers Guild, very nice fellows (at least the ones I least the ones I've met at competitions) See the back of a Zymurgy for phone numbers or addresses or call the AHA in Boulder. They can also tell you about other NYC supply shops I'm sure there is more than one.

On oatmeal stout, the typical oats americans are familiar with have been soaked and rolled. I have made many differnet variations on a basic oatmeal stout recipe. When I started using steel cut oats, (not soaked or rolled) I found I got more oat flavor and aroma out of them. I would typically boil them down along with the dark grains.

To russ G.... I would dispute that cambridge is better than commonwealth. While I enjoy both breweries I prefer some of the brews at commonwealth. Certainly they do have very different styles. Cambridge is much improved over the past year or so. Two of my friends work as brewhousemen there but that doesn't change my slight preference for commonwealth./

- Jay H.

p.S. If you'd like one of my oatmeal stout recipes e-mail to me direct. If response is large I'll post it otherwise I'll just send it along

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Date: Wed, 11 Jul 90 14:00:45 EDT  
From: cjh@peoria.eng.ileaf.com (Chip Hitchcock)  
Subject: flat beer and bottle caps

> Upon inspecting  
> the bottle caps that I was using, it was clear that these cork lined  
> caps tend to dry out and crack, allowing the carbonation to escape  
> and infection to enter.

I didn't realize cork-lined caps were even made anymore! I certainly wouldn't use them for homebrew, since caps should be sterilized before bottling; bleach probably wouldn't rinse out of cork, and I'd expect boiling to ruin the liner. Overrun soda caps with plastic liners cost around a cent apiece at homebrew supply stores, so the risk of cork-lined caps isn't worth the savings if you get them for free.

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Date: Tue, 10 Jul 90 10:34:56 EDT

From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Incompetent mashing by a novice leads to confusion (but no worry)**

I just mashed my second all-grain, and my naivete has prompted some problems, the main one being sparging.

I read with fear all the warnings about ``stuck runoff'' and ``set mash''. I have the opposite: the flow is rather quick, and the big problem is that it never runs clear, even after recycling the first 2 gallons or so.

My setup uses the food-bucket-with-holier-than-thou-false-bottom, a la Miller. I used his second method which has larger but fewer holes, and employ a grain-bag.

What am I doing wrong? Holes too big? I'm planning on making a new mash/lauter tun similar (perhaps even identical) to Pete Sopor's:

I'm making a new lauter tun based on the "slotted pipe" scheme. I've got 3/8" OD copper pipe arranged in a coil in the bottom of a 5 gallon cylindrical Gott cooler. The coil covers the bottom surface (which is about 10" diameter) with 1/8 to 1/4" gaps between turns.

Any suggestions? Thanks in advance.

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Date: Tue, 10 Jul 90 10:21:47 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Blow-off tube (was: When to pitch starter)

cckweiss@castor.ucdavis.edu writes:

> I had a thought on a blow-off system I'd like to bounce off the group. I've  
> noticed in my tours of microbreweries that their blow-off system is simply  
> a tube that comes out the top of the fermentor, and bends 90 degrees,  
extends  
> out past the side of the vessel, and turns 90 degrees down. The tube simply  
> dangles there about three feet off the floor, and a bucket is placed below  
to  
> catch the blow-off. What I'm thinking about is the exact same system, but  
> scaled down to 5 gallon carboy size, and using pyrex lab tubing instead of  
> stainless. That way I could just immerse the tube in bleach solution to  
> clean it, and boil it if things got really nasty. Reactions?

Pyrex seems like over-kill, and a bit too fragile.

I got a 4 foot length of -- uh -- 1 1/2 inch or so diameter plastic tubing  
from the Brewhaus. Its outer diameter fits snugly in the neck of my 7  
gallon primary. I put the end of the tube in a bowl with an inch or two of  
water to act as an airlock (more water creates excessive back-pressure).  
Works fine. I bleach the tube to clean it, just like everything else.

I hooked up with this after having some of my heavier batches blow the lid  
off my first plastic primary. Perhaps it's because I'm now using liquid  
culture, or because the 7 gallon carboy has plenty of headspace -- I'm not  
sure -- but I haven't gotten sufficient blowoff to come out of the tube. If  
I used a 5 1/2 gallon carboy, I'm sure I would.

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End of HOMEBREW Digest #458, 07/12/90  
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Date: Thu, 12 Jul 90 08:32:09 EDT  
From: Thomas C. Palmer <palmer@kimchee.ncsc.org>  
**Subject: Impressing non-homebrewers with homebrew**

To those trying to impress non-homebrewers with homebrew, I suggest you try Papazian's Rocky Raccoon's Crystal Honey Lager. All my friends who've tried it \*really\* liked it. The fairly strong hops nicely balance the residual sweetness of the honey. The high alcohol content can be disconcerting though.

On another note, I'm looking for (extract) receipes for Christmas Holiday brews. Time to lay some down. Cheers -

-Tom

Thomas C. Palmer North Carolina Supercomputing Center  
Cray Research, Inc. Phone: (919) 248-1117  
Arpanet: palmer@ncsc.org

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Date: 12 Jul 90 8:46 -0500

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: Sparging methods**

My brewing partner and I use a double bucket system as described in Miller, and also had trouble with the sparge going too quickly. The key is to recycle until it runs fairly clearly. It generally takes between 4 to 6 gallons of recycling before ours goes clear (depending on the type of beer that we are making). Despite the fact that by the end of the sparge the wort has cooled extensively, we always get extraction rates that are just about bang on what is expected.

Mike

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Date: Thu, 12 Jul 90 12:08:46 EDT  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Kegs and deposits

Apologies for being some what tardy on this topic, however the recent discussion of readily obtaining half and quarter barrels for the cost of the deposit (\$10 has been mentioned by many) prompts me to add a note.

When I worked for a beer wholesaler/distributor in MN (in conjunction with a local liquor store), I sold barrels and collected \$50 deposits on keg and tap (\$35 keg, \$15 tap). While the liquor store handled the deposits, it was the distributor who ate the cost of the keg when one didn't return, and the deposit was little more than a token towards the true replacement cost, which was well over \$100 (don't know the exact cost). I can tell you that the distributor was \*pissed\* when a keg didn't return, especially since the profit margin on kegs is so low.

All this leads me to say that if you have found a liquor store who is willing to sell you kegs for \$10, something is amiss, and I wouldn't be surprised if their distributor leans on them very hard in the near future about keeping track of their barrels.

Gregg TeHennepe | Academic Computing Services | Yes, but this  
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to  
11...

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Date: Wed, 11 Jul 90 19:11:57 pdt  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Ginger Peeling

I haven't had the difficulty reported by others with fermentation of ginger brews. Using a steam-style recipe in San Jose in the summer, lack of fermentation is not a problem, and I have been told that they taste "real[ly] clean" (as in no infections or off-flavors) by a former brew-pub brewmaster who doesn't even like ginger brews -- so I conclude that I might have been doing something systematically right.

I always peel my ginger, then smash it, before putting it into the boil. Peeling ginger is indeed a pain -- if you approach it like peeling an orange. The trick, as I was taught in a local chinese cooking class, is to use a small knife held parallel to the surface, and \*scrape\* the skin off. That works better than all methods that I have tried, and in particular, it works better than using a potato peeler.

[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 message was written and mailed after normal business hours.]

Clay Phipps  
Intergraph APD: 2400#4 Geng Road, Palo Alto, CA 94303; 415/852-2327  
UseNet (Intergraph internal): ingr!apd!phipps  
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:  
cphipps

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Date: Thu, 12 Jul 90 10:01:14 PDT  
From: Dave Sheehy <dbshprnd>  
**Subject: Lautertun Flow Rate**  
Full-Name: Dave Sheehy

Chris Shenton writes:

>I just mashed my second all-grain, and my naivete has prompted some  
>problems, the main one being sparging.  
>  
>I read with fear all the warnings about ``stuck runoff'' and ``set mash''.  
>I have the opposite: the flow is rather quick, and the big problem is that  
>it never runs clear, even after recycling the first 2 gallons or so.  
>  
>My setup uses the food-bucket-with-holier-than-thou-false-bottom, a la  
>Miller. I used his second method which has larger but fewer holes, and  
>employ a grain-bag.  
>  
>What am I doing wrong? Holes too big? I'm planning on making a new  
>mash/lauter tun similar (perhaps even identical) to Pete Sopor's:

You need to constrict the flow of the runoff with a valve or clamp or something. I have a double bucket lautertun which has a spigot installed on the outer bucket. I use it to adjust the flow to a trickle.

> I'm making a new lauter tun based on the "slotted pipe"  
> scheme. I've got 3/8" OD copper pipe arranged in a coil in  
> the bottom of a 5 gallon cylindrical Gott cooler. The coil  
> covers the bottom surface (which is about 10" diameter) with  
> 1/8 to 1/4" gaps between turns.

Lately, I've been using a combined mashtun/lautertun constructed from a 48 qt Coleman cooler and slotted copper pipe. I use a clamp on the drain hose to constrict the flow.

>  
>Any suggestions? Thanks in advance.

Dave Sheehy  
dbshprnd.hp.com

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Date: Thu, 12 Jul 90 13:01:59 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Homebrew Digest #458 (July 12, 1990)

brown@ocelot.llnl.gov (Dave Brown) writes:

> What are people's opinions on copper? I  
> notice all the good breweries use \*large\* copper boiling kettles, so  
> it can't be bad, right?

Does anyone know if this is really true? I thought they used bronze.

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

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Date: Thu, 12 Jul 90 13:09:25 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Homebrew Digest #458 (July 12, 1990)

For my various heinous sins, myself and another engineer have been sentenced to a month in purgatory in Champaign-Urbana, IL (:->). To make our sentences easier to bear I would appreciate it if some charitable soul could pass along the names of any brewpubs or good bars in the area. Since it's a college town there ought to be something worthwhile.

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

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Date: Thu, 12 Jul 90 13:25:19 EDT  
From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)  
Subject: Rinsing grains

> I read with fear all the warnings about ``stuck runoff'' and ``set mash''.  
> I have the opposite: the flow is rather quick, and the big problem is that  
> it never runs clear, even after recycling the first 2 gallons or so.

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

After reading your letter I felt it was a letter I could have written several batches ago. Those were my exact problems: no clearing and too fast a flow. The solution for me was prompted by the fact that my degrees of extract was also rather low, about 28 - 29, compared to Miller's 33 figure. I tried crushing the grains a little finer, hoping my problem was too coarse a crush. A coarse crush I thought might not form a good filter along with allowing the sparge water to seep through too fast. This solved my problem immediatly. The initial run-off would clear after a couple of gallons and my DOE rose to about 32. I hope this helps.

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Date: Thu, 12 Jul 90 10:33:26 PDT  
From: mevans@nprdc.navy.mil (Mitch Evans)  
Subject: Doin' A NEW Thing...

Howdy!

I've been brewing for a couple of years, but have ALWAYS done so with corn sugar/kit/hops. Last night, I brewed my next batch a little differently on the advise of one of the folks at our local homebrew shop (Beer and Wine Crafts, El Cajon, CA). I basically made an all-malt beer (no corn sugar), using 2 cans of the pre-made Telford's Nut Brown Ale, 8oz of Crystal Malt, and some HallerTauer hops to finish.

The reason I haven't gone to all grain -- I've got 18 units and 2 jobs (but I don't worry MUCH ;). SO, setting up the mash, sparging for an hour, etc...is more time than I have had off in the last couple of months. The lady at the store suggested that I put the crystal malt (after crushing in my coffee grinder for a brief time) in one of my wife's nylon stockings. I placed the malt in right before the boil, and it kept well (and FLOATED, I might add) throughout the 55 minute boil. NOW, this seems like a GREAT timesaver to me! Then I began to think: If it's so easy this way, why do folks mash & sparge?

SO, I would like to know the advantages that taking the time to mash and sparge has over this "quick and dirty" method. Well, the nylons WERE clean...

Mitch

P.S. Checked this morning (9 hours after pitching the yeast), and the batch is VERY active. I'm gonna set the thermostat down to 65 degrees ;)

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| mevans@coral.nprdc.navy.mil   or   doc@crash.cts.com           |
| Homebrewers and writers: The Dream Clinic BBS (619) 670-9522 300-2400bd |
|                               |                               |
| Nothing can compare to a good homebrew...except maybe 2 good homebrews... |
|                               |                               |
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Date: Thu, 12 Jul 90 11:20:20 PDT  
From: dreger@seismo.gps.caltech.edu

**Subject: Doin' A NEW Thing...**

Hello,

I have a desire to try my first christmas or spiced ale next fall (to allow good aging). If anyone has a good recipe that they'd like to pass along I'd be delighted to try it.

Also, I am interested in purchasing some used 3 gallon cornileus kegs. I have only been able to find the 5 gallon size locally. I have also noticed that a number of people are using 6.5 to 7 gallon carboys as primary fermenters. Is there a distributor of these as well.

So long,  
Doug

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Date: 12 Jul 90 12:37:46 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: #458, reply to sparging problems

Chris Shenton related some problems with sparging:

>I read with fear all the warnings about ``stuck runoff'' and ``set mash''.  
>I have the opposite: the flow is rather quick, and the big problem is that  
>it never runs clear, even after recycling the first 2 gallons or so.  
>My setup uses the food-bucket-with-holier-than-thou-false-bottom, a la  
>Miller. I used his second method which has larger but fewer holes, and  
>employ a grain-bag.

As with many other techniques in home brewing, the sparging process seems to work differently for everyone. I tried a grain bag once, and it turned out to be a @#\$%\*! mess, with all the sparge water detouring around the grain. I have used, in the past, the Zapap lauter tun with great success, except for the large pressure exerted by the grain when full-grain recipes are used. Even this can be relieved with the "T" fitting method of pressure regulation.

Nowadays, I use the picnic cooler method, which you quoted, and Pete Soper described. Everyone I've talked to who has gone to this method is very pleased with it. I use a rectangular cooler, 1/2" copper pipe, and the slots are cut every 1/2 to 1 ", about 1/3 the way through. I was lucky to find fittings of various sorts which allowed me to secure it through the existing plug-valve with a good seal (no modification). The amount of wort which needs to be recirculated depends on the base ingredients. For example, if you were to use all Munich malt, it could take two or three gallons of recirculation before it runs clear. With pure Klages 2-row, it could amount to only 1/2 gallon of recirculation. In any case, I highly recommend the setup.

Incidentally, when one uses the picnic cooler method, it often happens that the grain/wort combination, upon settling, will develop a fine layer of grayish-white matter at the boundary between the wort and the grains. This layer can make an effective barrier to the wort drainage. Several authors, including a blurb in "The Master Brewer" recommend puncturing this layer to prevent stuck runoff. In big breweries, there are paddles set up to do this remotely. In the home, a Bar-B-Q fork works well.

Florian

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Date: Thu, 12 Jul 90 16:46:00 PDT

From: "suddenly, there came a tapping..." <olson@skylrk.enet.dec.com>

**Subject: Anybody using Clearly Canadian 11-oz bottles?**

My brewpartner buys these different seltzer-water combos. She recently brought home a case of Clearly Canadian 11-oz bottles. They're light blue, sort of pear-shaped. Screw-top, but with a good bench capper one can overcome that handicap. Question is, will they stand up to beer fermentation? The bottle walls look thicker than Anchor Steam bottles (which have been used many times before with no trouble). Anybody ever try beer in these bottles? I'm planning to put up 2 or 3 bottles as an experiment when I bottle this weekend, unless someone knows better. They look so cool, I'd love to put a planned mead experiment in them!

DougO

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Date: 13 Jul 90 00:08:25 EDT  
From: Jay H <75140.350@compuserve.com>  
Subject: Oatmeal stout, an evolution

To Ken Van Wyck regarding not being able to siphon due to hops,  
Try using hop boiling bags for you rleaf hops, they allow very good  
alpha acid extraction yet eliminate leaf residue, though I suggest  
extra care when siphoning hot wort.

Regarding Oatmeal Stout requests there were quite a few so I'm posting  
the recipe(s). Please note I am an extract brewer, using grains in osme  
beers with a partial stovetop mash approach. When I brew dark beers I  
typically crush the grains well with a rolling pin or something  
similar then boil them dow for 30 minutes before straining them.  
I typically like to get some atringency into stouts and porters in  
this fashion. WHat follows are 4 variations of oatmeal stout each of  
which would easily rank in with my best beers.

Also note I have always found steel cut oats (boiled down as per  
other grains) in health food stores so I'd suggest looking there.

#### Original Oatmeal Stout

6.6 lb John Bull Dark (can sub in M&F)  
1.5lb Plain Dark extract  
2 Oz Bullion in boil  
1/2 lb Steel cut oats  
7 g Muntona ale yeast  
Irish Moss in boil  
Water Crystals

O.G. 1.042          F.G. 1.021

Subjective Notes: This one probably had the most noticeable oat flavor  
of all the variations on this recipe due to the balance between the  
amount of malt and oats. It had a nice deep dark head, opaque color  
and smooth creamy flavor. I'd probably use an Irish liquid Ale yeast or  
the Whitbread if I did this one again.

#### Second Try:

6.6 John Bull Plain Light  
1.5 Plain Dark powder extract  
.75 lb Black Patent  
.25 Roasted Barley  
.5 Chocolate  
.5 lb Steel Cut oats  
7g Muntona Ale yeast  
Irish Moss, Water Crystals  
1/2 oz Fuggle, 1 oz Hallertauer in boil  
1 1/2 oz Cascade in 5 min finish

OG 1.050          FG 1.022

Notes: Addition of grains made the oatmeal flavor less noticeable. Color and hop balance were good again Irish Ale could yield some nice results and I think the steel cut oats need to be bumped to 1lb to bring them back to the fore.

Not so Oatmeal

3.3 lb M&F Plain Light  
4 lb Alexanders Pale Unhopped  
.5 lb Black Patent  
.25 lb Roasted Barley  
.5 Crystal or Cara-pils  
.5 lb Steel Cut Oats

1 oz Hallertauer  
.75 oz fuggles both leaf both in the boil

1 oz Cascade in finish 5 min)  
1/2 oz cascade dry hop after 4 days in primary

14 g Muntona Ale yeast  
Irish Moss and water crystals as per package

OG Forgot to take it                      FG 1.018

Notes: this one turned out real fruity, I think this was due to the use of Alexanders which I like a lot it has a distinct character that I don't notice in John Bull or M&F malt extracts. Dry hopping also helped, again the amount of steel cut oats relative to other flavor grains was too low. Also I found that to get opaqueness [it was necessary to use at least 1-2 lbs of dark malt extract (dry or syrup) something I didn't do here hence a brown ale color and body.

Most recent:

6.6 M&F Light Unhopped extract  
3.3 M&F Dark Unhopped  
.5 lb cara-pils  
.5 lb black patent  
.5 lb roasted barley  
.75 lb steel cut oats  
8 oz malto-dextrin  
irish moss and water crystals

2 oz Sticklbrackt (a down under super-hop) added to boil  
    in 1/2 oz batches at 20 min intervals  
1 oz bullion also in boil at 1/2 oz intervals in between the Sticklbrackt  
1 oz cascade in 5 min finish  
1 oz cascade in fermenter dry hop  
14 g Whitbread Ale

OG ???            FG 1.030

Notes: Darker and more stringent than other recipes. also more boldly hopped but still well balanced due to the higher FG on this one. A little more like Xingu or Mackesons due to the extra residual sweetness in this one again the increase in steel cut oats was not enough to balance the grains and sweetness but this is a great stout.

Overall I'd have to say that number one had the most oat character I think dropping the chocolate malt and doubling the oats in number 2 might bring it more in line. The third was in between a brown ale and say a sam smiths oatmeal stout (which isn't very opaque), and the last was a real good stout but the oats didn't stand out that much.

I hope this gives you all a good place to start and a bit of a feel for how my variations have affected the flavor. I have always counted these among some of my best and easiest to make recipes. Apologies if this ran rather long but I felt those interested would gain a lot more from the evolution of the recipe than for me to just post the most recent of what I believe is a still evolving recipe. Good Luck keep me posted!

- Jay H

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End of HOMEBREW Digest #459, 07/13/90  
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Date: Fri, 13 Jul 90 11:08:36 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: Homebrew Digest #458 (July 12, 1990)

> From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
>  
>  
> brown@ocelot.llnl.gov (Dave Brown) writes:  
>  
> > What are people's opinions on copper? I  
> > notice all the good breweries use \*large\* copper boiling kettles, so  
> > it can't be bad, right?  
>  
> Does anyone know if this is really true? I thought they used bronze.

The two breweries I've visited, Heineken in Amsterdam, and one whose name I've forgotten in Copenhagen both used large copper vessels to mash and boil their wort.

- --Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory | I can resist anything
Box 1663, MS F-609       |  except temptation.
Los Alamos, New Mexico 87545 | ...
(505)667-4569           |Oscar Wilde
dzzr@lanl.gov           |
=====
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Date: Fri, 13 Jul 90 11:12:26 mdt  
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer  
Subject: Beer, Food & Wine and Penthouse

There are two articles worth knowing about in current magazines.

The August 1990 issue of Penthouse has a one page article on homebrewing. It contains a outline of the process, a quote from Daniel Bradford, and a reference to CJoB. The AHA address & phone are listed and a mention of free information for beginners.

There have been several calls to the AHA recently asking for the free information. When asked "where did you here about us?" the response has sometimes gone like:

"Ummm ... ah ...well"

"Was it Penthouse?"

"Well .. yes."

The Penthouse does not say anything the intermediate brewer does not know, but it is good to see the word getting out to prospective new brewers.

The August issue of Food & Wine has an article on matching beer and food. Beers are divided into six groups, by body. For each group there are example beers, and suggestions on what type of food would go with the group. The article also has six recipes, none of which use beer. This is an ok article on a subject that there has been almost nothing written about.

Jim Homer  
att!drutx!homer

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Date: Fri, 13 Jul 90 12:01:20 mdt  
From: Dave Jerzycki <daveje@hpgrla.gr.hp.com>  
**Subject: Dallas Brewpubs**

I'll be in Dallas on Aug. 3,4,5.  
Any suggestions on local brewpubs to visit would be appreciated.  
Thanks for the help,  
daveje@hpgrla  
Dave Jerzycki  
Hewlett Packard  
Greeley Storage Division  
Greeley, Colorado

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Date: Fri, 13 Jul 90 13:57:50 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Doin' A NEW Thing...

Mitch Evans writes:

> The lady at the store suggested that I put the crystal malt (after crushing  
> in my coffee grinder for a brief time) in one of my wife's nylon stockings.  
> I placed the malt in right before the boil, and it kept well (and FLOATED, I  
> might add) throughout the 55 minute boil.

I would recommend against boiling the grains -- you may get astringency  
from boiling the husks. What I did was crush the grains, place them in my  
pot, add cold water, and then bring to a boil. Then I removed the grains  
with a strainer or colander. Worked really well. The use of grains gave my  
extract beers much more character than just canned extract.

> If it's so easy this way, why do folks mash & sparge?

We're masochists. (I'll let more knowledgeable people answer this one :-)

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Date: Thu Jul 12 17:27:01 1990  
From: semantic!bob@uunet.UU.NET  
Subject: A Hot Ferment

Hello Everybody?

I'm new to this mailing list, and semi-new to homebrew. I really like making beer and wish to make a superb brew. For me the best way to learn is through doing. I'm a born tinkerer.

So I want to make beer, but I have a problem: It's summer and it's hot! The coolest temperature I can get in the day time is around 70-80 degrees with an average of about 75 degrees. The evenings are the same but about ten degrees lower.

My question to you all is Not how to keep my fermenting wort cool, although I would enjoy entertaining discussions on this topic, but rather what affect will this have on my beer?

Of course the kind of beer I brew might make a difference. I was thinking of making a pale ale, with ingredients like:

- 4 lb. Alexanders (Pale malt extract)
- 2 lb. Klages malt grain (Similar to 2-Row pale malt?)
- 1/2 lb. Wheat grain
- 1/4 lb. Crystal malt grain
- 1/4 lb. Munich malt grain

Now the yeast up in the air :-], I'm planning on using Whitbread ale yeast, because I've never used it and want to give it a try.

Does anybody have an opinion as to a yeast which would do well in a high temperature ferment?

Now some of you may think trying to ferment at those temperatures is a futile attempt, but I'm willing to try as long as the final product isn't to flawed. Has anybody out there had experience fermenting in high temperatures?

Looking forward to your replies.

- -- Bob Gorman  
- -- semantic!bob@uunet.uu.net  
- -- "I'm just here for the beer!"

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Date: Fri, 13 Jul 90 15:04:14 EDT  
From: tim@sct60a.sunyct.edu (Tim Dennison )  
**Subject: A Hot Ferment**

Date: Thu, 12 Jul 90 13:01:59 EDT  
>From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Homebrew Digest #458 (July 12, 1990)

brown@ocelot.llnl.gov (Dave Brown) writes:

> > What are people's opinions on copper? I  
> > notice all the good breweries use \*large\* copper boiling kettles, so  
> > it can't be bad, right?

Chuck Ferguson ferguson@x102c.ess.harris.com responds:  
> Does anyone know if this is really true? I thought they used bronze.

The West End Brewery located in Utica, NY (notable for Matts, Utica Club,  
and suprisingly they brew several speciality beers for different folks)  
uses 2 LARGE copper boiling kettles.

Tim Dennison  
Systems Administrator  
SUNY Institute of Technology  
Utica, NY  
tim@sct60a.sunyct.edu

PS. The West End Brewery has a fun and educational (to the average non-  
homebrewer) tour. Cost 2.00 includes 2 beers or root beers at the end.

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Date: Fri, 13 Jul 90 15:24:36 CDT  
From: flowers@sp1.csrd.uiuc.edu (Craig L. Flowers)  
Subject: Kega and Deposits

Gregg TeHennepe writes:

>When I worked for a wholesaler/distributor in MN (in conjunction with a  
>local liquor store), I sold barrels and collected \$50 deposits on keg and  
>tap (\$35 keg, \$15 tap).

\$15 for a tap!!!! The last keg I bought (about a year ago) I paid a deposit  
of \$75 for the tap and \$5 for the keg! I live in Champaign, Illinois, a  
college town. Empty kegs are literally lying around on Fraternity porches and  
apartment balconies. But a tap...oooooh...those are like gold.

I'll take two taps please. Bill me for the \$30.

-Craig (flowers@csrd.uiuc.edu)

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Date: Fri, 13 Jul 90 16:12:54 EDT

From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Mashing techniques -- infusion, step-infusion, or decoction**

Does everyone out there do infusion? seems easiest, and allows you to use your lauter tun as a mash tun...

To those who do step-infusion: how are you doing it, on the stove?

Do any of you use decoction?

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Date: Fri, 13 Jul 90 16:25:40 CDT  
From: flowers@sp1.csr.d.uiuc.edu (Craig L. Flowers)  
Subject: Champaign-Urbana

Chuck Ferguson maliciously writes:

>For my various heinous sins, myself and another engineer have been  
>sentenced to a month in purgatory in Champaign-Urbana, Il (:->).

Well Chuck, as a resident of the fine twin cities of CU, let me say that we love when people with your attitude come to visit. Let me give you some advice. If you come here with an open mind, you just might really enjoy this town. If you truly consider it purgatory, well, hell is on the way.

With that said, let me welcome you to CU and University of Illinois, home of the Fighting Illini. There's plenty to do, plenty to see and plenty to drink and one month might not be enough time.

As far as brewpubs go, there will be one soon (Chiefs) but I know the history of that place and I won't believe it until it happens. The other incorporated brewpub was started by myself. I have not been able to raise enough support (interest from those who know and money) so my plans are currently on hold.

There are many fine bars and restaurants of all types such as country-'ish' (Silver Bullet, Rose Bowl), yuppie (newly remodeled Office, Office II), townie (Esquire, Pia's, Hideaway), dives (Tumble Inn) as well as campus favorites (Kam's, Murphy's, Illini Inn [also qualifies as a dive], Deluxe).

For food, the real 'finds' serving special dishes are The Philo Tavern (froglegs), Esquire (charbroiled burgers), Deluxe (fried fish on Fridays), Papa Dells (pizza), Wonderdogs (Vienna beef hotdogs), Ye Olde Donuts (it's obvious), Schooner's (fried chicken), L'il Porgies (ribs), Elite Diner (old diner), Vriners (old-time ice cream) and The Home Stretch (Haystacks for the wee hours breakfast). Of course there is also an assortment of the usual steak, Italian, oriental, etc places too.

I'm going to a beer tasting on Saturday with the Whiners (a local wine tasting group on the verge of expanding to the 'real' beverage), so there is plenty of interest in beer around here. I invite you to send me Email when you arrive and I'll let you know about the current happenings. If any homebrew makes it passed this weekend you're welcome to try it.

Oh yeah, Chicago (home to Sieben's and Goose Island brewpubs, among others) is 150 miles away.

-Craig (flowers@csr.d.uiuc.edu)

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Date: Fri, 13 Jul 90 17:32:56 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: old replies on kegs & oats

Hi All: I'm back from Japan and have been slowly catching up on the digest, so these replies will be a little outdated.

Sapporo black beer in Japan was disappointing, but then so was the can of Guinness stout that came out of the same vending machine on the street....

Oats may be available much easier. Check any supermarket or health food store for Steel-Cut Oats. This may be what you are buying as "British oatmeal", as they are cracked into 3-4 pieces per kernal, like the recommended crack for barley brewing, instead of being smashed flat like Quaker's. I would think regular oatmeal would hopelessly load your wort with starches. (I tend to like this type of oatmeal for breakfast better, even though it takes longer to cook (~20 min.)).

Re: Aluminum vs. Stainless kegs. There's an easy way to tell. Sodium Hydroxide (lye) will etch aluminum like crazy, but I don't think it will do a thing to stainless. Make a paste of some Red Devil lye, and smear it on. If a reasonably polished surface turns cloudy immediately, it's aluminum. Take all safety precautions like glasses, gloves, and plenty of water to rinse with.

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Date: Fri, 13 Jul 90 13:18:20 PDT  
From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)  
Subject: mash/lauter tuns

florianb writes:

> Nowadays, I use the picnic cooler method, which you quoted, and Pete Soper  
> described. Everyone I've talked to who has gone to this method is very  
> pleased with it. I use a rectangular cooler, 1/2" copper pipe, and the  
> slots are cut every 1/2 to 1 ", about 1/3 the way through. I was lucky to  
> find fittings of various sorts which allowed me to secure it through the  
> existing plug-valve with a good seal (no modification).

I have seen this method mentioned several times but I guess I missed  
Pete Soper's description. I'm interested in knowing more about this.  
Does anyone have the description saved that they could send me?

On another note, I've noticed that in the past couple of digests, the  
recipes that have been posted call for 'water crystals'. Now, I'm a  
complete novice (I've only brewed five batches, so far. Can't drink  
it any faster :-)) so I'm not sure what this is or what it does. I  
can't find any discussion of it in TCJOHB. Is it a yeast nutrient?  
What is it's purpose?

...not worrying about ANYTHING...

Keith Winter

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Date: Fri, 13 Jul 90 16:30:23 PDT  
From: Marty Albin <martya@sdd.hp.com>  
Subject: spiced ales for Christmas

Thomas C. Palmer <palmer@kimchee.ncsc.org> writes:

> On another note, I'm looking for (extract) receipes for Christmas Holiday  
> brews. Time to lay some down. Cheers -

Indeed, these brews can take six months to age and mellow--get cracking! I've had really good luck with "Fillmore Christmas Ale '87" from The Winner's Circle, a collection of AHA award winners. It has, all together, four ounces of hops in a five gallon recipe, so it's just about undrinkable for a few months.

It also has cinnamon, cloves, orange peel and (peeled!) ginger root, so it's a really spicy, thick, chewy ale best served at red-wine temperatures or warmer.

On a related note: the cinnamon flavor and aroma didn't come thru well. Admittedly, it's got a lot to compete with, but it's just about undetectable. Cinnamon's flavor and aroma seem's quite fragile; overboiling or under-steeping will result in weak results. Has anybody out there figured out appropriate boiling or steeping times for cinnamon in spiced ales? Should I "dry-spice"? Boil longer? Steep, but not boil? Drop a stick in the drinker's cup? Should I use powdered or stick? Do commercial extracts work well in beer?

Do I ask a lot of questions, or what?  
- --

Marty Albin

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"He that will an ale-house keep must have these things in store: a cham-ber and a fea-ther-bed, a chim-ney and a Hey, no-ney no-ney Hey no-ney no-ney, hey no-ney-no! Hey no-ney-no, hey no-ney-no!"

- --Thomas Ravenscroft

phone : (619) 592-4177 UUCP :  
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Bernardo Drive, San Diego CA 92127-1899 USA  
well?

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Date: Fri, 13 Jul 90 16:52:09 PDT

From: dalley@vicom.com

**Subject: copper boiling kettles**

Most American brewpubs and micros use stainless steel containers. For an additional fee, you can have stainless boiling kettles, lauter tuns, etc., covered with copper so they look really neat when delivered. Of course, copper takes much more work to clean than stainless steel does. Anchor uses a copper boiling kettle which they purchased from a German brewery, at least this was true a couple of years ago. It needs to be polished constantly to maintain its rich glow.

Kevin Dalley

dalley@vicom.com -or- ...[ ames | apple | sun ]!vsil!dalley

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Date: Thu, 12 Jul 90 11:14:39 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: X-Bud kegs -- how are you using them

On Wed, 11 Jul 90 08:38:57 PDT, Carter Stein <carters@sirius.cax.tek.com> said:

Carter> I also had them weld a 5/8" fitting (bushing?) about an inch from  
Carter> the bottom into which I put a 1/2" ball valve.

What kind of metal? Did they weld or use a compression fitting, or...?

Carter> I connected a short, 2" X 3/8" piece of copper tubing to  
Carter> that. When it's time to run the wort through the chiller, I  
Carter> connect a piece a plastic tubing to the copper from the ball  
Carter> valve to the chiller and then open the valve and let the hot  
Carter> wort flow through the counter-flow wort chiller.

Do you have any problems with leaf-hops clogging your plumbing?

On Wed, 11 Jul 90 09:54:09 PDT, brown@ocelot.llnl.gov (Dave Brown) said:

Dave> How about brazing  
Dave> copper to the keg, will that work? What are people's  
Dave> opinions on copper? I notice all the good breweries use  
Dave> \*large\* copper boiling kettles, so it can't be bad, right?

I believe both copper and stainless are the metals of choice; I've seen some which have copper tops (which the customers see) and stainless bottoms (which are hidden behind other equipment). I don't know if there are any advantages to either, except you don't have to worry about oxidation of the stainless...

Dave> I don't like the idea of using gas pipe

No kidding, but I don't know why. Anyone know of any problems with this stuff?

Dave> To anticipate your next question, how do you fire the thing?  
Dave> ... How they did it at Buffalo  
Dave> Bills is to create a stand to hold the pot (15.5 gallon) and  
Dave> Used an old gas water heater element to fire the pot. They  
Dave> used the gas main from the house, but an important point is  
Dave> that they used a gas regulator from a fire-place and some  
Dave> other fittings to ensure a professional and safe apparatus.  
Dave> ... suggested using the apparatus from a gas grill...

Yeah, that sounds doable. Or could an electric element be bonded to the bottom of the keg? That, too, would require a stand of some sort. Any ideas on just immersing an electric element from a hot-water heater? Carmelization?

Random questions: does 'Buffalo Bill' have any articles/books out on this kind of stuff? Can anyone (dis-)reccommend the Bill Owens book "How to Build a Small Brewery at Home"?

Is anyone trying to use these kegs for mashing/sparging vessels?

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Date: Sun, 15 Jul 90 17:58:31 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 15-Jul-1990 2043" <mason@habs11.enet.dec.com>

**Subject: Wort chiller design...suggestions?**

I just fashioned my wort chiller, but before I solder it up in final form, I'll take any hints you are willing to offer.

I used 3/8" soft copper tubing - 40 feet - in a double coil. I started by wrapping it down around my 10# CO2 tank, then inverted a plastic birdseed pail over the lot, and wrapped it back up the outside of that. The result is a pair of concentric coils that just fit inside my 40 quart Vollrath SS brewpot. Both entry and exit extend over the sides of the pot. The plan is to use the ends to support the coils on the edge of the pot, and then put the cover on, sealing all but a 1/2" slot all the way around while cooling (I could drape a cleaning solution soaked cloth over the lot, just in case). I will be soldering hose fittings on each end (after suitable fittings are added to get from 3/8" to 1/2" to mate the fittings). The ends bend down the pot about halfway on the outside to minimize possible splashing or leaking fittings contaminating the contents of the pot. I plan to solder stiffeners to keep the coils spaced apart, and the individual wraps spaced as well. Silver solder everywhere, of course.

Did I miss anything? Any design changes in order? Suggestions for stiffeners?

Brazing rod perhaps?

Thanks...Gary

BTW - Buy at a plumbing supply house, NOT at a hardware store, no matter how large. The tubing cost me about \$11 at the plumbing house, while 50' at the hardware emporium (the cheapest one I could find) was around \$35!!!

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Date: Sun, 15 Jul 90 23:11:51 MDT  
From: turin@jupiter.nmt.edu (Jake Turin)  
Subject: Wheat Beer head

I've recently made two wheat beer variations (all extract), my first experiments in that direction. One a light wiezenbier, the other an impressive weizenbock. Both came out fine, and I'm quite pleased with the results. My question is, what about the mystical wheat beer head?

According to a Williams catalog,  
"When poured, wheat beers invariably give rise to a billowing, cloud-like head that lingers through the last taste, clinging to the sides of the glass and leaving a delicate lace of foam, like rings around a tree, testifying to the depth of each swallow."

I admire the prose, but question the accuracy. My two beers both had fair to middling head qualities, similar to my all barley malt brews. Am I missing something, or is the Williams quote a load of hooey?

The stuff tastes so good it won't be around too long one way or the other.

Thanks,

Jake Turin      New Mexico Tech  
turin@jupiter.nmt.edu      Socorro, NM

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End of HOMEBREW Digest #460, 07/16/90  
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Date: Mon, 16 Jul 90 12:02:54 -0400  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
**Subject: Brew-in-a-bag**

Has anyone tried a product called Brew In A Bag yet? I have seen it in Canada, in Lager and Bitter, made by some company in England. It sells for \$30 Can. It is a big plastic bag with the ingredients inside it. Supposedly you add water, and let it brew away, then pour yourself a brew right from the bag. You get some 40 bottles worth of beer.

I haven't tried homebrewing beer yet, so I thought this might be an easy way to try it. Or should I take the \$30 Can. and buy some Canadian beer (I get about the same amount of beer for that price).

Reply via email or to HBDigest is fine!

iws@sgfb.ssd.ray.com

Ihor

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Date: Mon, 16 Jul 90 13:14:55 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: kegs into brewpots

Re copper vs stainless:

>. I don't know if there are any  
>advantages to either, except you don't have to worry about oxidation of the  
>stainless...

Copper transmits heat a lot better than stainless. Before stainless,  
it's competition would have been iron or plain steel. Either of those would  
leave a metallic taste in the beer.

>Dave> I don't like the idea of using gas pipe  
same problem.. taste.

Dave> To anticipate your next question, how do you fire the thing?

The easiest way is to use one of those "outdoor cookers". They run on  
propane, and come with a stand. I have seen them rated from 30,000 to  
75,000 BTUs, compared to 15,000 for a typical gas kitchen range  
burner, and maybe 5-6,000 for an electric range element. One of the  
mail order homebrew places used to carry them, but I have seen them in  
hardware stores too.

-don perley

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Date: Mon, 16 Jul 1990 15:34:14 EDT  
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
Subject: Mashing and aluminum

Chris Shenton asks about mashing methods. I do decoction mashes, but I'm still trying to get the hang of this method.

Alan Duester suggests testing for aluminum with sodium hydroxide (lye). BEWARE! One product of this reaction is gaseous hydrogen. Do not do this around a source of ignition.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Mon, 16 Jul 90 12:57:19 PDT

From: sfisher@wsl.dec.com

**Subject: Popped-out malt cans**

I recently ordered a batch of stuff from The Home Brewery in southern California. I've had very good experiences from them in the past six months, which is as long as I've been brewing.

We made some good beer out of the first few things we got from them. After the first batch went into secondary, we sat down to make some more beer with the rest of the order.

To our surprise, of the four remaining cans of malt, three -- all from the UK -- had expanded. The bottoms of the cans had bulged outward. The fourth can, an Alexander's pale, was not bulged.

We called THB and got the new owners, who say that they've seen a lot of this lately and it appears to be a harmless form of wild yeast that's infected some British malts. They recommend extra boiling -- another 30 minutes or so -- to make sure it's killed off.

My concern, of course, is botulism. I don't want to make poisoned beer...

Anyone have any ideas on this? I would tend to believe these people but I would also like confirmation before I go to the trouble of making a batch of bad ale (or throwing out \$30 worth of good malt, if it comes to that).

(BTW, we ended up using the 4.5-lb can of Alexander's Pale with 2 lb of wild honey in a spinoff of the Rocky Raccoon Honey Lager. We used Edme Ale Yeast, Fuggles pellets for bittering and Kent Goldings leaf for finishing. We bottled last night, and it's going to be a good beer, I think -- a lovely pale yellow and very refreshing!)

Thanks,

- --Scott

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Date: Mon, 16 Jul 90 7:14:56 EDT  
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>  
Subject: Re: Ginger Beer

) I speculated that there was something in the peel of ginger which  
) yeast marginally disliked.  
I sure hope not. I've been making ginger beer (the soft drink)  
for a couple of years, and I've never peeled the ginger. My  
practice is to just grate the stuff.

If that's going to ruin the product, I wish you would have warned  
me in sooner.

- --

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

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End of HOMEBREW Digest #461, 07/17/90  
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Date: Mon, 16 Jul 90 19:10:07 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Boiling Grain**

In Homebrew Digest #360, Chris Shenton writes:

>I would recommend against boiling the grains -- you may get astringency  
>from boiling the husks.

Well, if that's the case, cut and dried, how comes it that in a decoction mash, one boils part of the mash, \*several times\*, for varying periods of time? I've long wondered this. There well may be an explanation that would resolve the conflict, but I choose to believe (until I hear it) that this is just another "old brewers' tale."

If anyone would like to straighten me out on this, I'm all ears.

Someday I'd like to really start a firestorm around here by asserting that brewing with commercially prepared extracts is exactly like making instant puddings: the results might be real tasty, but you can't really say you "made" it. But let's save that for another day.

Prost

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

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Date: Tue, 17 Jul 90 12:24:23 EDT  
From: michelma@division.cs.columbia.edu (Paul Michelman)  
Subject: Botulism from malt syrup

After reading about the possibility of botulism, I headed over to the local biology library and looked in some microbiology handbooks. The Home Brewery is right about boiling. The botulinum toxin is "completely inactivated at 100 degrees C for 10 minutes." Most outbreaks of botulism come from eating the types of canned food that are not cooked before eating, such as processed fish or sometimes canned vegetables. Remember the Vichyssoise outbreak a few years ago. Botulin bacterial spores are abundant in soil, lake and pond bottoms and vegetation, but they only germinate in anaerobic environments, which is why the toxin is likely to be found in canned foods in which there is not proper sterilization. By the way, according to Burrows' Textbook of Microbiology, 7 oz of botulinum type A would "suffice to kill the entire population of the world."

Paul Michelman  
michelma@cs.columbia.edu  
Dept. of Computer Science  
Columbia University

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Date: Tue, 17 Jul 90 13:11:30 EDT

From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)

**Subject: Munich malt**

Does anybody know a source of dark Munich malt (20 L)? I have about 5 or so homebrew

catalogs and all list the light Munich malt (10 L). If anybody knows a source I'd

sure you'd pass it along. Thanks.

Jerry

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Date: 17 Jul 90 11:20:50 PDT (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: wheat beer head

Jake Turin says, in regard to a Williams' Brewing pitch on extract wheat beer:

>I admire the prose, but question the accuracy. My two beers both had  
>fair to middling head qualities, similar to my all barley malt brews.  
>Am I missing something, or is the Williams quote a load of hooey?

No wonder Williams' stuff is so expensive...they're selling poetry!

No, the Williams' quote isn't a load of hooey. Your wheat beer should have a tremendous head, tremendous carbonation, and if it's of a certain variety, tremendous haze. I don't know how much wheat extract you used, or what kind, but the content of wheat can be as much as 40% of the total base ingredients. I don't think the extract brew is going to give you the head that an all grain recipe would, but in any case, it should be there. Chances are, if the carbonation is low, the head will be also. Next time, try using a whole cup of corn sugar to prime, or go to all grain, or both.

Luck to you! Florian

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Date: Tue, 17 Jul 90 10:42:42 EDT  
From: cjh@peoria.eng.ileaf.com (Chip Hitchcock)  
**Subject: brewbag**

Bob MacDonald (beer reviewer for Boston GLOBE) tried one of these things for a recent column. I don't think he had ever tried homebrewing before; even so, the results were unusually bad---with the help of poor instructions and cheap construction he got a serious mess and very little beer of any description. (I don't remember him being thrilled with the beer either.) A local brew shop (BarleyMalt & Vine) had very negative remarks about the concept....

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Date: Tue, 17 Jul 90 15:03:56 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: German beers/yeast

I'll be going to Germany in a few weeks, so I'd like all the requisite pointers on which breweries to visit, which beers to drink, etc, etc. Specifically, I'll be in Darmstadt, so anything close to this is better than great.

Secondly, are there any bottles that I may want to bring home for the purpose of culturing some great german yeast?

Thanks!

-Andy Wilcox  
(andy@ufl.edu)

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Date: Tue, 17 Jul 90 12:18:41 -0700  
From: Stephen E. Hansen <hansen@gloworm.Stanford.EDU>  
Subject: My Daddy's Old Beer Recipe

Dredge and I were in his old office down the hall on Friday when I recognized one of the filing cabinets from about 14 years ago. The drawers were stuck but the current occupant did some magic and opened the only drawer with anything in it. Low and behold, there were various manilla folders of Dredge's and mine dating back eons. I grabed one of mine and found old copies of off-color songs and poetry (The Dirty Golden Bear and Eskimo Nell), and one item that I had thought lost forever. My Pappy's old beer recipe!!!

Back when I first started making beer (about 20 years ago now) I actually made several batches using this recipe. The results varied from barely drinkable to snail bait. My Dad used it to make beer when I was a kid, and while I don't remember ever tasting it then, I do have fond memories of listening through the bedroom wall to the quart bottles exploding in the garage.

I have included it here for your amusement. Please kids, don't try this one at home. I especially like the comparison in the last line.

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#### INGREDIENTS REQUIRED FOR HOME BREW

5 Cases or 12 Gallons

1 Can Blue Ribbon Malt      1 Hydrometer  
1 Pkg Dry Freshman's Yeast    1 Gross Bottle Caps  
1 Cup Rice (or Rice and Barley Mixed)    1 Gauze Strainer  
1 Tablespoon Salt      120 Bottles  
5 Pounds Powdered Cane Sugar    1 Bottle Capper  
    1 Crock  
    1 Wooden Spoon  
    1 Siphon Hose  
    1 - 3 Gallon Porcelain or  
    Stainless Steel Pan

#### DIRECTIONS

In a large (3 gal) porcelain pan add three (3) quarts of water and bring to a boil. To boiling water add 5 pounds sugar while stirring with wooden spoon. Then bring to boil again. Add 1 can of Malt while stirring with wooden spoon. Bring to boil and let simmer for 15 minutes (Caution: Might boil over). In a large glass, fill 1/2 full with luke warm water (not over 130°F) and add rice, yeast and salt.

Prepare crock - wash in hot water (no soap). Fill 1/3 full with fairly warm water and pour in water and malt solution. Add cold water to within 3 inches of top of crock (thermometer not over 130°F). Then add yeast and rice solution and cover.



Six to ten hours later remove foam with wire gauze strainer. Let set until hydrometer says "Bottle".

Wash bottles (no soap) and fill. To each bottle add 1/2 teaspoon of fine granulated sugar. Then cap and let stand for 21 days.

This should make 5 cases of pint bottles of beer equal to or superior to Millers High Life. Proof about 5 1/2%.

=====

Stephen E. Hansen  
Electrical Engineering Computer Facility (415) 723-1058  
hansen@sierra.Stanford.EDU [decwrl,rutgers,agate]!shelby!sierra!hansen  
Applied Electronics Laboratory, Stanford University, Stanford, CA 94305-4055

"You can only drink 30 or 40 beers a day no matter how rich you are."  
--Col Adolphus Busch

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Date: Tue, 17 Jul 90 14:03:17 mdt

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

**Subject: copper vs. stainless**

There is another advantage to copper, whether it is a solid copper kettle or a copper coated stainless kettle:

TEMPERATURE DISTRIBUTION.

As I understand it, copper distributes heat much better than either aluminum or stainless steel. I am planning on buying a stainless kettle and then possibly electroplating copper onto the outside of the bottom to disperse the heat better. Some of my mom's old Wearever pots were like this.

Al.

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Date: 17 Jul 90 11:25:20 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: picnic cooler tun**

Keith Winter inquires:

>I have seen this method mentioned several times but I guess I missed  
>Pete Soper's description. I'm interested in knowing more about this.  
>Does anyone have the description saved that they could send me?

The best description I've seen is in the Zymurgy special grain issue  
(from 1985, I think). You can get it through the AHA or by ordering  
it from your local ingredient seller. As for Pete Soper's description,  
it came in one of the past HBD issues. Pete, are you listening?  
Can you send it to Mr. Winter?

Florian

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Date: Tue, 17 Jul 90 12:41:48 PDT  
From: Mike Northam ext 2651 <hplabs!fpssun!mbn!mbn>  
**Subject: Coors announces expansion**

Please no flames :-), though not homebrew, this is (perhaps) of some interest to beerophiles. From the 7/13/90 \*Capital Press\*, a northwest regional agricultural newspaper.

Coors announces expansion. Burley, Idaho--  
Coors Brewing Co. Tuesday (7/10 mbn) announced a \$7 million expansion of its barley storage facility here.  
...completeion scheduled next June. ... the project will increase the long-term storage capacity from 6 million bushels to 9 million bushels.

William K. Coors, Adolph Coors Co. chairman, made the announcement during Barley Field Day in Burley, an annual celebration sluting growers who provide the "single-most important solid ingredient" in Coors beers. About 450 growers attended the event.

Coors said the special strains of barley used in Coors products are grwon only at higher elevations in the Rocky Mountains of Colorado, Idaho, Montana and Wyoming.

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Date: Tue, 17 Jul 90 15:59:32 PDT  
From: Marty Albin <martya@hpsdl39>  
Subject: Filmore Christmas Ale 87 recipe

In response to many (ok, several) requests for the recipe I mentioned two issues ago, I'm going to save myself trouble and just post it. It comes from a recipe book published by the AHA called The Winner's Circle, which is a copyrighted document, hence the following statement:

PLEASE SIGN THIS DISCLAIMER

I, \_\_\_\_\_, do solemnly swear that I did not pay Marty Albin anything for this recipe, and that he provided it to me only to convince me to buy the book he took it out of because he's such a swell guy, who wants the authors and publishers, and of course their many fine lawyers, to enjoy terrific sales and not sue him.

date: \_\_\_\_\_

So keep this on file, notarized if possible, and remember to sign an actual piece of paper, not the screen.

Filmore Christmas Ale 87  
Mike Sternick  
Denver, Colorado  
Third Place, Herb Beer, 1988

ingredients for five gallons:

7 lb Munton & Fison light dry malt extract  
1/2 lb crystal malt  
1/8 lb black patent malt  
1 lb clover honey  
2 oz Cascade hops (60 min)  
1 oz Hallertauer hops (2 min)  
1 oz Cascade hops (2 min)  
1 oz ginger root (12 min)  
6 inch stick cinnamon (8 g) (12 min)  
4 TSP orange peel (13 g) (12 min)  
1 package Edme yeast  
3/4 cup dextrose to prime

brewer's specifics:

OG 1.050-1.054  
FG 1.019-1.025  
age when judged: nine months

I used Australian dry malt extract and measured all ingredients in grams, so I could be more consistent next time. By my estimation (and measurement) this original gravity is WAY off; I didn't bring my log so I can't report my findings, but OG was somewhere over 1.060 and FG was in the low twenties.

Fermentation completed in one day, but there was so much suspended hop gunk that it took a couple weeks before I could rack. SG only dropped about a point in the secondary. I used about 1/2 cup priming malt, which was plenty (remember, it's served warm, and has to age a long time, so don't overdo the priming sugar).

As I mentioned earlier, the cinnamon didn't come thru well. I'd welcome any ideas to bring it out (especially the aroma). Be prepared for a pretty astringent taste until it's a couple months old.

I brewed mine Christmas morning. Maybe that helps o<;^E Merry Christmas!

Oh, yeah--I got my copy of the book at Great Fermentations of Santa Rosa.

--

Marty Albini

"The above opinions were created by a trained professional. Do not attempt to duplicate these thought processes at home."

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US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

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End of HOMEBREW Digest #462, 07/18/90  
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Date: Tue, 17 Jul 90 18:01:28 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 17-Jul-1990 2051" <mason@habs11.enet.dec.com>

**Subject: Yeast starter and wort cooler design mod...**

In perusing various notes about starters for yeast, I see more than a few references to adding a small amount of hops to the canned, sterilized wort. There are some exceptions, of course. What is the purpose of the hops?

I remembered a note I had seen somewhere (I would credit, but I forgot the source) that mentioned Ts in the cooler. So, I have changed my design to have the two concentric coils each feed cold water in (rather than one long loop being heated the whole way), and exhaust to a single pipe on the way out. That should raise the efficiency considerably. Thanks Stan, for suggesting the ground copper from heavy romex to tie the parts together.

Almost ready for the first batch!

Cheers...Gary

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Date: Wed, 18 Jul 90 07:49:13 EDT  
From: barrett@Kodak.COM (Chris Barrett (x37253))  
**Subject: Cream Ale Recipies**  
Full-Name:

I've never seen an recipies for cream ales, anybody have one they would like to share? Thanks.

Chris

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Date: Wed, 18 Jul 90 07:47:31 mdt  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
**Subject: Wheat beer heads...**

Regarding Jack Turin's remarks on William's Wheat Advertising copy:

I have used their extract and found it to be very good, exhibiting all of the qualities I look for in a wheat beer, including a great head. In addition to Florian's remarks, I'll add that you may want to make absolutely certain that your glass or mug is thoroughly rinsed. A trace of detergent can destroy any head.

Jason

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Date: Wed, 18 Jul 90 10:31 EST  
From: <S\_KOZA1%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: BrewBags, canned extracts and Tradition

Hi All,

Recent chastising of BrewBags and a referral to the making of beer using canned malt extracts as little more than "instant pudding" brings up the important question of heritage and tradition in the art of homebrewing. Where as some brewers would consider anything less than growing, malting and extracting all of your grains, as well as growing your own hops, to be the only truly traditional and correct way to brew others may feel that the BrewBag concept is equally correct and don't really care that all tradition flies out the window as long as they enjoy the final product. In this entire spectrum I think it safe to assume that most of us lie somewhere between these two extremes. One question that every homebrewer must decide individually relates to how heavily do they weigh tradition and heritage with respect to ease, simplicity and cost. As there are probably as many answers to this question as there are homebrewers we must be careful not to judge anothers techniques or style on the basis of our own feelings or beliefs.

Happy Fermentations,

Stephan M. Koza

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Date: Wed, 18 Jul 90 11:15:59 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: My Daddy's Old Beer Recipe -- a diatribe

>>>> On Tue, 17 Jul 90 12:18:41 -0700, Stephen E. Hansen  
<hansen@gloworm.Stanford.EDU> said:

Stephen> [...amature chemistry experiment elided...]  
Stephen> This should make 5 cases of pint bottles of beer equal to or  
Stephen> superior to Millers High Life. Proof about 5 1/2%.

The recipe was amusing in its naivete, but how much better are ours? We don't seem to have much better of an understanding of things than he did. The usual controversies point this out: aluminum/stainless? boil the grains? extract versus all-grain? And most of our ingredients -- like his -- don't tell us enough about themselves to allow reproducibility: what *\*is\** in that can of extract? do you know what your grain's Lovibond is? How many of you have gotten your water analyzed?

We need to demand that our suppliers tell us what they're selling us, and get more serious with our technique. I hate seeing First Place recipes in Zymurgy which say something like ``Initial Gravity: unknown''; I mean, come on! it must have been pure luck that the batch turned out well! And the whole Homebrew Bittering Units, Alpha Acid Units, etc nonsense is worthless. Noonan begins to talk sense when he uses metrics which relate hop-bittering potential independent of batch size. Pete Soper sent me a great essay on this subject and points out that the utilization is greatly affected by wort pH, dissolved minerals, vigor of boil, ad nauseum.

Frankly, I'm continually surprised that we can produce beers as `good' as Miller at all -- it seems a real crap-shoot. At least Miller et al are using some science...

Sorry for flaming, but that old-time recipe really brought into focus how close *\*our\** brewing `science' is to witch-doctoring.

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Date: Wed, 18 Jul 90 15:27:45 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Re: Botulism from malt syrup

Paul Mitchelman writes:

>there is not proper sterilization. By the way, according to Burrows'  
>Textbook of Microbiology, 7 oz of botulinum type A would "suffice to  
>kill the entire population of the world."

But how often can you buy botulism virus at the store?

: -)

aem

- -

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

Speak in French when you can't think of the English for a thing. - Lewis  
Carroll

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Date: 18 Jul 90 09:51 +0000  
From: BOWLINT%AC%CSC@CSC.ISU.EDU  
Subject: coors announcement

Greetings From Idaho!!!  
Mike Northam writes about Coors announcement:

"Coors said the special strains of barley used in Coors products are grown only at higher elevations in the Rocky Mountains of Colorado, Idaho, Montana and Wyoming."

I feel compelled to dispute the information or at least clarify.

Just for your information That's not the only reason that Coors grows in the Intermountain west and is expanding it's storage facility. Anheiser Bush is currently constructing a large malting plant in the city where I live, Idaho Falls, Id., this is about 130 miles from Burley. It's storage capacity will be 6 million bushels at the plant, and they are also constructing additional storage facilities with a capacity of 10 million bushels just north of town. They expect to be able to produce an equal amount of malting barley at this facility with production expected to begin in May of '92. I suspect that Coors is worried that Bush may corner the market in South East Idaho or that with increased competition force barley prices higher (Good news for the farmers, bad news for consumers).

Enough politics.. My Name Is Tracy Bowlin and as mentioned above I live in South East Idaho. Idaho Falls is located 100 miles South of the West entrance to Yellowstone Natl. Park, and an equal distance from Jackson Hole, Wyoming. I have never brewed at home but have grown Hops for many years as a hobby and have been making (great) wine at home from fruit grown in my yard. Unfortunately wine is not as thirst quenching as a good cold brew on a hot day so I was hoping that I may pick up a few ideas from the interchange here and possibly begin brewing at home in the near future. All suggestions for material to read and sources of information and supplies will be gratefully welcomed.

Thankx in advance....

Tracy Bowlin  
Bowlint@csc.isu.edu

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Date: 17 Jul 90 23:15:41 EDT  
From: Jay H <75140.350@compuserve.com>  
Subject: Brew in bag, botulism

Regarding brew in a bag. From what I have heard it is basically a gimmick for those who have never brewed before, are inclined to try it but don't want to purchase the equipment w/out seeing some sample of the likely product. I have heard the results are not that great. If you know any homebrewers I'd sample their stuff and go the real route, if not for the same price as you can buy beer it's probably worth a try.

Regarding botulism and beer, I thought I had seen it in CJOHB that unlike wine nothing poisonous will grow in beer, at least w/out your really knowing the beer is spoiled (I was trying to speed oxidize a beer for a Dr. Beer session and got a really foul contaminant). Now this may only apply to wort, and not extracts in cans (i.e post boil vs. pre-boil) any biologists out there??

- Jay H

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Date: Wed, 18 Jul 90 10:34:22 EDT  
From: cjh@peoria.eng.ileaf.com (Chip Hitchcock)  
**Subject: re German beers/yeast**

>Secondly, are there any bottles that I may want to bring home  
>for the purpose of culturing some great german yeast?

Papazian's report on a recent trip to Germany says that some (most?) of the  
breweries that still bottle-carbonate their beer filter out the fermenting  
yeast and put in another species---low byproduct? low autolysis? (not  
clear)---  
so you may not get what you want from cultivating sediment from German  
bottles.

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Date: Wed, 18 Jul 90 9:24:12 EDT  
From: hplabs!holos0!lbr (Len Reed)  
Subject: Re: Botulism from malt syrup

In #462 michelma@division.cs.columbia.edu (Paul Michelman) writes of Botulism and notes that the toxin is inactivated by boiling.

As Paul notes, *Clostridium botulinum* is an anaerobe commonly found in soil. This is why it is especially worrisome in home-canned vegetables. The organism grows in the cans, giving off the deadly toxin. Boiling will disable the toxin, but boiling the cans (i.e., simple canning without pressure) won't kill *C. botulinum*. This is because the organism forms spores that can't be killed except by the higher temperatures of pressure canning.

But you don't need to kill the microbe. It is sufficient to prevent it from growing (and hence making toxin). Traditionally, some things such as tomatoes have been canned without pressure. The low pH of canned tomatoes prevents the organism from growing in the cans. Some authorities now recommend pressure canning even tomatoes to be sure, especially since some new strains of tomatoes are less acidic. An alternative is to add acid, perhaps citric acid, when canning.

Well, wort is very acidic. I simple-can wort for use in making starters. If the pH of wort is low, shouldn't the pH of concentrated wort be lower? (Here I betray my woeful ignorance of chemistry.) I don't know what the pH of malt extract is, but I suspect *C. Botulinum* wouldn't grow in it. Many microbes won't grow if the sugar content is too high--this is the principle behind making jelly. I don't have the faintest idea of how sugar concentration affects *C. Botulinum*, though.

There's another way to look at this. If *C. botulinum* could grow in wort, it could probably grow in bottled beer. (The hops do have some inhibiting effect on microbes.) If that were true, home bottling of beer would be dangerous indeed. It isn't. A great truth of home brewing is that things that grow in beer ruin beer, but not people.

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Date: Wed, 18 Jul 90 11:02:25 PDT  
From: pxs@Iago.Caltech.Edu (Pavel Svitek)  
Subject: Re: Homebrew Digest #462 (July 18, 1990)

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Date: Wed, 18 Jul 90 13:16:12 EDT  
From: chw@barnardstar.bellcore.com (Charlie Woloszynski)  
Subject: Soldering and your wort chiller.

In Monday's digest, there was a posting (I forgot by whom) from a fellow brewer who was going to solder some supports between loops in his wort chiller. I'm not sure its a problem, but solder has significant levels of lead in it (~50% depending on the type) and I would be worried that this lead may poison your beer.

I seem to remember some comments in Papazian regarding the construction of a wort chiller and using copper wire twisted through the piping to hold it together. That's how I built mine; it's not pretty but works great.

Charlie Woloszynski  
chw@barnardstar.bellcore.com

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Date: Mon, 16 Jul 90 11:02:05 PDT  
From: Martin A. Lodahl <hplabs!pbmoss!mal>  
Subject: Why Mash? Well, ...

In HOMEBREW Digest #459, Mitch Evans has been increasing the sophistication of his brewing, and asks:

> If it's so easy this way, why do folks mash & sparge?

Why do anything the easy way, when ... Actually, the method of steeping specialty grains in sub-boiling water works well for extracting the flavor of the grains, but is less than adequate for producing fermentable wort. Malted barley contains some sugars, but is mainly starch. Mashing dissolves the starch, coincidentally releasing enzymes that convert the starches to sugars. These enzymes do their best work at different temperatures and pH, so the characteristics of the wort can be varied over a surprising range by controlling the time, temperature, and pH (and thickness, but let's not make it TOO complex 8-) of the mash, giving the brewer control over the final result that ready-mashed extract could never offer.

And let's face it, seeing the mash change as radically as it does between doughing-in and mashing-out makes me feel like an alchemist, trafficking with mysterious powers to transmute materials ...

Oh, and by the way, the high kilning required to produce crystal malt, chocolate malt, black patent malt, etc. kills most of these enzymes, so as long as you're looking for flavor from the grains and fermentables from the extract, you're not losing anything by choosing to steep instead of mash.

And in HOMEBREW Digest #460, Chris Shenton asked:

>Does everyone out there do infusion? seems easiest, and allows you to use  
>your lauter tun as a mash tun...

>

>To those who do step-infusion: how are you doing it, on the stove?

I do step-infusion. The pale ale malt that responds well to a single-step infusion isn't locally available, and I've had such good results from stovetop mashing that I've never felt the lack. I use an enamelled steel kettle of about 3 or 4 gallons, with a lauter tun made from a plastic wastebasket on the false-bottom-and-grain-bag principle, following Miller's recommendations. Works great. Constant stirring and careful temperature control are important.

>Do any of you use decoction?

I'd love to hear the answer to this one. Decoction looks intriguing, but I've never tried it.



Date: Wed, 18 Jul 90 23:46:25 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: various**

Chris Shenton <chris@asylum.gsfc.nasa.gov> writes:  
>Does everyone out there do infusion? seems easiest, and allows you to use  
>your lauter tun as a mash tun...

I find Miller's stove top method easier and less error prone than infusion or decoction. With Miller's method you dough-in as usual but then simply heat the mash to each rest temperature with the stove instead of adding calculated amounts of boiling water or mash. I did many step-infusion mashes and one decoction mash before switching and have never regretted the change. Stove top mashing is described in Miller's book "The Complete Handbook of Homebrewing".

winter%cirrusl@oliveb.ATC.olivetti.com (Keith Winter) writes:  
> I'm interested in knowing more about this. [slotted pipe mash/lauder tuns]  
>Does anyone have the description saved that they could send me?

The two descriptions I know of are in Bill Owen's book "How to Build A Small Brewery", published by American Brewer Magazine (ISBN 0-9602462-7-4) and the 1986 "All-Grain" special issue of "Zymurgy".

My posting wasn't so much a description as a set of questions in preparation for making a new lauter tun. What I made was simply a tun giving a narrower but deeper filter bed and less tendency toward evaporative heat loss than a tun made with the usual large rectangular cooler. The down sides are that my tun is too small to mash in and cutting slots in spiral wound pipe is virtually impossible with a hacksaw (I used a Dremel tool with an abrasive cutoff wheel).

Here is a quick description of the Owen's design:

A length of 3/8" OD copper tubing is run back and forth a few times along the bottom of a picnic cooler. It is plugged on one end and the other end is fed out through the drain hole (with a tight fit). Slots are cut with a hacksaw, slightly off of perpendicular and 1/3 through the tubing on what will be the bottom side, spaced 1/2 to 2 inches apart. For a 53 quart cooler 11 feet of tubing is called for. The 53 quart cooler is aimed at 10 gallon batches and it should be appreciated that for a 5 gallon batch the grain bed depth might be marginal (IMHO). Owens specifies 1/2 inch spacing for the slots in his booklet but all of his illustrations very clearly show 2 inch spacing, so you figure it out.

In operation the grain is either doughed-in and mashed in the cooler using infusion or decoction techniques or else is mashed elsewhere and added to the cooler after mash-off. Sparge water is added either with an elaborate sprinkler scheme (1/2" tubing with a series of small holes drilled along the sides) or else it is just poured in carefully as needed to keep the grain bed submerged.

>On another note, I've noticed that in the past couple of digests, the  
>recipes that have been posted call for 'water crystals'. Now, I'm a

"Water crystals" are a mixture of gypsum and epsom salts used to adjust the the mineral content of brewing water.

Bill Crick wrote:

>Someone asked about fining yeast out of beer to avoid the diacytl reduction.

I helped conduct a yeast experiment this year and one thing we found was that for the light gravity beers we made and which were fermented at 65 degrees, Wyeast #1007 produced a \*lot\* of diacetyl while Wyeast #1084 produced a very noticeable amount. This was with normal aeration and no special fining and the beer was bottled very soon after fermentation had stopped.

>J. L. Palladino writes:

> What is the current consensus on Edme dry yeast?

This yeast came out on top of the other (5) dried yeasts in the experiment I mentioned above and was rated 3rd overall out of 10 ale yeasts, beating two of the four liquid yeasts. Edme made beer with malt and hop character but no "yeast" character. That is it was very neutral.

Mike Charlton writes:

> It generally takes between 4 to 6 gallons of recycling before ours goes  
>clear (depending on the type of beer that we are making). Despite the fact that  
>by the end of hte sparge the owrt has cooled extensively, we always get  
>extraction rates that are just about bang on what is expected.

The slowness and capriciousness of the clarification process, lack of insulation, a built in aeration of the hot wort (falling from the inner to the outer bucket) and a half dozen other things are what drove me to a slotted pipe tun.

Dave Sheehy writes about too-rapid runoff from a lauter tun:

>You need to constrict the flow of the runoff with a valve or clamp or  
>something. I have a double bucket lauter tunwhich has a spigot installed on  
>the outer bucket. I use it to adjust the flow to a trickle.

I've used a double bucket tun a few dozen times. In my experience if the filter bed doesn't set, restricting the flow with the tap is completely irrelevant. Either the bed compacts somewhat and starts filtering effectively (and the flow rate goes way down as a result) or else it doesn't and you get cloudy runoff at whatever rate you set with the tap, forever.

Gerald Andrew Winters writes:

> I tried crushing the grains a little finer, hoping my problem was too course  
>a crush...This solved my problem immediately.

I too believe that a too coarse grind is a hazard. We are so scared of the bugaboo of a stuck mash that we may tend toward coarse grinds, trapping starch in the husks and sometimes preventing the formation of a proper filter bed.

Gary Mason writes:



>(detailed description of a double coil wort chiller omitted)  
>Did I miss anything?

I hope you can get your hand between the inner and outer coils. If there is not enough clearance then it is critical that the chiller gets rinsed very thoroughly after use to prevent anything from drying onto the coils. Also, you have hopefully read of the hazards of chlorine as an oxidizer by now. Never, never, ever soak your chiller in a strong chlorine solution. It will be covered with green powdered copper oxide and then you have to get out the sand paper (and spread the coils apart if they are too close together).

Plastic cling film works very well to seal the gap between the pot lid and the pot during cooling. The remaining problem is that with this tight seal you can't get any benefit from evaporative cooling and the wort tends to stay hot away from the coils without some circulation. I drilled a hole in my lid that is just big enough for a glass lab thermometer to hang into the wort. I can periodically stir the wort a bit and greatly speed up the chilling process and can also check the thermometer to confirm the temperature I'm after (or what I have to settle for :-). My chiller is also a double coil, made with 50 feet of tubing. No, I cannot get my hand between coils and yes, I once oxidized the hell out of the tubing. Now only hot water and wort ever touch my chiller :-)

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

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End of HOMEBREW Digest #463, 07/19/90

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Date: Thu, 19 Jul 90 11:28 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Several queries**

Hi there!

The first of my several queries is: would whomever posted the recipe (or partial recipe) for pseudo-Old Peculier please email me that same info? I thought I had saved it, and discovered I hadn't.

Next: is there or is there not such a thing as a bag for holding adjuncts during the boil? Or, should I just plan on using cheesecloth when I'm ready to brew up my oatmeal stout?

Regarding my on-going framboise project (and you thought I wouldn't mention it this posting :-): in brewing up my first 5 gal, I experienced a few problems from a couple of the ingredients, although no big deal. These I've already figured out how to fix. The one aspect I'm unsure how to handle is the raspberry flavor. The \*aroma\* is incredible, but the \*flavor\* is very light. There is also an over-riding dryness, but I expect that to pretty much vanish with aging. (However, just out of curiosity: does anyone else think that the source of the astringency/dryness might be the raspberry seeds that found their way into the fermenter?)

What I'm thinking of doing next time is letting the raspberries ferment longer. Four or 5 days has been cited by some local brewers as an approximate maximum fermenting time, as after that period the fruit will begin to decay without cold storage to prevent spoilage during further maceration. Any comments?

Last: any tips on freezing a Wyeast culture pending future use? For example, should I freeze it as is, or start the culture?

Many, many thanks, in advance!

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 19 Jul 90 11:04:49 MDT

From: hplabs!mage!lou

**Subject: bulging cans**

There has been a lot traffic lately regarding bulging cans and botulism. Here are the results of an empirical study.

I was recently asked to brew a keg for an upcoming homebrewers' barbeque and camp-out. The materials were given to me, including several cans of Alexander's pale malt extract that were bulging > 1/2 inch on both ends. I was somewhat dubious but figured 1) "nothing harmful can live in beer", 2) I wasn't paying for it and if it came out horrible I had lost nothing, and 3) this is the first time my beer has had high visibility and I had a ready excuse that could cover any mistakes of my own.

The cans had areas of white stuff, mostly down the side of the can, that I assume were the cause of the bulging (like I said, this is empirical, not scientific). The wort had more than double my usual amount of trub, presumably from the proteins in the little buggers growing in the can.

I bottled the beer that wouldn't fit in the keg. I'm having the first bottle of it as I write this, however it is only 24 days in the bottle so it is difficult to say what it might eventually become (the party is in 9 days but this is all the time I was given). I was asked to brew something light and thirst-quenching for a hot summer day with low alcohol. I think this beer satisfies what I was asked to do although it bears little resemblance to what I would prefer to brew. It's pleasant but nothing to write home about (e.g. just what I was asked to brew).

For any of you going to the "Beer and Steer", look for a pale ale with my name on it (I think it is keg #15 or #16. Don't confuse it with keg #1 which I also brewed and you will probably find more interesting.)

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Thu, 19 Jul 90 11:28:45 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Soldering and your wort chiller.

Charlie Woloszynski writes:

> In Monday's digest, there was a posting (I forgot by whom) from  
> a fellow brewer who was going to solder some supports between  
> loops in his wort chiller. I'm not sure its a problem, but  
> solder has significant levels of lead in it (~50% depending on the type)  
> and I would be worried that this lead may poison your beer.

You can buy lead-free solder from any decent (and some not-so-good)  
hardware stores.

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Date: Thu, 19 Jul 90 11:48:44 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Chiller, kettle, and thermometer

Pete Soper writes:

> Plastic cling film works very well to seal the gap between the pot lid and  
> the pot during cooling. I drilled a hole in my lid  
> that is just big enough for a glass lab thermometer to hang into the wort.

Ay, carumba! \*Glass\*??

Gads, after spending 5-6 hours mashing, sparging, boiling, and cooling, I would hate to think of tossing my just-cooled batch because my thermometer broke, spilling mercury and glass-shrapnel into the wort.

You can get a bi-metal dial-type thermometer from any photo-supply store for about \$10-\$15; Edmunds Scientific also has them. They react very quickly, are easy to read, and don't break (well, you'd have to work at it :-). Mine can also be recalibrated.

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Date: Thu, 19 Jul 90 13:23:45 -0400  
From: spencer@zip.eecs.umich.edu  
Subject: Soldering and your wort chiller.

Charlie Woloszynski writes:

> ... I'm not sure its a problem, but  
> solder has significant levels of lead in it (~50% depending on the type)  
> and I would be worried that this lead may poison your beer.

Modern plumbing solders have no lead, because of the potential for  
lead leaching from the solder into the drinking water.

=Spencer W. Thomas EECS Dept, U of Michigan, Ann Arbor, MI 48109  
spencer@eecs.umich.edu 313-936-2616 (8-6 E[SD]T M-F)

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Date: Thu, 19 Jul 90 14:16:10 EDT  
From: Mark.Leone@F.GP.CS.CMU.EDU  
Subject: Quick maturing mead/melomel?

I'm planning to try my hand at making a raspberry melomel (a mead with fruit). I understand many meads take at least a year of bottle conditioning, but that others are relatively quickly maturing.

I'd like to make a quick maturing mead first, to figure out what I like. What ingredients should be avoided to get a quick maturing mead? Is the variety of honey used important here?

Anyone have a good beginner's recipe? Any other miscellaneous advice? (I've read Papazian and scanned past issues of the Digest, so I have a reasonable grasp of the procedures involved.)

Also, can I bottle mead in beer bottles? I have yet to find a free source of champagne bottles...

- Mark Leone, mleone@cs.cmu.edu

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Date: Thu, 19 Jul 90 16:14:28 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: Soldering scare

Charlie Woloszynski writes:

>In Monday's digest, there was a posting (I forgot by whom) from  
>a fellow brewer who was going to solder some supports between  
>loops in his wort chiller. I'm not sure its a problem, but  
>solder has significant levels of lead in it (~50% depending on the type)  
>and I would be worried that this lead may poison your beer.

I hate to fan the flames in HBD, but can't people READ anymore?  
Here is the relevant line from Mondays article:

>to keep the coils spaced apart, and the individual wraps spaced as well.  
>Silver solder everywhere, of course.  
^^

SILVER, NOT LEAD!!!

I am a little short fused about this because I once asked about using  
all tin solder on the copper (as is done with copper pots) and it  
generated a weeks worth of warnings about tin being an alloy of lead.  
NOT ON MY PERIODIC TABLE!

In both cases we went to the effort of indicating that we didn't  
intend to use the usual 60/40 or 50/50 solder, but a lot of  
people just didn't notice.

Apologies to the astute.

-don perley

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Date: Thursday, 19 Jul 1990 16:28:56 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: My Daddy's Old Beer Recipe -- a diatribe

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

>The recipe was amusing in its naivete, but how much better are ours?  
>...  
>We need to demand that our suppliers tell us what they're selling us, and  
>get more serious with our technique. I hate seeing First Place recipes in  
>Zymurgy which say something like ``Initial Gravity: unknown''; I mean, come  
>on! it must have been pure luck that the batch turned out well!  
>...  
>Frankly, I'm continually surprised that we can produce beers as `good' as  
>Miller at all -- it seems a real crap-shoot. At least Miller et al are  
>using some science...  
>  
>Sorry for flaming, but that old-time recipe really brought into focus how  
>close \*our\* brewing `science' is to witch-doctoring.

Well, suppose we now change the subject to cooking of food to eat. You would then be surprised that people can actually make complicated recipes successfully at home! They probably don't even know what is in the ingredients they are using. Maybe they don't know what quantities they used: 1) Enough flour until it looks right. 2) Salt to taste. 3) Use large potatoes.

I figure that the best cooks in the world may not ever write down what ingredients they use, what quantities, what cooking temperatures, etc. They have simply learned to cook.

Now if I were a large bakery or food preparer, I would carefully study the room temperature, oven variations, air pressure, etc. so as to be able to \*duplicate\* my results elsewhere. For those who aren't so worried about \*telling others how to duplicate\*, it isn't a big problem.

Sure, I would appreciate as much information as I can get when trying to duplicate someone else's recipe, but the people \*I\* know who make the best beer have gotten tired of writing things down and don't even remember \*what\* went into the beer--it just felt right.

John "I agree, though, that we should start a movement to find out what is in the extracts we use--Yellow Dog is a step in the right direction" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Thu, 19 Jul 90 09:51 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
Subject: Hayes Homebrew

Greetings:

Are there are readers in the Penn State region out there? About two months ago, I ordered 7 gross bottle caps from a shop called Hayes Homebrew Supplies (?) in State College, in response to an advertisement in Zymurgy. I haven't got my bottle caps yet, and my check has not yet been cashed. Is Hayes still in business? Went on a homebrew drinking binge? Just wondering, (not worryin').

Chuck Coronella

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Date: Thu, 19 Jul 90 17:52:58 CDT  
From: flowers@sp1.csr.d.uiuc.edu (Craig L. Flowers)  
Subject: Of definitions and technicalities; plus a question

Just some opinions and comments about what others have submitted....  
- ----

Pete Soper: the submission in digest #463 was concise, interesting and extremely helpful. I think you hit every topic you discussed right on the head!

- ----

Gary Mason writes:

I remembered a note I had seen somewhere (I would credit, but I forgot the source) that mentioned Ts in the cooler. So, I have changed my design to have the two concentric coils each feed cold water in (rather than one long loop being heated the whole way), and exhaust to a single pipe on the way out. That should raise the efficiency considerably.

Actually, Gary, this should LOWER your efficiency. I know you mean that the cooling process will go much faster but this is not necessarily more efficient.

The dictionary defines efficient as 'productive without waste' (Webster). A long loop will allow the water to extract heat from your wort for a longer period of time. When the water nears the end of the long loop it will not extract very much heat because its temperature will be close to that of the wort, however, that water will have extracted as much as it can. With the two coils, the water is absorbing more heat faster but it is probably exiting cooler than the wort which means it still can absorb more heat if given the chance. Thus there is more waste and less efficiency. Of course, most homebrewers would probably sacrifice some efficiency for speed I was just referring to you choice of words.

- ----

Chriss Shenton writes:

...

I hate seeing First Place recipes in Zymurgy which say something like ``Initial Gravity: unknown''; I mean, come on! it must have been pure luck that the batch turned out well!

...

Frankly, I'm continually surprised that we can produce beers as 'good' as Miller at all -- it seems a real crap-shoot. At least Miller et al are using some science...

...

There were some good points in this post, but I don't think they relate to these

two comments. Remember that Miller and other big producers are trying to produce consistent results especially where taste is concerned. As homebrewers

we are usually not as concerned with producing an EXACT taste or character. We aim for precise taste and character but if we miss by a little, the beer will most likely be very good tasting anyway so we are happy. Therefore, not knowing the initial gravity does not mean we are lucky to produce a good or great beer. It may be next to impossible to duplicate but still a well planned

good taste. Our brewing practices and techniques make our beer good. Let the mass producers worry about duplication, I like the subtle (and sometimes not so subtle) variations.

- ----

Tracy Bowlin writes:

I suspect that Coors is worried that Bush may corner the market in South East Idaho or that with increased competition force barley prices higher.

As I learned it, increased competition forces LOWER prices. I know that was the theory behind the break-up of Ma Bell several years ago.

It is also a little confusing as to whether Coors is; WORRIED about higher barley prices -or- attempting to force higher barley prices. Why would Coors want higher barley prices anyway, they BUY barley not sell it.

Anyway, I found the info about Bush interesting. Sounds like a great place to live to me.

- ----

A question: what are all grain brewers using to crack their grains? I think those coffee grinders you see in grocery stores would be great but I don't know how to get one or how much they would be. Most I have seen have at least three setting for different coarseness.

-Craig (flowers@csrd.uiuc.edu)

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Date: Tue, 17 Jul 90 07:48:44 PDT  
From: dfuden@fudenberg.net.com (David Fudenberg)  
**Subject: Homebrew-in-a-bag**

In response to Ihor W. Slabicky's question about Homebrew-in-a-bag:

I attended the KQED Beer Tasting on 7/14/90. Homebrew-in-a-bag  
(or whatever the name is) was there. The beer was not worth drinking:  
fairly weak (akin to American Beer), but with a slightly off taste.

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Date: Thu, 19 Jul 90 09:15:44 PDT

From: ogicse!context.MENTOR.COM!keng@decwrl.dec.com (Ken Giles @ Context x453)

**Subject: Homebrew-in-a-bag**

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

>you have hopefully read of the hazards of chlorine as an oxidizer by now.

Never,

>never, ever soak your chiller in a strong chlorine solution. It will be covered

>with green powdered copper oxide and then you have to get out the sand paper

I have a counterflow wort chiller (copper inside) which I cleaned once with a bleach solution and since with trisodium phosphate (TSP). Does anyone know if TSP

has the same oxidizing properties as chlorine? How are other people cleaning their

counterflow chillers? Miller says that caustic soda can be had at some hardware

stores. Has anyone tried it? Seems a bit too dangerous to me, but I don't want to ruin my chiller (only been used twice, so far).

kg.

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End of HOMEBREW Digest #464, 07/20/90

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Date: 19 Jul 90 20:59:26 MDT (Thu)

From: ames!gatech.edu!raven.eklektix.com!ico.isc.com!rcd@decwrl.dec.com (Dick Dunn)

**Subject: homebrew as craft or art, not science**

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

> The recipe was amusing in its naivete, but how much better are ours? We  
> don't seem to have much better of an understanding of things than he did.

I disagree rather strongly here, but perhaps you've got to have been around homebrewing for a while to see how far it's come. We still have moderate undocumented variations in the ingredients we buy, but it's not that bad. We've got procedures tuned up pretty good. Sometime see if you can find a copy of the first editions of Charlie's Complete Joy... or Fred Eckhardt's book. Those will put things into perspective...and they were late '70's. I think back to the beer I made then...and even more, to the procedures I was using then...yeeek!

> The usual controversies point this out: aluminum/stainless?...

This controversy still holds in cooking in general; no reason we should be immune to it.

>...boil the grains?...

I don't know why this one keeps coming up. It's been a fair few years since the homebrew folks figured out that something wasn't right, particularly with amber and darker beers, and traced it down. (It took a while because people had to have enough control over the rest of their procedures.)

>...extract versus all-grain?...

That's a matter of how much you want to do yourself. It's not a controversy over which is better (or it shouldn't be, anyway)...it's how much work you want to expend to get a certain amount of control.

Think of it as analogous to cooking. After all, we *are* making food, y'know. Some folks like to cook from scratch, some from mixes, some eat out of a cardboard box.

>...And most of our ingredients -- like his

> -- don't tell us enough about themselves to allow reproducibility: what

> *is* in that can of extract? do you know what your grain's Lovibond is? How

> many of you have gotten your water analyzed?

Again, consider a cooking analogy: I can make great pies without knowing the pH of the apples or precisely how ripe the cherries were. But I do know that I've got Pippins and not Delicious, or Montmorency and not Bing. In the same way, I may not know the precise details of the malt and the hops, but I know whether I want something light or fairly dark, and I care

about whether I'm using Eroica or Saaz.

In other words, I think the pursuit of detail not only has diminishing returns; I think we're at the point where they're starting to diminish. Most of us aren't interested in the sort of precise reproducibility the big commercial brewers are. We want it to be close enough that batch # 42 of the favorite brew is pretty much the same as # 37 if we use the same recipe, but most of us are playing around with recipes all the time anyway. Then, too, we don't have complete control over everything. If you get a new batch of hops that's 7.1 instead of 6.9, what are you going to do about it?

> We need to demand that our suppliers tell us what they're selling us, and  
> get more serious with our technique...

Obviously I don't agree. I don't mean that Chris is wrong; I'd just rather not be so serious. ("Relax..." as the man says...)

>...I hate seeing First Place recipes in  
> Zymurgy which say something like ``Initial Gravity: unknown''; I mean, come  
> on! it must have been pure luck that the batch turned out well!...

No, why? Failing to take an initial gravity reading won't spoil the beer! And if you forget to take the reading, are you going to toss the batch? Of course not! They're recipes, not formulae. Take them as ideas, as jumping-off points.

As I say, I wish you could see what it was like ten or twelve years ago... if you could, today's procedures would look like straight science by comparison.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    (303)494-0965

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Date: Fri, 20 Jul 90 09:11 EDT  
From: "JEFF BRENDLE S:(814) 867-775" <BLI@PSUVM.PSU.EDU>  
Subject: Hayes Homebrew Supply

In reply to the person who didn't receive their bottle caps...

I'm a Penn Stater who does all of my ordering from Pat Hayes, she is still in business. The HHS is operated by her as a part of a natural foods place called The Granary up in State College. I just received another box of goodies from them last week in order to brew my Oktoberfest so I think it's safe to say they are still in business...btw, I did get a gross of caps w/ that order so they'd no doubt have them in stock. Best answer is give her a call at (814) 238-4844.

Jeff :-)

Jeff Brendle  
Consultant, Penn State Berks Campus

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Date: Fri, 20 Jul 90 09:32:51 -0500  
From: zentner@cn.ecn.purdue.edu (Mike Zentner)  
Subject: Brick Malt and Dictionaries

Brick Malt: Does anybody else have problems with the amazing hygroscopic properties of dried malt extract? Seems like if I don't use the whole bag and close some of it up, it solidifies. This must be due to moisture it collects while the bag is open, because I tried double bagging it and still got solids. Sure, you can brew with it, but it becomes difficult to measure out. I'm not ready to convert my cabinet into a dessicator, any ideas or other experiences?

Definitioins:

If we've got to get technical on definitions, what is waste? Craig, what do you do with the water exiting your wort cooler? If it was me, I'd probably just let it go down the drain. In my case, then, it doesn't matter how the exit temperature compares with the temperature of the wort. All the enthalpy is going down the drain, no matter what. Then, my definition of waste is how much water do I decide to run down the drain. Using the same flow rates in both types of coolers, the double coil where the feed is split and merged at the inlet and outlet, respectively, would waste less water, if we go with your assumption that it would cool the wort faster.

If the same inlet flow rate is used with both coolers, the total residence time of the water in the cooler is the same in both cases. This would indicate that both systems have the same capacity to absorb heat. This would certainly be the case if you were continuously mixing your wort while the cooling was taking place (I've never used one of these, so I don't know if that is the procedure or not). If you don't mix the wort, I'm not sure which would be the best cooler, but I suspect that the one with the flow split would be better since the area in contact with the coldest water would be less localized.

Anyhow, my point was, if one cooler cools faster than the other, unless I'm using the hot outlet for some energy recovery elsewhere, the word "efficient" is correct if both coolers use the same flow of water. The value of one cooler over the other could depend on a lot of things: relative flow rates, degree of turbulence reduced by splitting flows, mixing the wort... Again, I don't claim to know which is best, depending on how it is used. You can find practical examples of both strategies (serial and split flow) in many texts on heat exchangers.

BTW- Craig, you're right. There's a lot of great food in Champaign. At Purdue, there's no analogy to Papa Dels, Taco Johns, or Lil Porgys.

Mike Zentner      zentner@cn.ecn.purdue.edu

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Date: Fri, 20 Jul 90 11:06:52 EDT

From: perley@glacier.crd.ge.com (Donald P Perley)

**Subject: framboise**

>There is also an over-riding dryness, but I expect that to pretty much vanish  
>with aging. (However, just out of curiosity: does anyone else think that  
>the source of the astringency/dryness might be the raspberry seeds that found  
>their way into the fermenter?)

>What I'm thinking of doing next time is letting the raspberries ferment  
>longer. Four or 5 days has been cited by some local brewers as an  
approximate  
>maximum fermenting time, as after that period the fruit will begin to decay  
>without cold storage to prevent spoilage during further maceration. Any  
>comments?

According to Jackson, the Belgians put the fruit in to secondary fermentation  
for months, and leave the seeds in (at least for cherry).

Were you the one who was thinking of dropping some yogurt in for  
lactobaccillus? Did that work?

-don perley

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Date: Fri, 20 Jul 90 11:17:11 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Quick maturing mead/melomel?

Mark.Leone@F.GP.CS.CMU.EDU writes:

> I'm planning to try my hand at making a raspberry melomel (a mead with  
> fruit). I understand many meads take at least a year of bottle  
> conditioning, but that others are relatively quickly maturing.

Ha! and Ha again. A quickly maturing mead... If only there was such a thing  
- -- I think we'd all go off beer and drink lots of mead.

Seriously, I made a raspberry mead/melomel. Took about 6 weeks to ferment.  
It tasted pretty good right out of the fermenter, but now -- a year and a  
half later -- it tastes divine. I have another mead that's about a year  
old, and it's almost undrinkable; it fairly reeks of alcohol, and in  
general, it's very unmellow -- simply needs more time.

> I'd like to make a quick maturing mead first, to figure out what I  
> like. What ingredients should be avoided to get a quick maturing  
> mead? Is the variety of honey used important here?

I think if you dropped the honey, your mead would mature rather quickly :-)  
That stuff just ferments slowly. And it takes a while to mellow the flavor.  
Think of it like wine, not in the same time-context as beer. I used orange  
blossom honey -- more delicate than clover. Also, save yourself some money:  
have you priced honey at the store?? about \$3/Lb, and you need a lot of it!  
Go to a healthfood coop -- I paid about \$0.99/Lb. Heck, that's cheaper than  
malt extract.

> Anyone have a good beginner's recipe? Any other miscellaneous advice?  
> (I've read Papazian and scanned past issues of the Digest, so I have a  
> reasonable grasp of the procedures involved.)

I used info from Papazian's CJOHB and Papazian & Gayre's book on mead. I  
used grape tannin instead of hops to balance the sweetness (more  
traditional). I also tried adding yeast (champagne, of course) and a little  
sugar after the fermentation was done in order to get a sparkling mead;  
didn't do anything -- probably too much alcohol. (There's a moral in there  
somewhere...)

> Also, can I bottle mead in beer bottles? I have yet to find a free  
> source of champagne bottles...

Sure, beer bottles are OK. Make sure the fermentation's fairly complete,  
and be careful if you're going for a sparkling mead: you don't want to wait  
that long and end up with bottle-rockets! I got lots of free champagne  
bottles from art openings; I also like to drink champagne, so those bottles  
are free, too.

Go for it -- you won't be disappointed; just impatient. If you start now,  
it will be really tasty by Christmas 1991!

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Date: Fri, 20 Jul 90 11:56:54 EDT  
From: Brian Glendenning <brian@radio.astro.utoronto.ca>  
Subject: Homebrew in Virginia

Hi. I'm moving to Charlottesville Virginia shortly (!) and I'd like some pointers into the homebrew scene in the "vicinity" (e.g. I'd call Washington and maybe Baltimore in the vicinity).

I'd particularly like to know

- 1) Where some good Homebrew shops are
- 2) Where to find some good brewpubs
- 3) Good mailorder places for both equipment and supplies

Thanks! My first purchases are going to be a 100# bag of malted barley (which my local homebrew store in Toronto sells for about US\$0.60/# - is this typical) a CO2 tank (I was renting here) and maybe another cornelius keg (cylindrical pins). Oh, and a hand grain mill.

Incidentally, occasionally discussion comes up about what kind of homebrew to serve to commercial beer drinkers. I made a party beer that was very succesful, and pretty simple to produce. 8# pale lager malt, 2# munich malt, lightly hopped (I don't have my notes here), MeV liquid bavarian Lager yeast, IG=48 (yes, my sparge is still inefficient!), fermented at ~50F in a fridge. People loved the stuff, and I enjoyed it too. (This was supposed to be a somewhat-lightened-oktoberfest-style beer, but since I've never had a real Oktoberfest beer I can only report that it was malty and tasty).

Brian

- - -

Brian Glendenning - Radio astronomy, University of Toronto  
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Date: Fri, 20 Jul 90 11:59:26 EDT  
From: Pete Soper <soper@maxzilla.encore.com>

**Subject: brain-disengaged postings and homegrown hops**

Donald P Perley with the long memory writes:  
>I am a little short fused about this because I once asked about using  
>all tin solder on the copper (as is done with copper pots) and it  
>generated a weeks worth of warnings about tin being an alloy of lead.  
>NOT ON MY PERIODIC TABLE!

Yes, yesterday was Deja Vu day for me too, since I am the person who made that ignorant remark about tin on Usenet a couple years ago. I certainly wanted to leave the planet after that episode.

\_\_\_ Home grown hops

I have some data about home grown hops to share. I've collected three batches of hop cones from my two Cascade plants so far. The first batch, a whopping 5/8 oz, I tossed into a boil and so its history is over. The second batch weighed 4 1/4 oz as picked. Sitting in a single layer on a sheet of cardboard in my attic for 30 hours (from noon one day to 6pm the next), this set of hops dried to a weight of 7/8 ounce. Since hops are about 80% water I think this batch has roughly from zero to 5% moisture left. The outside temperature during drying was about 95/70 and the temperature in the attic peaked at around 125.

The second batch weighed 11 5/8 ounces as picked and was dried during a similar 12-6, 30 hour period. The outside temperature was about 85/65, it was overcast the attic peaked at only 100 degrees. This batch weighed 5 3/8 ounces after drying, so it went from about 80% to 40% moisture. The optimum from what I've read is 10-12%, so as you can see I overshot the first batch and undershot

the second. I can see now why one would want to make a dryer of some sort - not to gain speed but to gain consistency.

What I plan to do for the next batch picked is to segregate a small amount with a known starting weight and do the drying over a weekend so I can check the progress once or twice by weighing the subset group of cones. I doubt I can get it much closer than what I got with beginner's luck but it should help me avoid leaving too much moisture.

My strategy for storage has been to pack the cones into pint and quart canning jars and then run a thin brass tube down the inside of the jar and blow CO2 up from the bottom for a couple minutes while holding the lid almost closed. I don't know how good this really is for purging the air but it's fun, cheap and painless. I keep the jars in a freezer.

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

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Date: Fri, 20 Jul 90 11:00:42 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>  
**Subject: Grain Mills**  
Full-Name: Rick Myers

>From: flowers@sp1.csr.d.uiuc.edu (Craig L. Flowers)  
>  
>A question: what are all grain brewers using to crack their grains? I think  
>those coffee grinders you see in grocery stores would be great but I don't  
know  
>how to get one or how much they would be. Most I have seen have at least  
three  
>setting for different coarseness.  
>  
> -Craig (flowers@csr.d.uiuc.edu)

I use a "Corona" corn mill, manufactured in Columbia. These are adjustable from barely cracking the grain to making flour, and are available from many homebrew supply shops and mailorder houses. I had one of the local homebrew shops order mine. They cost from \$45 to \$50, with a large hopper accessory being about \$12 extra.

Rick

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\*=====\*

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Disclaimer: standard

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Date: 20 Jul 90 10:53:19 PDT (Fri)  
From: florianb@tekred.cna.tek.com  
**Subject: various**

In #464, Cher writes,

>Next: is there or is there not such a thing as a bag for holding adjuncts  
>during the boil? Or, should I just plan on using cheesecloth when I'm ready  
>to brew up my oatmeal stout?

I guess you could use a burlap toe sack to "boil" your adjuncts. But I don't understand...You shouldn't be boiling adjuncts in any case. Steeping the crushed (cracked) adjunct grains in hot water (170 degrees) for 20 minutes is sufficient to derive their goodness. If you are using oatmeal, then you had better do a mash of some sort to convert the starch to sugar (as far as possible). Boiling the adjunct grains is going to give your brew a pucker.

Then,

>Last: any tips on freezing a Wyeast culture pending future use? For example,  
>should I freeze it as is, or start the culture?

The packages of Wyeast clearly state that you shouldn't freeze the pack. It's my understanding that freezing yeast without some sort of additive will result in damage to the cells. Now I'm not a yeast expert and several people have given us information on freezing yeast in HBD before. (Some cross-talk may be helpful here.) What's wrong with refrigeration?

Florian

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Date: 20 Jul 90 11:06:27 PDT (Fri)

From: florianb@tekred.cna.tek.com

**Subject: mead**

Mark Leone writes:

>I'd like to make a quick maturing mead first, to figure out what I  
>like. What ingredients should be avoided to get a quick maturing  
>mead? Is the variety of honey used important here?

There seems to be more lore about mead making than about any other home brewing practice. First, it doesn't take 20 years for mead to mature. You can drink it as soon as it clears in the bottle. You won't grow hair on your eyeballs or turn into Mr. Hyde, and you will probably enjoy the brew. The point is that it improves with age. The Barkshack Ginger Mead in Papazian's book is supposed to be "quick-maturing". I've used a simple recipe calling for 3# honey/gal brew, one cup strong tea, 1 tsp citric acid, 1/2 tsp ascorbic acid, and 1 tsp yeast nutrient. It tasted great as soon as I bottled it. It was better after six months, and after one year, it was in the commit sin catagory. I recommend experimentation rather than recipe, and using your own tastes as a guide.

Then,

>Also, can I bottle mead in beer bottles? I have yet to find a free  
>source of champagne bottles...

I insist on bottling it in beer bottles (Grolsh swing-tops preferred), since it is potent stuff. To drink a whole champagne bottle of mead (and still have your personality intact the next day) will require some assistance, preferrably from your sex partner.

Florian

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Date: Fri, 20 Jul 90 14:20:49 EDT

From: Mark.Leone@F.GP.CS.CMU.EDU

**Subject: Cornelius keg query**

Just out of curiosity, is it possible to attach a normal, hand-pumped beer tap to a Cornelius keg? I.e., if you're bringing a keg to a party, do you have to lug along your CO<sub>2</sub> cylinder, etc.?

Not that I'll be able to afford a keging system anytime soon... :-)

- Mark Leone, mleone@cs.cmu.edu

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Date: Fri, 20 Jul 90 13:23:12 CDT  
From: Jeff Benson <benson@chemsun.chem.UMN.EDU>  
Subject: Trisodium Phosphate

Ken Giles wrote in HD #464:

>I have a counterflow wort chiller (copper inside) which I cleaned once with a  
>bleach solution and since with trisodium phosphate (TSP). Does anyone know if  
>TSP  
>has the same oxidizing properties as chlorine? How are other people cleaning  
>their  
>counterflow chillers? Miller says that caustic soda can be had at some  
hardware  
>stores. Has anyone tried it? Seems a bit too dangerous to me, but I don't  
want  
>to ruin my chiller (only been used twice, so far).

Trisodium phosphate is a non-oxidizing agent by virtue of the fact that the two ions of which it is composed, sodium and phosphate, are both electrochemically very stable. By comparison, the active ingredient in chlorine bleach, hypochlorite ion, is electrochemically (mildly) unstable and has a tendency to grab a couple of electrons out of whatever's handy (a nearby copper metal atom, for example, which then picks up a water to become blue copper hydroxide). TSP won't do that and should be safe for your chiller. In fact "The Condensed Chemical Dictionary," 10th ed. by Hawley states for TSP (found as: sodium phosphate, tribasic) under the category of uses: "Water softeners; ... metal cleaner; ... food additive;". Sounds pretty safe to me.

On the other hand, the same reference lists "caustic soda" as sodium hydroxide, which is non-oxidizing but is strongly basic, much stronger than bleach for equivalent concentrations in water. I'd be worried about what such a strong caustic would do to metal, countertops, sinks, hands, etc. if it were accidentally splashed. It might clean your chiller ok (it's the same stuff as in drain cleaners) but then again it might damage it beyond repair. I wouldn't risk it.

Jeff Benson

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Date: Fri, 20 Jul 90 14:49:25 EDT  
From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)  
**Subject: Crushing grains**

Craig L. Flowers writes:

>A question: what are all grain brewers using to crack their grains?...

I use the Corona hand-crank flour mill. It took some practice and several beer trials but now I am quite happy with it. I wouldn't dream of buying pre-crushed malt. It is available in many homebrew supply stores around the country.

Gerald Winters gerald@caen.engin.umich.edu

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Date: 20 Jul 90 13:37:08 EDT  
From: Jay H <75140.350@compuserve.com>  
Subject: Meads, don't rush em

Mark Leone asks about quick maturing meads (well melomels specifically). I have made about 1/2 dozen meads in the last 2 years. My first was a blueberry, really harsh at first sort of like Boone's Farm (cheap wine...). I didn't know enough at the time to let it age. I stopped drinking it cause it wasn't too hot, but didn't pour it (good move) After the 6-8 month mark it changed DRAMATICALLY. I had the last bottle the other day (over 2 years old) and it was great. Sorry to say Mark that all the other meads (cinnamon orange, cranberry, strawberry-blueberry .....) have behaved the same way.

My recipes are fairly straightforward, 12lbs light clover steeped at 180F, yeast nutrient, hops and irish moss boiled down prior to adding the honey and fruit to steep. They're all very simple and I can't see any way to change the recipe to speed up the process. From what I know about yeast biochemistry (all self taught out of College Library Biology books at various levels) yeasts produce a variety of types of alcohol and the concentrations of the various types have a lot to do with the fermentable sugars. My guess is that in mead a fair number of "higher" alcohols are produced and it requires time for these to break down. I won't swear by that theory but it seems to be consistent with what I have learned.

I highly advocate patience. To rush after a good mead is most likely a waste. Your tastebuds will be duly rewarded in time.

- Jay H

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Date: Fri, 20 Jul 90 12:31:51 PDT  
From: nntas@robots.span.nasa.gov  
Subject: Palstic water carbouys

Does anyone have an opinion or fact relating to the use of plastic water carbouys for secondary fermenters? I read in Burch's book where he seems to indicate that they are acceptable and as good as glass. I have access to a source of cheap plastic units and I am considering using them as backup secondaries(I already have a glass carbouy). If they are not as good as glass how good are they? How long could you leave beer? How well will they clean up? Thanks alot.

Tim Sauerwein

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Date: Fri, 20 Jul 90 17:06:17 -0400

From: David Coombs <coombs@cs.rochester.edu>

**Subject: brewpubs & breweries in Philadelphia, Pittsburgh**

I'm expecting to visit Philadelphia and Pittsburgh in September. Which brewpubs and breweries should I be sure to visit?

Thanks,  
dave

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David Coombs            Dept of Computer Science  
                          coombs@cs.rochester.edu University of Rochester  
                          ...![ames,rutgers]!rochester!coombs Rochester, NY 14627 USA

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Date: Sat, 21 Jul 90 00:58:28 -0400  
From: Brian Rice <rice@zip.eecs.umich.edu>  
Subject: Re: Homebrew Digest #460 (July 16, 1990)

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Date: Sat, 21 Jul 90 10:31 EST

From: CRF@PINE.CIRCA.UFL.EDU

Subject: Diatribe; "Beer Hunter"

Hi there!

Regarding the ongoing "diatribe" discussion, and John DeCarlo's comments in dig #464: firstly, I agree with him; secondly, he's right about how serious cooks handle their ingredients.

Before taking this any further, let me say that I spent 17 1/2 years in a family restaurant business, am a serious cook with a serious interest in cookery of all eras and cultures (you should see my cookbook library!!), and have cooked for up to 250 people (approximately) at a time in the SCA.

Historically, the concept of measurements in cookery is very new, dating from sometime around the 19th Century. Take a look at medieval, or later, cookery manuscripts and you'll see things like: "take your chicken, kill him and pluck him, and put him to boil with onions and such spices as please you." Traditionally, it was taken for granted that the cook knew what he or she was doing, and that no further information would be needed.

Experienced cooks today behave in much the same manner. I, myself, don't very often reach for measuring instruments in cooking unless cooking something delicate like pastry, where proportions of ingredients can be critical. (N.B.-- brewing pretty much does fall into this category for me; I do measure my grains and such, but will guesstimate such things as how many of them there hops pellets makes half of the ounce). This is because experience has taught me to eyeball measurements pretty accurately.

An anecdote illustrating this: a friend of mine used to work in the historical re-enactment settlement at (if I remember correctly) Jamestown. She told me about another worker there who had been the local "housewife/baker" figure for years, cooking and baking at an open hearth. A reporter was doing a story on the settlement and was interviewing this woman, who was making bread for demonstration purposes during the interview. The woman scooped up a double-handful of flour, eyed it critically, and said "That's about 4 cups of flour." The reporter scoffed. A measuring cup was produced, the woman repeated her actions, and the flour was measured. She was right to within a tablespoonful or two.

Ask any experienced cook how long to cook something, and the answer is likely to be, "until it's done."

Thus, I am of the view that in brewing one attempts to produce \*virtually\* the same taste/ flavor every time, not \*precisely\* the same taste/ flavor. To me, this is where much of the challenge and fun lies. "Precisely" the same is (IMHO) for mass-produced commercial products.

This is not to say, however, that I don't think we should be provided with more information on brewing supply labels. I very much do! After all, another aspect of serious cookery is the development of the ability to gauge

and use \*quality\* ingredients.

So, all in all, I shall continue to approach brewing the same way I approach cooking: as being as much an art and skill as it is a science, with plenty of room for variation and creativity. Thinking in exact balances and parts per million is something I do at work; I refuse to do it during my fun!

Elsewhere in the news: I subscribe to TDC, the Discovery Channel magazine. August's issue arrived in yesterday's mail. So: Jackson's "The Beer Hunter" will be airing Thursdays at 10:30 PM, beginning August 23rd, with episodes repeated the following Saturdays (Sunday mornings, actually) at 2:30 AM. Each episode is 1/2 hour long. The first is "Burgundies of Belgium" and the second (Aug 30th/Sept 1st) is "California Pilgrimage."

If enough people indicate that they would like me to do so, when next month's issue comes out I'll post the airdates and titles of the other 4 episodes.

Also: the cover story of this issue is billed as "Brewmasters: Revival on Tap", and is entitled "Pint-sized Brewing." While I haven't had time to actually read the article yet, it appears to focus on the smaller commercial breweries, micro-breweries, beer-pubs, and the growth of the latter 2 entities in this country. As the articles which appear in TDC are almost invariably excellent, I feel pretty confident in recommending the article without having read it yet.

Yours in Carbonation,

Cher

"God save you from a bad neighbor and from a beginner on the fiddle." --  
Italian proverb

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Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Fri, 20 Jul 90 23:16:32 PDT  
From: hplabs!portal!cup.portal.com!dbell  
Subject: "Beer Hunter" is coming!

At last, the long-awaited running of Michael Jackson's "The Beer Hunter" is coming to The Discovery Channel!

I just received my August-September program guide today, and was pleased to see the announcement that the series will be running Thursdays at 10:30 PM ET and repeated Saturdays at 2:30 AM ET (that really seems to be Sunday AM...), starting August 23. It will run for six weeks.

The accompanying article by Thomas Bedell was a pretty fine introduction for the viewing public, covering Mega-Brewers, Micro-Brewers, homebrewers, the AHA, and Charlie Papazian, all in nine pages!

Mr. Bedell focusses quite heavily on the F. X. Matt Brewery in Utica, NY, discussing the history of small and large brewing in the US, and the recent immense increase in micro-brewing. There is a nice anecdote to start out with with Bedell's wife suggesting he try an Anchor Steam in a restaurant on day, then telling him he ought to start a bottle collection with the Anchor. From there to micro-brewers, to home-brewers, to home-brewing himself, to the kitchen spills, and all the other places we've all been!

True beer culture coming to (some of) the great TV wasteland! :[)

=====  
Dave Bell dbell@cup.portal.com  
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Date: Sun, 22 Jul 90 15:36 EDT

From: "As I mentioned next week in my talk on reversible time..."

**Subject: "Beer Hunter" is coming!**

I've been away for awhile, so here's the catch-up:

>I always peel my ginger, then smash it, before putting it into the boil.  
>Peeling ginger is indeed a pain -- if you approach it like peeling  
>an orange. The trick, as I was taught in a local chinese cooking class,  
>is to use a small knife held parallel to the surface, and \*scrape\*  
>the skin off. That works better than all methods that I have tried,  
>and in particular, it works better than using a potato peeler.

Being a Southpaw, I have always had trouble with potato peelers. Does anyone know of a Left-Handed Potato Peeler? I've been able to improvise with either a small knife or a "normal" peeler when I make Sassafras Tea (ie root beer w/o the brewing) but instead of smashing the ginger root, wouldn't it be better to stuff it into a food processor (not a word processor :-)) and shred it evenly, and save all the juices for the boil? Also, anyone have any good recipes for Root Beers?

>> What are people's opinions on copper? I  
>> notice all the good breweries use \*large\* copper boiling kettles, so  
>> it can't be bad, right?

>Does anyone know if this is really true? I thought they used bronze.

If I remember correctly, copper conducts heat more evenly than most other metals, and that's why many of the finest pots and pans have copper bottoms (but is this why some batteries have copper tops? :-). I don't know if bronze is better, but I prefer copper-bottomed utensils over most other types. (I seem to be getting into this a bit late. Sorry for the duplicity) Does anybody know about the thermoconductivity of bronze?

While I'm in a writing mood, the latest issue of Natural history has a neat article in it about the initiation rituals of an Amazon River Tribe and how they brew their corn beers. I think the editors read our minds! :)

Captain Kirk  
AYDLETT@UNCG.BITNET

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End of HOMEBREW Digest #465, 07/23/90

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Date: Mon, 23 Jul 90 11:19:00 EDT

From: Henry (H.W.) Troup <HWT@BNR.CA>

**Subject: Lead-free solders**

I checked out the lead-free solders recently (at Canadian Tire, a hardware) and found two types - 95% tin, 5% antimony, and silver solder, 96% tin, 4% silver. Being a coward, and since I was patching a brass pot, I opted for the silver solder. Does anyone know much about the antimony stuff? I have two worries - 1) working with it 2) solubility in anything other than water - like beer, f'r instance.

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Date: Mon, 23 Jul 90 11:53:06 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Good sources for homebrew keging setup?

I've decided to go to keging, and have acquired 4 Coke/pin style kegs, and want to get a setup with the 5# CO2 tank, regulator, hoses, connectors, etc.

Does anyone have any recommendations for sources? I've got the Foxx catalog, and their system costs \$186 (up from \$150) plus an extra \$6 for a second gauge on the regulator; this includes a new 5 gallon keg of my choice which I don't mind -- I can ferment in one, while the other 4 chill in the fridge.

Are there places with better prices?

TIA.

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Date: Mon, 23 Jul 90 9:05:13 PDT  
From: Marty Albini <martya@hpsdl39.sdd.hp.com>  
Subject: malt bricks

zentner@cn.ecn.purdue.edu (Mike Zentner) writes

>  
> Brick Malt: Does anybody else have problems with the amazing  
> hygroscopic properties of dried malt extract? Seems like if  
> I don't use the whole bag and close some of it up, it solidifies.  
> This must be due to moisture it collects while the bag is open,  
> because I tried double bagging it and still got solids. Sure,  
> you can brew with it, but it becomes difficult to measure out.  
> I'm not ready to convert my cabinet into a dessicator, any ideas  
> or other experiences?

I don't have problems with it anymore--I put dry malt into two gallon Tupperware (or equivalent) containers the minute I open the bag. Since I use dry malt extract for cooking as well as brewing, I have to be real careful about leaving the lid open, and when I brew, I measure out what I need as far from the boiling kettle as I can. It helps to measure into an intermediate container, so the little malt stalactites don't form in the bin when you hold the thing over the boiling pot to add the malt.

BTW solidified malt extract will be much denser than in powder form and neither volume nor mass will give consistent measurements. I suppose you could dessicate it somehow and use weight, but it's simpler to just keep it dry in the first place. As my wife found out, when it gets solid (which happened when she tried making malt candy) it is much more prone to bacterial infection.

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Marty Albini

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"We are, after all, professionals." --Dr. Hunter S. Thompson

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Date: Mon, 23 Jul 90 11:41 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (RUSSG)  
Subject: wheat,honey,&stuff

I have a wheat beer made from extract (%66 wheat, %33 barley) and DME that is hazy, has little head, and is delicious. I only used ale yeast (not liquid wheat beer yeast), so that may explain the lack of head (all my other beers that had liquid yeast have BIG heads).

I've also got a brown ale of sorts that has been bottle for 10 days or so, and it is not clearing at all (unlike all my other batches). I also has a sharply "homebrew" taste (sour, bitter, off, but not particularly bad). It is my first batch using honey (2 lbs. of bargain stuff). Is the honey responsible? Is is the dreaded "I" word? I'm letting it sit for a couple of weeks.....

Finally, I got to try a couple of odd beers: Xingu and Moretti. The Xingu has been discussed already, I found it VERY malty and a little too sweet, but still good. Hard to belive it is a lager. The Moretti is an Italian Pilsner, and it was very good, much like a Pilsner Urquell, believe it or not. Anyone else know of any Italian beer?

RussG.

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Date: Mon, 23 Jul 90 12:36:24 PDT

From: kjohnson%palladium.Berkeley.EDU@jade.berkeley.edu (Ken Johnson)

**Subject: Beer Hunter**

Yes. Please let us know about the dates and titles of the upcoming Beer Hunter shows.

Also, I was wondering how I can be more efficient with my sparging. For a five gal. batch with 10 lb of grain (8 pale and 2 crystal or munich) I was getting an IG of around 1046. It seems that this should be higher. I'm using the five gallon plastic bucket style lauter tun. I fill it with sparge water up to the false bottom, add the mash, and then shiphon the 180 degree sparge water into the top of the lauter tun, keeping the water level about that of the grain. I use about five gallons of sparge water. Yesterday, I brewed a batch with 10 lb of pale malt using the same technique and got an IG of 1055. What up?

At lastly, does anyone have any experience with the German technique of boiling about 40% of the protein rest mash and putting it back with the rest in order to get everything up to the proper mash temperature?

Kenneth

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Date: Mon, 23 Jul 90 16:52 EST

From: "J.L. Palladino, Trinity College" <PALLADIN@vax1.trincoll.edu>

**Subject: Chilling Ales**

Greetings:

Has anyone tried chilling an ale down to 55 deg F while it was in secondary (glass) in order to get suspended yeast to settle faster? It seems to be working but I'm \*concerned\* (not worried) that when I bottle at room temp the yeast will not reactivate and carbonate, leaving flat beer. Any suggestions?

I seem to recall a recent posting to this effect - and that the poster uses this procedure without problems on all his/her ales. In this particular example I am using the dreaded EDME ale yeast :).

Thanks in advance,

Joe P.

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Date: Mon, 23 Jul 90 13:47:02 -0500  
From: Michael Rosen <mirrosen@silver.ucs.indiana.edu>  
Subject: Re: Homebrew Digest #465 (July 23, 1990)

Greetings,

I am new to the idea of homebrew, and everything attached to it, but it is a subject that intrigues me a lot. I was wondering if there were any standard texts, or advice that all of you vets out there can give me.

Also, I was curious about the economic realities of homebrewing. Is it the type of thing where beer/mead/whatnot is produced cheaper commercially? I acknowledge that making it is half the fun, but was curious if it was also cheaper monetarily. (Or on what scale would it be profitable?) I'm also curious as to the timescales that are involved. (How long does it take to make a "good" beer) What kind of capital is needed?

Thanks in advance,  
Mike

```
mirrosen@silver.ucs.indiana.edu | "Life's been good  
mirrosen@graph.cs.indiana.edu | to me so far"  
mirrosen@luap.cs.indiana.edu | <import guitar solo>  
mirrosen@rose.ucs.indiana.edu | -Joe Walsh
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Date: Mon, 23 Jul 1990 16:41:10 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: wort chiller**

I've just assembled a wort chiller. There is some residual crud on the copper tubing that was there when I got it. Assuming it doesn't come off with soap and water (which I haven't done yet), how should I clean it off?

I've seen the previous wort-chiller cleaning discussion and am likewise not interested in finding out what TSP or bleach will do to copper. I feel that dumping the thing in a boiling pot of wort ought to sanitize it, so I'll stick to soap and water until I hear of something better.

Anyway, what about the initial crud on the tubing (from storage, machining, tarnish, what)?

Todd Koumrian

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Date: Mon, 23 Jul 90 19:35:16 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 23-Jul-1990 2222" <mason@habs11.enet.dec.com>

**Subject: Tidbits...**

Wort cooler complete. No leaks! Considering that there are 21 solder joints, that's not bad, if I do say so myself 8')

I made up some yeast starter tonight. One cup of M&F amber DME per quart of starter. I used amber because I didn't have spare light. Since I'll be doing dark stuff anyway, I didn't think that would matter much. Though I added extra water, I still ended up with about 2" headroom in each quart jar. I followed good canning practices throughout. Will the large space cause me problems? I hope not, but at least I got to smell boiling DME (only one tiny boilover - I see now why that's not such a good idea). In response to some earlier questions about odor, I'd say that it isn't my favorite, but certainly not objectionable. I suppose it really changes when hops are added, but that can only make it better as I see it. I also found out that the electric stove will not hack it. Next (last) thing is to hook up my single propane burner for the real thing. It can't be any slower, and probably will be much faster.

BTW - can anyone tell me why some starters have a bit of hops added? To tailor the pH a tad, perhaps? I left it out as some others indicate.

Closer and closer...

Cheers...Gary

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End of HOMEBREW Digest #466, 07/24/90  
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Date: 23 Jul 90 12:40:23 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: Cornelius kegs and parties

Mark Leone writes to ask:

>Just out of curiosity, is it possible to attach a normal, hand-pumped  
>beer tap to a Cornelius keg? I.e., if you're bringing a keg to a  
>party, do you have to lug along your CO\_2 cylinder, etc.?

It should be possible to do anything, given enough time and resources.  
The parts you would require to do this would be probably 50% available  
and 50% custom. Looks like a good hobby to distract you from life/family/  
beer/etc. Here's why:

- 1 There would be a lot of fabrication involved.
- 2 You will need CO2 anyway, unless you are going to drink all the  
brew at the party.
- 3 Hand pumps probably wouldn't provide the uniform pressure needed  
to give a nice, smooth flow (required for head control)
- 4 Transportation of home beer in kegs leads to a churning up of the  
yeast layer on the keg bottom. You will arrive at the party with  
a keg of muddy beer, ruining your chances of impressing that  
special crowd with your incredible ability to make your own beer.  
(Unless you filter it first.)

I still can't bring myself to share 5 gallons of hard-brewed beer with  
a rowdy crowd of schludwiller-guzzling normals. I find that inviting them  
over to my territory is much more rewarding. And finally, I've found  
that home brew is never as good after transportation beyond the place where  
it was brewed. I mean it just likes to stay home.

Florian

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Date: Tue, 24 Jul 90 07:23:58 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
**Subject: Cooling lager yeasts**

Although I've made quite a few batches of ales, I'm still very new to lagering (I did buy and read Noonan's book...), and I have a question for all you lagerers (?) out there.

Noonan suggests (demands?!) pitching the yeast at very low temperatures (~45F, I believe) and that the starter culture be at high krausen at pitching time. Also, Wyeast says that its liquid yeast cultures should be incubated at 70-80F. Finally, Noonan says that under no circumstances should the yeast be cooled more than 5F per day and that the starter culture should be no more than 5F more than the wort at pitching time.

So, how do you all start your yeast for lagering? Get it going at 70F and then slowly cool to 45F for pitching? By Noonan's standards, that would take 5 days just to cool the little beasties.

I pitched my yeast at cold (for summer) room temp, about 68-70F, and then cooled the wort to 48F in my fridge, but I'm afraid that I shocked the yeast into hibernation. I'm concerned - but not worried yet. After all, every bottle that I own is currently full with some fine (IMHO) ale...

Suggestions greatly appreciated,

Ken (a concerned parent) van Wyk

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Date: Tue, 24 Jul 90 07:36:22 CDT

From: techentin@Mayo.edu

**Subject: Re: Malt Bricks**

zentner@cn.ecn.purdue.edu (Mike Zentner) writes about problems with dried malt extract hardening into bricks.

I have had similar problems, but with dextrose as well as the malt. Mine never made it into bricks. It typically became bag shaped with bits of paper stuck to it. Not a pretty sight.

Now I pack all paper bags of dextrose and any half used bags of dried malt extract into a gallon ziploc with about a tablespoon of uncooked rice. Uncle Ben's makes a pretty good desiccant.

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Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: techentin@Mayo.edu  
(507) 284-2702

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Date: Tue, 24 Jul 90 09:18 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: starter hops, IPA

Someone asked about adding hops to a yeast starter solution. I think that is done to keep the risk of infection to a minimum; the hops provide an anti-bacterial and preservative effect.

Has anyone tried a Ballantine IPA? I had a few of them recently and liked it very much. Falstaff Brewing Co.! Why can't more small breweries make a good beer, rather than try to compete with Swiller et.al?

RussG.

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Date: Tue, 24 Jul 1990 8:35:48 CDT

From: VANAGS@ADCALC.FNAL.GOV

**Subject: re: Munich Malt**

In Homebrew Digest #462, Gerald Andrew Winters asks

> Does anybody know a source of dark Munich malt (20 L)? I have about 5 or  
>so homebrew catalogs and all list the light Munich malt (10 L). If anybody  
>knows a source I'd sure you'd pass it along. Thanks. Jerry

We're fortunate to have many good homebrew supply shops in the Chicago area, but the best (IMHO) is the HEADHUNTERS c/o The Lil' Olde Winemaking Shoppe. They have almost everything you'd want. They even have an Amber Munich malt by Ireks - nothing darker though. You can contact the owner Greg Lawrence at (708)554-2523 or write for a catalog at RT1 BOX 64W, Sugar Grove, Illinois 60554. If you're ever in the Chicago area, the Headhunters Homebrew club has monthly beer tastings.

Cheers,  
Laura Vanags  
vanags@adcalc.fnal.gov

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Date: Tue, 24 Jul 90 10:37:06 EDT  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
**Subject: various items**

To Captain Kirk, who wants to know about left-handed potato peelers:  
Most peelers I have seen are double-edged, so they go both ways! I know a  
guy who says his mom (left-handed) always exchanged peelers with her  
neighbor (right-handed) after six months. Then they'd buy two new ones  
and repeat the process.

To russg, who wants to know about Italian beers:  
When I'm in a Chinese restaurant, I always order Tsing Tao. I don't  
know what theory I'm operating under. Its kind of ridiculous, because  
the "real" Chinese always drink Budweiser. Anyway I always order  
Italian beer at Italian restaurants, too. There are three that I see  
with regularity, and Moretti is the best of the lot. It's a malty  
lager with a creamy feel. I can't seem to conjure up the names of  
the other two. Probably I'll think of them right after I post this.

To Gary F. Mason, who wants to know about hops in starters:  
Its the preservative effect. Many bugs don't like hops, but yeasts  
don't seem to mind it.

Finally a request: I'm sorry if this causes a repetition (I may have  
lost a digest or two), but I'd like to see Pete Soper's plans for  
the mash-tun based around a picnic cooler. Thanks.

Tom

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Date: 24 Jul 90 12:58:56 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: Ken's sparging problems**

Ken Johnson says,

>Also, I was wondering how I can be more efficient with my sparging. For a  
>five gal. batch with 10 lb of grain (8 pale and 2 crystal or munich) I was  
>getting an IG of around 1046. It seems that this should be higher. I'm  
>  
>that of the grain. I use about five gallons of sparge water. Yesterday,  
>I brewed a batch with 10 lb of pale malt using the same technique and got  
>an IG of 1055. What up?

Lawzee! Something's broken. Do you use a grain bag? If so, throw it  
away. Are you following the usual rules such as recirculation, pH adjustment,  
and so on as recommended in the good books? Could you describe your lauter  
tun in more detail? Is it a Zapap system or a single 5-gal bucket with  
a vegetable steamer? Are you testing for complete starch conversion using  
iodine? Anyone else want to touch this one?

The 10# of pale 2-row should provide approximately  $(10/5)*33=66$  sg points.

Perhaps you should continue to sparge until the sg drops to 1.002-1.003,  
then boil down farther to concentrate the solution.

Hope this helps, Florian

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Date: 24 Jul 90 12:43:55 PDT (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: wort chiller questions answered

In yesterday's HBD, Todd Koumrian asks:

>I've just assembled a wort chiller. There is some residual crud on  
>the copper tubing that was there when I got it. Assuming it doesn't  
>come off with soap and water (which I haven't done yet), how should  
>I clean it off?

Use nail polish remover, a scouring pad, some neutral solvent, or all.

>I've seen the previous wort-chiller cleaning discussion and am likewise  
>not interested in finding out what TSP or bleach will do to copper. I  
>feel that dumping the thing in a boiling pot of wort ought to sanitize  
>it, so I'll stick to soap and water until I hear of something better.

I'll tell us anyway. TSP won't do anything to copper. In my experience,  
bleach doesn't either. I wash my chiller all the time in tri-chlor,  
which is a combination of TSP and chlorine bleach. Yes, dipping it into  
boiling wort will sanitize it. But you shouldn't use soap on it. Soap  
films are "bad" for beer (thanks, Mr. President).

Florian

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Date: Tue, 24 Jul 90 13:43:22 PDT  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: Federal Excise Tax Increase**

I picked this up at the Oregon Brewer's Festival last week. It's on the stationery of James C. Sanders, president of the Beer Institute, whatever that is, at 1225 Eye Street, N.W. Washington, D.C. 20005, (202) 737-BEER FAX (202) 737-7004.

start of transcription -----

TO: Brewers & Beer Importers Doing Business in the U.S.  
Beer Institute Associate Members  
Wholesale Beer Association Executive Secretaries

FROM: James C. Sanders

RE: Federal Excise Tax Increase - Assistance During  
Fourth of July Recess

With President Bush's announcement that increased taxes will be a part of deficit reduction efforts, additional pressure will be imposed upon members of the "budget summit" and the U.S. Congress to include federal excise tax increases on beer as part of the budget package.

It is important that you immediately contact your members of Congress, while they are at home during the Fourth of July Congressional Recess between June 29th and July 9th, to voice your opposition to any increase in Federal excise taxes on beer. In addition, special emphasis should be given to members of the budget summit (copy attached), Senate Finance and House Ways and Means Committees.

As noted in the attached talking points, increased excise taxes on beer are regressive. Excise taxes on beer cost Americans with annual earning of between \$10,000 and \$20,000 three times more in percentage of income than those earning over \$50,000. Increased excise taxes will result in loss of sales and loss of employment, including those who supply the beer industry (i.e., agriculture and packaging).

We would appreciate any feedback you may get from members of Congress and we hope that you will call if you need additional information or assistance.

Enclosures

cc: Brewers Association of America  
Association of Brewers  
Trade Press

end of transcription -----

I do not have the enclosures mentioned, and I did not transcribe two lines of text which were apparently added (by a slightly different typewriter) to the original letter. The first is at the end of the second-to-last paragraph: "Would raise the cost of a six pak 1.00\$", and the second is centered at the bottom of the page: "Call 1 800 33- TAXES and voice your disaproval". From the incompetant spelling and the format of the price increase and phone number I guess the writer is a recent immigrant.

Anybody know what this Beer Institute outfit is? Is it the brewing industry's lobbyist?

Suurb

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Date: Tue, 24 Jul 90 14:48:22 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 24-Jul-1990 1736" <mason@habs11.enet.dec.com>

**Subject: Cleaning wort coolers...**

I had the same question - what to use to clean it. I steel-wooled all obvious coatings, glue, etc. from my materials prior to assembly, but now have flux all

over. I'd prefer an immersion cleaning, because of the possibility of missing something by hand.

Does anyone know what's in Dip-It? It works great on my steel thermos. Maybe I'll try a furniture stripper (commercial - large tank). Or a furnace - anyone know the melting point of solder? 8')

As for the question on kegging purchase - I finally stopped splitting hairs and went with the Frozen Wort. Prices were very competitive; they are reasonably close to me (I'm in NH, they're in MA, so no taxes); and Charlie was very cooperative and helpful, always a plus. [As an aside, I haven't found a single person associated with this avocation that hasn't been cooperative and helpful. What a nice group to be a part of.] I also got my pot from him. I couldn't find a better deal or a better pot (highly rated by my chef type friends - Vollrath), even from Rapids.

Gary

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Date: Tue, 24 Jul 90 16:02 MST  
From: CORONELLRJDS@CHE.UTAH.EDU  
**Subject: Recipes for extract based wheat beer**

Greetings:

I know this has been discussed in past issues, but I'm curious to get fresh input. My brew partner and I are planning to brew a wheat beer soon, so I'm looking for extract-based recipes. I notice that Charlie has completely omitted from CJoHB (extract based) wheat-beer recipes. I suspect that the lack of malted-wheat extracts at the time of publishing is probably the reason for this. I'm thinking of a Bavarian-style wheat beer. Any suggestions or comments?

Thanks for your help,  
Chuck Coronella

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Date: Tue, 24 Jul 90 15:23:31 PDT

From: falk@Sun.COM (Ed Falk)

**Subject: Re: Homebrew Digest #466 (July 24, 1990)**

Hi; could you shut off my feed for a while, I'm going on vacation.

ADVthanxANCE,

-ed falk, falk@sun.com

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Date: Tue, 24 Jul 90 17:42:32 EDT  
From: FRISRM%morekypr@pucc.PRINCETON.EDU  
Subject: (none)

I just purchased some used equipment (air traps and a racking tube) and they look kind of grungy. Can anyone suggest a good way of cleaning them. I was thinking of just soaking them in a bleach solution, but I remembered someone saying that bleach might be damaging to some equipment. These are plastic parts with rubber stoppers.

thanks,  
Rick  
FRISRM@MOREKYPR

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Date: 24 Jul 90 17:04:23 PDT (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: novice brewer questions answered

Michael Rosen asks some basic questions:

>I am new to the idea of homebrew, and everything attached to  
>it, but it is a subject that intrigues me a lot. I was wondering  
>if there were any standard texts, or advice that all of you  
>vets out there can give me.

Hands down, Papazain's book "The Complete Joy of Homebrewing" is the best beginner's book. If it had an index, it would be better, but the index is available from electronic archives. Query for more details.

>Also, I was curious about the economic realaties of homebrewing.  
>Is it the type of thing where beer/mead/whatnot is produced cheaper  
>commercially? I acknowledge that making it is half the fun, but  
>was curious if it was also cheaper monetarily. (Or on what scale

Yes, beer is produced commercially cheaper, in some cases. You can figure \$10 for 5 gallons of a basic recipe, not including heat to boil. For \$15 per 5 gallons you can brew a real good home brew including liquid yeast starter. But as with many other things, there is little value in discussing price when quality and personal satisfaction is involved. How much does fish cost if you go out and catch it yourself? Do you include the transportation, the rod and reel, the time, etc? The point is that for \$15 you can brew 5 gallons of beer which you cannot buy anywhere else. Plus, it will be the best beer in the world, because \*you\* brewed it!

>would it be profitable?) I'm also curious as to the timescales  
>that are involved. (How long does it take to make a "good" beer)  
>What kind of capital is needed?

By profitable, I take it to mean professional. You must brew at least 1000 bbl per year to support a brewpub, as far as I can tell. Above that, the sky is the limit.

It takes about two weeks for a microbrewery to brew ale. It takes the homebrewer about 4-6 weeks to brew a comparable ale. As for lager, the homebrewer can brew in about the same time as the US commercial brewers-- at least 6 weeks. 2-3 months is preferred.

To be able to brew a good beer without creating a disaster in your kitchen and pissing off everyone who lives in the house with you, you will need certain basic equipment. This equipment will cost about \$50 for the materials needed to brew an extract beer. To go all grain will require another \$25-\$50. After that, various other pieces of equipment will enter in to the picture. These will be devices to aid in the brewing, such as a wort chiller, etc.

Other contributors will have different, but similar experiences and comments.

Now stop wondering about it and join in!! You will have endless joy  
and intrigue in your future!! Start getting that equipment together!

Florian

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Date: Tue, 24 Jul 90 21:59:59 MDT

From: hplabs!mage!lou

**Subject: off tastes from honey**

RussG writes:

>I've also got a brown ale of sorts that has been bottle for 10 days or so,  
>and  
>it is not clearing at all (unlike all my other batches). I also has a sharply  
>"homebrew" taste (sour, bitter, off, but not particularly bad). It is my  
>first  
>batch using honey (2 lbs. of bargain stuff). Is the honey responsible? Is is  
>the dreaded "I" word? I'm letting it sit for a couple of weeks.....

Honey beers take much longer to age than other beers. Try letting your beer  
set for a couple of months. I often make ginger-honey beers (a la TCJoHB)  
that  
can take up to six months to be drinkable but eventually become heavenly.

BTW, I object to the expression `"homebrew" taste'. There was some traffic  
recently ranking homebrew as somewhere below American microbreweries and above  
American megabreweries. If anyone doesn't consider homebrew to be better than  
the microbreweries and generally as good or better than the best commercially  
available brews, then that person has been drinking the wrong homebrew.

Louis Clark  
mage!lou@ncar.ucar.edu

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End of HOMEBREW Digest #467, 07/25/90  
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Date: 25 Jul 90 08:33:00 EDT  
From: "BONAR" <bonar@pine.circa.ufl.edu>  
Subject: RE: Homebrew Digest #467 (July 25, 1990)

The time has come when I have to have my name deleted. I like the list and will look for some way to pick it up later but I just don't have the time to give it lots of attention now.

Dave

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Date: Wed, 25 Jul 90 10:18:56 CDT  
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)  
Subject: Juniper Ale?

John Watson (the "Civil Servant from Hell" !) quotes a nice Thoreau passage and writes:

>Did the juniper taste come from berries or its storage in juniper barrels?  
>Assume the above juniper taste came from the berries,  
>has anyone ever made an Ale using them? I would think it might  
>make a sort of gin tasting beer. How much do you think you'd use?

I believe that juniper has been used in beer in Northern Europe for ages. I have toyed with the idea of doing this, but haven't for some reason.

Mr. Watson also advises us to "Homebrew Naked!". I used to do this, but the last time I did so I mistakenly turned on a burner underneath a pyrex bowl containing a large quantity of cracked grains. The bowl exploded from thermal stress while I was in close proximity, covering me (and my kitchen) with grain debris and tiny bleeding nicks. Standing there naked, bleeding, and barefoot among hundreds of shards of glass hidden under a fine coating of grain, I resolved to wear something next time (if only tennis shoes!).

W | Wayne Allen, wa@mcc.com uunet!cs.utexas.edu!milano!cadillac!wa  
| MCC/CAD, 3500 West Balcones Center Dr, Austin, Tx 78759 (512)338-3754  
| I really really really really really really really like girls!!!!  
| Oh yeah I really really really really really really really  
| like girls!!! I like'm tall!! I like'm small!! I like'm  
| AAAAAAALLLLLLLLL!!!!!! - Hank Williams, Jr.

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Date: Wed, 25 Jul 90 09:33:19 -0400  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
Subject: Ballantine IPA and Falstaff

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Date: Tue, 24 Jul 90 09:18 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: starter hops, IPA

Has anyone tried a Ballantine IPA? I had a few of them recently and liked it very much. Falstaff Brewing Co.! Why can't more small breweries make a good beer, rather than try to compete with Swiller et.al?

I may be misreading your posting, but I hope that you are NOT implying that Falstaff is a small brewer. Falstaff, in it's heyday, was (imho) the King of Swiller! In the late 60's and early 70's, they would buy up all these smaller, local, breweries that were falling on hard times, take their brand names, close the breweries, and brew these brand names in their bigger breweries at a much reduced taste and quality level. I think they gave the buy-the-little-guy-and-be-a-big-conglomerate idea to the big boys. Ballantine of Newark, and Narragansett of Rhode Island are two examples that I can think of on the East Coast, and I think they are the the forces behind General on the West Coast (and correct me if I err). Ballantines was closed, and their brews went to hell when they started being brewed out of Cranston and Fort Wayne. Probably the four good brews they made were Ballantine's Brewer's Gold Ale (during the late 70's and early 80's), Narragansett Porter (which was not too bad but I don't think is available now), the Haffenreffer Malt Liquor (rather malty) and Ballantine IPA (which is still made, and surprisingly, does have a unique taste, and a good one, too!). The Brewer's Gold was somewhere between the Ballantine XXX Ale (almost no hops taste) and the IPA (can sometimes be TOO hoppy) in taste and strength of hoppiness. The Narragansett brewery in Cranston was closed in the early 80's, so everything is now brewed in Fort Wayne. Meanwhile, Falstaff is sitting on the property in Cranston, maybe waiting to open up the place as condos or a minimall :-)

Enjoy the Ballantine IPA, but remember it is made by one of the earliest brewry busters and taste ruiners around!

Ihor

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Date: Wed, 25 Jul 90 08:24:28 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Ballantine IPA

Russ Gelina asks if anyone has tried Ballantine IPA (now brewed by Falstaff).

I was introduced to IPA at the tender age of 17, by my freshman year calculus instructor. As I recall, he said "This is real good beer. I drink five or six of these, and wake up the next morning with no memory." Back then (1970) Ballantine was still an independant brewery, producing in New York. I've tasted IPA recently, and I think it was a more strongly hopped and more alcoholic product back then. Could just be time distortion, though, and the effect of getting used to a more highly hopped beer than the Genessee and Colt 45 I drank in my youth.

On the topic of lost beers of my bygone days, has anyone tasted a beer called Trommer's (The All Malt Beer)? I'd love to see a recipe that came close to duplicating it...

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: Wednesday, 25 Jul 1990 13:34:55 EST  
From: ml4051@mwvm.mit.edu (John DeCarlo)  
Subject: Re: Why Homebrewing?

>Date: Mon, 23 Jul 90 13:47:02 -0500  
>From: Michael Rosen <mirrosen@silver.ucs.indiana.edu>

>I am new to the idea of homebrew, and everything attached to  
>it, but it is a subject that intrigues me a lot. I was wondering  
>if there were any standard texts, or advice that all of you  
>vets out there can give me.

The two basic texts I rely on (and I like having both, as they  
have different approaches) are  
\_The\_Complete\_Handbook\_Of\_Home\_Brewing, by Dave Miller, and  
Papazian's \_The\_Complete\_Joy\_Of\_Home\_Brewing.

The most basic advice I can give to the first time homebrewer is  
this: Write down everything you plan to do before you do it, and  
leave room for notes about lessons learned or extra steps  
performed. This will be invaluable in doing it the first few  
times without forgetting something.

>Also, I was curious about the economic realities of homebrewing.  
>Is it the type of thing where beer/mead/whatnot is produced  
>cheaper commercially? I acknowledge that making it is half the  
>fun, but was curious if it was also cheaper monetarily.

This discussion comes up on a regular basis.

	Big Breweries	Homebrewers
Supplies	Cheaper in bulk	More expensive
Labor	They pay for some	Not counted
Distribution	ditto	Not done
Advertising	ditto	ditto

So, if it costs you \$10-\$20 to make two cases, will you end up  
spending more than buying beer? Depending on the quality of the  
commercial beer, the answer may be yes or may be no.

On one hand, you may never end up making a stout you like as much  
as Guinness, but you may also find your own bitter or amber ale  
better than what you can find in the stores, and your favorite  
coffee porter or raspberry lager may simply be unavailable at all  
commercially.

An analogy I use a lot is with bread.

The megabrewers only make the equivalent of Wonderbread.

The regional brewers make the equivalent of packaged whole grain  
etc. breads.

Your local brewpub or microbrewery makes the equivalent of bakery bread.

Your homebrew is like fresh baked bread right from the oven.

John "And fresh beer is like fresh bread, a taste that can't easily be described, but is wonderful." DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)

Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo

Fidonet: 1:109/131

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Date: Wed, 25 Jul 90 10:24:34 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
Subject: Re: Chilling Ale

J.L. Palladino, Trinity College" <PALLADIN@vax1.trincoll.edu> writes:  
>Has anyone tried chilling an ale down to 55 deg F while it was  
>in secondary (glass) in order to get suspended yeast to settle faster?  
>It seems to be working but I'm \*concerned\* (not worried) that when I  
>bottle at room temp the yeast will not reactivate and carbonate, leaving  
>flat beer. Any suggestions?

No problem. Even dropping the temperature into the low forties won't kill  
the yeast; they will go dormant (or nearly so) at lower temperatures. Enough  
yeast will remain in suspension for bottle priming even if the beer  
is perfectly clear.

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Date: Wed, 25 Jul 90 11:05:23 EDT  
From: holos0!lbr@gatech.edu (Len Reed)  
Subject: Re: Cooling Lager Yeasts

Kenneth R. van Wyk <krvw@cert.sei.cmu.edu> writes:

>Noonan suggests (demands?!) pitching the [lager] yeast at very low  
>temperatures (~45F, I believe) and that the starter culture be at high  
>krausen at pitching time. Also, Wyeast says that its liquid yeast  
>cultures should be incubated at 70-80F. Finally, Noonan says that  
>under no circumstances should the yeast be cooled more than 5F per day  
>and that the starter culture should be no more than 5F more than the  
>wort at pitching time.

>

>I pitched my yeast at cold (for summer) room temp, about 68-70F, and  
>then cooled the wort to 48F in my fridge, but I'm afraid that I  
>shocked the yeast into hibernation.

You probably have shocked the yeast. You didn't say which strain of yeast you used. Get the temperature of the wort up to 53-56 and wait. It may take four weeks to ferment since the yeast must be revitalized. The beer may also take longer to age, but I'm not sure about that. If you're made of money you could pitch more yeast.

Noonan talks about traditional German lager brewing without much indication of how things differ elsewhere in the world. His fermentation schedules don't work too well with some Wyeast strains. Because of his low temperatures,

I shocked a few batches until I quit trying to be so fancy about day-to-day temperature adjustments and settled upon the strategy I now use. (Shock is when fermentation slows to a crawl because the temperature was prematurely lowered. Raising the temperature back causes fermentation to pick up, but at a far lower rate than was occurring before the shock.)

I use home-canned wort for a starter. I pop the seal on the Wyeast pack and leave it at room temperature. When it is swollen, I add it to the starter which is 50 degF. I let it ferment at 55 degrees until it's at high kraesen. I then pitch it into the 53 degree wort. I let fermentation run to completion at 52-56 degrees. Allow 3-4 days from popping the yeast seal to pitching into the main wort.

I don't like temperatures over 56. Fifty or below may shock the yeast. Forty-five *will* shock the yeast. (Beware that I'm talking about the temperature of the wort as measured with a probe; at high kraesen the temperature in the fridge will be about 5 degrees lower. The fermenting wort is a considerable source of heat.)

As fermentation completes, I slowly lower the temperature to settle the yeast. I don't lower the temperature at all until the beer is almost done fermenting--at least down to 1.016. I'm still experimenting with lagering schedules, but I'm certain about the fermentation.

I consider Wyeast's suggestion to pitch at 70 degrees wrong. There's

no reason ferment this high. Doing so probably won't shock the yeast, though; that seems to be caused more by low temperature than by lowering the temperature.

Be wary of Noonan's temperatures. If you cold shock your yeast a fermentation that should take 10 days will take four weeks, even after you raise the temperature back up. My fermentation schedule works great with St. Louis, Danish, and Bavarian yeasts. It should work with New Ulm-- but I have only negative data here: high forties shocked that yeast. It is said that the German lager yeast (#308?, I'm working from memory here) works better at low temperatures and needs a diacytl boost; I have not used that yeast and wouldn't recommend complicated fermentation schedules to a beginning lager brewer.

I should note that I've not recommended a strange schedule. Much of the world including the US and Holland/Denmark ferment in the low to mid fifties. Applying Noonan's method to American or Danish yeast is asking for trouble.

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Date: 25 Jul 90 11:25:07 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: lager yeast pitching**

In yesterday's digest, Kenneth R. van Wyk asks about pitching yeast in lager beer wort:

>So, how do you all start your yeast for lagering? Get it going at 70F  
>and then slowly cool to 45F for pitching? By Noonan's standards, that  
>would take 5 days just to cool the little beasties.

>

>I pitched my yeast at cold (for summer) room temp, about 68-70F, and  
>then cooled the wort to 48F in my fridge, but I'm afraid that I  
>shocked the yeast into hibernation. I'm concerned - but not worried

There are quite a number of ways to do this. Normally, I make the starter at 70F or so. Then I pitch the yeast into the chilled (70F) wort, areate, then jam it into the frigerator. Within one day, it is cooled to 48F, and I usually witness the yeast forming the foam layer shortly thereafter.

An alternative would be to make the starter at 48F, chill the wort to 48F and pitch when the starter is at high krausen. If you broke the liquid culture at room T and chilled it at 5 degrees per day, it would indeed take too long.

It is very easy to shock lager yeast, especially the Wyeast liquid cultures. I try to make the transitions gradually in order to prevent this. The first method I mentioned seems to work well. In the occasions when it didn't, I was doing something stupid like pitching the starter into wort that was too warm compared to the starter, or dumping the liquid culture from room T into 48F wort. Then I saw long lag times.

Good Luck! Florian.

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Date: 25 Jul 90 12:34:03 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: juniper berries**

In #467, John S. Watson brought us a delightful quote from Thoreau regarding juniper ale. John asked about whether HDT was confusing juniper with spruce.

Of course none of us who will read this was present when HDT found that bottle, so it's impossible to say whether it was in fact juniper or spruce. However, there is nothing unusual about it being juniper. Certainly juniper was available at the time, and I have read of juniper being used in ale. Perhaps there is someone reading this who has, in fact, used juniper in ale. If so, then \*I\* have a question:

I live in the great juniper forest of central Oregon; I have approximately 100 juniper trees on my property. Most of these are loaded with juniper berries year-round. In certain years, the robins congregate to gorge themselves on the ripe, sweet, fermenting berries. They feed on these things until they get crazy, flying into each other, screaming at each other, and some eventually taking dives into the great gabled windows of our log home. During these times, I have sampled the berries and found them delightfully juicy and sweet. But the aroma is so powerful that my wife wouldn't let me near her afterward. So I got the idea to use these in a winter ale. However, I have been unable to judge how many, which type (several varieties of trees exist), which size, etc to use. I just don't want to ruin 5 gallons of otherwise good ale by dumping in a cup of these, for example. So if anyone is reading who has experience with this, please speak up. In any case, this fall I have resolved to just go for it and use, say, 1 tablespoon of plump berries in a porter. Looking forward to hearing from someone...

Florian

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Date: 25 Jul 90 20:20:54 GMT

From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)

**Subject: Original gravity**

Someone mentioned that a lot of prizewinning recipes don't include initial gravity, and that it must be an accident that the beer was good. Measuring the initial gravity has absolutely no influence in the outcome of beer. It is the ingredients, and the process that make the beer.

I tend to brew by the seat of my pants. I have an idea about what I want to make, and throw the appropriate things in (sometimes with the help of a generic style <-> ingredients chart), to make that kind of beer. I gave up measuring SG years ago. If I put in the right stuff, and do it right, I'll get the beer I am trying for. As I see it, every time you measure SG, you risk contamination. Why bother. I try not to mess with my beer while it is fermenting. Maybe the lack of OG measurements in prizewinning beers is a message that not playing in your beer leads to better beer;-) and hence winners? It could also be that the skilled brewers feel as I do.

The one exception to this I can think of is if you are mashing an all grain brew, and are unsure of the process, then initial gravity will help you gauge your extraction and conversion efficiency.

I don't even measure terminal gravity. If I'm unsure if it is ready, Then I just leave it in the carboy another month or so. Or if I'm really worried, I sometimes will taste a bit, and see how sweet it is compared to how sweet I expect it to be. Any one want to buy a used hydrometer?

Displacement, Ergo nonsum? Bill Crick

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Date: Wed, 25 Jul 90 18:09:33 MDT  
From: lou%mage.UUCP@hplb.hpl.hp.com  
Subject: grungy plastic

In HBD #467:

>I just purchased some used equipment (air traps and a racking tube) and they  
>look kind of grungy. Can anyone suggest a good way of cleaning them. I was  
>thinking of just soaking them in a bleach solution, but I remembered someone  
>saying that bleach might be damaging to some equipment. These are plastic  
>parts with rubber stoppers.

I'm sorry to tell you this, Rick, but I think you've been had. This type of  
equipment should always be rinsed thoroughly after use - if yours has  
something  
on it then it has not been properly handled. If, on the other hand, you're  
talking about stains, TCJoHB recommends tossing your plastic equipment when it  
gets heavily stained. Either way, it sounds like you were sold some stuff  
that  
it's owner considered unfit for use. I would suggest you 1) throw it away, 2)  
find someone else to sell it to, or 3) find a baseball bat and have a serious  
talk with whoever sold it to you.

BTW, this type of equipment should be soaked in bleach solution each time you  
use it.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Wed, 25 Jul 90 11:31:21 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Cornelius kegs and parties

Well, you could use a hand pump to push air into your keg,  
but I have some general ideas about homebrew and parties that may  
be of interest.

At the last national conference (in Oakland) I heard about and eventually  
got to see in action a new type of tap. The basic idea is to over-pressurize  
the keg (around 60 psi as I recall), then use a regulating tap to dispense  
the beer at normal pressure (~10psi). The advantage is that you can  
pre-charge the keg at home, then take it to a party without bringing your  
co2 tank. The disadvantage is that you have to drink the beer quickly  
before it becomes over-carbonated. The tap is a self-contained unit  
about 6 inches long and about 2 inches in diameter that fits right on  
a cornelius keg. Several of the microbreweries were using this system  
at the tasting. I believe this unit sells for about \$50.

If sediment is a problem when transporting kegs to parties, consider  
artificial carbonation. This not only reduces the sediment, it  
also makes the beer drinkable sooner. Artificial carbonation  
is easy with kegs. I won't go into the details here, but if there  
is sufficient interest, I could post some info later, or email to  
interested parties.

Finally, if you think taking homebrew to a party is like casting  
pearls before swine, consider high-gravity brewing.  
I make a beer called Easy Living Pale Ale. I brew up a 7 gallon batch  
with a gravity of about 1100, like a good barleywine.  
When the beer is ready to keg, I split it into 3 kegs, resulting  
in 15 gallons of pale ale, which I artificially carbonate.  
Since I only take one keg to each party, I am ready for 3 parties.  
Using this technique I can have the kegs ready to drink within 3 weeks  
of brewing. This beer won't win any competitions, but it is clean, light  
and thirst quenching, and a sure-fire way to guarantee invitations to  
lots of parties.

- Chuck Cox (uunet!bose!chuck) -  
- america's fastest brewer - Hopped/Up Racing Team -

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End of HOMEBREW Digest #468, 07/26/90  
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Date: Mon, 6 Aug 90 23:01:47 MDT

From: Rob Gardner <rdg>

**Subject: We're Back!!**

Full-Name: Rob Gardner

Hi everyone, sorry for the disturbance. It seems that while I was out of town eating fine food, uh, I mean, on a business trip, somebody decided to borrow my cpu, hence the disappearance of the Homebrew Digest from the face of the earth for the last week or so.

Those of you who sent me distress messages, please relax, and please understand that there is no way I can personally reply to all your mail. (In case anyone is interested, there are currently over 700 subscribers!)

Your humble behind-the-scenes helper,  
Rob

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Date: Thu, 26 Jul 90 08:26 EDT

From: ROSS@mscf.med.upenn.edu

**Subject: Pruning Hops**

Date sent: 26-JUL-1990 08:17:07

This is my first season of growing my own hops. My original plants (from rhizomes) are doing very well and have loads of hops that look like they will be ready for harvesting shortly. I'm also getting lots of new growth from the bottom portion of the plant.

I read in a hop growing book that you can allow two or three of these new plants to grow in order to have additional harvests. The other new growth should be pruned off so as not to create overcrowding and draw nutrients away from the hop producing plants.

My question: Once I have harvested the hops from the original plant, should this long vine be cut down just above the point where it has sent out the additional growth?

--- Andy Ross ---

University of Pennsylvania  
Medical School Computer Facility

ross@mscf.med.upenn.edu

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Date: Thu, 26 Jul 90 7:40:14 PDT  
From: Marty Albini <martya@hpsdl39.sdd.hp.com>  
Subject: low temperature treatment of ales

> holos0!lbr@gatech.edu (Len Reed) writes:  
>  
> J.L. Palladino, Trinity College" <PALLADIN@vax1.trincoll.edu> writes:  
> >Has anyone tried chilling an ale down to 55 deg F while it was  
> >in secondary (glass) in order to get suspended yeast to settle faster?  
> >It seems to be working but I'm \*concerned\* (not worried) that when I  
> >bottle at room temp the yeast will not reactivate and carbonate, leaving  
> >flat beer. Any suggestions?  
>  
> No problem. Even dropping the temperature into the low forties won't kill  
> the yeast; they will go dormant (or nearly so) at lower temperatures.  
Enough  
> yeast will remain in suspension for bottle priming even if the beer  
> is perfectly clear.

This depends on the yeast. I know of an excellent brewer at a microbrewery who regularly ferments his ales in the low fifties (F) with his yeast, but I've had Edme shut down, never to rise again, if the temperature drops below 70F. It's not just me, either, as several people have reported this.

It might come back in the bottle for priming, but don't expect it to work real fast. What the heck, try it. Siphon off a gallon, chill, prime, and bottle. Compare side-by-side with the remainder. I learn something with every batch, but this way you could say it was science!  
- --

Marty Albini

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"Hot damn, science wins one again!"  
phone : (619) 592-4177  
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
CSNET : martya%hp-sdd@hplabs.csnet  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

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Date: Thu, 26 Jul 90 11:51:56 EDT

From: bowler@ATHENA.MIT.EDU

**Subject: Mac Index**

It seems as though Jeff Benson has created an index for TCJoHB in Microsoft Word 4.0 format. My congratulations to him as the Mac can create some truly lovely output.

Since I am have already created the same thing in a parallel universe there is no need to offer my Word 4.0 index again. But I have created a Post Script version of this index that should print in a UNIX environment. This is the same thing. A index that will fit in the back of the book made to look like it belongs there. Just print it double sided and cut off the extra bits and you are all set.

If anyone is interested just forward a request to me and I will gladly send along a copy of the index.

albert smith

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Date: Thu, 26 Jul 90 11:58:22 -0500  
From: ralph@iies.ecn.purdue.edu (Ralph L McCallister)  
Subject: When do you add grains?

I have been brewing for about six months with malt extracts and I want to start experimenting with small amounts of grains. After reading several sources on this matter and through many recipes I find a point of departure on the technique of adding crystal malt, black patent, and roasted barley. One question concerns the preparation of the crystal malt and the other is in reference to the timing of adding these grains to the boil.

On one side the preparation states that the crystal malt, in this case about 1 pound, should be mashed using a simple infusion method and then sparged before beginning the boil. The remaining grains are added half way through the cooking time and then the wort is sparged and added with the rest of the water.

The second method requires that all the grains should first be boiled together for about 1 to 4 minutes. As much of the grain as possible should then be removed , continue with the wort preparation and sparged before adding this with the remaining water.

As I will most likley try both methods at some point in time, I would still like to have some opinions as it seems to me that the difference in these methods will produce very different tasting beers and in my case stouts which will be my next batch.

...Ralph... ralph@iies.ecn.purdue.edu

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Date: Thu, 26 Jul 90 15:45 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (RUSSG)  
Subject: 'Ganset Porter, Green Death

Ahhh 'Ganset Porter, \$0.25/bottle, if you spilled it it would leave an indelible stain on the wooden floor, no matter how quickly you cleaned it up. It was my sustenance in college (along with espresso, but's that another story). I haven't had it since. Do they still make it?

And Hefenreffer, the Green Death, a summer softball staple. A couple (or more) of those into a dehydrated body....whew...As the puzzles on the caps get easier, walking gets harder.

And a little story: My brother showed up as I was brewing a batch of brown ale. His response to the sight and smell of the boiling wort had something to do with sewerage treatment. So I gave him one of my wheat beers, and he loved it. Then he said the wort wasn't really that bad, and started asking about brewing time, money, ingredients, etc. Now that's a good feeling \*:-)

RussG.

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Date: Friday, 27 Jul 1990 08:01:22 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Juniper Ale?

>Date: Tue, 24 Jul 90 13:12:27 PDT  
>From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>  
> ...  
>(Could it be he's confusing ale and some other drink of yore  
>(gin)?, or maybe he's confusing juniper and spruce? )

Sorry I can't give first-hand experience, but I can add one small snippet of information. Reading Michael Jackson's New World Guide To Beer on beers of Sweden (my wife has relatives there and we expect to visit), I found that one native Swedish beer is a Juniper Ale. So there are commercial examples somewhere in the world. The Till brewery makes it, and it is called Spetsat.

John "No, there were no hints about how it was made" DeCarlo

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Fri, 27 Jul 90 14:38:59 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: **New Microbrewery**

There's a new microbrewery in VA starting up.  
It's called the Little River Brewing Co, Floyd VA.  
They're selling stock to get the thing running.  
They're planning an amber ale, in 600 gallon batches.  
If anyone is interested e-mail me and I'll give more info.

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Date: Friday, 27 Jul 1990 16:35:56 EST  
From: m14051@mwvm.mitre.org (John DeCarlo )  
**Subject: Cooling the Wort**

I made a batch of beer the other day and was going to put some "clean" cold water and ice in with the wort to make 5 gallons, when I found that the ice pieces wouldn't fit into the neck of my new glass carboy.

So, I found another use for the ice. I put it in my funnel-strainer and poured the hot wort through a bed of ice and hops, essentially. The result was a cooled wort much faster than I have ever had before, allowing me to pitch the yeast within minutes.

John "Is there something wrong with this approach?" DeCarlo

P.S. I covered the ice containers to avoid freezer contamination.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Fri, 27 Jul 90 17:01 EDT

From: "As I mentioned next week in my talk on reversible time..."

**Subject: Cooling the Wort**



Date: Tue, 24 Jul 90 10:37:06 EDT  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
Subject: various items

>To Captain Kirk, who wants to know about left-handed potato peelers:  
>Most peelers I have seen are double-edged, so they go both ways! I know a  
>guy who says his mom (left-handed) always exchanged peelers with her  
>neighbor (right-handed) after six months. Then they'd buy two new ones  
>and repeat the process.

Neat idea! But I can never find one of those doggone lefty peelers anywhere  
around here... oh well. I guess i'll stick with the pen knife. although I  
heard  
of a Left Handed Store in Burlington, NC that sell all sorts a stuff like lefty  
cards, can openers, pencils (the lead doesn't smudge when you drag your hand  
across it) and other useful items. Anybody in VA or NC know where this store  
or  
a nearby one is? I'm in Greensboro, NC.

>Use nail polish remover, a scouring pad, some neutral solvent, or all.  
[...etc...]  
>I had the same question - what to use to clean it. I steel-wooled all  
obvious  
>coatings, glue, etc. from my materials prior to assembly, but now have flux  
all  
>over. I'd prefer an immersion cleaning, because of the possibility of  
missing  
>something by hand.

Ouch! Wouldn't the scouring action of the steel wool create "groovy" places  
for  
beasties to grow? (Sorry, couldn't resist the puntential for a joke...) I have  
used a small cloth, made of tough cotton, and have been able to remove all  
kinds of gunk with a little elbow grease (who needs Tennis - my elbows already  
ache!).

Captain Kirk  
AYDLETT@UNCG.BITNET  
AYDLETT@STEFFI.ACC.UNCG.EDU

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Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303  
2327

415/852-

UseNet (Intergraph internal): ingr!apd!phipps

UseNet (external): [apple,pyramid,sri-unix]!garth!phipps  
cphipps

EcoNet:

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Date: Sun Jul 29 16:25:01 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Bock im Stein

Hello,

I recently found an interesting beer. I was on my way home from doing some camping and I stopped in a New Hampshire State Liquor Store. I was perusing the isles looking for some good Irish Whiskey, when an interesting bottle caught my eye. It was a clay bottle with a resealable top, like on Grolsch bottles. Upon a second glance the word BOCK stuck out. I thought they only sold hard liquor here, Well, it was indeed beer!

The beer is 'Fiedlers Bock im Stein'. A German Beer. The label also says 'Bockbier im echten Steinkrug'. Can somebody translate this??

The back label says it's '... an unpasteurized aromatic pilsener beer ...'.

The bottle came capped with a standard bottle cap, and the resealable cap was hanging on the side. The bottle is made of clay and is glazed brown. It has a four inch diameter and stands about eight inches high. This is a hefty bottle! It was definitely made to be reused, sort of novelty marketing, like Grolsch bottles. I think you Mead makers would like this, it could hold some serious pressure. It holds 1 Pint, 9 Ozs. I really like the bottle, and I considered buying a case, but I thought I would first try it out before doing so. I bought two bottles at \$3.65 each.

Ok, now to the beer. I'm no beer judge but I will try to relate in typed words. The color is a clear golden/amber. The head is average and the carbonation medium to low. I don't have a very good sense of smell, but it smells like beer :-]. The flavor is very malty and thick. Surprisingly so for the color. It sort of reminds me of Sam Smiths Oatmeal Stout. It has a medium hop flavor, tastes a bit spicy. Not very bitter. Gotta be some good German hops in there. It's good beer!

It's worth a try, of course, that's what beer drinkers do! I really like the bottle. I have never seen it before, and may never again, but I thought I would relate this to you all.

Oh yes, It's imported by: Consolidated Distilled Products, Inc. of Chicago.

One more thing: I also found there a 'Belgain ale flavored with fresh cherries', but that's for another day. (1 pint & 9 Ozs of Bock im Stein says it's time to eat dinner and stop drinking bier ;-].

- -- Cheers!

- -- Bob Gorman                      Relational Semantics, Inc.   Watertown MA US --  
- -- semantic!bob@uunet.uu.net   17 Mount Auburn Street        +1 617 926 0979 --

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Date: Mon, 30 Jul 90 14:00:33 PDT

From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)

Subject: Over-carbonated :-(

OK, I'm trying to relax but it is getting harder to do. My latest batch (Papazian's Palalia India Pale Ale) has come out over-carbonated. I asked for some insight from the collective expertise of the digest when my second batch (Papazian's Sparrow Hawk Porter) came out this way. Between that one and this one, I tried the same Pale Ale but only primed with 1/2 cup of corn sugar (as suggested) and it was under-carbonated. So, on this second pale, I boosted the sugar back to 3/4 cup and voila, I have over-carbonation again. By over-carbonation, I mean that when I pour it into a Pilsener glass, I get one inch of beer and four inches of head! I have to spoon out the foam and pour again (and again, and again...).

I am beginning to suspect an infection but the beer is really GOOD and there isn't any gushing. If I pop the top on the bottle and let it sit, it will start to slowly foam out after about two minutes - not my definition of gushing.

For the record, I followed the recipes almost verbatim (I used a roasted barley instead of toasted in the last (over-carbonated) batch of Pale. I used Edme Ale yeast but I've used it and not had the problem, too so I don't know if that could be a problem. Someone mentioned (back in April, I think) that they had heard that Edme had an infection problem.

I have some Rocky Racoon Crystal Honey Ale in the primary now and I'd like to NOT have this problem again. I also intend to start a Holiday Ale in September which will be layed away until Christmas and I expect that would be a prime candidate for over-carbonation, sitting for that length of time.

Any other ideas from the group?

Keith "trying to relax" Winter

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Date: Tue, 31 Jul 90 09:42:01 -0400

From: gt4393c@prism.gatech.edu (Yanasak, Ivan R.)

**Subject: Ale yeast: brand suggestions?**

Hey There,

I'm going for batch #2 this Friday (the Spruce Ale from CJoHB), and need recommendations for ale yeast. What are good dry yeasts? Are the liquid cultures worth the extra \$? (The local store has Wyeast).

Thanks,

-Ivan gt4393c@prism.gatech.edu

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Date: Tue, 31 Jul 1990 16:16:40 -0400

From: Rob McDonald <ames!gatech!maccs.dcss.mcmaster.ca!rob@decwrl.dec.com>

**Subject: Homebrew clubs**

I have been reading and (hopefully) learning quite a bit from this mailing list for about six months now. We seem to have the best signal/noise ratio I have encountered on the net.

Can anybody point me to a homebrewing club in the Burlington, Ontario area? Anything within 80 km would be of interest (ie I'll go to Toronto if I have to).

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>

ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

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Date: Thu, 2 Aug 90 04:55:36 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 02-Aug-1990 0753" <mason@habs11.enet.dec.com>

**Subject: Brewpubs in...St. Louis (blasphemy)**

Looking through the brewpub list, I find none in St. Louis. Are there any, or have the big-brew interests kept them out?

BTW - on behalf of all DECUS types, are there any in Las Vegas - site of the next Symposium?

Thanks...Gary

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Date: Sun, 5 Aug 90 23:49:12 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: Wine and Brew By You Open House

I was over at Wine and Brew By You today, and Craig and Sandy asked me to extend to all homebrew digest readers an invitation to stop by and spend a day with them in the store. Learn how a real homebrewing supply shop works, see Sandy and Craig (and sometimes me) brew beer, make wine, and clean up after store pets. There's always 8 or so beers on tap, and usually a few bags of Zapps open.

5760 Bird Rd, Miami Florida (305) 666-5757

this blatant ad brought to you by aem, we now return to the regular feature.

aem

--

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion  
A tree farm is not a forest.

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End of HOMEBREW Digest #469, 08/07/90  
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Date: Tue, 7 Aug 90 08:20:03 edt  
From: Keith Morgan <morgan@DG-RTP.DG.COM>  
Subject: Re: Homebrew Digest #469 (August 07, 1990)

> From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)  
> Subject: Over-carbonated :-(  
>  
> OK, I'm trying to relax but it is getting harder to do. My latest batch  
> (Papazian's Palalia India Pale Ale) has come out over-carbonated. I

I've had problems with overcarbonation every time I've used bulk priming. Seems to be a problem of nonuniform distribution of the priming sugar solution - my last batch of Pale Ale ended up with about 1/3 of the bottles flatter than Twiggy's chest and 2/3 malty alka-seltzer imitations. I've always had better luck putting a half teaspoon or so of corn sugar directly in each bottle. You'd think that the risk of infection would be high, but I've never had a problem with it. I guess there's little enough fermentation going on after the priming sugar is added that off flavors/odors don't have much chance to develop.

Keith "lotsa li'l bubbles" Morgan

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Date: Tue, 7 Aug 90 08:30 EDT  
From: ROSS@mscf.med.upenn.edu  
Subject: Eckhart?, racking, overcarbonation

Date sent: 7-AUG-1990 08:18:12

Concerning Eckhart's book "The Essentials of Beer Styles"... I ordered this book from him at the American Brewers Information Services address in Oregon two months ago and still haven't received the book or cancelled check. Does anybody know a phone number where he can be reached?

IN REPLY TO THE QUESTION ABOUT LOSING THE SYPHON BETWEEN THE CURVED RACKING TUBE AND THE REMAINDER OF THE TUBING... No, I've never had this problem. Perhaps you could try getting more vertical distance between your syphoning source and your receiving end. By placing my carboy a considerable height above my bottles, it greatly increases the flow rate so the different diameters of the tubing doesn't become a critical factor. See the discussion about syphoning in the appendix in the Papizian book, it's pretty informative.

IN REPLY TO THE QUESTION ABOUT OVER/UNDERCARBONATION. I've found that the 1/2 to 3/4 cup of priming sugar gives me good control of the carbonation level.

I have had problems like you described in my most current batch of Pale Ale. I'm almost certain that it was caused by incomplete fermentation before addition of priming sugar and bottling. As I was specially brewing this beer for an upcoming party, I had no choice but to bottle by a certain date. I guess I could have been more scientific and compensated for the incomplete fermentation by adding even less priming sugar. Also, I put about 6 bottles into the refrigerator two weeks after bottling. They were great. The remainders left at room temperature continued to ferment and they are overcarbonated but once the gas (and head) subside, they taste great.

--- Andy Ross ---

ross@mscf.med.upenn.edu

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Date: Tue, 7 Aug 90 08:58:54 EDT  
From: mikec@sun03.niehs.nih.gov  
Subject: clear glass, over-carbonation

Hey homebrewers,

I can start my day off right with a HBDigest again :-) It just wasn't the same w/o it.

Anyway, last weekend I bought a bottle of Sam Smith's Oatmeal Stout to try and was amazed that it was in a clear bottle! What about the bad effects of light on beer? It was quite good, but I'm curious why such a reputable brewery put their stuff in a clear bottle.

Also, in Digest #469 Keith Winter remarked that he thought that a long aged beer, like a X-mas Ale, would be a prime candidate for over-carbonation because of its length in the bottle. Is this true? I was going to try one of those next. Cheers,

Mike "just brewed his 2nd batch while finishing off the 1st" Carr

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Date: Tue, 7 Aug 90 8:47:18 CDT  
From: sja@gath.cray.com (Sheridan Adams)  
**Subject: Re: Racking Tube Horror Stories & Grolsch bottles for sale**

> Subject: Racking Tube Horror Stories  
>  
> (I'm gonna flame here)  
> This really gets me pissed when the siphon stops and the  
> remaining beer/wort in the tube \*BUBBLES\* back into the carboy!  
> Of course I do this several times, AAAARGHHHHH!!!, before I give  
> up and just use a plain hose.  
>

Although I haven't tested it yet I may have a solution to this problem. I purchased a tap for my primary fermenter. What I plan to do is use the two-stage method of brewing and when it come time to bottle, transfer the beer to the primary fermenter and hook up the hose to the tap. This will allow any bubbles to clear out of the line. I should know whether it works in a week or so.

If anyone is interested, I was in Semplex of USA the other day and noticed that they are now selling Grolsch bottles for around \$10 a dozen. I don't know if they sell them mail order yet, but if one is interested it might be worth checking out.

-- --

Sheridan J. Adams  
sja@grog.cray.com  
(612) 683-3030

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Date: Tue, 7 Aug 90 07:55:53 mdt  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>

**Subject: Bock Im Stein**

Ah yes, Bock Im Stein. Very good stuff. Last summer I was browsing Niemann-Marcus in Chicago and I saw that they were giving away samples of this in their gourmet section. It tasted wonderful, so I decided to buy a bottle. I was pleasantly surprised when the clerk asked if I wanted a bag or if I'd like to drink it while I shopped. Of course, I imagine that it makes some of their prices easier to handle ;-).

Jason  
hp-1sd!jdg

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Date: Tue, 07 Aug 90 09:53:08 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: **New Brewery**

If Monday's stock market plunge didn't scare you away....

offering by prospectus only, this is not an advertisement etc...

Ralph Early, President  
Little River Brewing Company  
PO Box 657  
Floyd, VA 24091

yea!

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Date: Tue, 07 Aug 90 09:56:52 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Brewer-cavers

Hey-  
Anyone out there a caver & coming to OTR??  
Wanna swap brew stories & suds?  
If there's mud in your blood (but not your brew)  
send a note & we'll see what we can do!

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Date: Tue, 7 Aug 90 10:35:06 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: Racking Tube Horror Stories**

semantic!bob@uunet.UU.NET writes:  
> I've been having troubles using  
> one of those rigid type racking tubes. The problem is a loss of  
> pressure/suction where the rigid racking tube connect with my racking  
> hose. The difference in between the inside diameter (ID) of the  
> rigid tube and the ID of the hose creates an open air gap. This  
> gap causes the suction to slow and eventually the siphon fails.

I get the same thing. I just thwack at the joint with my finger (kind of like snapping your finger) a couple times and it usually dislodges the air bubble. It doesn't come back.

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Date: Tue, 7 Aug 90 10:42:15 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Brewpubs in...St. Louis (blasphemy)

"Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 02-Aug-1990 0753" writes:

> Looking through the brewpub list, I find none in St. Louis. Are there any,  
> or have the big-brew interests kept them out?

Write/call the AHA. They have a list of brewpubs and micro brewers. I've found it very helpful when I've travelled, although there are no evaluations.

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Date: Tue, 7 Aug 90 8:32:03 PDT  
From: Jeffery R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: racking tube problems...**  
Full-Name: Jeffery R Blackman

Bob Gorman writes:

> Date: Fri Jul 27 15:47:53 1990  
> From: semantic!bob@uunet.UU.NET  
> Subject: Racking Tube Horror Stories

> On a different subject: I've been having troubles using  
> one of those rigid type racking tubes. The problem is a loss of  
> pressure/suction where the rigid racking tube connect with my racking  
> hose. The difference in between the inside diameter (ID) of the  
> rigid tube and the ID of the hose creates an open air gap. This  
> gap causes the suction to slow and eventually the siphon fails. I've  
> tried putting a hose clamp at the connection, thinking there was an  
> air leak there, but that was not it.

> Any suggestions? Please!

If you don't mind a permanent solution, takes some 5 minute epoxy and seal the rigid racking tube to the racking hose. This easily makes an air-tight seal.

Jeff

---



Date: Tue, 7 Aug 90 11:48 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinas)  
Subject: various

Thanks to all for the responses to my concern re. a batch of beer with 2 lbs. of honey in it. In the last week the brew went from "Ehhh" to "Ahhh". It changed very quickly, and I think it will still get better.

My description of the immature brew as "homebrew-like" (or something like that) got some negative response. IN NO WAY did I mean that homebrew doesn't exceed the big guys' swill in every possible comparison. What I meant was that the brew tasted like poorly made homebrew. I think we can agree that poorly made homebrew has a unique flavor to it. I have had the misfortune to taste as much bad homebrew as good, so I guess "homebrew" sometimes still has a negative connotation to me. But in the future, I'll make it point to be more descriptive.

Ok, finally, there's New Hampshire liquor stores selling speciality beer. I think the reason they do that is because of the high alcohol content of the beer, making it hard to categorize (barley wine? malt liquor?). Since I live in NH, I'll gladly volunteer to sample all the varieties and post a description. Please send donations to the address below \*:-)

RussG.

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Date: Tue, 7 Aug 90 09:22:51 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: Siphon woes, Rosebud beer

At last, a problem I can address!

Bob Gorman writes that he has a problem with air lodging in his siphon hose, where the flexible tube meets the rigid racking tube. IUve found two ways to deal with this.

1) Start with your hose filled with water. If you're racking from primary to secondary, just add the small amount of water to the brew, it won't matter. If you're bottling, let the first pint or so of water/wort mixture go into a waste bucket, to avoid getting some watered down beers.

2) If you still get an air bubble in the hose, try pinching the hose firmly just above the bubble. That always sends the air on down the line for me.

Now for my question to the group. I just started using Wyeast cultures. I've noticed that I'm getting little flakes of material up near the surface of the beer in the bottle. The slightest movement will send these little gomers drifting down to the bottom of the bottle, looking for all the world like one of those snowstorm paperweights. The yeast in question is the Irish Ale. Comments/explanations/reassurances/loud exclamations of dismay at my obviously unsanitary brewing conditions are invited. I'm hoping some experienced brewer will say "It's a top fermenting yeast, you idiot, and that's yeast at the top of your beer!"

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: Tue, 7 Aug 90 11:37:27 CDT

From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)

Subject: Homebrew Digest #469 (August 07, 1990): Racking Tube Horror Stories

> On a different subject: I've been having troubles using  
>one of those rigid type racking tubes. The problem is a loss of  
>pressure/suction where the rigid racking tube connect with my racking  
>hose. The difference in between the inside diameter (ID) of the  
>rigid tube and the ID of the hose creates an open air gap. This  
>gap causes the suction to slow and eventually the siphon fails. I've  
>tried putting a hose clamp at the connection, thinking there was an

Yes, I had this happen last week with a new hose I'd bought. I've used a racking tube forever, but all my previous hoses where the same approximate I.D. as the tube. I managed to finish racking because I use one of those two-hole carboy caps; the racking tube comes out of one, and a tube connected to a hand pump (like for air mattresses) goes in the other. This allows me to start the siphon by pressure without touching the hose. I can literally just pump the stuff out if need be, although you really want a pure siphon to avoid oxidation.

The only solution is to get a smaller hose or larger tube.

W | Wayne Allen, wa@mcc.com uunet!cs.utexas.edu!milano!cadillac!wa  
| MCC/CAD, 3500 West Balcones Center Dr, Austin, Tx 78759 (512)338-3754

-----

Date: Tue, 7 Aug 90 12:57 EST  
From: BRWJ%VAX5.CIT.CORNELL.EDU@CORNELLC.cit.cornell.edu  
Subject: grains and advice on fruity flavors

"...Ralph... ralph@iies.ecn.purdue.edu" asks about how to use specialty grains in extract beers. I have used Papazian's method of adding ALL specialty grains to 1 and 1/2 gallons COLD water and removing them with a strainer when the mixture begins to boil. My understanding of boiling grains is that it adds a "grainy" or "husky" flavor to the beer -- generally considered negative. One comment on your first method, in which grains are mashed by simple infusion. Don't worry about the temperature -- crystal malt and many other specialty grains contain no enzymes nor convertable sugars (in fact in crystal malt the starches have already been converted to dextrans and other such unfermentable sugars and caramelized). The mashing (or steeping) just extracts these goodies from the grain. Good luck! You'll notice a marked improvement in your beer!

Bob Gorman noticed a fruity flavor in his "hot ferment" (aver. 73 degrees). It's my understanding that hotter fermentation results in more byproducts (other than alcohol and carbon dioxide), in particular esters which contribute a "fruity" flavor. It also could be due to your yeast strain (???), some of which are noted for their fruitiness. I think Red Star ale was famous for banana flavors. I used Edme ale yeast for many years and always noticed strong fruit flavors, which dissipated after a couple weeks in the bottle. Some people consider these "off flavors", but such flavors also characterize some awfully good English ales.

As to Bob's rack tube problems, why not just get the next size down in racking hoses (you can buy them at many hardware stores)?

Just in passing, Real Ale is alive and well in England. During three weeks there I sampled many. My favorites: Adnam's (Bitter or "Old Broadside"), Greene King's Abbot Ale, and Fuller's ESB. Yum. The saddest sight: Young Brits drinking lager almost exclusively, even Budweiser longnecks. WAKE-UP!

Jackie Brown (Brwj@crnlvax5.bitnet)

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Date: Tue, 7 Aug 90 12:19:54 -0400

From: actnyc!jeff@uunet.UU.NET (Jeffrey Poretsky)

**Subject: grains and advice on fruity flavors**

> Subject: Bock im Stein

>

> It's worth a try, of course, that's what beer drinkers do!

> I really like the bottle. I have never seen it before, and

> may never again, but I thought I would relate this to you all.

>

> Oh yes, It's imported by: Consolidated Distilled Products,

> Inc. of Chicago.

>

> - -- Cheers!

>

> - -- Bob Gorman                                    Relational Semantics, Inc. Watertown MA US --

Bob, (and others)

I agree with you on the uniqueness of the beer and bottle. For those of you on the east coast there is a place to drink this beer, in addition to about two hundred more.

In the Village, NYC, there is a bar called Peculiar Pub. There they have a MENU of beers, ranging from american malt pops to dopple-bocks, animators, and almost any other sort of brewed beverage you can think of. There is also, in the same general area, (15 minute walk), a bar called Brewskies. This is where the local brewers guild meets.

An offical invite: Anyone who visits the area and wants to visit these establishments, email to me that info, and I will personally take you to them.

Jeff Poretsky

uunet!actnyc!jeff

jeff@actnyc.UUCP

standard disclaimers apply. +1 212 696 3747

"THINK.

If you are already thinking, please disregard this message."

-----

Date: Tue, 7 Aug 90 10:09:53 PDT  
From: dreger@seismo.gps.caltech.edu  
Subject: grains and advice on fruity flavors

Subject: Racking Tube Horror Stories

>On a different subject: I've been having troubles using  
>one of those rigid type racking tubes. The problem is a loss of  
>pressure/suction where the rigid racking tube connect with my racking  
>hose. The difference in between the inside diameter (ID) of the  
>rigid tube and the ID of the hose creates an open air gap. This  
>gap causes the suction to slow and eventually the siphon fails. I've  
>tried putting a hose clamp at the connection, thinking there was an  
>air leak there, but that was not it.

I've also had this problem. A simple remedy is to pinch the soft tube  
just after the connection with the rigid tube. Let go after a few  
seconds and the trapped air bubble disappears down the tube.

Doug D.

---

Date: Tue, 7 Aug 90 11:28:56 MDT  
From: hplabs!mage!lou  
Subject: grains, siphons, and ale yeast

In HBD #469 Ralph McCallister writes:

>On one side the preperation states that the crystal malt, in this case about  
>1 pound, should be mashed using a simple infusion method and then  
>sparged before beginning the boil. The remaining grains are added half  
>way through the cooking time and then the wort is sparged and added with  
>the rest of the water.

According CP, crystal and the other specialty grains you mentioned have no enzymes and thus trying to mash them will not have the sort of results you expect from mashing. (TCJoHB p.56)

>The second method requires that all the grains should first be boiled  
>together for about 1 to 4 minutes. As much of the grain as possible  
>should then be removed , continue with the wort preperation and sparged  
>before adding this with the remaining water.

Everything I've read says that boiling your grains will release tannins which will give an undesirable astringency to your beer. The method that works well for me is to boil some water (not in your brewpot), kill the heat and add all of the speciality grains (crystal, chocolate, black); cover this and steep like tea for about 20 minutes. Pour this concoction through a stainer into your brewpot and sparge. I find this much easier than trying to fish the grains out of the brewpot and then sparging the grains.

=====  
Bob Gorman writes:

> On a different subject: I've been having troubles using  
>one of those rigid type racking tubes. The problem is a loss of  
>pressure/suction where the rigid racking tube connect with my racking  
>hose. The difference in between the inside diameter (ID) of the  
>rigid tube and the ID of the hose creates an open air gap. This  
>gap causes the suction to slow and eventually the siphon fails. I've  
>tried putting a hose clamp at the connection, thinking there was an  
>air leak there, but that was not it.

This problem is easy to fix. Buy a slightly smaller ID hose (i.e. 1/16 inch smaller). It will take a little work to get it on over the hard plastic of the racking tube but you will be certain of a good seal there. Don't expect to be able to get it off afterwards. You will, of course, be concerned about the possibility of wort building up around there and making a breeding ground for infections but, don't worry. Just be sure you rinse it well after use and sanitize it well and it will work fine. My hose has been permanently attached to my racking tube for over a year and 30 batches of brew and I've never had an

infection.

>(I'm gonna flame here)

> This really gets me pissed when the siphon stops and the

>remaining beer/wort in the tube \*BUBBLES\* back into the carboy!

>Of course I do this several times, AAAARGHHHHH!!!, before I give

>up and just use a plain hose.

I had a similar problem with my first racking tube. It took me a long time and

much experimentation before I found the real problem and got it fixed. In my case, the bubbles were not air but carbon dioxide.

Normally, it should take 5-10 minutes to siphon a carboy. I was getting times like 45 minutes before the bubbles caused me to lose the siphon. I eventually traced the problem to the orange thingamabob at the bottom of the tube that raises the opening of the tube above the sediment. The orange thingy is supposed to have two little stubs that keep it away from the opening of the white plastic and allow an adequate flow into the white plastic tube. These stubs were broken off so that the orange dingus was pressed directly against the bottom of the white tube and severely restricting the flow into the tube.

The agitation of siphoning will normally cause some carbon dioxide to come out of solution. With a healthy flow rate the CO2 is swept along with the liquid and is quickly removed from the hose; the result being that you never notice that it has happened. With the low flow rate I was getting, the CO2 had the opportunity to form larger bubbles that collected at the top of the siphon, eventually reaching the point where they were visible where the white plastic joined the hose. Getting a new orange piece solved the problem completely.

In short, look for anything that might be restricting flow through your siphon.

I have experienced this problem since when I've had fruit in the beer or mead that clogged the siphon and restricted the flow.

=====

Ivan Yanasak writes:

>I'm going for batch #2 this Friday (the Spruce Ale from CJoHB), and need

>recommendations for ale yeast. What are good dry yeasts? Are the

>liquid cultures worth the extra \$? (The local store has Wyeast).

Liquid cultures are highly touted but I've never been particularly impressed; but, then I've never tried a liquid ale yeast. My preferred ale yeast is Leigh-Williams and Sons Beer and Stout yeast. It comes in a plastic bottle and

contains enough yeast for 8 batches (the label recommends only 3 batches but that should be ignored).

Finally,

Louis Clark

mage!lou@ncar.ucar.edu

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Date: Tue, 7 Aug 90 13:39 EDT  
From: Steve Mosier <MOSIER%UNCG.BITNET@ncsuvn.ncsu.edu>  
Subject: Brewpub List

Gary Mason wrote:

> Looking through the brewpub list, I find none in St. Louis. Are there any,  
or

> have the big-brew interests kept them out?

Is there a brewpub list? How do I get it?

BTW, there is a brewpub in Greensboro (NC) now: Vickers. I just saw a story  
about it yesterday in the Greensboro News and Record. The story cites 4  
brews:

Gate City Ale, Loggerhead Pilsner, General Greene Lager (a dark beer), and  
Loggerhead Light (ugh). They are experimenting with a Cherry Beer. As soon  
as I get out there, I'll comment on them.

--steve--

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Date: Tue, 7 Aug 90 12:15:31 mdt

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

**Subject: fruity flavor**

Bob Gorman writes:

> If anybody cares my Hot Ferment went well. The average temp  
> of my wort was 73 degrees (The temperature of my bath room floor).  
> It finished it's primary ferment in 1 1/2 days.

> When I racked it I noticed a fruity flavor. I think that  
> this may be from the Alexanders Malt Extract, I've never used it before.

The fruity flavor is characteristic of ales (it's the main flavor difference between lagers and ales) and is caused by esters that are produced by the yeast when it ferments at higher temperatures. Different strains of yeast produce varying amounts and types of esters. Although I have never tried it, I understand that Red Star dry ale yeast has a tendency to produce "banana esters." Other esters can give your beer strawberry-like flavors. Banana and strawberry are the only two identifiable fruit flavors that I have heard brewers report, although there are others that escape classification.

In My Humble Opinion, it was your 73 degree ferment that gave you the fruity flavor and not the Alexanders.

Al.

-----

Date: Tue, 7 Aug 90 14:46:56 -0400 (EDT)  
From: "Philip Edward Cutone, III" <pc2d+@andrew.cmu.edu>  
Subject: The "w" word

I may be lenched for posting this request here, but I am looking for a good wine mix, and instructions for the fermentation of said mix. I am hoping to have it done for the new year. As an added kick, I have had no fermentation experience, (except growing yeast in a supersaturated sugar solution for my brine shrimp, don't ask. BTW it tasted awful, but had a stong kick!) Anyway, if I cannot get the info here, could I be redirected to someplace I might?

Help would be appreciated!

me

-----

Date: 07 Aug 90 12:33:09 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: special grains**

Ralph L McCallister asks about when and how to add special grains:

>On one side the preperation states that the crystal malt, in this case about  
>1 pound, should be mashed using a simple infusion method and then  
>sparged before beginning the boil. The remaining grains are added half  
>way through the cooking time and then the wort is sparged and added with  
>the rest of the water.

>

>The second method requires that all the grains should first be boiled  
>together for about 1 to 4 minutes. As much of the grain as possible  
>should then be removed , continue with the wort preperation and sparged  
>before adding this with the remaining water.

If you choose to mash the special grains separately, you will need to mash them with malted barley to provide enzymes. However, to mash the special grains implies that there is starch to convert. There are small amounts of starch in crystal and other high-kilned malted barley, but the sugars added by mashing them (in addition to the sugars already present in the special grains, as is) should be insignificant to the total amount of fermentables in the entire boil.

The usual reason for mashing the crystal, etc. along with pale malted barley is that it provides a long period of time at elevated temperature during which the "goodness" of the special grains comes out into the solution.

This being the case, it is acceptable to simply crush the special grains, place them in a grain bag, and dunk it into the kettle at the beginning of the heating phase. Slosh the bag around during warmup, and as soon as the wort begins to boil, squeeze out the bag with tongs, and remove it before full rolling boil commences.

Ralph further mentions that he intends to do stouts with full extract. I might add that to obtain full benefit from the roasted barley (and other high-kilned barleys) and to make a reproducible beer, that it is good to go to a full or partial mash. In that case, at least half of the fermentables should come from pale malted barley.

Florian

---

Date: 07 Aug 90 12:37:57 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: poor racking tube**

Bob Gorman complains about his racking tube:

On a different subject: I've been having troubles using one of those rigid type racking tubes. The problem is a loss of pressure/suction where the rigid racking tube connect with my racking hoze...

I suggest going to a hardware store and purchasing some clear plastic food-grade tubing that will in fact fit your hard plastic racking tube. I get mine from a local sports/automotive shop and replace the tubing about every 3-4 months or when it gets cloudy.

Florian

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Date: Tue, 7 Aug 90 13:07:53 PDT  
From: freeman@idaho.Inference.Com (Mark E. Freeman)  
**Subject: Racking tube woes**

Date: Fri Jul 27 15:47:53 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Racking Tube Horror Stories

Hi Y'all,

On a different subject: I've been having troubles using one of those rigid type racking tubes. The problem is a loss of pressure/suction where the rigid racking tube connect with my racking hose. The difference in between the inside diameter (ID) of the rigid tube and the ID of the hose creates an open air gap. This gap causes the suction to slow and eventually the siphon fails. I've tried putting a hose clamp at the connection, thinking there was an air leak there, but that was not it.

Indeed, this was a great cause of anguish to me during my initial batches. Fortunately, my housemate came to my assistance; we obtained some hosing whose inner diameter was equivalent to that of the racking tube. The hose does stretch enough to fit around the outside of the tube, and the smaller diameter also has the added advantage of creating a tighter seal at the junction. Now it works fine. (and she can say "I told ya so" :-)

- -- Mark Freeman  
freeman@inference.com

-----

Date: Tue, 7 Aug 90 14:51:14 PDT  
From: figmo@mica.berkeley.edu (Lynn Gold)  
Subject: Too much foam in your glass -- a solution

I suspect your problem might be your pouring technique rather than the beer itself.

Try this: tip the glass on its side and GENTLY pour the beer into it. I've found this technique cuts the amount of foam in my glass regardless of what beer I'm drinking.

- --Lynn  
Brewer of "Fuzzbrau -- A Great Beer Named After a Great Dog"

-----

Date: Tue, 7 Aug 90 18:25:52 EDT  
From: mark@zippy.cs.umass.edu (mark gryska)  
Subject: Hot Fermentations and Racking Tube Madness...

In HOMEBREW Digest #469 Bob Gorman writes about high fermentation temperatures, Alexanders Malt Extract and a fruity flavor. I use Alexanders for the majority of my brewing and I am very satisfied with the results. Fruity flavors are created by your yeast with fermentation temperature affecting the amount of "fruitiness" that will be produced. A high fermentation temperature will result in a greater production of esters and aldehydes which are responsible for the "fruitiness". Note that this "fruitiness" is characteristic of a Trappist Ale. I know one brewer who cultures the yeast from Chimay and ferments it in the low 70's, the beer turns out to be very good. The point is that "fruitiness" can be good or bad depending on the style of beer you are trying to make. If you don't like this character then you can use a different yeast strain and/or lower fermentation temperatures.

Now, about racking tubes. I think that they are a great invention. Here are a couple of hints that will make siphoning an easier task. I always fill my tubing and racking tube with hot water from the tap after sanitization / rinsing. I have a clamp on the outlet side that I close and then carefully lower the tube into the beer to be racked. I put a jar on the floor and release the clamp to allow the water to run out which is replaced by the beer. I close the clamp and then rack into another carboy, my hydrometer test jar or both. Bubbles may form in the tubing because the agitation of the beer will release the CO2 that has been created during fermentation. You can do a couple things. Pinch the tubing right above the bubble, this should cause the bubbles to migrate down the tubing. Make the difference in height between the two carboys greater, this will increase the speed at which the liquid flows and prevent bubbles from forming. If you loose your siphon don't panic, repeat the process...

- mg

gryska@cs.umass.edu  
mark@zippy.cs.umass.edu

---



Date: Tue, 7 Aug 90 11:25:00 -0700  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Re: Bock im Stein

In HOMEBREW Digest #469: Tue 07 August 1990,  
semantic!bob@uunet.UU.NET (Bob Gorman) wrote on Sun Jul 29 16:25:01 1990:  
>

>It was a clay bottle with a resealable top, like on Grolsch bottles.  
>Upon a second glance the word BOCK stuck out. [...]  
>The beer is 'Fiedlers Bock im Stein'. A German Beer.  
>The label also says 'Bockbier im echten Steinkrug'.  
^^

"Bock beer in the genuine stone[-ware] jug".

>The bottle came capped with a standard bottle cap,  
>and the resealable cap was hanging on the side.  
>The bottle is made of clay and is glazed brown.  
>It has a four inch diameter and stands about eight inches high.

,,Krug`` also means "mug" or "tankard", thus ,,Bierkrug``: "beer-mug",  
but in the context given by your description, "jug" is the best choice.

>This is a hefty bottle! It was definitely made to be reused,  
>sort of novelty marketing, like Grolsch bottles.  
^^^^^^

I'd bet that it's the literal opposite; it's probably the \*traditional\*  
kind of vessel that was displaced when glass became inexpensive, hence  
widely used, a century-or-so ago. That change is credited to some degree  
with enhancing the popularity of lagers versus traditional ales/,,Altbier``.  
Perhaps our cullinary historian: Cher Feinstein, can provide more details  
on the history of beer vessels.

In times when the fabrication of containers was nontrivial--regardless  
of precisely when that changed--the only sensible thing to do was  
to fabricate containers that could tolerate the abuse of repeated use.  
I'm certain that the modern custom of discarding containers after a single  
use would be alien to all but the exceptionally wealthy of their times.

[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.]

Clay Phipps  
Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303 415/852-  
2327  
UseNet (Intergraph internal): ingr!apd!phipps  
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:  
cphipps  
[^^^^^ Our regular delay in receipt of net-news is still 2 \*weeks\* !\$  
%#@\*&^!!!]



Date: Tue, 7 Aug 90 11:45:49 -0700  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Re: off tastes from honey

A clarification of the submission identified below follows:

In HOMEBREW Digest #469, Tue 07 August 1990  
hplabs!garth!phipps (Clay Phipps) wrote on Fri, 27 Jul 90 19:55:49 -0700:  
>  
>In HOMEBREW Digest #467 (Wed 25 July 1990),  
>hplabs!mage!lou (Louis Clark) wrote:  
>>  
>>[In HOMEBREW Digest #465, RussG wrote:  
>>>  
>>>I've also got a brown ale of sorts that has been bottle for 10 days or so,  
>>>and it is not clearing at all (unlike all my other batches).  
>>>I[t] also [tastes] sour, bitter, off, but not particularly bad [].  
>>>It is my first batch using honey (2 lbs. of bargain stuff).  
>  
>My only batch using more than a pound of honey  
>also had a sharp, almost lemony sourness to it [...].  
>  
>>>Is the honey responsible?  
>  
>[Yes.] The sourness disappeared completely after a few months.  
>  
>>>Is is the dreaded "I" word?  
>  
>[No.] A very experienced homebrewer, beer judge,  
>and former local brew-pub brewmaster concurred.  
^^^

The multiple noun phrases all identify a total of one guy.

>He didn't taste it until it had been in the bottle for 8 months!  
^^

Here "it" refers to the brew itself, NOT the "sourness" mentioned above.  
The expert witness did not taste any evidence of infection at all, and  
he described it as "very clean"--8 months after bottling.

Geez, it's aggravating to me to stumble over ambiguity in words that  
I originally though had expressed my thoughts carefully !  
I blame some of the ambiguity on the ambiguous use of commas and conjunctions  
(e.g.: "and") in English, but the remainder of the fault is mine.

[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,]  
[ and who really shouldn't care anyhow, considering that this is lunch-  
time !]

Clay Phipps  
Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303

415/852-

2327

UseNet (Intergraph internal): ingr!apd!phipps

UseNet (external): [apple,pyramid,sri-unix]!garth!phipps  
cphipps

EcoNet:

-----

Date: Tue, 7 Aug 90 21:05:44 PDT  
From: "Mike Schmidt" <schmidt@aec830.mdcbbbs.com>  
Subject: Nasty Smelling Honey Lager

I came very close to dumping out 5 gallons of 3-day-old Rocky Raccoon's Crystal Honey Lager, due to the putrid smell that wafted through our home. My wife almost nixed by upcoming keg purchase after entering our foul smelling brew cellar (a.k.a. The basement).

However, much to my surprise it tastes good -- very good!. Thanks Johnny for convincing me \*NOT\* to pour the wort down the drain. I used 4 lbs of Alexander's Pale Malt Extract and 2 1/2 lbs of Light Honey. The honey, which I would assume is good quality stuff, came from my bee-keeper buddy. I used Red Star dry lager yeast and 2 oz. of Cascade stemmed loose hops. My first suspicion was that the Red Star yeast was contaminated, however the putrid smell appears to be the result of fermenting honey. This was the first time I had used honey in the brew pot. The smell is now just slightly noticeable. This batch is very immature so I will be sure to update you all if/when appropriate.

-----

End of HOMEBREW Digest #470, 08/08/90  
\*\*\*\*\*  
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Date: Wed, 8 Aug 90 8:59:23 EDT  
From: Dale Veeneman <dev1@gte.com>

**Subject: Over-carbonation (Edme a common factor?)**

> From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)  
> Subject: Over-carbonated :-(  
>  
> OK, I'm trying to relax but it is getting harder to do. My latest batch  
> (Papazian's Palalia India Pale Ale) has come out over-carbonated. I

Since about December, each batch has been fine for up to about 1 1/2 months in the bottle, then it gradually starts to over-carbonate. After about 2 1/2 months it's difficult to pour (even tipped) and after three months, strange flavors begin to appear. I attempted many corrections; the only thing in common was Edme ale yeast (I'd never had these problems before with Edme, I preferred the beer aged 4-6 months). I finally bit the (\$4.79) bullet and used Wyeast liquid ale yeast for the current batch (still in secondary). Have others recently experienced anything similar with Edme?

- Dale "Just drink it before two months" Veeneman

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Date: Wed, 08 Aug 90 10:02:10 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Info on brewery

In response to the questions I've gotten about the brewery...

The shares cost \$100 & are sold in 'units' of \$500, 800 shares will be sold.

I

'm not sure how far along they are.. maybe 10% have been sold.

They're planning on making an amber ale, sounds like Sam Adams. 600 gal. to  
sta

rt. I am not connected with the brewery but will invest.

The guys who run it work/have worked at an ethanol plant in Floyd. (3 of em)  
6 pack price will be \$4-5?

Dividends will be paid in cash, not cases.

The name of the brew will be 'Moonbeam Ale'

-----

Date: Wed, 8 Aug 90 14:49:57 GMT  
From: aem@mthvax.CS.Miami.EDU (a.e.mossberg)  
Subject: TCJoH index

Regarding the recent comment about yet another TCJoH index,  
please note that we at the homebrew archives have two version  
of the index available for anonymous ftp from  
mthvax.cs.miami.edu (129.171.32.5) in the directory ~ftp/pub/homebrew  
as the file "joyindex.Z" or via e-mail through the netlib  
server by sending the message

send joyindex from homebrew

to netlib@mthvax.cs.miami.edu

aem

- --

a.e.mossberg / aem@mthvax.cs.miami.edu / aem@umiami.BITNET / Pahayokee  
Bioregion

Plato is a bore. - Nietzsche

-----

Date: Wed, 8 Aug 90 11:45:48 EDT  
From: Ray Mrohs <IRMIS971%SIVM.BITNET@CUNYVM.CUNY.EDU>  
Subject: Brewpubs - Western US ?

From: Ray Mrohs  
System Programmer (OIRM)  
Smithsonian Institution

We will be driving from San Francisco to Denver during the last part of August. Are there any recommended brewpubs along the way ??

-----

Date: Wed, 8 Aug 90 9:20:11 CDT  
From: jack@wubios.wustl.edu (Jack Baty)  
Subject: No brewpubs in Missouri -- yet

Several weeks ago the governor of Missouri signed a bill allowing the establishment of brewpubs. Homebrewer and author Dave Miller put in many hours working with legislators to get the law passed in a state where voting for such a thing could look bad on a lawmaker's resume. So while there are no brewpubs in St. Louis now there may be soon. I think Miller has hopes of starting one.

- - -

Jack Baty  
Division of Biostatistics      Washington University Medical School      St. Louis  
jack@wubios.WUstl.edu      uunet!wupost!wubios!jack

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Date: Wed, 8 Aug 90 10:44:37 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
Subject: need to buy a pot

When I first started brewing a couple of months ago, I bought a cheap brewing pot. However, I think now that it is too cheap. The bottom burns very easily and when I try to scrub it clean, I feel like I am going to bend the pots in half. When boiling water, I can see the shape of coils through the water on the bottom of the pot.

Anyway, I want to buy a new, good pot. I know we have discussed some of this before, but I did not save the information. So, could people e-mail me info about good places from which to mail order equipment at a good price (my local place which has very good prices on supplies, does not carry much equipment) or if you are in the Seattle area, it need not be mail order. I do not care if the pots are aluminum or stainless steel (please, no aluminum pot flames).

Rick Noah Zucker  
noah@cs.washington.edu  
...uw-beaver!uw-june!noah

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Date: 08 Aug 90 11:05:55 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: Irish yeast and the floaters

In yesterday's HBD, Ken Weiss (what a name!) says:

>Now for my question to the group. I just started using Wyeast cultures.  
>I've noticed that I'm getting little flakes of material up near the surface  
>of the beer in the bottle. The slightest movement will send these little  
>gomers drifting down to the bottom of the bottle, looking for all the world  
>like one of those snowstorm paperweights. The yeast in question is  
>the Irish Ale. Comments/explanations/reassurances/loud exclamations

Wow! I exclaimed...I use the Wyeast Irish yeast almost exclusively for my ales and I've never seen this phenomenon. This yeast is definitely one of the cleanest, fastest, yeasts I've used. In the past, I have seen little bits of things looking like tiny "boulders" which float around in the beer. I've heard that these are caused by infusion mashing at very low temperatures. But flakes, well I could guess a wild yeast infection. Do you scrub the bottles well, then sanitize with chlorine bleach solution? Another possibility is protein-tannin complex, but I don't know why it would congregate near the surface. Are you using fresh hops? Perhaps you could elaborate on your process. Do you mash or are you using extract?

Interestedly, Florian

---

Date: Wed, 8 Aug 90 12:26:38 PDT  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: Estimating caloric content of homebrew

As I've gotten tired of hearing comments about my girth being a direct result of my beermaking and/or consumption, I'm interested in calculating the calorie content of my homebrew. Also, I want to stem the tide of "oh, gee, beer is fattening" comments I get from people.

The assumption I'm making about calories in beer is that they are a function of the original gravity of the beer. Water has a gravity of 1.000, and no calories. Let's ignore the fact that pure alcohol has a gravity less than 1.000. I make the assumption that unfermentables have the same caloric content as fermentables, as well. (Is that a reasonable assumption? I would expect sugars to have similar caloric content, but I don't know about anything else that is dissolved in beer, like proteins, etc. At worst, this assumption would just give you a high estimate).

I don't have the formula handy for figuring potential alcohol from gravity, but figure that potential alcohol is a very convenient way of calculating the calories. Again, making the assumption that unfermentables are sugars of the same caloric content as fermentables, we don't care about the finishing gravity for the purposes of this calculation. Therefore we treat a potential alcohol reading of, say, 4%, as a actual alcohol content of 4% for purposes of calorie calculation. Let's also normalize our gravity at 60 degrees F and use a calorie count for an oz. of pure Ethanol at that temperature.

The formula for calories in serving of beer would thus be:

$$\frac{(x^{**}) \text{ calories } \% \text{ pure alcohol (potential) oz. beer}}{\text{oz. pure alcohol} \times \text{beer}} \times \text{serving}$$

\*\*Does anybody know what the caloric content of an oz. of pure alcohol (x) is? Surprisingly, this is not included in the average calorie counting book :-)

Are my assumptions valid, or do they ignore some fundamental physical properties of beer or the universe? Will this formula give an accuracy within 10% of the actual calorie count?

Mike Meyer  
meyer@tcville.HAC.COM

"um, let's see, 1800 calories a day is 8 stouts or 12 nut brown ales..."

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Date: Wed, 8 Aug 90 14:20:54 mdt  
From: Dan Timm <tim@hpcsr.f.col.hp.com>  
Subject: Estimating caloric content of homebrew

Hello Homebrewing Compatriots

I'll be attempting an oatmeal stout in the near future and have some questions. I have taken Jay H.'s suggestion and picked up some steel cut oats. What I need to know is whether or not to mash these grains. I am an extract brewer. If I need to mash, can I just mash the oats or do I need a source of enzymes from barley as required in mashing malted wheat? What exactly is Steel cut oats, are they malted oat?

Thanks

Dan Timm      tim@col.hp.com

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Date: Wed, 8 Aug 90 16:16:06 EDT  
From: Tom Fitzgerald <fitz@wang.COM>  
Subject: Substitutions, and scratched plastic

I've got the standard couple of beginners' questions:

Dave Line has a recipe for an Old Peculier lookalike that uses black treacle and saccharin. I can't find treacle anywhere, and I'd rather not use saccharin if there's an alternative. My current plan is to use molasses instead of treacle (equal amounts), and lactose instead of saccharin. Should I be using blackstrap molasses instead? Each saccharin tab has the equivalent sweetness of 1 tsp of sucrose, so I assume I should use 2 tsp of lactose to substitute for each tab, since lactose is much less sweet. Does anyone have a better idea?

Also, I've been making a habit of storing my strainer, caps, capper and stuff inside the fermenter when not in use. I finally noticed that these sharp metal edges were scratching the hell out of the sides and bottom of the fermenter. Should I replace it immediately, or can I deal with it by rinsing it with boiling water before putting the sanitizer in it? (I know sanitizer won't get into the scratches well enough to kill the bugs, but I assume steam will). I want to start a new batch (the Peculier) soon, and I'd rather get some real info than be forced to worry about it.

Thanks for any info

- - - -

Tom Fitzgerald    Wang Labs            fitz@wang.com  
1-508-967-5278    Lowell MA, USA    ...!uunet!wang!fitz

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Date: Wed, 8 Aug 90 15:59:40 PDT

From: Dave Sheehy <dbs@hprnd>

**Subject: Juniper Ale**

Full-Name: Dave Sheehy

The secrets to the details of a juniper spiced ale lie under all your noses in Papazian's epic work of which we're all familiar. In the recipe for Tumultuous Porter (aka Goat Scrotum Ale) is a suggestion to add 1/4 C juniper berries to the wort (sorry Florian but he doesn't specify any particular variety :-). And indeed I have concocted such a beast in the recent past. I used the extract based recipe as a basis for an all grain version which I dubbed "Mashed Goat Scrotum Ale" (catchy name huh?). May I further the pun by stating that it was painfully delicious? A quarter cup of juniper berries gives a definite juniper flavor without being overbearing. I got juniper berries from the spice booth at my local farmer's market. They were semi-dry when I bought them and I don't know how fresh berries would convert (in Florian's case where he has access to the fresh stuff). I emacerated them in the food processor and added them at the end of the boil (don't want to lose all the aromatics you know).

I have also made a spruce ale using spruce essence and Papazian's spruce ale recipe which calls for spruce essence (as opposed to the one which uses fresh spruce tips). I much prefer the juniper as it is not as bitter as the spruce and is more flavorful to boot. I have a suspicion that any essence is not going to be as good as the real thing (surprise surprise) so if I were going to make a spruce ale again I would make an effort to use fresh spruce.

Dave Sheehy  
dbs%hprnd.hp.com

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Date: Wed, 8 Aug 90 18:44:54 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: Bock im Stein

In HOMEBREW Digest #469, Bob Gorman <semantic!bob@uunet.UU.NET> writes:

```
$      I recently found an interesting beer.  I was on my way home
$ from doing some camping and I stopped in a New Hampshire State
$ Liquor Store....
$
$      The beer is 'Fiedlers Bock im Stein'.
$
$      One more thing:  I also found there a 'Belgain ale flavored
$ with fresh cherries',  but that's for another day.  (1 pint & 9 Ozs
$ of Bock im Stein says it's time to eat dinner and stop drinking
$ bier ;-].
```

(Damn! The secret's out!)

The New Hampshire State Liquor Stores DO NOT carry Bock im Stein or the Belgian KriekBier. This is just a simple case of mass hallucination. For your own good, STAY AWAY.

Please.

:-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-) :-)

Yum. OK, I'll share. After all, there's plenty more where that one came from.

```
- --
Kevin L. McBride, President      // Amiga:      | Brewmeister, VP of tasting,
McBride Software                // The computer | and Bottle Washer,
Consulting Group, Inc.          // // for the   | McBeer Home Brewery
uunet!wang!gozer!klm           /x/ creative mind | Nashua, NH
```

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End of HOMEBREW Digest #471, 08/09/90

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Date: Wed, 8 Aug 90 23:47:47 PDT

From: ames!gatech!mailrus!uunet!tc.fluke.COM!inc@decwrl.dec.com (Gary Benson)

**Subject: Spruce Ale! Blueberry Melomel! Year Old Beer!**

Spruce Ale!

Wow! I just had one of my new Spruce Ales, and is that stuff good!

Some of you may remember about a month back I asked about Spruce Extract: how to use it, what it does to the brew, and so on. My 1/2 ounce bottle indicated it was sufficient for 8 gallons of beer. Well, a few people surmised about what to do with it (add it to the boil, add to secondary, and so on), but no one had direct experience. So here's what I did:

I had a smallish batch (a bit over 4 gallons) of a brown ale ready to bottle, so I bottled one case straight. To the remainder, I added about 1/3 of the extract - what's that? about a sixth of an ounce? I guess... anyway, It turned out I got fifteen 12-ounce bottles.  $15 \times 12 = 180 \approx 1.5$  gallons. So that means I used it about 2.5 times stronger than recommended, but to my palate it is ideal. This stuff is going to get tucked away for a nice long aging, as it tasted really good now, but should be dynamite in a few months. It adds a strong note to the aroma that mixes really nicely with the Northern Brewer finishing hops I used, and gets along well with the standard malt + hops flavor of the beer. I seem to taste it more in the front of my mouth, whatever that means. The flavoring adds a complexity that makes me sip and savor this beer, even though it is a proven recipe that usually has me trying to drink it all up quick! Strange effect for me.

Next batch I am definitely going to experiment with Juniper berries, which grow in abundance in my neighbor's back yard. Someone else asked about them, and from pure instinct, I have developed this plan: I am going to take a solid handful of perfect berries, and use a spoon to crush them in a pan. I will add about a cup of water and boil it, covered. I plan to cook it for a half an hour or so, and strain it into a container. When it cools, I'm going to add a quarter cup of vodka and call it Juniper extract, sufficient to flavor one 5 gallon batch at bottling time. Does anyone have any opinions or ideas to contribute?

Blueberry Melomel!

Thanks to Cher and others in the group here who have instructed about mead making. My first attempt also went into bottles last week, and the first sample indicates I have something really special here. I started off making 3 separate batches, thinking I'd do a lot of experiments all at once. One was to be 1.5 gallons of standard honey-spice mead, one was to be 1.5 gallons of orange, and one was 3 gallons of blueberry.

Well the "straight" mead fermentation took off like a shot, the blueberry was working, but slowly, and the orange just sat. After 2 days, I decided that orange-spice might be interesting, so I mixed my best and worst performers. Then the blueberry quit, so I added it in, too. Then it all quit. After a week of no activity, I pitched two more packets of Montrachet

yeast, and saw absolutely NO bubbling for another week. I had a 3-week vacation coming up, so I measured SG ( it was 1160), and headed out. WHEN I returned, imagine my surprise to find the SG now was 1015! Still no visible activity, but it was not too sweet, so I bottled it, and what a pretty red color those blueberries had buried within! It is already clearing, there's LOTS of fallout, and the first sample today has given me another reason to wait until Christmas for treats! My capillary vinometer indicates it is 16%.

In the two shops where I bought the yeast, I was told that honey has something that inhibits yeast growth. Cher or anybody: can you verify that? Give a work-around? Do yeast nutrients help? This fermentation was much slower than anything I've ever seen, beer or wine. I guess I just like to see the bubbles as continuing proof that my little employees are staying on the job!

Year Old Beer!

While on vacation, I got an unexpected treat. On a visit to my mom at Christmas, 1988, I took along a case of the first batch of the brown ale which I now make as my main brew. She still had four bottles! And they had been refrigerated the entire time! It took me less than 30 seconds to pop one open when I discovered this treasure, and lordy, lordy, was it good! Not a \*bit\* of "homebrew" flavor! ;- ) It stood up to the ravages of time much better than I might have expected - it was dry, perfectly balanced, and much lighter on the palate than it was when I drank the last of the batch at the young age of 3 months. This experience convinced me that while a "fresh" flavor has a lot to recommend it, aging beer can improve it considerably. I had always thought that 1 month in the bottle was the time to begin drinking, and that 3 months was about optimum, but I am rethinking those assumptions. In this case at least, the beer went from an 8 to a 10 just by sitting in a fridge for a year and a half! Can anyone corroborate or dispute any of this?

(Disclaimer: this all happened in Wisconsin, so it may have had something to do with the way the ionosphere bends the Earth's magnetic field near Milwaukee, or maybe it was just the proximity to all that cheese that did it and not the aging at all.)

All of which reminds me: I gave a friend a bottle of my very first batch, a stout that I rated B- overall at the time. He still has it, and it too has been refrigerated all this time. Out of scientific curiosity I have offered him 5 bucks for the bottle, but he insists that he wants to try it "someday". This bottle may already be vinegar though, having been stored here in Washington all this while!

Best wishes to all of you. Would there be any interest in informal regional "brew-meets"? I think it would be fun to meet people, taste their beer, get their responses to mine, trade a couple of sixers or single bottles, like that. No competition, no rules, no commercialization. Just sociableness, maybe a Saturday potluck at someone's house?

Gary Benson      ==[ S M I L E R ]==      \_ \_ \_ \_-inc@fluke.tc.com\_ \_ \_ \_ \_ \_ \_ \_ \_ \_ \_

Selling software is like prostitution; you've got it, you sell it,  
you've still got it!      -D. Lambert (IST)

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Date: Thu, 9 Aug 90 08:12:32 CDT

From: techentin@Mayo.edu

Subject: Re: Estimating caloric content of homebrew

I've picked these formulas up from the digest over the last 10 months or so. I have apparently neglected keeping units, but I believe that SG1 is O.G., SG2 is F.G., (both in 1.xxx units, whatever those are called), T is in degress F.

-----  
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)

$(T \times 1.449E-4 - 0.009) + SG(\text{uncorrected}) = SG(\text{corrected})$

and on David Haberman who cites Fred Eckhardt's book "The Essentials of Beer Style - A Catalog of Classic Beer Styles for Brewers & Beer Enthusiasts"

$O.G. \times 3.375 = \text{calories in 12 oz brew (approx)}$

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Bob Techentin

Mayo Foundation, Rochester MN, 55905 USA

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Date: Thu, 9 Aug 90 09:52 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)  
Subject: grain/extract

I've got a simple question that probably does not have a simple answer:  
How much grain is needed (and at what \$) to produce the equivalent of a  
3.3 lb can of amber (ie. medium darkness) extract. I understand it  
involves sparging efficiency, etc., but I'm just looking for a  
ballpark figure.

RussG.

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Date: Thu, 9 Aug 90 11:07:37 EDT

From: weinberg@hanksville.phast.umass.edu (Martin D. Weinberg)

**Subject: Re: Over-carbonated :-)**

In response to Dale Veeneman's comment:

I have had *\*exactly\** the same problem with EDME and other dry yeasts. Last winter, I brewed a strong ale/barleywine using Sierra Nevada (Wyeast) and it's great . . . no sign of any contamination. Since I stopped using dry yeast, the quality and longevity of my brews has gone up a lot. I suggest reading last year's special issue of Zymurgy on yeast for tips. By culturing, the costs can be kept way down. Check it out!

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Date: Thu, 9 Aug 90 09:30 MDT  
From: "JOHN T. LOHR" <JOHNLOHR@cc.usu.edu>  
Subject: Re: Homebrew Digest #471 (August 09, 1990)

re: overcarbonization

I have been brewing with a variety of malt extracts. I have used both sugar and honey as additives to the malt extract. Almost every batch has, with time, been overcarbonated. Since I have used a variety of malt extracts, fermentable sugars and yeasts, no ingredient has been a common denominator. I have also tried letting the beer sit in the secondary carboy to ensure that all fermentation is complete. Even these batches, after a period of being quite flat, eventually produce overcarbonization. Once the foam settles the beer tastes quite nice. My only real problem seems to be too much gas production. Is there something in my technique thats causing this? Of nearby fellow brewers some experience this same problem, whereas others never experience it. We're all basically do the same thing.

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Date: Thu, 9 Aug 90 11:07:49 EDT  
From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
Subject: calories in homebrew

You should be able to determine the caloric content of ethanol by looking at the figures for caloric content of hard liquor (which generally has no sugar, since it's distilled) and converting for stated proof; e.g., if they say an ounce (make sure of the measurement---some guides use jiggers (1.3 oz?)) of 86-proof whiskey is X calories, an ounce of pure ethanol will be  $200X/86$  calories.

If you use this and potential-alcohol hydrometer readings, you will probably show slightly more calories than are in the finished beer, since converting sugar to ethanol releases some energy (but not nearly as much energy as metabolizing the ethanol to CO<sub>2</sub>). Dissolved proteins, flavors, etc. ought to be an insignificant part of the OG.

The one place this might be off is fruit beers. Leaving the fruit in the fermenter //might// allow a little more sugar to dissolve from the fruit over several days, but my guess is this wouldn't be significant.

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Date: Thu, 9 Aug 90 10:19:05 MDT  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: EDME and gushers**  
Full-Name: Tom Hotchkiss

Awhile back (I don't remember exactly when), I reported experiencing "geyser like behavior" in some of my batches. The behavior was low carbonation early (the first month or so), followed by a period of gradually increasing amounts of foam and head. After a few months, it became virtually impossible to pour. I have memories of taking 10 minutes to pour a 12oz bottle into a 32oz mug! Eventually, the geysers became grenades and I tossed out the remaining bottles.

I assumed that the geysers were caused by a sanitation problem, so I went out and replaced all my plastic stuff (siphon and primary fermenter), and did things like wipe down the counters and floors with chlorine solution before brewing. After this, my geyser problems disappeared and I was happy again.

Well, I went back and checked my records and discovered that I used EDME yeast in all the geyser batches. Also, it turns out that when I replaced my plastic and stepped up my attack on undesirable beasts I also started using Wyeast. Hmmm... Was it sanitation, or the EDME yeast? I don't have enough data to determine the real cause of my geysers, but I'm sure suspicious of EDME yeast now.

Finally, if you are experiencing this geyser behavior (gradually increasing amounts of foam), I recommend you finish the beer soon. I can personally attest to the fact that given enough time, you will get explosions. I don't remember exactly how long it took for the bottles to start blowing up, but it was probably at least 3 or 4 months.

Hope this helps,

Tom Hotchkiss

HP Fort Collins

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Date: Thu, 9 Aug 90 09:18:13 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Feeling Your Oats (&etc)**

I thought I'd chip in with my bit about the infection problem mentioned by Dale Veeneman (and others too I think). I've had exactly these symptoms - beer's great for a month or two, then gradually becomes over-carbonated. I've had some real gushers too, beer all over the walls! I've made the following changes in my procedure, with good results (although the jury's still out, it's only been 3 months or so):

- use Whitbread yeast only. The homebrew shop (Oakbarrel in Berkeley) get it in bulk and put it into little plastic vials;
- single stage fermentation in a 7 gal carboy. I used to use a two stage procedure (2-3 days in a plastic bin then 2-3 weeks in a 5gal carboy);
- bottle after a week no matter what;
- no S.G. readings during fermentation! Just at the beginning and before bottling;
- soak all equipment (bottles, tubing, carboys etc) for at least 30min in a weak bleach solution

Bottling after a week no matter what took the most faith for me, but so far I haven't been disappointed (3 or 4 batches). I wouldn't want to leave the beer on the trub for longer than that anyway. It really has fermented out too, I'm finally getting ending gravities close to what I'd like (about "25%" of starting, e.g. 1.060 -> 1.015). I think the most dangerous times are before pitching (and during the lag) and when racking. I pour the hot wort through a strainer onto ice, sparge & make up to volume. From about 2.5 gal of wort this gets the temp down to 75 - 80. Then rack (with a single hose, no racking tube) into the 7gal carboy and pitch. I've also tried just swirling the dry yeast in a cup of wort and dumping it in (i.e. no starter). The lag is 12-18 hours, which is longer than I'd like, but since it's in an airlocked glass carboy I think it's OK.

Now on to the oatmeal. I've just bottled an Oatmeal Stout (using the above procedure of course!). I just added 1lb of steel cut oats to the cold water with the rest of the grains, and fished it out with a strainer when it boiled, before adding the malt extract. Steel cut oats are just oats that have been cut up (3-4 pieces per kernel) with a sharp steel blade. After bottling I had 1/2 a bottle of (flat) beer left over and it seemed a shame to dump it, so... yum! A definite oaty flavour. FYI the recipe was a variation on one kindly posted here by I forget who (sorry!):

8lb British Amber Malt Extract (syrup)  
0.5lb Black Patent )



0.5lb Chocolate ) cracked with a rolling pin, added to cold  
0.5lb Roasted Barley ) water, removed at boil  
1lb Steel Cut Oats  
2oz Eroica (boiled full 60min)  
1oz Fuggles (boiled 1min, 10min steep)  
Whitbread dry yeast  
0.5cup corn sugar to prime (I don't like gassy beer!)

It's come out nice and black and has a full, almost creamy look. I suspect that the barley will give it a brown head. Unfortunatley I have to wait another week to drink it!

One final thing, a word of warning. Don't use cork lined bottle caps! They dry out and lose their seal. I thought I'd tossed all of mine, but a couple sneaked onto bottles in my last brew (a delicious raspberry ale) and ruined them.

patrick

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Date: Thu, 9 Aug 90 08:42:05 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: snowflakes keep falling through my beer

Thanks to Florian and Pete Soper for insights into the drifting material in my beer. You both pointed to incompletely converted or improperly sparged grains, and that sounds like a very likely bet.

The batch in question was an extract brew, with 1 1/2 lbs. of crystal thrown into cold water, and strained out when the water started to boil. Sounds a lot like a low-temperature mash to me. I use whole leaf hops, but since I'm just running the boiled wort through a strainer, and not recycling any of the runnings back through once a filter be is established, there's a good chance that some little guys are sneaking through.

I speculate that I never saw this before because I just changed my bottling technique. I used to dump the priming syrup right into my secondary, stir gently, and siphon right into bottles. This tactic (IMHO) minimized infection risk, but picked up a fair amount of sediment from the bottom of the secondary and spread it through the beer. In the general gunk, these little things went unnoticed. This latest batch, I followed Pete's advice and racked from the secondary into another vessel, stirred in the priming syrup, and on into the bottle. A much cleaner method in terms of not picking up sediment from the secondary, but, more risk due to another transfer step in the brewing process.

On the bright side, I've tasted two bottles of this stuff so far. It's still uncarbonated, but tastes real good.

I can see that if I keep producing at my current level (5-10 gallons a month) I'm going to get *\*real\** tired of bottling soon. Can one of you netters e-mail me a complete list of what I need to get into using Cornelius kegs? I'm particularly interested in hearing whether you have a dedicated beer refrigerator, or can the whole 5 gallon setup fit in your household fridge? Actually, maybe some other people would like to see the list too, so maybe you should post it to the HBD.

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: Thu, 9 Aug 90 12:18:07 PDT

From: kjohnson%gold.Berkeley.EDU@jade.berkeley.edu (Ken Johnson)

**Subject: calories**

Alcohol has 7 calories per gram. Fat 9, protein 4, carbs 4.

A 12 oz (355ml) beer with 4% ethanol by volume -->  $(355\text{ml}) \cdot (.04) = 14.2\text{ml}$  alcohol

The density of ethanol is .789 g/ml -->  $(14.2\text{ml}) \cdot (.789\text{g/ml}) = 11.2\text{ g}$  alcohol

At 7 calories per gram, you get 78.4 calories from the alcohol.

Ken

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Date: Thu, 9 Aug 90 12:38 PDT

From: POST@VAXT.llnl.gov

Subject: Re:Over-Carbonation (EDME a common factor?)

Dale Veeneman (dev1@gte.com) writes:

> I attempted many corrections; the only thing in common was Edme Ale yeast

There is strong evidence that Edme may have some problems with wild yeast contamination from time to time (what dry yeast doesn't?). Symptoms are:

- 1) Fermentation appears complete, then restarts.
- 2) Looooong fermentations after restarting.
- 3) Over-carbonation due to increased attenuation of the wild yeast.

I have a batch of ale in the secondary perking in the beer fridge (gotta have a beer fridge!) that stopped after 2 weeks, then restarted after a few days. The gravity keeps dropping, well below where it should have. This batch was pitched on 6/17, and has been at 65 degrees the whole time (gotta have a beer fridge!).

If your beers are over-carbonating, it's probably due to the higher degree of attenuation over time, which is why you don't see it right away.

\$4.79 for Wyeast sounds expensive. Look around.....

- John Post
- \_ It's only MY opinion - they don't listen to me anyways.....
- \_ post@vaxt.llnl.gov
- \_ America Online: BrewPost

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Date: Thu, 9 Aug 90 12:43 PDT

From: POST@VAXT.llnl.gov

**Subject: brewpubs**

Ray Mrohs writes:

> We will be driving from San Francisco to Denver... Any recommended brewpubs?

Start in SF at SF Brewing company on Columbus. Despite it's previous flaming here awhile ago, Nevada City Brewing Company is a great place. It's a real microbrewery as opposed to the pub, but the "brewrats" are friendly.

- John Post

It's only MY opinion - they don't listen to me anyways.....

post@vaxt.llnl.gov

America Online: BrewPost

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Date: Thu, 9 Aug 90 12:53 PDT

From: POST@VAXT.llnl.gov

**Subject: Calorie Content**

Mike Meyer asked about caloric content of alcohol. Here's an indirect answer:

(from fred eckhardt's book <damn good bok, fred!>)

There are 7.1 calories per gram of alcohol. The SG of alcohol is .746.

If you know the FG, there must be a way to figure this out. (i don't have the book in front of me, but I think he talks about it in the lite beer section for comparisons). Add some calories for the residual dextrins and other "stuff"  
in the beer.

- John Post (don't know why I'm so verbose today...)

It's still only MY opinion

post@vaxt.llnl.gov

America Online: BrewPost

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Date: Thu, 9 Aug 90 13:20 PST  
From: <CONDOLF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>  
Subject: Calories & jolt beer

In HBD 471, Mike Meyer laments:

> As I've gotten tired of hearing comments about my girth being a  
> direct result of my beermaking and/or consumption, I'm interested in  
> calculating the calorie content of my homebrew. Also, I want to stem  
> the tide of "oh, gee, beer is fattening" comments I get from people.

I always explain that *\*my\** girth is from being so studious. Besides,  
I've had it since before I discovered the joys of homebrewing last  
year! ;-)

In direct response, I recently looked through all the old HBD archives  
from netlib@mthvax.cs.miami.edu, and came across the precise formula  
Mike's looking for:

For a 12-ounce beer, calories =  $13.5 * (OG-1)/0.0039$

For example, say you have a brew of OG = 1.039. Twelve ounces of that  
would have  $13.5*(1.039-1)/0.0039 = 13.5*0.039/0.0039 = 135$  calories.

While I have your attention, let me pose a query. Some friends and I  
were tossing around, almost as a joke, the idea of "jolt" beer --  
that is, beer that gets some of its bitterness and kick not from  
hops but from caffeine. Has anyone tried this? Is it too gross an  
idea (or result) to be attempted at all (or ever again)?

\*.....

Fred Condo. System Administrator, Pro-Humanist (818/339-4704).  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722

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Date: Thu, 9 Aug 90 14:32 MST  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: miscellaneous

Howdy! I've got a coupl'a random comments/questions.

First, for the person drivng from San Francisco to Denver:  
If you're driving I-80, you'll be going very close to two decent brewpubs  
in the Salt Lake City area: Squatter's, downtown Salt Lake, and  
Wasatch BrewPub in Park City. Both are pretty good, although Squatters'  
beer is probably a bit nicer (and more expensive.)

Second, for those concerned about scratches in plastic fermenting pails:  
When a batch of beer has finished fermenting, I fill my bucket with a medium-  
strength bleach solution, and let the bucket sit. If any infection manged  
to lodge itself in a scratch, I think that this should kill it. I empty (and  
rinse) the bucket during the boil of the next batch (after at least a week.)

Finally, the recent discussion regarding the addition of specialty grains  
has started me thinking about toasted malted barley. CP says to prepare  
t.m.b. by "toasting" the malted barley in a 350 deg. F oven for 10 minutes.  
Does this effectively convert the starch? Several recipes in TCJoHB call  
for t.m.b., but there is no discussion of mashing. Apparently,  
there must be starch in the grain, right? How does this affect wort?

Also, regarding toasted malted barley, there is no discussion of what  
effect this grain should have on the final beer. Does it add sweetness?  
flavor? color? fermentables?

Thanks,  
Chuck

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Date: Thu, 9 Aug 90 14:15:19 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Atlanta Brewpubs?**

Hi! I have a friend who is moving to Atlanta soon and would like information (names, addresses, reviews, etc) about brewpubs in and around Atlanta. Please send replies directly to darlene%hpldya@hplabs.hp.com - thanks in advance.

- Ken Ellinwood -

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Date: Thu, 9 Aug 90 14:53:05 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Stirring the mash**

My roommate has been all-grain brewing for well over ten batches now and has had a consistent problem with high ending specific gravities. He follows Miller's methods for step-infusion mashing. A typical mash of 8 lbs of Klages in 11 quarts of water starts at 150F, ends at 143F after 2 hours in an insulated box. A sample of the mash is cooled to room temp for the purpose of measuring the Ph of the mash, which is determined to be about 5.3. The resulting initial gravity is around 1040 and ferments down to 1020. (He may also be doing a protien rest, but I forgot to ask).

To solve the problem he has tried mashing in 16 quarts of water for 2 and a half hours (an increase in both the volume of the mash and mashing time), but the results are not in yet since the batch that he tried this on is still fermenting. On thing he does not do is stir the mash, and we are both wondering how much effect this will have on the final gravity of the beer. One friend of ours reports that he stirs the mash about once every five minutes. Any comments or suggestions?

Just in case you are wondering, the yeast used is almost always a Wyeast strain. The particular strain depends upon the type of beer that he is brewing, of course.

- Ken Ellinwood -

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Date: Thu, 9 Aug 90 15:20:06 PDT  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: calories in homebrew, Pt. 2

Chip Hitchcock pointed out in E-mail that one can interpolate the content of pure ethanol from figures for hard liquor. I tried this earlier, but the book I got my figures from was not clear on the size of a jigger, and the numbers didn't look right.

This time, I went to the 1989 CRC Handbook and found a table called "Nutritive Value of the Edible Part of Foods". It lists the food value in calories of hard liquor (gin, vodka, whiskey):

80-proof, 1.5 fl. oz. : 95 cal.  
86-proof, 1.5 fl. oz. : 105 cal.  
90-proof, 1.5 fl. oz. : 110 cal.

While this relationship doesn't look quite linear, probably due to rounding error or the specific gravity difference between alcohol and water, they result in figures of 158.33, 162.79, and 162.96 for an oz. of pure alcohol. I assume that an estimate of 160 calories per fluid ounce of Ethanol is adequate for our purposes.

Now, time to go back to my brewing logs, and see if the calculations produce sensible numbers. The one recipe I've tried this with is a low-gravity light beer I made called Red Lite, which has about 2.5% alcohol and started with a potential alcohol reading of 3.5%, which figures out to be about 67 calories per 12-oz. bottle. Now it's time to analyze my heavier ales and stouts...

Mike Meyer  
meyer@tcville.HAC.COM

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Date: Thu, 9 Aug 90 15:26:54 pdt  
From: Bruce Mueller <mueller@hp-sdd.sdd.hp.com>

**Subject: calories in homebrew, Pt. 2**

In response to Mike Meyer's (HBD #471) request for the caloric content of ethanol (per ounce), I submit the following:

Foodstuff	kcal/g	kcal/oz.
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Ethanol	7.10	201.
Sucrose	4.04	115.
Glucose	3.72	105.
Fructose	3.73	106.
Brown Sugar	3.89	110.
White Sugar	see Sucrose	
Corn Syrup	3.4	96.
Honey	3.35	95.
Molasses	2.84	81.
Corn Sugar	4.00	113.

Disclaimer: These values were taken from the Chemical Rubber Company "Handbook of Chemistry and Physics, 55th Edition" which is generally accurate. However, misprints do occur. Knowing what little I do about nutrition, the rule of thumb is a gram of carbohydrate is worth 4 Calories (nutritionists jargon for the "real" kcal). Sugars (e.g. sucrose, glucose) are carbohydrates, so these look good.

Now for the acid test. Let's take a beer that contains nothing but 4% (by weight for convenience--it's usually stated by volume by distillers) ethanol. We'll use a 12 oz. bottle. The calculation goes like this:

4% ethanol x 1/(100% ethanol) x 12 oz. x 201. kcal/oz. = 96.5 kcal  
-or- a 12 oz. "Miller Lite" contains 96 Calories (and no body!)  
How do you like that?

Yours truly,

Bruce Mueller

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Date: Thu, 9 Aug 90 16:56:15 PDT  
From: ames!gatech!mailrus!uunet!tc.fluke.COM!inc@decwrl.dec.com (Gary Benson)  
Subject: INDEX!

I keep reading about all the work that the readership has been doing towards indexing Papazian's book, and would like to suggest that someone who has been doing that ought to contact Mr. Papazian and offer the index for the next printing.

Why not? He'd probably be flattered to learn that people value his work enough to want to add to the effort, and to learn of this digest, the readership of which nearly unanimously considers him THE high guru of homebrew.

Since the formatting has already been done, it would even be relatively inexpensive to hire a commercial illustrator to create camera ready copy that could be provided direct to the publisher. I'll pledge a dollar toward the cause! Who knows, we might even get a mention in the credits. I'm no glory hound or anything, but it might be interesting to read about how to subscribe to the Usenet Homebrew Digest Mailing List in the recognized Bible of home brewing!

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End of HOMEBREW Digest #472, 08/10/90  
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Date: Fri, 10 Aug 90 09:47:12 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: juniper berries

I thought Juniper berries were toxic to some degree...  
Maybe you could find a method for extractment in a liquor cookbook.  
I've seen recipies for kaluha & grand mariner, maybe they have recommended  
quantities & stuff on juniper berries. Check out the gin section...

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Date: Fri, 10 Aug 90 10:40:21 EDT  
From: olson@antares.cs.virginia.edu  
Subject: scratched fermenters are lethal

In HBD #472, Chuck Coronella writes:

>Second, for those concerned about scratches in plastic fermenting pails:  
>When a batch of beer has finished fermenting, I fill my bucket with a medium-  
>strength bleach solution, and let the bucket sit. If any infection managed  
>to lodge itself in a scratch, I think that this should kill it. I empty (and  
>rinse) the bucket during the boil of the next batch (after at least a week.)

Chuck, you've been lucky (and very careful I'm sure) so far, but I wouldn't count on it lasting. In the bad old days before I discovered TCJOHB, I brewed in a poly tub, bought new from a homebrew store, using directions from "The New Brewer's Handbook" of sainted memory. The recipes there are of the "one can extract, 2 pounds of corn sugar" variety that were common not so long ago. Result: first batch acceptable given the recipe. Second and third had strong off flavors, but I drank them anyway, to my wife's disgust. I thought that's what homebrew was \*supposed\* to taste like. Fourth batch, an all-malt (extract) pale ale, was utterly undrinkable, with strong skunky and plastic-y odor and flavor.

All that time I was being obsessive about sanitation-- the tub got a 3-hour soak in cold water + 1/4 cup bleach (for 7 gal) before each use, followed by careful rinsing with very hot water until the bleach smell was gone.

Then came the blessed day when the local shop sold me a copy of TCJOHB. I read the part where Charlie says "no amount of bleach will clean scratched plastic, scratched fermenters should be trashed". I went to the cellar and stuck my head in the tub. Sure enough, very close examination showed dozens of faint vertical scratches along the walls. Not surprising as I'd been shoving the lid sideways into the tub for storage...

I went back to the store and bought a 6-gallon glass carboy (\$12) and blow-off rig (\$3), and all but one of the subsequent twenty-odd batches have been great. (The loser I attribute to contaminated hoses.) I now avoid plastic as far as possible, and recommend trashing all hoses, racking tubes et cetera ever 18 months or so.

Moral -- plastic fermenters are hazardous to your beer. For fermentation, stick to glass.

- --Tom Olson

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Date: Fri, 10 Aug 90 08:43:56 PDT  
From: ket@EBay.Sun.COM (Keith Thompson)  
Subject: Re: snowflakes keep falling through my beer

I have just started using Wyeast also and found the same floaters in my beer. I used the American Ale yeast not the Irish Ale yeast. My beer was made from extract, hops, and just a small amount of crystal malt. This has always given me a slightly amber colored, light tasting ale. I have used this same recipe many times with no snowflakes. I had been using Red Star yeast until this one batch. The only difference I can find is the yeast.

The past batches of beer using the Red Star yeast has always tasted good but I have been reading in the digest about the superiority of the Wyeast's so I gave it a try. The beer has only been in the bottle about 10 days and is not fully carbonated yet but I did try some and it tastes pretty good. The flakes seem to sink to the bottom when the bottles are jiggled a little bit, but they seem to float back to the surface after setting awhile. To be honest once I pour the beer into a glass I don't notice the flakes at all. I have not noticed any off tastes yet but it is still early. So until I taste something bad in the beer or the flakes start to grow to larger proportions or I get grenades I will just "Relax and Have a Homebrew".

Keith

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Date: Fri, 10 Aug 90 10:18:57 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb>  
**Subject: Re: Grain/Extract**  
Full-Name: Glenn Colon-Bonet

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In Homebrew Digest #472 RussG asks about a rough equivalent in grain for a 3.3lb can of amber malt extract. This is totally seat-of-the-pants, but 3.3 lbs of malt syrup would normally (for me) contribute about 20 points to the original gravity of a 5 gallon batch. I normally figure 5 points/pound for my all grain batches, so that means around 4 lbs of fermentables, at a cost of around \$1/pound, so it should cost you < \$5. I would probably use 1/2 pound crystal malt (40 L), 3 lbs vienna malt and between 1/2-1 pound of six-row malt for a nice amber color with malty flavor. If you want a deeper color, try adding 1/4-1/2 oz. chocolate malt, use darker crystal (80 Lovibond), add munich malt, or all of the above. Munich is a very nice malt to use, but remember that it has only 1/3 the enzyme of vienna (or pale malt), so you should up the 6-row malt to compensate if you use much munich malt. This recipe should produce an equivalent to 1 can of amber extract, but I think you'll like it better!

Enjoy!  
-Glenn

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Date: Fri, 10 Aug 90 10:53:57 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb>  
**Subject: Salty ales?**  
Full-Name: Glenn Colon-Bonet

- - - - -

Recently, I brewed an all grain ale, using entirely pale ale malt for the first time. When I tasted the first glass of the beer, it comes across immediately as salty, and that flavor lingers through the aftertaste. It totally destroys this beer, and I don't know where it came from! I added no salts to this batch - no gypsum, no epsom salts, nothing! I used 8 lbs pale ale malt, 1/2 lb wheat, 1/2 lb crystal, 1/2 lb dextrin, 1.5 oz. Northern Brewer hops for the boil, 1/2 oz NB hops at 15 minutes and 1/2 oz. Cascade for the finish. It was fermented using Wyeast German Ale yeast (#1007). Any ideas? I've asked some local brewers to help identify the off flavors, they couldn't figure out the cause, but they agreed that the off flavor was salty. Fermentation temp was 75F, which may be a little warm. Do most of you ale-makers out there use all pale ale malt, or do you blend it with Klages (or 6-row)? I sure hope it's not the grain, I've got 50 lbs of it! Well anyways, I'd appreciate any advice, help or sympathy!

Stumped,  
-Glenn

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Date: Fri Aug 10 12:57:53 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Siphon Wars & Ester

Hi Everybody!

I just wanted to say thanks for all the replies I got on my Siphon Wars, and my Hot Fermented fruity ale.

I guess I touched on something which every one can relate to. I feel very happy having been able to create such a well received thread. I received many ideas from many people, to many to summarize even. Next time I'll be the one answering the question. \*Thanks\*!

On my fruity ale It has been determined that yeast fermenting at a high temperature will produce fruity esters. (I chuckle every time I think of this: I know a women named Ester, and she's a fruit all right, Her mother must have been pregnant through a hot summer!)

Any way the fruity flavor blends in well with the beer, it's actually quite pleasant. (No Bananas here). The yeast I used was Whitbreads Dry Ale Yeast. So IMHO it was NOT the Alexanders Malt Extract. (Let's not start an unnecessary rumor)

Thanks again!

- -- Cheers :-) :-)

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

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Date: Fri, 10 Aug 90 10:03:09 PDT  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: How Old Is Old?

From Gary Benson:

> While on vacation, I got an unexpected treat. On a visit to my mom at  
> Christmas, 1988, I took along a case of the first batch of the brown ale  
> which I now make as my main brew. She still had four bottles! And they had  
> been refrigerated the entire time! It took me less than 30 seconds to pop  
> one open when I discovered this treasure, and lordy, lordy, was it good! Not  
> a \*bit\* of "homebrew" flavor! ;-) It stood up to the ravages of time much  
> better than I might have expected - it was dry, perfectly balanced, and much  
> lighter on the palate than it was when I drank the last of the batch at the  
> young age of 3 months. This experience convinced me that while a "fresh"  
> flavor has a lot to recommend it, aging beer can improve it considerably. I  
> had always thought that 1 month in the bottle was the time to begin  
> drinking, and that 3 months was about optimum, but I am rethinking those  
> assumptions. In this case at least, the beer went from an 8 to a 10 just by  
> sitting in a fridge for a year an half! Can anyone cooroborate or dispute  
> any of this?

Will do. I've settled, completely empirically and without numerical evidence  
to  
back me up, on a figure of about 6-8 months as "optimum" for the aging of good  
homebrew, assuming a number of factors: A) that the beer was well-made in the  
first place, B) that the beer is toward the heavy side (a six-pounder at  
least), C) that the beer is stored properly, ie in a reasonably cool or at  
least not hot basement or some such. After 8 months to a year, storing such a  
beer in a fridge will preserve it even longer. I've had perfectly normal 6 lb.  
amber ales (why do they call these things Pale, anyway?) last well over two  
years in fine form. Not all beers will stand this kind of aging, but if you've  
done your job right, you should expect it.

Marc San Soucie  
Portland, Oregon  
marcs@slc.com

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Date: Fri Aug 10 13:29:48 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Oxidation, Polycar & CO2 Taps

Hi Everybody!

Here is a new topic:

I always rack my beer after the primary ferment, off of the settled yeast. I find this improves the clearness and (I think) the flavor of my beer. This allows more yeast and stuff to settle out and I end up with less in my bottles, which I think helps the resulting beer flavor.

So my problem is this: When a rack over my beer I end up with about a gallon of new air inside the carboy with my beer. I believe this allow oxygen to difuse into my beer, oxidize it, and create a slightly sour taste.

In Miller's book he recommends Polycar. He says this will create some foaming and Carbon Dioxide will be released, thus purging the air from above the beer. Well I tried this in my last batch, and I noticed no such foaming and my sour type flavor was still their. However this batch did come out to be my clearest beer yet! I think the Polycar caued this result, after all it's a fining agent.

Now I still want to continue to rack my beer but I don't want this air in my beer!

So my question is: Do other people use Polycar for this purpose? And if so: What is your procedure?

Next, somewhere in my brothers attick is a beer tap of my Dad's. He used to always keep a cold keg of Bud on a CO2 tap in a fridge in the basement. (What a guy! We nick-named him the Bud King) This was a real hit during my high school years! ("Whatta youse guys wanna do dis aftanoon?", "Hey! I know! Let's go drink my Dad's keg of beer!") No wonder I love beer!

Anyway (I got off on a side track again), I can't remember what this tap looks like (I wonder why ?-). I do know it fits a standard keg of beer.

Is this the same type of tap used on Cornelliuous (sp?) kegs?

And if I where to re-fill the tank: Would the CO2 be germ free and not contaminate my beer if I use it to purge the air space from my carboy?

Sorry about being long winded!

Looking forward to your replies!

- -- Robert A. Gorman (Bob)

bob@rsi.com

Watertown MA US --

- -- Relational Semantics, Inc.    uunet!semantic!bob    +1 617 926 0979 --

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Date: 9 Aug 90 16:21 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: wort chiller and foam

I'm a new to the brew person and this is my first posting. My first batch is in the carboy. Actually there are 6 of us (one old hand, 5 novices) working on 10 gallons of ale. I've been a reader for a few months and finally have something to contribute. Anyway, here it is...

First on foam. In the last few issues there has been talk about how much foam people are getting in their glasses when they pour, and ways to pour to keep the foam down. I was in Germany a few years ago, and in all the bars I went to, they fill a glass standing on a table from a tap up to a foot (.3m in Europe) above. The glass would fill with foam, the bar tender would let it sit for a while, put in more beer, it would foam, it would sit, in goes more beer.... You can imagine the struggle waiting for that first beer. Well, I was told that that's the right way to pour a beer, who cares if some goes down the drain, and you have to wait. In fact, I was told that if it takes less than 7 minute to pour a Pilsner, you'll be drinking a bad beer. If you can't wait, use a soapy glass...

Now the wort chiller. I have a proposal for a fast and effective wort chiller. I'll be using one on batch #2. Here's the concept: flow the boiling wort through a copper tube immersed in an ice bath rather than a counter-flow chiller. Since the heat of fusion (heat absorbed in melting) of ice is 143 times greater than the specific heat (heat needed to warm up) of water, one unit (pound, gallon, etc.) of ice can cool one unit of water (wort) 143 degrees F. If the wort starts at 212 F, it will end up at 69 F, a nice cool temperature.

Here's the design: Cool 5 gallons of boiled wort by passing it through 5 feet of .25" copper tubing immersed in an ice bath made with 5 gallons (approx 40 lbs) of crushed ice in 15 minutes time. The calculated length of tube is only 4 feet, so initially the wort comes out cooler than 69 F, but eventually the ice all melts and the wort comes out hotter than 69 F. When the wort all mixes after leaving the chiller, the temperature will be 69 F. If the wort initially comes out of the chiller hotter than 69 F, reduce the flow until the temperature comes down.

This seems to me to be a simple, and accurate way to chill the wort. It saves water (Calif drought, etc) and the ice can be bought or made (paid for with the utility bill). Also, the short copper tube is cheap and easy to clean. This method is also less prone to contamination than making "clean" ice to mix with hot wort.

Any comments before I go to the hardware store for parts?

Waiting for the first tall cool one, foam or not  
Mike Schremp

-----

Date: Fri, 10 Aug 90 14:26 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinas)  
Subject: grain -> extract

I asked "How much grain is needed to produce the equivalent of 3.3 lbs. of extract?" Well from the responses I received (thanks), it looks like the answer is somewhere around 4 lbs., at anywhere from \$0.65 to \$1.50 a pound. That's from \$2.60-\$6.00 for the equivalent of a can of extract, which go for \$6.00 and up around here. Hmmmmmm...And I bet it tastes better too....  
Hmmmmmmmmm.....

Russ G.

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Date: 10 Aug 90 11:49:26 PDT (Friday)

From: wegeng@arisia.xerox.COM

**Subject: Honey vs. Yeast**

>In the two shops where I bought the yeast, I was told that honey has  
>something that inhibits yeast growth.

I've heard this as well, but have never seen a definite reference. I do know, however, that wine yeast (Montrachet, Champagne, etc.) is happiest when in an environment similar to that of grape juice. When making mead I always add acid blend to adjust the pH accordingly (I forget the exact value - check a wine making book). I've also seen many recipes that call for yeast nutrients, so under the theory that honey <> grapes I usually add some of that, too.

A lot of people use Champagne yeast when making mead, but I've had better results with Montrachet yeast. The final product seems to be a bit smoother and sweeter. It's good to hear that someone else had had good luck as well.

/Don

wegeng@arisia.xerox.com

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Date: Fri, 10 Aug 90 13:49:34 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: INDEX

Gary Benson sez-

> I keep reading about all the work that the readership has been doing towards  
> indexing Papazian's book, and would like to suggest that someone who has  
> been doing that ought to contact Mr. Papazian and offer the index for the  
> next printing.  
etc....

Charlie is well aware of the various indices available, and has mentioned  
on at least one occasion that he appreciates and supports the effort.  
At this year's national conference, the AHA was freely distributing a nicely  
formatted index that was the same size as the book.

Charlie seems to agree that the lack of an index is a glaring omission,  
but in a recent conversation about a possible new edition, he said that  
the publisher refuses to allow an index since they do not consider his  
book to be a reference book and they only index reference books.  
I guess that Brewer's Publications doesn't have the distribution to handle  
his book.

Maybe someone has talked to Charlie more recently and has more up-to-date  
info.

- Chuck Cox (uunet!bose!chuck) - Hopped/Up Racing Team -

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Date: Fri, 10 Aug 90 14:18:53 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Artificial Carbonation

Well, I got a couple of email requests for info on artificially carbonating kegs, so I guess that justifies a posting to the net.

First, I'll tell you how I do it, then I'll tell you how the experts do it.

I put the keg in my keg fridge which is kept at about 55 deg. I hook up my CO2 to the normal fitting, and set the pressure at 10 psi, my normal dispensing pressure. After 3 days or so, the beer is ready to go. This produces moderate to low carbonation, which is what I like. You can adjust the carbonation level by changing the pressure.

Byron Burch gave a talk on artificial carbonation at the National Conference. His procedure varies in two ways. Byron connects the CO2 to the down-tube, thus forcing the gas to bubble up through the beer, increasing the rate of absorption. I think this is a great idea, I just need to buy some more fittings and tubing to implement it.

Instead of waiting for the gas to reach equilibrium after a few days, Byron uses a table which relates CO2 pressure, temperature and time to the volumes of CO2 absorbed. This allows him to carbonate more quickly by using more pressure. Basically, he determines how much carbonation he wants in his beer and describes this in units of volumes of CO2. He then takes the temperature and determines how long to leave the beer at a given pressure (approx 60psi as I recall). Hopefully, this table will be published in the conference transcripts.

When done correctly, artificial carbonation provides faster and more uniform carbonation than priming, and speeds up and improves clarification. As far as I can tell, the only advantage of Byron's techniques is faster carbonation.

On a somewhat related topic, I just got my new stainless steel counter-pressure bottle filler. This means that I can now bottle my sediment-free draft beer. So I will be entering competitions again (I haven't bottled in years, and nobody would allow me to enter a keg in a competition).

- Chuck Cox (uunet!bose!chuck) - Hopped/Up Racing Team -

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Date: Fri, 10 Aug 90 22:42:23 CDT  
From: "John P. Quintana" <jpq\_mail@laue.ms.nwu.edu>  
Subject: Inexpensive Fermentors and Bottles

I'm fairly new to homebrewing. In fact, I'm working (or rather the yeast) is working on batches 5 and 6 right now. I've scanned through many of the back issues of H.D. and I have a few comments/questions:

On Primary Fermentors:

I use a single fermentation process for both economy and laziness. Many years ago, I made wine, and when I recently decided to make beer for economy reasons (a quart of Michelob here in Evanston, the birthplace of Prohibition will set you back almost \$2.00), I was shocked when the local brewing store wanted about \$75.00 for a complete brewing kit minus the ingredients. I thought I could do better and having a hydrometer from my vintning days, I bought a capper for \$15.00, ingredients and a couple of airlocks. Next, I went to the bakery. The one I went to sells white food grade 4 gallon buckets for 50 cents apiece. Some bakeries will even give them away since they can't be reesterilized with heat for the food industry. By punching holes in the lids of two of the containers and fitting them with airlocks, I cut the cost of my fermentation vessels from over \$20.00 to \$2.00. This forces me to split a 5 gallon kit into two, but then again, I can easily experiment with small batches. Also, if I happen to scratch them and start getting funky brews, I can replace them for a song. I can also use them for pails or garbage cans if I decide not to brew and I don't have to worry about taking them with me when I move somewhere. A friend of mine tonight decided that he wanted to start brewing. We figured that we could get him started for about \$6.00 plus ingredients since I already own a capper.

On Bottles :

I don't want to reopen any wars here about green glass etc ..., but it seems to me that if you keep your beer in the dark (which I do) then it really doesn't matter what the color of the glass is. I can also appreciate wanting to use attractive bottles for aesthetics, but I haven't seen any discussion about using the old 16 oz soda coke bottles. They cost me nothing since I get my money back when I return them for the deposit. However, I once heard that the chemical composition of glass used to store alcohol is different than that used for coke etc ... Does anyone know if this is true, and can explain why?

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Date: Sat, 11 Aug 90 13:11:18 -0400  
From: Marc Light <light@cs.rochester.edu>  
**Subject: Jalapeno Peppers**

A friend of mine has a bumper crop of hot jalapeno peppers. And we are trying to come up with uses for them. Has anyone tried making a pepper beer? I seem to remember one of the recipes from TCJoHB having Cayenne pepper in it.

I use a single stage method and canned wort. I plan on using a light colored malt and top fermenting yeast. The questions that come to mind are "for how long should I put the peppers in the boil?" and "should I leave them in fermenter or should I remove them after the boil?".

Marc

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Date: Sat, 11 Aug 90 18:18:29 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 11-Aug-1990 2107" <mason@habs11.enet.dec.com>

**Subject: Avoiding contamination...**

I have just reread the special Yeast issue of Zymurgy (V12, #4 - 1989), and the article by Farnsworth made me think of something. He makes a case for the real (and perhaps only serious) problem time being that between cooling of the wort to pitching temperature and establishment of an active yeast crop. That made me wonder about the possibility of pitching the yeast and starter directly into the brewpot after cooling, and not racking into the primary until sometime later (perhaps a few hours - at least until the activity was obvious). The presumption is that the wort could be maintained in near aseptic condition much easier in the brewpot than when subjecting it to racking activities. Cleaning might be a bit tougher, though one could remove the wort chiller when pitching without much additional risk. Any comments?

Cheers...Gary

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Date: Sun, 12 Aug 90 20:46:07 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: scratches,unmashed malt,dangerous advice

Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU> writes:

>Second, for those concerned about scratches in plastic fermenting pails:

>When a batch of beer has finished fermenting, I fill my bucket with a medium-

>strength bleach solution, and let the bucket sit. If any infection manged

If bleach solution doesn't have the wetting power to get into a scratch in a short period of time, why would a longer period make a difference?

>Finally, the recent discussion regarding the addition of specialty grains

>has started me thinking about toasted malted barley. CP says to prepare

>t.m.b. by "toasting" the malted barley in a 350 deg. F oven for 10 minutes.

You are describing the practice of putting unmashed pale malted barley (toasted or otherwise) into a malt extract-based batch of homebrew, right?

This

is the assumption my comments below are based on.

>Does this effectively convert the starch? Several recipes in TCJoHB call

No way, no how.

>for t.m.b., but there is no discussion of mashing. Apparently,

>there must be starch in the grain, right? How does this affect wort?

It screws it up with permanent starch haze. In most cases these small amounts of grain will be sparged in a fairly inefficient manner so the haze effect is small or everybody would see what a four star disaster this practice is. If your beer is hazy to start with then adding a little unconverted malted barley will not pose a big problem and you may see no real difference. If you are used to haze free beer then you might be very unhappy with the effect of even a little bit of raw starch.

>Also, regarding toasted malted barley, there is no discussion of what

>effect this grain should have on the final beer. Does it add sweetness?

>flavor? color? fermentables?

Extra color, a nice malt flavor and aroma but no sweetness or fermentables with pale malts.

aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood) writes:

>My roommate has been all-grain brewing for well over ten batches now

>and has had a consistent problem with high ending specific gravities.

>He follows Miller's methods for step-infusion mashing. A typical mash of

>8 lbs of Klages in 11 quarts of water starts at 150F, ends at 143F after 2

>hours in an insulated box. A sample of the mash is cooled to room temp

>for the purpose of measuring the Ph of the mash, which is determined to

>be about 5.3. The resulting initial gravity is around 1040 and ferments

>down to 1020. (He may also be doing a protein rest, but I forgot to ask).

I assume your friend's hydrometer reads 0.000 in 60 degree water?

It sounds like he is only incompletely converting the starch. As you probably know unconverted starch will show up as part of the original gravity but will be unfermentable and thus be part of the terminal gravity too. It is remotely possible that a large proportion of unfermentable dextrins are to blame but I could only believe this if the malt was grossly deficient in enzymes, given your description of the mashing parameters. If the beer is hazy but with normal body I'd vote for starch. If it is viscous I'd vote for dextrins and investigate the malt quality or thermometer.

Assuming starch, as backwards as this sounds, I recommend raising the initial temperature a couple degrees and boosting the temperature back up after the first hour. Complete starch conversion as shown with iodine should be evident after 45 to 90 minutes depending on the malt involved. I see conversion in around 30-45 minutes with 6 row lager malt, a bit longer with 2 row lager malt, maybe an hour for 2 row British pale malt and 90 minutes for 2 row British mild ale malt at average temperatures in the 152 range. I've seen conversion in 20 minutes at 156 degrees with 6 row lager malt. At the other extreme I've had thermometer failure such that a reading of 150 was really 144. At 144 I saw no conversion after 90 minutes with 6 row lager malt.

It would be worthwhile to borrow another thermometer and compare its readings to make sure the mash is not actually colder than your friend thinks it is. Also, watch out for the idea of calibrating with a fever thermometer with 100 degree water. This is a good idea but should be done along with checks against a known good thermometer at higher temperatures. My trusty Taylor dial thermometer that served me well for a year is now in my junk box. While it still seems to be accurate at low temperatures and agrees with a fever thermometer perfectly at 100 degrees it now reads 3 degrees high at 125, 6 degrees high at 150 and almost 8 degrees high at 180.

Iodine for starch tests would be a good investment too. Without iodine I would have made defective wort when my thermometer failed. American Brewmaster sells a very convenient little squeeze bottle of iodine that is enough to last for years.

It is important to stir the mash in an "up and around" motion while boosting so when a rest temperature is reached a thermometer stirred around to different parts of the mash should only vary a red hair - a degree or less, IMHO. If the temperature varies widely then the you don't know what temperature you've really got.

Stirring periodically during the rest makes the mash cool off faster but also gets the temperature redistributed as it tends to cool faster on the bottom.

ames!gatech!mailrus!uunet!tc.fluke.COM!inc@decwrl.dec.com (Gary Benson) writes:

>glory hound or anything, but it might be interesting to read about how to  
>subscribe to the Usenet Homebrew Digest Mailing List in the recognized  
Bible  
>of home brewing!

With all due respect to Mr. Papazian, his book is getting old fast. Could I suggest that we look on it as the Old Testament of American homebrewing?

pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services)) writes:

[about "gushing"]  
>walls! I've made the following changes in my procedure, with good  
>results (although the jury's still out, it's only been 3 months  
>or so):

> - bottle after a week no matter what;

So if the jury is still out why are you writing this?

Don't post advice, either explicit or implied, that is potentially dangerous.

You are suggesting a bottling practice that could take someone's sight from them. You have no control over the Digest's 700 reader's "no matter what" situations and some of those would surely involve fermentations lasting longer than a week, leading to overcarbonation and bottle failure and possible flying glass.

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

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End of HOMEBREW Digest #473, 08/13/90  
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Date: Mon, 13 Aug 90 08:19:10 CDT  
From: Ken Schrinier <KS06054@UAFSYSB.UARK.EDU>  
Subject: Wyeast, moldy taps, counter pressure bottle filler.

I've read a lot over the last two months about Wyeast. I've brewed for many years with Edme dry yeast, but I'm interested in trying some Wyeast. I asked the people at Wines, Inc, but they don't carry it. Can someone post to the list or send me the name, address, and phone number of a mail order company that carries Wyeast?

I have kegged all of my homebrew for the last six years. For several years I used a hand held tap. I never had any problems with mold forming on the end of it. I think that is because the hose and tap were always stored in the beer refrigerator. I replaced it with a through-the-door tap, and ever since then have had problems with mold forming on the part of the tap that sticks through the door. If I get lazy, or forget to check it, the mold will eventually work its way up into the tap. Running very hot (close to boiling) water through the system once a week doesn't seem to prevent this problem. Nothing seems to work except disassembling the entire tap, boiling and hand cleaning it. A very tiresome procedure. How do bars handle this problem? Do they use something besides boiling water to sterilize? Would a different tap help? I'm planning on trying covering the tap with a balloon (or something similar) when its not in use. Comments?

Chuck Cox recently announced that he had a stainless steel counter pressure bottle filler for filling bottles. Could you please provide more details? Where did you get it? How does it operate? Does it work well? Thanks.

Ken Schrinier  
220 ADSB, Computing Services  
University of Arkansas  
Fayetteville, AR 72701

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Internet : KS06054@UAFSYSB.UARK.EDU  
(501) 575-2905

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Date: Mon, 13 Aug 90 09:02:01 mdt  
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer  
**Subject: Wyeast, moldy taps, counter pressure bottle filler.**  
From: Jim Homer (att!drutx!homer)  
Subject: Re: INDEX

Gary Benson sez-  
> I keep reading about all the work that the readership has been doing towards  
> indexing Papazian's book, and would like to suggest that someone who has  
> been doing that ought to contact Mr. Papazian and offer the index for the  
> next printing.  
etc....

And from Chuck Cox:  
>Charlie is well aware of the various indices available, and has mentioned  
>on at least one occasion that he appreciates and supports the effort.  
>At this year's national conference, the AHA was freely distributing a nicely  
>formatted index that was the same size as the book.

This index is a combination of the several indexes that have been available,  
including the one on this net. It is available by sending a SASE to the  
AHA; PO Box 287; Boulder, CO 80306. A 5 by 6 inch envelope is best.

There will be a revised edition of CJoB, expected out at the end of 1991.  
The publisher will allow more pages and Charlie can rewrite any part of the  
book he wishes to. The revised book will have an index. Suggestions  
for what to revise can be sent to Charlie, email to me, post to  
this net or Compuserve.

Jim Homer  
att!drutx!homer

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Date: Mon, 13 Aug 90 10:59:56 EDT  
From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)  
Subject: Polycar

Robert A. Gorman writes:

> In Miller's book he recommends Polycar. He says this will create some  
> foaming and Carbon Dioxide will be released, thus purging the air from  
> above the beer. Well I tried this in my last batch, and I noticed no  
> such foaming and my sour type flavor was still there. However this  
> batch did come out to be my clearest beer yet! I think the Polycar  
> caused this result, after all it's a fining agent.

I can't comment on the sour flavor you describe but I have used polycar in about 12 or so batches. The amount I use comes in packets of 1/4 oz. I have used 1/2 oz. sizes also. From my experience this is the acceptable range. If you followed Miller's steps then there is one pitfall he does not outline. Miller recommends diverting a small amount of beer into a pan and then stirring in the polycar before pitching into a fermenter. To create the effusion of CO2 you must add the polycar mixture to the fermenter immediately -- no lag time. I remember one batch I diverted some wort into a pan at the beginning of the process, added the polycar and waited for the beer to completely fill the new fermenter/clearing tank. The zing was not there, no CO2. Because of this experience, I don't add the polycar to the pan until the fermenter has been completely racked. And then add the polycar solution as quickly as possible after it has been sufficiently mixed.

One final observation. 1/4 oz. polycar does not cause foaming, 1/2 oz. will. However 1/4 oz. causes an airlock to kick like mad for about 5 minutes.

gerald@caen.engin.umich.edu (Gerald Andrew Winters)

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Date: Mon, 13 Aug 90 08:52:28 -0700  
From: cckweiss@castor.ucdavis.edu  
Subject: snowbrew, glass primary fermentors

So, I'm not crazy after all... The snowflakes described by Keith Thompson are *\*exactly\** what I am seeing in my beer. I sent Keith a detailed post of my recipes and procedures, so we can compare and see if there's a common element.

A question for those of you using glass primary fermentors - How do you get five gallons of hops-filled wort strained and inside a glass carboy without making a HUGE mess? I thought of a big funnel, but it seems like once the hops started collecting in the strainer section the flow rate would be too slow. Please to enlighten me!

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: Sat, 11 Aug 90 20:34:49 GMT  
From: sbsgrad%sdphs2.span@Sds.Sdsc.Edu  
Subject: RE: Homebrew Digest #472 (August 10, 1990)

From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 11-AUG-1990 13:28:50 PT

John Lohr asks:

>re: overcarbonization  
>I have been brewing with a variety of malt extracts. I have used both sugar  
>and honey as additives to the malt extract. Almost every batch has, with  
>time, been overcarbonated. Since I have used a variety of malt extracts,  
>fermentable sugars and yeasts, no ingredient has been a common denominator.  
>I have also tried letting the beer sit in the secondary carboy to ensure  
>that all fermentation is complete. Even these batches, after a period of  
>being quite flat, eventually produce overcarbonization. Once the foam  
>settles the beer tastes quite nice. My only real problem seems to be  
>too much gas production. Is there something in my technique thats causing  
>this? Of nearby fellow brewers some experience this same problem, whereas  
>others never experience it. We're all basically do the same thing.

Exactly the same thing happened to me with my first three batches of homebrew. Various sugars were used as additives, always with the resultant beer being at first flat, then more and more carbonated. In addition, the carbonation was "thin", that is, it went away quickly like a soda's would. This condition actually made me stop brewing for about a year, until I started reading this digest. Following the advice of many helpful suggestions made in this digest, I began to brew again, but used steeped grains as the additive (removed from the brewing water just as it comes to a boil) and also switched to liquid yeast. I don't know which of the two changes is responsible, but my brew now has perfect carbonation in every bottle!

My advice: don't use sugar as the additive. Steeped grains are easy to use, and add a great deal to extract brews.

A question for the readership: Was the exploding Wyeast problem ever resolved? Is there a consensus on how long one can safely wait with a fully puffed pouch before it will explode?

Thanks for all the great advice!

Sparky

Internet: sslade@ucsd.edu UUCP: ...ucsd!sslade  
Bitnet: sslade@ucsd.bitnet DECnet/SPAN: SDPH1::SBSGRAD

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Date: Mon, 13 Aug 90 13:00:24 EDT  
From: FRISRM%morekypr@pucc.PRINCETON.EDU  
Subject: bottle cappers

Has anyone tried to make their own bottle capper? I've been bottling into mason jars and although I have learned to cope with drinking my homebrew by the quart ;-) I would rather not have to buy another case of jars to be able to age my beer and insure a constant supply. So, I'm going to try bottling (hopefully with a homemade bottle capper). Any ideas about how to make one would be appreciated.

Thanks,

Rick  
FRISRM@MOREKYPR

Resident equipment scrounger and potential founder of the Morehead brewing club

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Date: Mon, 13 Aug 90 12:27:59 EDT  
From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
Subject: ice-based wort chiller

Your calculations neglect one factor: efficiency of transfer of heat. 5 gallons is almost a cubic foot. If you have only 4 feet of tubing in this space, the immediate neighborhood of the tube will get quite warm without necessarily distributing that heat to the rest of the ice bath. Also, crushed ice, being solid, will mostly not be in contact with the tubing until the ice melts. In practice, I'd expect that you wouldn't chill the wort nearly as much as you calculate with this design---you might not even melt all the ice.

I'd suggest /at/ /least/ enough water to cover the ice---preferably enough that you can stir the bath or at least move the tube occasionally. You'd get better contact/efficiency by mixing ice and salt and letting it slush, but the salt would attack the copper (don't ask me how long the copper would last).

You also left out of your calculations the fact that if the ice were melted, you'd still have 5 gallons of water at 32F, which means that in theory the wort could wind up at  $(32+69)/2 = 50F$ . (Also the ice itself probably averages 10-15F, since your freezer should be around 0F.) In practice this will probably just make up for heat transfer from the atmosphere to the bath unless you use a cooler to hold the ice/water.

Something else I'd worry about in this rig: with that much temperature drop you could get a hell of a cold break and pile up enough coagulated protein to plug the tube. Depending on the brand, you can get protein even in extract (you should see the fernlike sheets I found in a can of M&F Old Ale).

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Date: Mon, 13 Aug 90 11:13:10 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Artificial Carbonation**

In digest #437 Chuck Cox reports that ...

> Byron connects the CO2 to the down-tube, thus forcing the gas to  
> bubble up through the beer, increasing the rate of absorption.  
> I think this is a great idea, I just need to buy some more fittings  
> and tubing to implement it.

Essentially we do the same thing, except that instead of connecting the CO2 to the "out" side, we turn the keg upside down and then turn the CO2 on to allow it to bubble up through the beer. Also, I have heard that the absorption rate is much higher if the beer has been chilled first when this technique is used.

- Ken Ellinwood -

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Date: Mon, 13 Aug 90 12:47:06 PDT  
From: dsbaer@EBay.Sun.COM (David Baer)  
Subject: Chillin'

In response to "mike\_schrempp%29@hp4200.desk.hp.com"  
regarding his wort chiller proposal to save water:

I also try to save water when I use my wort chiller. I purchased an inexpensive (\$25.00) fountain pump that I attach to a short length of hose and place in the bottom of a 20 gallon trash can. I fill the trash can about 1/2 full with ice and water. I use large blocks of ice because they tend to keep the water colder longer than crushed or cubes. I then pump the water through the chiller and back into the trash can. As I see the block of ice melt to almost nothing, I add another one. Typically a chillin` session takes about three blocks of ice and 20 minutes. The wort falls from boiling (212 F to 80 F). If I need it colder then I'll add cold water to the wort, but right now I am big on ales and don't mind pitching at 80 F.

I figure I use about 10 gallons of water to chill the wort, clean the chiller and brewpot, and finally as a water bath to keep the temperature fairly constant.

Dave Baer (Sun Microsystems, soon to be Stanford U.)

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Date: Mon, 13 Aug 90 16:33:26 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: beer tasting in Boston

I just found out about a beer tasting in Boston, MA. Radio station WBUR is having a benefit (for themselves - public/college radio) beer tasting on Thursday the 16th of August, from 6 to 10 p.m. at 808 Commonwealth Ave. Station phone # is (617) 353-2790. They said they were going to have 25 microbreweries, and 60 or so beers represented. 10 food booths or vendors of some kind as well. It's near the BU bridge, and the nearest stop is the BU west stop on The Green line 'B' train.

They've never had good publicity on this event in the past, and I usually find out about it weeks after it happens. I haven't seen anything on this year's either here, or in the Boston Wort Processors newsletter.

Chuck - I can't seem to get mail to you - I was trying to inquire about this.

=====  
"The farther it gets from the bench it was built on,  
the more real the real world gets." - Todd Johnson  
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 (ans. Machine, voice messages)  
(508) 457-2000 auto-receptionist for touch tone phones  
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Date: 13 Aug 90 15:46 EDT

From: Patrick J. Waara <Waara.wbst@Xerox.COM>

**Subject: Lagering**

I would like to attempt a lager, but know little about how to go about it. I realize there are restrictions as to how quickly you should chill your wort and all that, and I have seen an occasional mention of lagering in this digest, but I have not really seen a good, complete description of the process. Is there a standard text on lagering, and/or could someone describe in detail the lagering process; perhaps suggest a good lager recipe at the same time? I should point out that I am essentially a beginner (6 batches so far), so please be as specific and detailed as reasonably possible.

~Pat

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Date: Mon, 13 Aug 90 16:51:11 PDT  
From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)  
Subject: Thanks for the help with over-carbonation!

I wish to extend my thanks and appreciation for all of the responses (both in the digest and directly via email) to my question regarding over-carbonation. The volume of useful suggestions and personal observations shows, once again, how much this digest serves the home brewer!

A couple of comments regarding some of the responses:

- 1) It was suggested by a number of people that I may not have waited long enough before bottling and thus fermentation wasn't complete. This would cause the problem if fermentation then completed in the bottle.

I don't think this is the problem. I take SG readings at least twice after I rack from the primary to the secondary and don't bottle until I see no significant change for two days. In the case of the Pale Ale that I was specifically asking about, the SG readings were: 1.064 (OG), 1.019 when racked to secondary after three days, 1.017 after 10 days, bottled after 12 days when the SG was 1.016.

- 2) A few folks mentioned problems related to Edme and wild yeasts that start a late fermentation in the bottle. It was suggested that maybe I should try liquid yeast (Wyeast) cultures.

This may be a part of my problem. My records show that both of the batches that have been over-carbonated were made using Edme. It should be noted that I've used Edme without problems but that may not necessarily eliminate it as the cause.

I think that I will try the liquid culture on my next batch. Any suggestions on a particular Wyeast that would approximate the yeast that Sierra Nevada uses in its Pale Ale?

- 3) Possible infections from using a plastic primary.

I think that I will go out and purchase a glass carboy for doing my primary. It is possible that the plastic bucket is allowing wild "junk" into my brew, although I haven't been able to discern any scratches or abrasions. I've been wanting to move to a blow-off mode of primary anyway, I guess now is a good time to bite the bullet and go spend some money. Just for the record, the secondary I use is a 7.5 gallon glass carboy.

An additional comment: the over-carbonation is getting worse. I guess I'll just have to invite a bunch of friends over and finish it off :-). The ale really is good so I sure don't want to waste it just to avoid glass hand-grenades.

Keith Winter

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Date: Mon, 13 Aug 90 21:12:19 CDT  
From: "John P. Quintana" <jpq\_mail@laue.ms.nwu.edu>  
Subject: Sour Smelling Beer

In an effort to understand my beer better, I have been occasionally smelling the CO2 gas that comes out of my airlock on my plastic fermentation vessel. I just bottled a standard kit brew with some extra hops and I noticed something that I had smelled before. While the beer was fermenting, the gas out of the airlock smelled "fresh". The day after I opened the vessel to add finings (isinglass) according to the recipe, I noticed that the odor from the airlock was definitely sour. As I bottled the beer, the new beer also had a slight sour off taste. I'm hoping that as the beer ages, this will go away. I've noticed it before in some previous brew, but this is the first time that I've kept carefull notes. Anyone have an idea of what this might be? An infection perhaps?

- John

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Date: 13 Aug 90 20:52:24 EDT  
From: jay s hersh <75140.350@compuserve.com>  
Subject: oatmeal stout

To Patrick -

I believe the oatmeal stout was from the recipes I posted. Glad to hear it appears to be turning out well. Has anyone else brewed a variation on this recipe (or the recipe as posted). Like I mentioned this one has always been a winner when I've brewed it. Keep me posted.

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End of HOMEBREW Digest #474, 08/14/90  
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Date: Tuesday, 14 Aug 1990 08:29:28 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Air in Secondary**

>Date: Fri Aug 10 13:29:48 1990  
>From: semantic!bob@uunet.UU.NET  
>  
>I always rack my beer after the primary ferment, off of the  
>settled yeast. I find this improves the clearness and (I think)  
>the flavor of my beer. This allows more yeast and stuff to  
>settle out and I end up with less in my bottles, which I think  
>helps the resulting beer flavor.  
>  
>So my problem is this: When a rack over my beer I end up with  
>about a gallon of new air inside the carboy with my beer. I  
>believe this allow oxygen to difuse into my beer, oxidize it,  
>and create a slightly sour taste.

Well, this may sound overly simple, but I do my primary fermentation in a 7 gallon carboy, then rack into a 5 gallon carboy for secondary fermentation. This results in a practically full secondary, which hopefully bubbles up enough CO2 quickly enough to push out any remaining air.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Tuesday, 14 Aug 1990 08:30:15 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Pouring Wort into Glass Carboy**

>A question for those of you using glass primary fermentors - How  
>do you get five gallons of hops-filled wort strained and inside  
>a glass carboy without making a HUGE mess? I thought of a big  
>funnel, but it seems like once the hops started collecting in  
>the strainer section the flow rate would be too slow. Please to  
>enlighten me!

>  
>Ken Weiss  
>cckweiss@castor.ucdavis.edu

Well, I just got a fairly large funnel with a strainer in the  
middle, from my local homebrew supply store.

What happens, especially with leaf hops, is that I have to pour  
in stages, dumping the accumulated hops out of the funnel when  
they clog up the works.

With two people involved, I use the spoon that was just stirring  
the wort to stir the hops around and it takes a lot longer for  
this to clog up.

Interestingly, the last batch I made I ended up putting ice in  
the funnel and pouring the wort on top of this, and the clogging  
from the hops was much less, presumably because they weren't all  
just sticking to the flat strainer portion.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Tuesday, 14 Aug 1990 08:31:03 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Exploding Wyeast Pouches**

>From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
>

>A question for the readership: Was the exploding Wyeast problem  
>ever resolved? Is there a consensus on how long one can safely  
>wait with a fully puffed pouch before it will explode?

I just bought some on a trip to Houston three weeks ago and used  
it already. The consensus at the store (near Rice, but I forget  
the name), was that the problem had been fixed, but there were  
still lots of the other kind on the market, and even in their  
store. I bought two, and one had a sort of ridge along the top  
edge and the other didn't. The advice to me was to be careful  
with the one that had the ridge, as that might be a weak spot for  
explosions.

It turns out I had no problem with either one, but then I used  
them very shortly after they got puffed up.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo  
Fidonet: 1:109/131

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Date: Tue, 14 Aug 90 09:59:38 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>

**Subject: Exploding Wyeast Pouches**

The last few gallon batches of mead have turned cloudy on me.  
They ferment fine for 1-2 months, settle out & when they are just about clear  
I rack them again and put them in a frig. Then about 1/2 of the bottle  
develop  
s flocculant which does not settle out for MONTHS...  
Identical recipies have behaved normally under similar conditions, and taste  
the same. Any ideas out there?

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Date: Tue, 14 Aug 90 09:36:05 -0500  
From: zentner@radon.ecn.purdue.edu (Michael Zentner)  
Subject: Glass Primary Filling

Ken Weiss Asks:

> A question for those of you using glass primary fermentors - How do  
> you get five gallons of hops-filled wort strained and inside a glass  
> carboy without making a HUGE mess? I thought of a big funnel, but it  
> seems like once the hops started collecting in the strainer section  
> the flow rate would be too slow. Please to enlighten me!

You're right. If you use too fine a mesh, even with hop pellets you can really plug up. The procedure we've adopted is to boil about 3 gallons of water first, pour it into a plastic fermenter, then later add the boiled wort directly to the plastic fermenter. Then finally, we siphon the combined wort into the glass primary and pitch. The advantages are twofold: You can really get good aeration by pouring violently into the bucket. You let the plastic handle all of the thermal shock associated with pouring in the boiling liquid. The disadvantages are of course, risk of infection and also another vessel to wash. If you let the wort settle for only a few minutes, all of the hops will either sink or float and not clog the siphon. I'm sure there is a cleaner way, but this works for us, especially in the winter when we can put the plastic bucket outside (covered of course) to pre-chill the water.

Mike and Lynn Zentner

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Date: Tue, 14 Aug 90 12:22:44 EDT  
From: townsend@ctron.COM (Chuck Townsend)  
**Subject: subscription**

Please add me to your emailing list if possible.

Thank You,  
Chuck Townsend  
Cabletron Systems, Inc.  
Rochester, NH

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Date: Tue, 14 Aug 90 09:26:56 PDT

From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))

**Subject: Gushers and Glass**

I'd like to take a poll: who's actually experienced an exploding bottle? I've had some severe gushers (beer all over the walls), but no breaking bottles. Also, has anyone ever had a bottle break while they were opening it? FYI, I use champagne and sparking apple juice bottles for 24oz, and Grolsch swintops for 16oz. I gave up on 12oz, too small (and too much filling & capping)!  
patrick

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Date: Tue, 14 Aug 90 09:51:21 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Hop Harvest

My Seattle grown Hallertauers are fully developed and look to be close to being ready for harvest. For those who also grow hops:

- (1) What do YOU look for when deciding to pick the crop?  
Papazian says to pick them just before they turn brown.  
Noonan says when they are yellowish-green or greenish-yellow.
- (2) What methods of drying do YOU employ?  
Papazian says to air dry them out of the sun.  
Noonan says to use a dehydrator.

The 90 degree days here have been a boon to hop growth. But we could also use some rain to chase a few Californians away. :)

Norm

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Date: 14 Aug 90 06:50:07 PDT (Tuesday)  
From: wegeng@arisia.xerox.COM  
Subject: Re: Jalapeno Peppers

Marc Light asks:

>A friend of mine has a bumper crop of hot jalapeno peppers. And we  
>are trying to come up with uses for them. Has anyone tried making  
>a pepper beer?

I've never tried this, but since I'm a hot pepper nut (I grow several varieties) I've given it some thought. It seems to me that one approach would be to start with very small amounts of fresh hot peppers, cutting them into several pieces and adding them to the boil (boiling should help extract the hot oils from the peppers). Depending on how hot the peppers were, I'd probably use about 1/2 of a jalapeno pepper for my first attempt.

Another idea that I had was to use Cayenne pepper sauce (such as Franks Hot Sauce) instead of fresh peppers. One could experiment with the quantity by adding small amounts (starting with less than a drop) of sauce to a glass of beer, and adjusting the amount until the beer suited your taste. From there it's simple multiplication to determine the amount to add to a five gallon batch.

As an aside, I know of one commercial beer that seems to use hot peppers as an ingredient. It's called Cajun Beer, and is quite good (assuming that you like hot foods). Since Marc has a rochester.edu email address I'll mention that you can buy Cajun Beer at "Beers of the World", located in Winton Place (formerly Todd Mart Plaza).

/Don  
wegeng@arisia.xerox.com  
hplabs!arisia!wegeng

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Date: Tue, 14 Aug 90 14:23 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinas)  
Subject: Wyeast Irish ale

I have a batch of stout brewing, made withh Wyeast Irish ale liquid yeast.  
When  
I've used Wyeast in the past, the package would swell in less than 12 hours,  
even if the package was a couple of months old. This time the package swelled  
very slowly, and I was forced into pitching it when it was just 1-1.5" thick  
(the package says don't pitch until *\*at least\** 1" thick). Then, it took about  
24 hours for any sign of activity. It's ok now, but the fermentation is *\*much\**  
more subdued than I'm used to with Wyeast, and I'm not getting any blow-off.  
Any thoughts?

Russ

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Date: Tue, 14 Aug 90 9:30:13 CDT  
From: Jeff Benson <benson@chemsun.chem.UMN.EDU>  
Subject: Straining wort into a carboy

In HD #474, Ken Weiss asks:

> A question for those of you using glass primary fermentors - How do  
> you get five gallons of hops-filled wort strained and inside a glass  
> carboy without making a HUGE mess? I thought of a big funnel, but it  
> seems like once the hops started collecting in the strainer section  
> the flow rate would be too slow. Please enlighten me!

Actually, Ken, my method is exactly the one you speculated on: a big funnel and a strainer. My funnel is about 8 in. diameter at its widest (I got it at the local K-Mart) and the strainer I use has a rather fine, stainless mesh and is just slightly smaller in diam. than the funnel (obtained from a restaurant supply store). The straining process does require two people, one to pour and one to hold the funnel & strainer, but otherwise works pretty well. The reduced flow problem you describe does occur (hops clog up the mesh of the strainer) but in practise is not as bad as you imagine. Typically, most of the hops and gunk falls to the bottom of the brew pot so I can usually pour about half to two-thirds of the wort through without significant clogging. The last bit does take longer, as the residue piles up, but there are ways to speed the process: gently tilt the strainer to divert the flow through unclogged parts of the mesh, use a sanitized implement to scrape the hops away from the mesh or simply stop pouring for a second, empty the strainer of its contents and continue. Sometimes clogging doesn't become a problem because (depending on the variety of hops used) the junk sort of piles up in the strainer rather than spreads around evenly. In my experience, the whole transfer can be accomplished in 0.5 to 2 min. A small amount of hops & junk does get through the strainer into the carboy but I do two stage fermentations so the stuff is only in contact with my brew for a few days (and is probably mostly covered up by trub from the cold-break anyway).

The only significant drawback, in my opinion, is the need to have a helper to hold the funnel and strainer while you pour. But trying to hold a 5 gal. pot in one hand and a two clumsy implements in the other while trying to pour ~200 deg. F liquid between them is \*NOT\* my idea of a good time. (Significantly, I have found this step to be the only one in the brewing process that cannot (safely) be done alone.)

Jeff Benson  
benson@chemsun.chem.umn.edu

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Date: Tue, 14 Aug 90 14:24:58 PDT  
From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))  
Subject: **Bottling after a week no matter what**

After being correctly chastised by Pete Soper for unthinkingly recommending the subject line, I'll withdraw it!

The "no matter what" is intended to imply that fermentation will generally be complete within a week, so it would normally be safe to bottle then. I do always take a SG reading, and I certainly wouldn't bottle if it hadn't dropped "enough" by the end of the week. To be safe, a residual sugar level test should probably also be done. With the 3 or 4 batches I've so far bottled after one week, the SG had fallen sufficiently. I suppose deciding how much the SG should drop is a judgement call - I use 25% of (1 - OG) as a rule of thumb (i.e. 1.060 should go to around 1.015).

The reason for bottling soon is to minimize the time the beer spends on the trub. So if the fermentation isn't complete after a week, I would rack off into another glass carboy. This of course creates an extra infection risk.

A problem I used to have (that I've since solved) was temperature control during fermentation. I live in San Francisco, and although I don't suffer from too much heat, it does dip below 60F regularly. I think this contributed towards long, incomplete fermentations. So I devised a little 'heater box'. It's a small cupboard, just big enough to get a 7gal carboy and a cheap adjustable electric heater inside. I put in my first batch and set the heater by guess work. Then after checking it several times with a thermometer I arrived at the correct setting for 65 - 70F and haven't had to reset it since. Pretty nifty I think to myself! Just thought someone else might be interested - it seems a cheap easy solution.

patrick

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End of HOMEBREW Digest #475, 08/15/90  
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Date: Wed, 15 Aug 90 07:13:35 EDT

From: SILL D E <de5@stc06.CTD.ORNL.GOV>

**Subject: Re: Homebrew Digest #473 (August 13, 1990)**

Pete Soper writes:

> With all due respect to Mr. Papazian, his book is getting old fast. Could I  
> suggest that we look on it as the Old Testament of American homebrewing?

Okay, so what's the New Testament?

-Dave Sill (de5@ornl.gov)

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Date: Wed, 15 Aug 90 05:19:02 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 15-Aug-1990 0816" <mason@habs11.enet.dec.com>

**Subject: Nitty questions...**

As one actually tries things, the nits start to appear. So...

1. What is the easiest way to test for leaks in a keg system? I had to replace a stopcock in the regulator for one to fit smaller tubing, and I want to be certain of the seal (and the others, just in case). I will be replacing the new cock after the first batch, because I need a 1/4" male to fit a 5 keg manifold (it won't be here in time for batch 1). Do you use the old soapy water trick as on inner tubes and tires? Is thread sealer used (contamination worry)?

2. Regarding artificial carbonation...

a. Does anyone know what issue of Zymurgy has the Burch article on how to carbonate artificially? It supposedly has time/pressure tables in it. Even better - can someone share time/pressure for 5 gallons of PA?

b. Except for the missing priming ingredients in the brew, is there any other difference between natural and artificial carbonation? I would suspect not, since the result is merely dissolved gas of the same type.

c. Assuming that priming/conditioning is for carbonation purposes, and if one carbonates artificially, is there any conditioning time required in the keg? What happens to the remaining yeastie-beasties in terms of effects on the brew?

3. My single burner LP gas stove was intended for attachment to a BBQ. The hose end is a female. So is the end of the regulator hose. I have a male/male flare coupler for it. Are gaskets, sealers, etc. required there? There were none with any of the pieces, so I assume the flare does the seal OK, but I don't want to mess with even a small stray LP gas leak for an hour.

4. When brewing a batch to a 5 gallon recipe (that's 5 in the keg, I presume - never have seen that stipulated, though it seems obvious), and doing a full wort boil of 60 minutes, roughly what is the starting volume required?

5. Has anyone seen a cap (with the tube holes, etc.) for a 6 1/2 gallon carboy?

Every one I find is for a 5 gallon, and the larger one has a smaller OD neck. In fact, have you seen a handle for the larger volume? Which reminds me that I

have wondered about carrying a full carboy by the neck with one of those - any chance of snapping it off?

Sorry for the long-windedness. If I sound like a kid, it's 'cause I feel like one. No matter how much I read (I am the careful type), and how many

testimonials I hear, I ain't gonna' believe it until I see...er...taste it  
8').

This personality type (flaw?) makes it difficult to RDW... The excitement  
grows...

Cheers...Gary

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Date: Wed, 15 Aug 90 08:46:46 EDT

From: abvax!calvin.icd.ab.com!bwc@uunet.UU.NET (Barry Cunningham)

**Subject: Re: Jalapeno peppers**

I have had Cajun Beer. I liked it. As I recall it was a fairly conventional Pilsner with a very mild pepper aftertaste. Another beer that I had that used peppers and ginger was from a keg of Szechuan Suicide at the club night at the 1989 AHA Conference in Fort Mitchell. This was quite hot and spicy, but in a relatively thin brew. I thought the Szechuan Suicide would have been much better if it had been balanced by a lot more malt flavor. In all, my advice would be to make sure that you balance the flavor; if you are heavy handed with the peppers, be heavy handed with the malt (e.g. at least 2 lbs. of crystal). If you have a light touch with the pepper, it can add a pleasant afterzing to just about any recipe. IMHO, ginger can go well with peppers. I also seem to recall seeing some stout recipes in this newsletter a while back that had peppers in them. I haven't tried any, but it seems to me that this could be nice also since the natural residual sweetness in dark malt extract might balance the pepper nicely.

-- Barry Cunningham

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Date: Wed, 15 Aug 90 09:47 EST

From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>

**Subject: Re: hot peppers**

Since the subject has come up again (for a new generation of subscribers?), I dredged out this excerpt from an old submission of mine:

...I added some hot peppers (the little skinny ones for Sczechuan (sp?) cooking) to a red bitter recipe. I was chicken, so I diverted only one gallon of the ferment to a separate 1 gal jug, with about half dozen peppers

added with the finishing hops. Amazingly good. No "foretaste" from the peppers, just a clean afterbite that blended well with the rest of the taste. I used a lot of Tettnanger hops in the finish for a spicy taste, so that may have helped the balance. Everybody thought I was crazy.

Several

times friends turned down the offer of a "Pepper Bitter", but I snuck them a glass anyhow. They didn't recognize the peppers, and commented on what a great hearty beer it was. Fascinating.

Since the original submission, I did this again. This time, banking on past success, I did a 5 gal full grain mash red bitter (Fuggles in the boil, Tettnanger in the finish), and added about 12-15 little Sczechuan peppers with the finishing hops. This year, my peppers were a lot fresher (but still dried). The tang was quite a bit less subtle, but still quite tasty, even to "normal" beer drinkers. I think I kind of pushed the limit, though, and would back off on the quantity next time. I'll definitely repeat this again.

Jeff Casey                    casey@alcvax.pfc.mit.edu

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Date: Wed, 15 Aug 90 09:56 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinas)  
Subject: I and I(nfection)

Well it was bound to happen eventually. I've got a batch with ring-around-the-collar. It's only been in the bottle for 1 week, but there's some white globules growing 1-2" below the liquid line. The globs look like what happens to hamburger grease when it hits cold water. My guess is some kind of mold; I brew in my cellar, not especially moldy, but moldy enough. The brew itself seems ok, in fact it's pretty good (so far). I \*really\* don't want to throw it away, but I'm having a hard time imagining myself enjoying a beer that I know is infected. SO, could someone please placate me with stories about how your "best batch" got even better when mold started growing in it, or how such-and-such famous beer often has mold, or at least that you've drunk a whole batch of moldy beer and experienced no side effects.

Also, I'm not exactly sure how and where the infection got in; I had just replaced all my tubing. The brew did sit in the secondary, looking very flat, for a couple of weeks, at about 65 degrees. TCJoHB mentions that lagering at a high temp. can cause mold. Maybe that's where it happened.

I want to hear some mold stories.

Russ

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Date: Wed, 15 Aug 90 10:45 EST  
From: <HOLTSFOR%MSUKBS.BITNET@pucc.PRINCETON.EDU>  
Subject: **straining wort, dead air**

Greetings Homebrewers,

Ken Weiss, (cckweiss@castor.ucdavis.edu) wonders:

>How do you get five gallons of hops-filled wort strained and inside a glass  
>carboy without making a HUGE mess?

If you have a double-bucket lauter tun I highly recommend using it to strain your wort -- it hence becomes a "hop-back" too. The holes in mine, 1/8" diameter I think (I followed the CJoHB directions), do a good job of straining out fresh or pellet hops, grated ginger, etc. without getting easily clogged. You can run a tube from the bottom of the hop-back directly into your wort chiller and then into your carboy. Once you get this all hooked up, run some sterilizing solution through it, then some really hot water, then your wort. I put the hopback on a beer case on the kitchen counter, the wort chiller in the sink, and the primary on the floor. Wort flow is then driven by gravity and I get to pop a brewski. I transfer the hot wort from the brew kettle to the hop back using a 1 gallon pot until the volume in the brew kettle is low enough to safely pick up the kettle and pour.

>From: semantic!bob@uunet.UU.NET

>

>So my problem is this: When a rack over my beer I end up with  
>about a gallon of new air inside the carboy with my beer. I  
>believe this allow oxygen to difuse into my beer, oxidize it,  
>and create a slightly sour taste.

I've never really worried about this but it makes sense that minimizing air contact with fermented wort ought to improve flavor. If you have a CO2 tank you could slowly sqirt a little in the neck of the secondary. Since CO2 is heavier than air it'll push the air out the top of the carboy. Or, if you happen to work in a lab, or do the special effects for a heavy metal band, you could throw in a small, (c. 1/8 gram) chunk of dry ice to produce the CO2 for the purging. Such a small chunk of dry ice wouldn't chill the wort too much but ought to produce enough CO2 to fill the space left in the carboy.

Happy Brewing, Tim Holtsford

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Date: Wed, 15 Aug 90 7:48:48 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Carboy Filling

In HOMEBREW Digest #474, my ol' bud Ken Weiss asks:

> A question for those of you using glass primary fermentors - How do  
> you get five gallons of hops-filled wort strained and inside a glass  
> carboy without making a HUGE mess?

After chilling the wort in the boiling kettle (to avoid a practical demonstration of the relationship between "aeration" and "oxidation"), I pour the cold wort into my (sanitized) lauter tun, fitted with a straining bag. After a few minutes, the hops & assorted junk settles to the bottom, and I open the tap to drain off the first cloudy runnings. After about a gallon or so (collected in the boiling kettle) the filter bed of spent hops establishes itself, and the wort runs clear. I fit a (sanitized) tube to the tap, run the clear wort into the carboy, and recycle the cloudy wort through the filter. Just like sparging.

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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-) =

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Date: Wed, 15 Aug 90 09:07:01 mdt  
From: Glenn Colon-Bonet <gcb@hpfigcb>  
**Subject: Re: Hop Harvest**  
Full-Name: Glenn Colon-Bonet

In Homebrew Digest #475, Norm Hardy asks about hop harvesting: I've recently talked with a local microbrewer who told me his method (yet another method) for determining when to harvest. He said that when the cones are not yet fully developed, they will feel spongy and when pinched, they will not spring back. When they reach the point when they spring back, they are ready to harvest. If they stay on the vine too long, they will become dry and will break apart when pinched. This is, of course, all second hand. Regarding drying, he said that he air dried them out of the sun. I can't wait till my hops are ready! Anybody know if you can use the hops directly off the vine (without drying them)?

Cheers,  
-Glenn  
gcb%hpfigcb@hplabs.hp.com

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Date: Wed, 15 Aug 90 10:37 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Exploding Bottles

Patrick Stirling (pms@Corp.Sun.COM) wants to know:

> I'd like to take a poll: who's actually experienced an exploding bottle?  
> I've had some severe gushers (beer all over the walls), but no breaking  
> bottles. Also, has anyone ever had a bottle break while they were  
> opening it?

Yes, I have experienced exploding bottles. Two summers ago, we had an incredible heat spell - my beer storage room got quite warm, probably 80-85 degrees. A few of my bottles exploded - their bottoms blew out! I discovered the explosion by a telltale malt aroma. The beer had already dried, so I opened all my cases, but couldn't see any damage - all the caps were intact. Further analysis revealed some bottles had no bottoms. Probably 3 or four bottles blew before I carefully opened the rest of the beer and disposed of it. These were 12 ounce 'non-returnable' crown bottles - the kind Sam Adams uses.

Post-mortum analysis shows that the beer in these bottles were old, and extremely overcarbonated. At that time, that my bottles were typically fine for a few months, then experienced a gradual increase in carbonation level. In retrospect, I guess it was a contamination problem, which I subsequently solved [knock on wood]. The combination of the overcarbonated beer and the hot temperature caused the bottles to blow.

I have also had one experience with the neck breaking off when the beer was opened. The cap remained attached, the glass broke just below the cap. The other beers in the batch were not overcarbonated, so I suspect that the bottle was weakened from the repeated stress of a mis-adjusted bottle capper and/or the over-zealous efforts of the bottling staff - me!

Mike Fertsch

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Date: 15 Aug 90 10:22 -0500

From: Mike Charlton <umcharl3@ccu.umanitoba.ca>

**Subject: Racking off the trub.**

I did some research to find out at what points it is beneficial to rack the beer off the trub. As it turns out, as far as fusel alcohol production is concerned, racking after fermentation begins makes very little difference. The reason is that fusel alcohols are produced when the yeast cells use the already present protein in order to build cell walls rather than making what they need from the oxygen present in the wort. The cell wall building phase is apparently after the initial lag time of the yeast (which I guess is the reproduction phase) and before the fermentation phase. It is therefore not necessary to worry about the beer being on the trub for extended periods of time after fermentation starts; the damage has already been done (I suspect this is true for the productions of fatty acids as well, but I have no data to back this up.) Since with reasonably high pitching rates, fermentation usually begins within 24 hours I would suggest that people rack the wort off the trub before pitching the yeast if they are worried about the off flavours that the trub will bring. Incidentally, when my brewing partner and I started doing this (about a month ago) our beers started turning out fabulously. It's a really major improvement. In the past we have tried racking the beer off the trub as little as 8 hours after pitching the yeast with little or no improvement in the beer.

Mike

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Date: Wed, 15 Aug 90 9:56:02 MDT  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: Gushers and Glass**  
Full-Name: Tom Hotchkiss

I have experienced exploding bottles several times, including a bottle of stout that blew up inside the refrigerator (what a mess)! Fortunately, I have never had one blow up while opening. I had one batch in cardboard cases in my closet. One day, I opened the closet and smelled beer and I discovered that several bottles in the case had exploded. So, I carefully removed the case and tossed the whole thing out. I wrapped a towel around the case to contain any flying glass if another explosion occurred while carrying the case.

So, yes, bottles do explode. Judging from the mess in my refrigerator, I believe the explosions are quite violent and no doubt dangerous if not contained. I use 12 oz longneck bottles and Grolsh bottles, and I've never seen a Grolsh bottle explode. However, only a few batches have caused explosions, and the exploding batches were bottled entirely in longnecks. I'll bet that Grolsh bottles are stronger and therefore less likely to burst. But, I'll bet that they can burst, and the explosion is likely to be very strong.

For safety's sake, if you currently have any gushers, I'd recommend opening all of them ASAP! By "gusher," I mean that when you open a bottle the beer gushes out violently (i.e. hits the ceiling). You can wrap the bottles in a heavy towel when handling them to make the procedure safer. Note that I have never had a bottle explode while wrapped in a towel, so I can't comment on how well this works. Clearly, it seems safer than just opening the bottles with no protection. It's probably a good idea to wear eye protection as well. There may be a safer way to dispose of your gushers; anyone have suggestions?

I know this sounds paranoid, but if you saw the inside of my refrigerator after the stout explosion (glass shards everywhere), I think you'd be afraid of explosions too!

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Date: 15 Aug 90 09:03:49 PDT (Wed)

From: bryan@tekgen.bv.tek.com

Subject: Re: Homebrew Digest #475 (August 15, 1990)

I just can't resist adding my thoughts to a couple of the dialogs going on.

On the subject of airspace in the top of the carboy after racking. My understanding is carbon dioxide is heavier than air so as soon as the wort has fermented enough to provide, say, 1/8 inch of CO<sub>2</sub>, the wort is protected from oxidizing, it doesn't matter how much air is left in the carboy. So I don't worry about it. I feel that most of the potential for oxidizing is if the wort is splashed during racking, or if mashing, if it is allowed to splash when running out of the lauter tun.

On the subject of hops clogging the funnel. When I started mashing, I got a counterflow wort chiller and realized that I was going to have a serious problem keeping the hops from plugging up the wort chiller unless I first strained the hot wort into another container or used hop bags to put the hops into. I didn't want to strain the wort into another container because of risk of infection and/or oxidizing the wort. So I've been using hop bags. I have not had any problem with getting less than the desired level of bitterness from the hops. As far as filtering out the trub from the hot break, my standard procedure is to put the lid on the pot at the end of the boil and let it set for 30 minutes, finishing hops go in during this time. Anyway, a lot of the trub will settle out and when I'm siphoning through

the counterflow wort chiller I leave the last 2 to 4 cups, which is almost all trub. The only down side I've discovered so far is I have 2 or more hop bags to clean when finished. One note, I don't pack the hops in too tight, for the size of hop bag I get at Stienbart's, no more than 1 1/2 oz.

Has anyone sampled "Rouge Red" from the Rouge River microbrewery in Ashland Or? I had some recently, it has the most incredible finishing hops aroma/taste, very strong. Does anyone know how they do it?

Bryan Olson

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Date: Wed, 15 Aug 1990 11:34:50 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: need framboise recipe**

I'm definately fixated right now on the idea of brewing a framboise, but can't find a recipe. Would any readers out there who've had success mind sharing your recipe? I recall hearing at a homebrew shop one time, that this one person's experience was that the raspberry taste tended to disappear after about 3 months. Did that happen to your framboise?

Todd  
todd@nisc.sri.com

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Date: Wed, 15 Aug 90 15:24 EDT  
From: KXR11@PSUVM.PSU.EDU  
Subject: RE: Air in Secondary

>So my problem is this: When a rack over my beer I end up with  
>about a gallon of new air inside the carboy with my beer. I  
>believe this allow oxygen to difuse into my beer, oxidize it,  
>and create a slightly sour taste.

Oxidation of the beer probably won't be a problem if you rack it to  
the secondary fermenter shortly after the blowoff stops. At this  
point the brew is still producing a significant quantity of CO2,  
which, being heavier than air, will create a protective 'blanket'  
in very little time. As the fermentation progresses, it will  
continue to fill the empty space, and all the air will be replaced  
by CO2.

Pepper beer... I shudder to think. But hey, you only live once.

Eric Roe  
<kxr11@psuvm>

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Date: Wed, 15 Aug 90 15:39 EDT  
From: Steve Mosier <MOSIER%UNCG.BITNET@ncsuvn.ncsu.edu>  
Subject: Greensboro Brewpub

A couple of issues ago I mentioned the existence of a Greensboro (NC) brewpub. Herewith, some particulars:

The Loggerhead Brewing Co. is big and glitzy, a restaurant with live music (T,Th,F,&S), and a big beer and liquor menu. Unfortunately, all beers other than their own are pretty mundane: the usual collection of Bud, Miller Lite, Michelob, etc. Only two imported beers: Corona and I-forget-what-other-also-ran. Their own beers are drawn off of the stainless holding tanks and (as you might expect) are cheaper than all the others. My very amateurish tasting notes:

Gate City Ale (\$1.80) - a very light and pale ale - very fresh flavour, hint of apples, not terribly robust, much better than the average American brew, but not as good as the best lagers and ales. I rate it somewhere between 3 and 4 on a scale of 0 to 5.

Loggerhead Pilsner (\$1.65) - didn't try it

General Greene Lager (\$1.65) - a dark, slightly heavier beer, also a fresh flavour, not as much caramel as you get with something like Beck's or Heiniken dark. Very pleasant, also give it somewhere between a 3 and 4, maybe slightly higher than the Gate City Ale.

Loggerhead Light (\$1.65) - of course didn't try it.

Interesting experience - but Fisher's Grill, with their Bass Ale on tap (\$2.25) at the proper temperature, is still the best (pub) brew to be had in Greensboro.

steve

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Date: Wed, 15 Aug 90 15:56:07 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: hop picking

hplabs!polstra!norm (Norm Hardy) writes:

>(1) What do YOU look for when deciding to pick the crop?

The transition from a damp feel to a dry springy feel when squeezed, along with a slight spreading of the petals, development of yellow lupulin sacs with a slight orange cast to their color and the "right" size range. The "right" size for my Cascade hops seems to be 3/4 to 1 inch in diameter by 1 1/2 to 2 inches long, but some cones are two thirds this size and seem quite dry and ready to pick.

Also, rubbing the cones in your hands should cause lupulin to come out and stain your hands, with a very powerful aroma.

>(2) What methods of drying do YOU employ?

Weigh the hops, put them in the attic at around 125 (peak daytime temp) in a single layer, take them out after 24-30 hours, ideally when they are down to 10-12% moisture. If they haven't been rained on I figure they start out at about 80% moisture.

I pack the dried hops in canning jars and then squirt CO2 in from the bottom before sealing and storing them in my freezer.

One important point is that the hops ripen over time and can be picked periodically. Commercial pickers grab everything in a one shot deal but we don't have to do it that way.

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

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Date: Wed, 15 Aug 90 16:36:58 EDT

From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)

**Subject: heating unit for boiling**

Readership, I need some suggestions on a heating unit to conduct the boil in my basement. I need to be able to use it indoors. (obviously) and be able to boil 6 - 7 gallons at a hard boil for 1 1/2 to 2 hours. My kitchen stove definitely doesn't fit the bill as it can just barely bring 5 - 6 gallons to a boil -- even sitting on 2 burners. Should I be using electricity or propane as a power source? What kind of store should I look at, hardware? How much power or BTU's do I need? I'm not much of a handyman so I hope I can just purchase something that already fits the bill. I'm sorry for the repetition because I remember this topic coming up a couple weeks ago. e-mail me directly if somebody has the recent dialogue on file.

thanks,

gerald@caen.engin.umich.edu (Gerald Andrew Winters)

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Date: Wed, 15 Aug 90 14:37:28 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 15-Aug-1990 1730" <mason@habs11.enet.dec.com>

**Subject: Yeast starter...**

Three weeks ago, I "canned" a few quarts of boiled wort (malt extract and water) for use as yeast starters. I didn't strain it, so I have fluffy sediment, which has been compacting with age (about 1/4" now). I just noticed today that the wort has formed a cloudy layer about 1" thick at the top. It has been since last weekend. There are no obvious growth signs - rings, mold patches, etc. - anywhere. It almost acts like a lighter density layer, but cloudy. Gentle movement of the jar yields mixing, but on a gross level (like a lava lamp). The jar seals seem to be intact. Any ideas?

Thanks..Gary

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Date: Wed, 15 Aug 90 13:12:27 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Exploding Wyeast

In HOMEBREW Digest #474, Steve Slade wonders:

> A question for the readership: Was the exploding Wyeast problem ever  
> resolved? Is there a consensus on how long one can safely wait with a  
> fully puffed pouch before it will explode?

It's been several months since my local retailer had any of the  
"pour-spout" type of packets on hand, and that's the only type that  
seemed to be exploding. It appears to me that Wyeast recognized  
their problem and fixed it.

It sort of annoys me, though, that it's so seldom that I see a  
Wyeast packet with a legible date code on it. The little "rule of  
thumb" for expansion time printed on the packet isn't terribly  
useful (if it indeed ever was) without that code. My last packet  
sat for several days without any sign of expansion, only starting to  
swell as I was brewing. I usually reculture in a starter solution  
before pitching, but did without it this time.

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= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Wed, 15 Aug 90 13:31:30 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Hot Wort & Oxidation

In HOMEBREW Digest #475, Jeff Benson sez:

> The only significant drawback, in my opinion, is the need to have a  
> helper to hold the funnel and strainer while you pour. But trying to hold  
> a 5 gal. pot in one hand and a two clumsy implements in the other while  
> trying to pour ~200 deg. F liquid between them is \*NOT\* my idea of a  
> good time. (Significantly, I have found this step to be the only one in  
> the brewing process that cannot (safely) be done alone.)

Ah, but Jeff, the beer! I used to do the exact same thing, until I  
concluded that it was the cause of the oxidation problems I was  
having. I stopped having them when I started chilling in the kettle  
(first with ice, then later with an immersion chiller) before  
pouring to the fermentor. To my simple little mind, it appears that  
a certain amount of energy is required for oxidation to take place,  
and if less (heat) energy is present in the wort, oxygen will go  
harmlessly into solution rather than cause an actual chemical  
change. A surprising (to me) side effect was that my pale ale  
became notably paler when I stopped pouring hot wort. Anyone else  
had this happen?

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= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
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Date: Wed, 15 Aug 90 17:30:04 mdt

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

**Subject: Straining to Make Better Beer**

Ken Weiss Asks:

> A question for those of you using glass primary fermentors - How do  
> you get five gallons of hops-filled wort strained and inside a glass  
> carboy without making a HUGE mess? I thought of a big funnel, but it  
> seems like once the hops started collecting in the strainer section  
> the flow rate would be too slow. Please to enlighten me!

I have been doing exclusively extract brews with additional specialty grains, such as Crystal Malt, Dextrine Malt, etc. I use a mesh grain bag for the grains steeped in the cold liquor BEFORE it boils (i.e. remove the grain bag as the wort comes to a boil. Then adding the malt extracts and hops (maybe I should try adding the hops during the steep for better hop utilization - come to think of it...but that's another story) when the boil begins. The hops (pelletized) that I use, I put in a small grain bag. Some get through but most stay in the bag. I used to throw all the grain bags (grain and hop) into the top of a huge (1 gallon) funnel that has a small brass strainer in the bottom. But as Ken suggested, it does slow the filling process to a trickle. I think I will just toss the (grain) grain bag into the funnel from now on. By the way, I'm doing partial boils and pouring 3.5 gallons of pre-boiled, chilled water into the carboy after I pour the hot wort through the grain bags via the funnel. This not rinses some extra sugars out of the grains, but also cools the wort to pitching temperature (but this procedure will soon change as I plan to switch to a wort chiller to get a better cold break).

Al.

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Date: Wed, 15 Aug 90 17:02:57 PDT  
From: rhager%math@sdsu.edu (Richard Hager)  
Subject: brewing technique

The making of beer is about 20% recipe and ingredients and about 80% technique.

While following basic principles generally produces acceptable beer(i.e. the process is quite robust) the end product is greatly influenced by small changes in the technique. When you make beer from kits most of the technique falls into the hands of the syrup maker and is rarely satisfactory for producing super quality beer. This leads to "doctoring" the product - add some crystal, add some hops etc. This is much like buying a prepared food product. It's too

bland so add some spices etc. I call this BETTY CROCKER BEER. Because most of the technique is "in the can" it is easier to reproduce somebody else's recipe. In general, however, since technique is so important it is usually quite difficult to reproduce other recipes especially for the full grain brewer. Thus when one sees a recipe in which 80% of the space is the list of ingredients and 20% is the brewing particulars one is, I believe, doomed to failure in reproducing the beer. The importance of technique is the main reason why one frequently finds the same names appearing as winners of homebrew contests. You have a much better chance of creating something interesting and wonderful(and your own) by starting with malted barley. After all, not every one wants to start with Betty Crocker.

A few suggestions for brewery designers -

I built my own brewery several years ago in a 4' by 5' area in my garage. Technique is important. Quality control is important. Control of technique is important. Ad hoc procedures lead to inconsistency. Use this as your design philosophy. Using large funnels with strainers and hoping that there is no clogging is most certainly an ad hoc procedure.

The top of a keg can be cut with power tools. A stainless connector should be welded to the side near the bottom(after drilling a hole). It should be easy to find a stainless connector at a good pipe supply(I used 3/4"). Make sure you examine your keg at the hole to see if it is double walled. Some kegs are single walled and some double. If double, the welding must be done so as to seal the keg. If you use leaf hops you should be able to insert a piece of pipe inside your keg into the connector. The reason for this is to be able to put a filter in your keg to prevent the leaf hops from clogging your exit line.

The filter I use is a capped piece of copper pipe with many very small holes drilled in it. The exterior of the keg can be fit with a valve and reducer to accept a piece of tubing. I suggest using a Sankey keg(i.e. a single opening at the top for CO2 and beer). The opening you cut in the top should be such that a cover can be placed over it(a cheap stainless steel bowl e.g.). I use a gas burner from a water heater. I do not know the BTU level of the heater but it is somewhat marginal for heating( i.e. it takes 45 minutes to heat 5 gal of water from 70 to 190 F.). If you have a gas source available

it should be easy to hook up the burner.

I use a 48 quart Coleman cooler for the mashtun and a 48 quart Coleman cooler for spargetun. Coleman coolers have the virtue that the drain holes are exactly 1/2" diameter. This allows 1/2" o.d. tubing to seal perfectly when placed in the hole. Sparge rate is controlled by valves.

I have built my brewery to work off of gravity. The boiler is high. Water can be taken from it to the spargetun and from there to the mashtun. It can be drained from the mashtun to a pot which is lifted to the boiler.

The question of yeast has been kicked around alot lately. The quality and properties of the yeast play a very substantial role in the beer you produce. The 'bottle in one week' philosophy seems absurd. Even when I was using dry yeast I would wait 10-14 days. I now use Wyeast. The Chico (Sierra Nevada) yeast does not ferment in less than 17-18 days. In my own experience, if the beer does not become clear the fault is most likely with the yeast. Most dry yeast is very heavily contaminated. It is produced under very primitive conditions. Beer that does not clear (which I call dirty beer) usually has a high bacteria count. Gushers almost always come from the use of contaminated

dry yeast. I use a single stage fermentation and always have crystal clear beer. By the way, if you are worried about the high cost of Wyeast I suggest using the Yeast Bank available from places like Great Fermentations. This brings the cost down to that of dry yeast or less if you wish.

Richard Hager  
Department of Mathematical Sciences  
San Diego State University

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Date: Wed, 15 Aug 90 15:37:09 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Counter-pressure bottle filler

Ken Schriener asks...

> Chuck Cox recently announced that he had a stainless steel counter pressure  
> bottle filler for filling bottles. Could you please provide more details?  
> Where did you get it? How does it operate? Does it work well? Thanks.

I bought the filler from the good-ole boys at DeFalco's in Houston  
(they are on Morningside Dr. next to the Gingerman, say howdy  
to Scott, Brad, and/or Chris).

I believe it is hand-made by some guy from Louisiana.

It is all stainless, and quite sturdy.

It operates identically to the counter-pressure filler described in  
a recent zymurgy.

I got a good deal on the filler because of my Beer God (tm) discount,  
but I suspect the price for mortals is around \$60 or so,  
and well worth it because it should last a lot longer than the standard  
flimsy copper ones.

I haven't had a chance to try it out because I have been getting ready  
for the Quest for the Wholly Ale (tm) (england, scotland, belgium,  
germany, & netherlands), which is also why you won't be hearing from  
me until september.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Wed, 15 Aug 90 16:00:54 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: beer tastings in Boston

Alan Duenster mentions the WBUR beer tasting in Boston...

Yes, the WBUR tasting has been resurrected despite the best efforts of the Mass. alcohol control pinheads (I mean bureaucrats). I suspect the format will have changed to satisfy said anal retentative geeks. (sorry, just a little spleen venting there).

Other Boston beer events worth note:

On the same day, (8/16) the Sunset Grill & Tap in Allston is having a St. Leonard tasting.

On 8/25 the Boston Beer Society is sponsoring a pub crawl starting at 11:30 at the Cambridge Brewing Co, and ending at the Sunset. (I won't be attending due to the Quest for the Wholly Ale).

On 9/8 I will be giving a beer judge exam somewhere in Maine.

On 9/22 is the Maine Moonshiner's Muster, a homebrew competition at the Common Ground Country Fair.

On 10/23 I will be hosting an American beer tasting at the Sunset Grill.

If you have any questions contact me via email.  
You should ignore whatever the mailer says is my address and use:

uunet!bose!synchro!chuck

Note the extra hop through synchro, I am finishing the Bose contract and will be reading mail at my real office (SynchroSystems in Cambridge).

I will be out of touch until September, as I will be swilling (er, tasting) beer/bier all over western europe until then.

Current vocabulary: Ein Bier bitte!  
Wo ist das Baad?  
I've fallen down and I can't get up!

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Thu, 16 Aug 90 01:20:14 CDT  
From: tamulis@dehn.math.nwu.edu (Andrius Tamulis)  
Subject: Wort Straining; Jalapeno peppers

I also had a big problem with straining my wort into my glass fermenter; same cause - small strainer and small funnel. I have to date brewed only with extract and some specialty grains, but I hope to someday do all-grain brews (this gets back to the subject quick, just hold on). Having decided this, I needed a mash-tun, so I set about fashioning one for myself. It is not done, but currently I have a 5+ gallon plastic bucket with a spigot at the bottom. I place a wide grain bag around the open top of the bucket and voila - mega-strainer. I'm not sure if it actually sped things up or not, but at least now I can dump almost all my wort into this straining bucket and go and watch TV while it drips through. Much less worry than the old way.

Also, my thoughts on Jalapeno beer: I hope it works, sounds yummy, but I think a major concern should be the fact that hot peppers get their hot from acid - adding them could mess up the pH of the wort. I'm afraid I don't have any answers, but I think this should be a greater worry (well, not a worry, really, I mean, don't worry, but, well, you know what I mean...) then when they should be added to the boil.

Andrius

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End of HOMEBREW Digest #476, 08/16/90  
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Date: Thu, 16 Aug 90 06:43:15 PDT  
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)  
Subject: Re: hops, kegs & recycling

> From: Glenn Colon-Bonet <gcb@hpfigcb>  
>  
> Anybody know if you can use the hops directly off the vine (without  
> drying them)?

The reason to dry them is for consistency. Without drying, you are using ingredients with substantial water content which is:

- a. variable
- b. not found in the commercial products you buy

In other words, 2 oz. of wet hops has a whole lot less bittering than 2 oz. of dried hops.

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On another subject, I have started the practice of taking an empty Cornelius keg with me to company functions where there is good keg beer. At the end of the event, I simply drain the leftovers into my keg and throw CO2 on top. It keeps quite well in my fridge at home.

Just the other night, I was able to score 15 gallons of some local microbrew! Another advantage to being a homebrewer...

Bob C.

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Date: Thu, 16 Aug 90 09:57:32 PDT  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: "Rouge Red" hops (maybe)

Bryan Olson asks:

Has anyone sampled "Rouge Red" from the Rouge River microbrewery in Ashland Or? I had some recently, it has the most incredible finishing hops aroma/taste, very strong. Does anyone know how they do it?

Though I haven't tried Rouge Red, I recall a trip to the Bridgeport brewpub in Portland a couple of years ago, where I was similarly impressed by the hops finish of one of their ales, a floral, spicy taste of heaven. While sitting at the bar, I noticed the requisite jar of hops pellets left out for the curious, marked "Nugget Hops". Same fragrance, and it opened my eyes to the importance of fresh hops in my beer. Since then, my best ales have used Nugget hops, and I've even used them for a "light" beer I made with Bierkeller Dark malt, my infamous "Black Lite". Curiously, Nugget is a very-high alpha acid variety (about 14%), and is considered a bittering hop, but they have a very distinctive aroma that nobody ever mentions.

They aren't appropriate to every beer style, but they add quite a flavor to a full-bodied ale.

Mike Meyer Hughes Aircraft, El Segundo, CA  
meyer@tcville.HAC.COM

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Date: Thu, 16 Aug 90 10:37:38 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 16-Aug-1990 1335" <mason@habs11.enet.dec.com>

**Subject: Starting a homebrewer's club in Southern New Hampshire**

A group of us in Southern New Hampshire and bordering Massachusetts are beginning to form a Homebrewer's Club. We have contacted the AHA for their information, and done some other early groundwork.

If there is anyone in the area who reads this Digest, and is interested in taking part, please reply to me, or call Bill Liston at (800)562-7173.

Let's get this thing brewin'!

Cheers...Gary

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Date: Thu Aug 16 14:35:37 1990  
From: semantic!bob@uunet.UU.NET  
Subject: On Exploding Bottles

On exploding bottles:

My first batch of brew I bottled before fermentation was complete. The ferment got stuck, so I just relaxed and bottled it. Well it also got infected. I keep stirring it to try and restart the fermentation. I also used an old scratched up food grade bucket. Needless to say my first batch was a flop. (Things are much better now though.)

I bottled in Grolsch bottles and WOW what \*POP\* I got when I opened them. Well, I would get them real cold and it wasn't so bad at first. But a few weeks latter they started blowing the porcelen (sp?) caps and harware off. Since the beer wasn't the best tasting, and things seemed a little dangerous I decided to dump the batch.

So I go into my bathroom (where I keep my beer) and started to open the first bottle. Well it wasn't cold! The cap and harware \*Blew\* off, broke the medicine cabinet mirror, bounced of the ceiling, two walls, and landed in the toilet. And /everything/ got covered with fizzy, sticky beer. I was stunned! I could have been blinded!

I didn't want to toss my bottles so I carefully loaded them into the fridge. The next day I took them out one at a time and opened them up in a sink full of water. The water dampened all the force of the beer.

I havn't had a problem since then. However several people have mentioned that some of their brews build up carbonation over time. I'll have to sample some of my original batches which I stored away for ageing. I may just have to drink them All real quick!

- -- Hope you enjoyed the show!

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

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Date: Thu Aug 16 15:03:41 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Resealable Bottles

I'm going to start a debate here. :-)

I only use resealable bottles. I use two types: The standard 16 oz Grolsch bottles, and the 22 oz Fischer bottles. I get these at the local bottle redemption center for 5 cents each.

So I can't figure out why any one would bother capping.

I think 12 oz bottles would be very repetitive to fill. Then you've got to cap them all. What a pain. With 22 oz resealables I fill up about 22 bottles. I seal them as soon as there full, and that's it. No capper, no caps, no capping.

I think they would be cheaper too. What do people pay for caps? 1 or 2 cents each. And then add on the cost of the capper.

More expensive, More work, Why bother!

Of course, I'm leaving my self open to those keggers out there. Now there's a lazy lot! Just on big bottle (keg) to fill. But they have to purchase kegs and taps and CO2 and refridgerators.

So what's you opinion?

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

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Date: 16 Aug 90 13:07:15 PDT (Thu)

From: florianb@tekred.cna.tek.com

**Subject: gushers?**

Tom Hotchkiss gave us some interesting stories about gushers and exploders:

>For safety's sake, if you currently have any gushers, I'd recommend  
>opening all of them ASAP! By "gusher," I mean that when you open a bottle  
>the beer gushes out violently (i.e. hits the ceiling). You can wrap the  
>bottles in a heavy towel when handling them to make the procedure safer.

The part I'm having trouble with after reading his narrative is that if gushers and exploders are present in homebrew, then something must be seriously wrong. If this assumption is correct, then it seems to me that steps should be taken to understand what is wrong with the brewing process and to also fix it right away. Even though infection is often assumed as the culprit in gushing beer, I maintain that it is more likely secondary fermentation in the bottle. It is extremely important that one should monitor the "seconds per glub" in the secondary carboy, as well as the specific gravity. In addition, it is important to ferment and secondary ferment at a nearly constant temperature. This will reduce yeast shock.

To this I will add that I'm a pretty sloppy brewer. I stick my filthy hands in the brew, I suck on the racking hoze, I roll loose hops in unwashed cheesecloth on the kitchen counter to make hop bags, I dump in priming syrpy made with cold water, and I hardly ever scrub my bottles (when I \*do\* bottle), I have never used more than a one minute soak in bleach solution for bottles and equipment, and so on as T -> oo. I have yet to get gushing beer or gunk growing in the bottles. BUT, in very old (year old) beer, I have noticed excess carbonation, which I attribute to the yeast simply using up every last bit of fermentable left in the brew. But there has never been carbonation anywhere near the point of gushing out.

Others may have separate opinions, but it is, I believe, worthwhile to examine the brewing process in order to understand the origin of these troubles.

On the topic of Grolsch bottles, have a look at the thickness of the glass where the swingtop bail inserts into a dimple on the neck. This is a very thin point! It may be that Grolsch bottles relieve their pressure via the gasket. Case in point. About a year ago I popped some blueberries into a Grolsch bottle, poured boiling water into the bottle and capped it as an experiment to see whether I could make juice. About two weeks later, the bottle was oozing juice out of the gasket. I took it to the sink, swung open the lid, and the top popped off, spraying blueberry wine all over the place. I'm sure it would have exploded had it been a longneck bottle. The wine was pretty good, but I'll never go clowning around with bottling unfermented juice again!

Florian





Date: Thu, 16 Aug 90 15:58:56 MDT

From: hplabs!mage!lou

**Subject: carboys, hops, and racking**

In HBD #476 Gary Mason writes:

>Has anyone seen a cap (with the tube holes, etc.) for a 6 1/2 gallon carboy?  
>Every one I find is for a 5 gallon, and the larger one has a smaller OD neck.  
>In fact, have you seen a handle for the larger volume? Which reminds me that  
I  
>have wondered about carrying a full carboy by the neck with one of those -  
any  
>chance of snapping it off?

Gary, you need a new source of large carboys. I use 7 gallon carboys (actually, I think it is 28 liters). The ID of these is the same as for 5 gallon carboys but the OD is definitely larger. I use the regular size carboy handles but have to enlarge them with pliers and have a great deal of trouble getting the original bolt to work because the larger gap is too large.

On other matters, several people have commented on how to prevent hops from getting into your fermenter. Like others have mentioned, I use hops bags for all of my hops. I do it mainly because I often brew alone and I find this the easiest technique to use single-handed; the hops bags can be removed from the brew pot and sparged while the wort is cooling. This has the disadvantage of not being able to use the hops as a filter bed but has the advantage of being feasible for a single person to perform. If you want to use the hops as a filter, I recommend using a separate sieve in your funnel rather than using a funnel with a built in strainer.

As to worries about siphoning into a carboy and having a lot of air above the beer that can cause oxidation, if the brew is still fermenting then it will produce CO2 and force the air out so no problem (several others have mentioned this). However, if you are racking something that is more or less fermented out but you're not ready to bottle yet (e.g. barley wine or mead that should age in the carboy for a while with several rackings) then this could be a problem. I used to add ascorbic acid at this point and worried far too much until I found a better way. I don't have a regular CO2 system so I came up with a jury-rigged fix. I have a seltzer bottle, the kind that uses CO2 cartridges to make club soda. I run a sanitized tube to the bottom of the carboy and exhaust one of the cartridges into it. I then let the CO2 settle to the bottom before racking which gives me a layer of CO2 to push the air out without spending \$100's for a CO2 system.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Thu, 16 Aug 90 16:14:06 PDT  
From: Dave Sheehy <dbshprnd>  
**Subject: Trub, Old Testament and Hot Wort**  
Full-Name: Dave Sheehy

I've had some experience with racking wort off of the trub. Using the same recipe I've made one batch racking the wort off the trub and another without racking off the trub. The batch where I racked the wort off the trub is in my opinion the best 5 gallons of beer I've made to date. I also followed Miller's suggestion to pitch first then rack a few hours later (before fermentation begins). He doesn't state why but I believe it's to reduce the contamination risk since the yeast will be well on its way when you rack. I've recently begun to wonder if this might be a great help to those of us who must cope with warm ferments during the summer months. My first batch of weizen beer using Wyeast's wheat yeast came out really funky due to the warm weather :-(. I've haven't had a chance to test this hypothesis yet though.

As far as Soper's comments about TCJoHB being Old Testament I'd like to comment on that. I think that Charlie could give a rat's a\*\* about a beer's clarity. His emphasis seems to be on making beer that's enjoyable and all the different kinds of things you can put in it to make it so. Contrast this with Miller or Noonan who say little or nothing about how to experiment with recipes and come up with something unique. When I want to brew a classic style I refer to Miller's recipe for a starting point. When I want to brew something unique I refer to Papazian for ideas. Papazian is also not oriented towards competition where clarity is an important factor. I guess to sum it all up I don't agree that Papazian should be labelled as Old Testament.

As for hot wort, the first time I did a full boil (using an extract recipe I'd made many times before) I didn't have a wort chiller and I just had to let it sit overnight till it cooled down. Well, that batch never did taste very good. I think there's a moral in that story somewhere.

Dave Sheehy  
dbshprnd.hp.com

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Date: 16 Aug 90 19:46:58 EDT  
From: jay s hersh <75140.350@compuserve.com>  
Subject: various replies to this weeks comments

Hi there was a bunch of things I wanted to comment on

To the person wanting to keep air out of their secondary. CO2 is heavier than air so you could blow in CO2 if you have a CO2 system or you could pick up a soda charger and the CO2 chargers for it for that purpose

To gary who suggested pitching right in to the brewpot after wort chilling. I don't see the point of this. You need to aerate the wort for the yeast to grow and reproduce and you need to get it into the carboy anyway. The time it takes

to get the beer into the carboy has no real effect on the bacteria vs yeast war. The real problem is the lag time in which the bacteria reproduces by a factor of 2 every 20-40 minutes while the yeast takes 90-120 min. That is why starting your yeast and pitching a proper volume of active slurry is the best solution.

to Chuck Cox. Chuck baby I have seen it printed that the lower the temperature the higher the CO2 absorption, with low 40s being the suggested temp. I believe

this was in a 2 part series reprinted in Zymurgy and written by someone in the refrigeration mechanics trade group (the guys who install and maintain bar tap systems). It also seems a good idea to invert the keg since this increases the area the CO2 comes in contact with aiding absorption.

To people with hop cloggin problems. If you use pellets forget straining its a pain and really the hops settle to the bottom of the fermenter and the yeast will form a layer over it fairly quickly isolating it from the beer. If you use leaf hops get yourself boiling bags and put your leaf hopsd in them. They do not affect acid extraction and make life much easier.

My lagering procdure (\*I use Vierka dry yeast typically started several hours beore pitching) is to toss the yeast slurry in as soon as the wort is chilled and then to move the carboy into the cold room (45-55F). The beer is a large thermal mass and will take several hours to cool down this givves the yeast time to work up. Sometimes I wait until I see visible fermentation before moving the carboy but I never wait more than ~24 hours.

To Joe U with cloudy mead. I boil down Irish moss hops and water crystals into a tea before adding the honey. I have never had any haze in my meads so I assume this works.

To all interested in Jalapeno beers. At the AHA conference of 86 I believe Charlie P served a pepper beer I believe was called Devil Made me Do it. I think

this recipe has been published. Try writing or calling the AHA and asking Charlie

- Good brewing!

P.S. Boy has this digest gotten busy lately!

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Date: Thu, 16 Aug 90 19:32:46 PDT  
From: ncpmont@brahms.AMD.COM (Mark Montgomery)  
**Subject: Not Enough Heat !!**

from yesterdays HBD both  
gerald@caen.engin.umich.edu (Gerald Andrew Winters)  
rhager%math@sdsu.edu (Richard Hager)  
mention the problem of not having enough heat  
to conduct a vigorous boil.

**Problem:**

I also have the same problem. I have a ~5 gallon pot which is barely large enough for a full batch and have recently whacked apart a 1/4 keg to enable full recipe boils. The Coleman propane stove that has served me marginally when boiling in the ~5 gal pot just plain runs out of poop when attempting to fire the ~7 gal keg. I believe the Coleman burner is rated at 10,000 BTUH which is the same as (or maybe slightly higher than) the normal kitchen burner. NEED MORE HEAT!

**Possible solutions:**

1. In Paul Prudhomme's mail order catalog there is an 'outdoor cooker' that stands 24 inches tall and puts out ~35,000 BTUH running on propane. This seems a little overkill and is also about \$125.
2. Two local barbecue supply shops have available what they call a 'wok burner' that puts out ~35,000--~45,000 BTUH, can be run on propane or natural gas and costs about \$65. A stand would have to be kludged or they can weld it up in a stand w/ grate for another \$50 or so. They gave me a demo of it and it looks like an F-16 on afterburner, heading for takeoff. Again, seems like overkill and too expensive.

**Question:**

Has anyone found a good solution? Maybe a cheaper outdoor cooker from somewhere (mail order?)? A source for smaller burners in the 15,000 to 20,000 BTUH range? Magic?? If anybody has suggestions I'd dearly like to hear them and since it seems others have the same problem maybe a post to the digest wouldn't be out of line.

Regards, Mark Montgomery (ncpmont@amd.com)

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Date: Thu, 16 Aug 90 21:24:30 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Hot Peppers & pH

I don't have my "bible of peppers" here on hand, but I'd bet half a case of Bud Dry that the hotness of peppers comes from a lipid-based substance, which might have a measurable pH but certainly not enough, for the most part, to overcome the buffering capacity of an average wort. Note that I am talking here about the "active hot" ingredient only; I cannot vouch for what the effects of the main dry-matter mass of the peppers themselves might be.

In an unrelated vein, perhaps I have been committing something heretical, but I always just shake my carboys a tad after racking into secondary, after placing the airlock on but before adding the water. I assume that a few minutes of bubbling is enough to remove the oxygen from the top of the carboy, and certainly haven't been bothered by lack of carbonation in my finished brews.

I have had several professional brewers snicker at my questions about how they avoid oxidizing hot wort, and while I haven't actually seen them do it, they tell me that the effects of pouring from a boiling pot into a carboy or heat-exchanger would be negligible. Does anyone know for sure about this.

Finally, I'm taking a poll: what would be a good, sturdy, reliable thermometer to use for mashing in a 5-gal stainless pot? I need to get one quickly, so a premium would be placed on one I could find at common hardware or mall type stores.

Brian Capouch  
Saint Joseph's College for Children  
Rensselaer, IN  
brianc@saintjoe.edu

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Date: Thu, 16 Aug 90 23:18:11 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: strainers and glass carbuoys

Ken Weiss writes:

>A question for those of you using glass primary fermentors - How do  
>you get five gallons of hops-filled wort strained and inside a glass  
>carboy without making a HUGE mess? I thought of a big funnel, but it

The way I deal with the hops is by cross-straining between two pots. I pour through a somewhat coarse strainer into another pot (assuming that the wort was boiling seconds ago and will sterilize the thin walled pot), then back through a fine strainer. I have to halt about three times through each pour to dump the hops out into the garbage (I just live with chill haze, yes). Into the sink for cooling, and then pour it all into a half load of pre-chilled water in the carbuoy through my funnel and pitch my yeast.

This way the mess usually stays on the stove instead of the floor.....

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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                 # (508) 457-2000 x2474
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Date: Thu, 16 Aug 90 19:04:58 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: Wort straining

Here are my two bits about how to transfer the wort into the primary fermenter:

- (1) First, I NEVER pour through a funnel or strainer while hot. That is indeed the cause of some oxydized beer.
- (2) When the wort is through boiling, I place it on a flat surface (with appropriate towel or hot pad underneath). Then I stir quickly, but not enough to splash the wort in a clockwise direction. Then the wort sits and whirlpools for 10-15 minutes. Leaving the lid off is okay while the wort is over 170f, in fact, it probably is helpful to the taste of the beer.
- (3) I then chill the wort with an immersion cooler, placed in gently so as not to disturb the liquid too much.
- (4) When chilled to the right temp, I siphon the wort into the carboy using straight J tube connected to the flexible siphon hose. Putting the tube at the bottom outside of the boiling pot gets almost all the wort before the now centralized hops start coming through.
- (5) Crystal clear wort! Very little sludge in the primary.

Norm H

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End of HOMEBREW Digest #477, 08/17/90

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Date: Almost Lunch Time

From: rob%hackerbrau.usa.earth@milkyway-relay (Rob Gardner)

**Subject: We're Back**

One of the sanity checks in my digest program was failing, so I got a mail message that said approximately "weird digest problem, handle manually."

So here it is, sorry about the delay. If you sent me mail wondering about what happened to the digest, thanks for waking me up, but once again, don't expect a personal reply.

Rob

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Date: Friday, 17 Aug 1990 10:06:51 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Various topics

>Date: Wed, 15 Aug 90 05:19:02 PDT  
>From: "Gary F. Mason - Image Systems - " <mason@habs11.enet.dec.com>

>5. Has anyone seen a cap (with the tube holes, etc.) for a 6  
>1/2 gallon carboy? Every one I find is for a 5 gallon, and the  
>larger one has a smaller OD neck. In fact, have you seen a  
>handle for the larger volume? Which reminds me that I have  
>wondered about carrying a full carboy by the neck with one of  
>those - any chance of snapping it off?

Well, I can't answer all your questions. But I was fortunate  
enough to get a 7 gallon carboy that came in a styrofoam  
container for shipping and such. The styrofoam is in two pieces,  
and the bottom piece has handle indentations.

The upshot is that I carry that carboy by the sturdy lower  
styrofoam half, rather than risk snapping the neck.

- - - - -

>Date: Thu Aug 16 15:03:41 1990  
>From: semantic!bob@uunet.UU.NET

>I only use resealable bottles. I use two types: The standard  
>16 oz Grolsch bottles, and the 22 oz Fischer bottles. I get  
>these at the local bottle redemption center for 5 cents each.

I have heard this story before. Can you suggest what steps  
someone like myself should take to approach the folks recycling  
glass and such on this issue? I would dearly love to find a way  
to get those type bottles, and recycling is starting up in my  
area.

>brianc@saintjoe.edu

>I have had several professional brewers snicker at my questions  
>about how they avoid oxidizing hot wort, and while I haven't  
>actually seen them do it, they tell me that the effects of  
>pouring from a boiling pot into a carboy or heat-exchanger would  
>be negligible. Does anyone know for sure about this.

I would also like to hear more info on this. My limited  
understanding always said that oxidation isn't a problem before  
you pitch the yeast, only afterwards (unless possibly you wait 24  
hours or more before pitching the yeast or something). So how  
can you oxidize your wort while you are aerating it?

>Finally, I'm taking a poll: what would be a good, sturdy,  
>reliable thermometer to use for mashing in a 5-gal stainless

>pot? I need to get one quickly, so a premium would be placed on  
>one I could find at common hardware or mall type stores.

I use a very standard thermometer available in many kitchen  
supplies store. It is made by Taylor, a very good thermometer  
manufacturer. It has a round dial at the top, and comes in a  
white tube with a clip on it, so you can clip the thermometer in  
your pocket or whatever. It comes up with a reading in 5 or 10  
seconds, and goes from roughly freezing to roughly boiling. I  
use it in all stages of brewing.

ARPANET: M14051@mwvm.mitre.org (or M14051%mwvm@mitre.arpa)  
Usenet: @...@!uunet!hadron!blkcat!109!131!John\_Decarlo  
FidoNet: 1:109/131

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Date: Fri, 17 Aug 90 07:34:43 PDT  
From: xilinx!rigel!carolh@uunet.UU.NET (Carol Hatcher)  
Subject: Re: Homebrew Digest #475 (August 15, 1990)

In HD #474, Ken Weiss asks:

> A question for those of you using glass primary fermentors - How do  
> you get five gallons of hops-filled wort strained and inside a glass  
> carboy without making a HUGE mess? I thought of a big funnel, but it  
> seems like once the hops started collecting in the strainer section  
> the flow rate would be too slow. Please enlighten me!

Well, Ken, my method is as follows: first I use the strainer, the kind with a handle you can get at any K-Mart or Drug Store or Market, to scoop out most of the floating hops before pouring the wort through the strainer-funnel combination. There will still be some hops to clog up the strainer, but not much and you can stop for a moment to dump out the strainer once in a while. By the by, hops are really good in the compost heap. Which reminds me, I need to add some to the heap before pea planting time. The sacrifices I make for the garden!

Carol SW Hatcher

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Date: Fri, 17 Aug 90 7:56:18 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Bouncing Carboys; Thermometers

In HOMEBREW Digest #477, Brian Capouch confessed:

> In an unrelated vein, perhaps I have been committing something  
> heretical, but I always just shake my carboys a tad after racking into  
> secondary, after placing the airlock on but before adding the water. I  
> assume that a few minutes of bubbling is enough to remove the oxygen  
> from the top of the carboy ...

I share your heresy, Brian. A good, gentle racking doesn't seem to release much CO2, and the little shake seems both to purge the air and to rouse the yeast. I've never had a problem with this.

> I have had several professional brewers snicker at my questions about  
> how they avoid oxidizing hot wort, and while I haven't actually seen  
> them do it, they tell me that the effects of pouring from a boiling pot  
> into a carboy or heat-exchanger would be negligible. Does anyone know  
> for sure about this.

In all the breweries I've seen, the hot wort moves through pipes into the bottom of another vessel, so it's never exposed to agitation & air simultaneously. The equipment needed to move commercial volumes of wort assures they'll never see this problem, so it must seem funny to them.

> Finally, I'm taking a poll: what would be a good, sturdy, reliable  
> thermometer to use for mashing in a 5-gal stainless pot? I need to get  
> one quickly, so a premium would be placed on one I could find at common  
> hardware or mall type stores.

I mashed my first few batches with a candy thermometer, which seemed to work fine. Available at any supermarket. I now use a floating dairy thermometer, available at many feed stores.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Fri, 17 Aug 90 11:23:24 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: racking fermented out beer

> However, If you are racking something that is more or less fermented  
>out but you're not ready to bottle yet (e.g. barley wine or mead that should  
>age in the carboy for a while with several rackings) then this could be a  
>problem.

If you are just doing a 2 stage ferment and let the primary go too long, the easiest way is to dump in maybe a quarter cup of corn sugar when you rack. Enough to generate a bunch of CO2, but not enough to significantly change the alcoholic content or tast of the beer.

-don perley

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Date: Fri, 17 Aug 90 9:36:14 MDT  
From: Tom Hotchkiss <trh@hpestrh.hp.com>  
**Subject: Gushers, part III**  
Full-Name: Tom Hotchkiss

> Tom Hotchkiss gave us some interesting stories about gushers and exploders:  
  
> >For safety's sake, if you currently have any gushers, I'd recommend  
> >opening all of them ASAP! By "gusher," I mean that when you open a bottle  
> >the beer gushes out violently (i.e. hits the ceiling). You can wrap the  
> >bottles in a heavy towel when handling them to make the procedure safer.  
>  
> The part I'm having trouble with after reading his narrative is that if  
> gushers and exploders are present in homebrew, then something must be  
> seriously wrong. If this assumption is correct, then it seems to me that  
> steps should be taken to understand what is wrong with the brewing process  
> and to also fix it right away. Even though infection is often assumed as  
> the culprit in gushing beer, I maintain that it is more likely secondary  
> fermentation in the bottle. It is extremely important that one should  
> monitor the "seconds per glub" in the secondary carboy, as well as the  
> specific gravity. In addition, it is important to ferment and secondary  
> ferment at a nearly constant temperature. This will reduce yeast shock.

Well, I feel compelled to explain this situation further. Here are the facts:

- I have had 2 batches gush (only one got to the explosion stage).
- In both cases, I let fermentation go for 4 to 6 weeks before bottling (should be plenty).
- In both batches, I used EDME Ale Yeast.
- In both cases, the beer remained fairly flat for at least 2 to 4 weeks. The overcarbonation happens gradually, and the beer doesn't reach the gusher stage for at least 2 months (maybe longer).

Finally, I have made two changes in my brewing which has so far fixed the problem. First, I replaced all my plastic stuff and became more religious about sanitation. Second, I switched from EDME to Wyeast (I was already using 1 quart starters for pitching and was getting lag times < 6 hours).

Some other folks on the net reported nearly identical behavior, and EDME Ale Yeast was constant in all the reports. So, I'm pretty sure that the problem was related to the EDME yeast (I can't be 100% positive since I changed two things at once). Note that I have made many successful batches with EDME before, but I heard rumors that EDME had some contamination problems, so I tried Wyeast. As a final comment, I'm glad I switched since the liquid yeast improved my beer significantly.

Hope this clears things up.

Tom Hotchkiss

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Date: Fri, 17 Aug 90 11:28:20 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Papazian and Old/New Testament of homebrewing

SILL D E writes:

> Pete Soper writes:  
> > With all due respect to Mr. Papazian, his book is getting old fast. Could  
> > I suggest that we look on it as the Old Testament of American homebrewing?  
>  
> Okay, so what's the New Testament?

How about a HBD project to compile a homebrewing book? There are already a number of ``how to brew your first beer'' notes around, and plenty of `experts' :-).

Perhaps tutorial chapters on appropriate topics, like Papazian's, then appendices for extract recipes, all-grain recipes, equipment & fabrication, and so on. We could certainly publish a compendium of the best recipes from the HBD crew. Anyone want to volunteer to do a chapter? pick your subjects! I'd be willing to typeset it with LaTeX...

PS: Isn't there a USENET Cookbook with a similar idea?

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Date: Fri, 17 Aug 90 12:23 EDT

From: <BILODEAP%BCVMS.BITNET@mitvma.mit.edu> (With the heart of an adventurer  
and the s...)

**Subject: Mead?**

This is a request.....

Does *\*anyone\** out there have a good recipe for mead that one  
relatively new to this sort of thing can throw together?

TIA,  
Peter

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Date: Fri, 17 Aug 90 10:29:44 MDT

From: hplabs!mage!lou

**Subject: small minds**

FLAME ON.

In HBD #477 Bob Gorman goes into a self-indulgent sermon on the glories of Grolsh bottles, the stupidity of capping, and the laziness of kegging.

>So what's your opinion?

My opinion is that this particular argument surfaces here about every two months and I'm getting tired of it. The method of packaging one's beer is a matter of personal preference and is more likely to be determined by individual circumstances than by universal truths. Each method has advantages and disadvantages and it is up to the individual to determine which is best for him or her. While I am very interested in learning all I can about the various options in order to make an informed decision for myself, your prejudices are irrelevant.

If you really want to know people's opinions, read the archives. This topic appears repeatedly there.

FLAME OFF

Louis Clark

(Sorry folks, I'm having a bad day and this rot really set me off.)

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Date: Fri, 17 Aug 90 12:34 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Lotsa little comments**

Hi, all!

I would like to begin by offering my apologies to those who have addressed questions to me recently, and who have been awaiting a reply. I simply have had no spare time in which to post.

This in turn means that, in this posting, I shall be playing "catch-up". Thus, I shall be addressing a variety of recent topics.

Regarding mead, and in answer to Gary Benson's query about honey inhibiting yeast growth: while I cannot answer that question specifically, I can say something. Honey is in and of itself a preservative. Definitely, it's a mold inhibitor. It's also a very concentrated substance, as far as fermentables go. By this I mean that (for example) a cup of honey if analyzed would have a higher ratio of sugar:water than malt extract. There are no doubt other interesting things in the makeup of honey as well.

Therefore, I can see it being quite possible that yeast growth ends up being inhibited. What I picture is this: the yeastie beasties get going, passing quickly through the exponential portion of the growth curve. As this is happening, and alcohol is being produced, concentrations and osmotic pressures are changing on the molecular level. Shortly, conditions reach a point where they are no longer completely favorable to yeast growth, and the yeastie beasties quit.

Assuming that I am correct (and for all I know, I'm wrong), then I don't think yeast nutrients would help. Changing some of your recipe's ingredient proportions, however, might. If you'd like, send me your recipe and I'll see if I can find any loopholes in it.

Also, about yeast use in mead: definitely, Montrechet or some sort of chablis or sauterne yeast is preferable. I have found that yeasts suitable for more highly carbonated beverages, such as ales and champagnes, tend to produce over-carbonated meads. Like, to the point of glass grenades! I have had 2 instances of exploding bottles during my brewing career. The second was a batch of mead in 16-oz Grolsch bottles. I had cooked up the mead, and pitched some chablis yeast at the proper time. Turned out the \*&\$&#&\$%^& yeast was dead. The only other thing I had to hand was some ale yeast, so I used that. Hence, the glass grenades. And those bottles that didn't go \*BOOM!!\* were terribly over-carbonated.

(The first instance of exploding bottles-- since this too is a current topic-- was from my very first batch of beer; I had bottled too soon.)

To Joe Uknalis, who wrote about his cloudy mead: first time I have ever heard of this happening without an \*obvious\* case of infection. If you send me your recipe, maybe I can detect the source of the problem.

And speaking of over-carbonization: might an answer to the EDME yeast problem

be to allow the brew to rest for a few days before bottling? Miller, if I remember correctly, speaks about the potential benefits of a rest. I'm thinking that if fermentation re-started, as has been described, one could detect it and allow it to go a while longer before bottling. Thus, the over-carbonization might be avoided.

The EDME discussion brought something else to mind: it seems that for every discussion on this forum singing the praises of some product (especially yeasts), another discussion occurs at some point regarding all kinds of problems with the same product. Specifically, I am remembering the lengthy discussion some time back about how wonderful EDME is, which prompted me to buy some (my local supply shop at that time carried only poorer-quality dry yeasts; recently they've started carrying Wyeast). Now comes a discussion about consistent over-carbonization problems. What's a poor brewer to think, hmmmmmm? :-)

If snowflakes keep falling in your beer, I would consider several possibilities, depending on the nature of the recipe you used.

Firstly, there are some ingredients (principally fruits) that seem to inevitably introduce harmless wild yeasts that in no way affect the brew, but which cannot be avoided. This first happened to me when I brewed up a batch of Papazian's "Cherries in the Snow"-- as many on this forum no doubt remember. It has also happened to me with my framboise. I've heard of the same happening to many other brewers who have made a brew containing fruit. Not to worry!

Then, it's possible that little bits of dead yeast were caught by surface tension after being lifted to the surface during the in-bottle fermentation.

Finally, there is of course the possibility of a contaminating yeast having been present in the original yeast culture.

Jalapeno beer sounds... interesting... I'm a hot-n-spicy nut myself, and just might try this. My only hesitation lies in the fact that lately, all the jalapenos I've seen for sale have been waxed. Boo, hiss! Not desirable.

Based on my cooking experience, though, I think I can safely offer the following comments: the "hot" in peppers is a matter of volatile oils; acid or acidity doesn't enter the picture. Moreover, slicing will allow more oils to be extracted. And remember that the \*seeds\* are the hottest part; whether or not one includes them as well can make a drastic difference!

Also, a word of warning when using hot peppers: either wear gloves, which you was afterwards, or wash your hands \*repeatedly\* with hot, soapy water. During handling do \*NOT\* touch other parts of your body, especially your eyes! Those same volatile oils can actually cause skin burns, and what they can do to your eyes you don't wanna know! The same holds true for the implements used; and I personally would recommend using a plastic cutting board, not wood (the \*only\* time I don't use wood!).

Racking the wort off of the trub before pitching the yeast is a spectacularly wonderful idea-- the sort that makes you smack your forehead and say to yourself "\*why\* didn't I think of this?" If I can get my roommate to tolerate my keeping a second fermenter in the kitchen, I intend to start doing it.

And about pouring over the wort, and straining it: this is why someone



invented hops bags, which I wouldn't be without. Haven't had any problems since I started using them. This is also why I'm shopping for adjunct bags before trying an oatmeal stout.

About regarding TCJoHB as "Old Testament": some books are so well written, and so instructive and relevant, that they are \*always\* useful. Especially for beginners. For me, TCJoHB ranks among these. I don't think it will ever become obsolete.

While I don't grow my own hops, I do know about handling and drying herbs, of which hops is one. Like the "hot" in chilies, the desirable elements in hops are mostly volatile oils. As in most herbs, these oils are photoreactive. In other words, they will react with sunlight and break down. Sunlight can also cause other forms of damage. In addition, one wants moisture to both evaporate and be carried off, or mold can grow. Thus, the general rule in drying herbs of any sort is to hang them in a dim area where they will not be exposed to sunlight, and where there is sufficient air circulation to carry off the moisture as it evaporates. Good examples (depending on the climate you live in) are attics, hallways, and near air conditioning vents.

Finally (yes, I'm almost through...), to whomever was requesting framboise recipes: I'll try to post mine shortly.

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
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Gainesville, FL

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BITNET: CRF@UFPINE

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Date: Fri, 17 Aug 90 10:08:17 PDT  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: Brian Capouch's thermometer poll

I use a meat thermometer: it has adequate resolution, a very quick response time, and is mostly metal, hence unbreakable. I splurged and got one that cost about 12-16 dollars. It's also good for cooking roasts and turkeys. :-) I don't expect they are hard to find, either; I got mine at a cooking store, but I've seen them at grocery stores, dime stores, and some hardware places that sell cookery.

My roommate uses one of those floating glass dairy thermometers, but only to check temperature while cooling the wort. No way I'd use it for mashing, and it takes about 10 minutes to come up to temperature.

A candy thermometer probably would work, too, but I get nervous looking at the mercury through the glass, and I'm terribly clumsy.

Mike Meyer  
meyer@tcville.HAC.COM

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Date: Fri, 17 Aug 90 10:15 PDT

From: POST@VAXT.llnl.gov

**Subject: Trub and flavor**

With all the brewhaha (sic) about trub and off-flavors, I did some checking...

- 1) Trub removed after cooling is fairly insoluble, and also relatively stable at wort pH (< 5.7 or so....lower is better).
- 2) Trub is most effectively removed via a hopback at the time you fill the primary. Use a BIG HUGE funnel with a fairly coarse screen or cheesecloth, and put in a layer of hops from the boiler about 1 to 2" deep. I use a strainer and gently agitate it under the wort to "dust off" the hop leaves.
- 3) Swirl the cool wort to settle the trub and gunk in the center of the boiler.
- 4) Siphon the wort from the side of the boiler into the hopback. The hops will provide a good filter bed for the trub and other break. This is also an excellent way to add aromatic character to your wort if you use fresh hops.

If you get some trub in your wort, see 1) above, relax, and have a homebrew. If you think you can really detect a flavor attributable to the trub, just make a few comments about your wonderful beer with a hint of Belgian character.

I strongly suspect that what most people think is trub flavor is really caused by yeast autolysis. While this is acceptable in some styles, and wonderful in Chardonnays, it generally is considered a flaw. Gotta keep them yeasties happy!

BTW, many commercial brewers are using and developing "killer" yeast varieties that can "take care of" wild yeasts and some bacterias. What do you think the chances of Wyeast licensing some of these are?

John

"It's only MY opinion...

post@vaxt.llnl.gov

post@lis.llnl.gov

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Date: Fri, 17 Aug 90 10:14:47 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
Subject: racking

Though I would throw in my two cents on the racking issue. Ever since I started doing this (I had a John Bull 'Master Class' :- ) extract kit) I have followed the directions listed in that kit. After racking I prime the secondary with about 1/2 cup of corn sugar in boiling water (just as for kegging or bottling). The resulting fermentation blows out all of the air.

One homebrew shop I was in was aghast when I mentioned this. Why? It seems to work just fine. I get only a very thin layer of yeast and other crud when I go to keg -- and this was probably due more to the increased settling time than additional yeast growth.

Also, I have just started kegging (on my sixth or seventh batch) after many years of bottling. The beer seems to age very slowly -- if at all -- when in my deep freeze (kept at about 60F). Admittedly I have only aged the kegs for about a month before chilling, but bottles have gotten very good at that age. The kegs still taste fairly raw. They then change taste dramatically after about 3 days in the refrigerator, peaking at about a week (whereupon they tend to disappear fairly rapidly so I haven't seen any degradation if any occurs). Can anyone shed any light on this?

On another topic, someone asked the question a day or two ago about what the advantage of natural carbonation was over CO2 injection. I have always primed, but I am wondering what it really does for me. Especially since I am chilling the kegs for several days (connected to the CO2) before drinking them anyway.

many thanks,  
geoff sherwood

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Date: Fri, 17 Aug 90 09:23 EST  
From: <HOLTSFOR%MSUKBS.BITNET@pucc.PRINCETON.EDU>  
Subject: oxidize that wort

Brian Capouch and Norm H seem to be worried about oxidation at the wrong time in the brewing process:

>>I have had several professional brewers snicker at my questions about  
>>how they avoid oxidizing hot wort,

>>(1) First, I NEVER pour through a funnel or strainer while hot. That is  
>> indeed the cause of some oxydized beer.

Oxidation of bitter wort before fermentation should be *\*encouraged\** with every means available, e.g. vigorously splashing the wort on its way into the carboy. Yeast need the O<sub>2</sub> to reproduce. After the yeast population has increased in number many thousands of times they will run out of O<sub>2</sub> and switch their metabolism to fermentation, an anaerobic process. It's during or after fermentation that O<sub>2</sub> could be a problem. You need only be concerned about preventing aeration during racking to a secondary fermenter and bottling. When you're filling your primary, by all means, splash away.

Tim Holtsford

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Date: 17 Aug 90 10:21:56 PDT (Fri)  
From: bryan@tekgen.bv.tek.com  
Subject: Propane burners, autolysis

I have a 35,000 propane burner that I purchased at Stienbart's, I think they are around \$80 now. It's complete with propane regulator/hose and enclosure. I have a 10 gallon brewpot, which is sometimes full. (I boil down to the desired original gravity, rather than than to 5 gallons, if I have some extra, I use a second container.) 35,000 btu is not overkill, it is really nice to be heat quickly. I think 45,000 would be O.K., but anymore and it might be difficult to get the flame low enough after the boil is started.

When the fermentation is complete, (in the secondary), I usually just let it sit for 2 to 6 weeks, whatever is convenient, to make sure that fermentation is complete and let some of the yeast drop out. I have never identified any off flavors attributable to the autolysis. How long before there is enough autolysis to add an off flavor? Is the danger of autolysis blown out of proportion?

Starting to think about my first fall batch,

Bryan Olson

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Date: Fri, 17 Aug 90 14:01:23 EDT  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Funnels, cleaning taps

Ken Schrinier asked about keeping taps clean. I've used an external tap (that is, outside the fridge) for 6 years and never had such problems, however that may be due to very regular use |-). Fruit fly infestations, now that's been a problem... At any rate, he also asked about how bars keep their taps clean. My understanding is that bars are \*supposed\* to clean their taps weekly by running a disinfectant and hot water solution through the lines. However I seriously doubt there are many bars which actually abide by this (I believe it's actually a law here in CT). Again I think the regular use of the system keeps these problems to a minimum. The only difficulty I have ever had with tap systems are the type which flow through a chiller unit in a camp cooler. No one \*ever\* flushed these systems, so the chiller unit sat full of beer, and you know the rest. Nearly impossible to clean.

To add one more note (of warning) to the responses to Ken Weiss's question concerning glass primaries and funnels - I have a large plastic funnel with fitted strainer, and I have been pouring the hot wort directly through (I know, bad idea). While I have managed this alone, the first time I did it I rested the funnel in the mouth of the carboy, thereby creating an air-tight seal. I began pouring, and as soon as the hops had covered the screen, the hot air in the carboy had no where to go. The pressure blew the screen, boiling wort, hops and all, back in my face. This was not pleasant. Since then I have taken to taping a toothpick to the outside neck of the funnel so that there is an airspace between the neck of the carboy and the funnel. Yet another reason to use a wort-chiller...

Gregg TeHennepe | Academic Computing Services | Yes, but this  
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to  
11...

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Date: Fri, 17 Aug 90 11:04 PST  
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>

**Subject: Glass grenades, monitoring fermentation, etc.**

There's recently been a thread of messages about glass grenades. This really astounds me! I was under the impression that this was a Prohibition phenomenon. The way I used to avoid this was a clever idea suggested to me by Don at Fun Fermentations. After I've pitched the yeast and thoroughly mixed it with the wort (by dumping the wort into the yeast-containing fermenter from a height of about 60 cm -- also thereby oxygenating the wort), I draw a sample and put it into a laboratory cylinder. I put a saccharometer that reads 0 to 8 degrees Plato (or Balling) in there, and fit a glass fermentation lock over it in such a way that the narrow stem of the saccharometer fits into the lower tube of the lock.

Thereafter, I daily swirl the cylinder to rinse away the deposits that accrue at the surface of the wort, which would otherwise make it impossible to read the saccharometer. I keep the cylinder in the same place as the fermenter, and I can monitor my fermentation without opening my fermenter, thereby avoiding the infection and oxidation hazards.

I say that's how I *\*used\** to do it. After you do that a few times, you get a real feel for the behavior of your wort. So now I just wait for fermentation (as measured by evolution of CO<sub>2</sub>) to cease.

I have discovered a way to speed-brew safely. First, live in Southern California, or some other place where homes stay no cooler than about 76 F in summer. Second, use 2 packages of Munton & Fison yeast. Not only is this stuff *\*incredibly\** aggressive, but it imparts, at summer temperatures, at least, a wonderful fruity character that I really like in my pale ales. At really warm temperatures, I even get a delightfully subtle aftertaste of bell peppers!

As I said, it's incredibly aggressive; it has almost always fermented completely out OVERNIGHT. I kid you not. But here's the tricky part. When I've racked to a secondary, the brief exposure to oxygen kicks the yeast into a secondary fermentation, where it digests the dextrins. This fermentation can take as long as a month or more to complete, and the only safe solution is to LET IT GO UNTIL IT STOPS. So, if I'm speed brewing and/or want to keep my dextrins whole, I use a single-stage fermentation. On the other hand, if I can't bottle immediately, and want to get the beer off the sediment in the primary, I make a dextrose syrup, as if bottling, and add that to the beer in the secondary. This sugar load allows the yeast to consume the oxygen introduced in racking without kicking into dextrin fermentation, and I can safely let my ale sit in secondary to clarify for some days.

Further, I believe in fresh ale (see, for example Terry Foster's book, "Pale Ale"), so, after bottling with 0.5 cup of dextrose, I condition for a week at room temperature, then refrigerate the whole batch. This stops the yeast and any bacteria that might be there, and keeps the beer fresh. The only beer I've ever needed or wanted to age was a botched brown ale that was offensively astringent. Time can cure that (somewhat). But most ales, I



think, and particularly pale ale and English mild, should be consumed as fresh as possible.

I've never had a bomb in my closet, although I once had an infected pale ale that I \*hadn't\* refrigerated, which gave me celery-tasting beer volcanoes. Since it tasted awful, I dumped it: my one and only (so far) batch that hasn't been drunk and enjoyed by me and my friends. Of course, this is all only my experience. Your experience may vary.

Cheers!

\*.....

Fred Condo. System Administrator, Pro-Humanist (818/339-4704).  
INET: fredc@pro-humanist.cts.com      BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722

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Date: 17 Aug 90 08:42 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: twins

A wierd thing happened in the kitchen last night...

The brew team (6 total, 5 homebrew virgins) were bottling the first batch ever of "6 Cooks Ale" (a knockoff from TCJOHB). We had 2 5 gallon carboys of the stuff which had been brewed from extract in a single pot and diluted in a large plastic (food grade, I think) trash can from K-Mart, then split, pitched, fermented and racked into secondaries after 1 week.

When we opened the carboys we expected identical twins, but instead we got Arnold Schwarzenegger and Danny DeVito, one full-bodied and one wimpy. Neither were seriously offensive so we mixed them up and put them to bed. The thing we cant figure is, what happened? A couple more specifics:

OG - 1.030  
FG - half at 1.016 (full bodied)  
half at 1.002 (wimpy)

The wimpy half blew its cork twice during the first few days of primary ferment, but after racking to the secondary and letting it sit for 3 weeks both carboys were pushing a bubble at the same rate, had the same amount of sediment, and looked the same. Neither had and bad flavors. We did use two different packages of the same type of EDME dry yeast (I don't know what kind) bought at the same time.

Anybody got any ideas?

P.S. In hindsight, we probably should have bottled each batch separately, but with 5 virgins and 10 gallons of homebrew in the kitchen, who can think straight?

Waiting for carbonation,  
One of the virgins

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Date: 17 Aug 90 11:20:06 MDT (Fri)

From: ames!gatech!raven.eklektix.com!ico.isc.com!rcd@decwrl.dec.com (Dick Dunn)

**Subject: twins**

Subject: re: Resealable Bottles

semantic!bob@uunet.UU.NET writes...

> I only use resealable bottles. I use two types: The standard 16 oz  
> Grolsch bottles, and the 22 oz Fischer bottles. I get these at the  
> local bottle redemption center for 5 cents each.

I used to use the resealable bottles; I eventually got rid of them all.  
(Just in passing, I might wonder why anyone would have to \*buy\* beer  
bottles, even from a recycler!:-) I decided they were neither cheaper nor  
easier. Read on...

> I think 12 oz bottles would be very repetitive to fill. Then you've  
> got to cap them all. What a pain...

Agreed...but I use a combination of 12 and 25 oz bottles. The 12's are  
more of a nuisance, but there are times you only want to consume one  
bottle, or you want more than one, but of different kinds. I even use some  
6 oz bottles when I make barley wines.

> I think they would be cheaper too. What do people pay for caps?  
> 1 or 2 cents each. And then add on the cost of the capper.

But the seals in resealable bottles don't last forever. They have to be  
replaced, which means you've got to have a look at the seals each time  
before you bottle, else you get a bad seal and a wasted bottle of beer.  
With caps, there's no problem; you replace them each time. Also, the last  
time I checked (which admittedly was several years ago) the replacement  
seals were relatively expensive, many times the cost of a cap. I used  
resealables up 'til the first seal failures (which I hadn't anticipated)  
and seal replacement, at which point I was tired of messing with them. You  
may find them worth the bother and/or you may find capping more of a hassle  
than I do. I find it a matter of personal preference.

To do an honest job of cleaning and sterilizing (more or less) the top, you  
have to pull the seal, then put it back on. I really think it adds up to  
almost as much work.

For the most part I use a combination of Anchor 12 oz and Tooth's 25 oz  
bottles. They're the most space-efficient sturdy bottles I've found, plus  
for some reason I always seem to have plenty of empties around! The Anchor  
are nice for small bottles because the opening is just a tad wider than  
average, which makes cleaning go faster. They're both brown and of similar  
shape, so this satisfies the AR desire to have nice neat rows of matched  
bottles.

- - - - -

Next, Brian Capouch <brianc@zeta.saintjoe.EDU> writes...

Subject: re: Hot Peppers & pH

> I don't have my "bible of peppers" here on hand, but I'd bet half a case  
> of Bud Dry that the hotness of peppers comes from a lipid-based  
> substance, which might have a measurable pH but certainly not enough,  
> for the most part, to overcome the buffering capacity of an average  
> wort...

I think Brian was writing in response to an earlier conjecture that the active ingredient in hot peppers was an acid. Brian's right that it's not; peppers are very slightly acidic but that doesn't have anything to do with the "hot stuff." The active ingredient in hot peppers is capsaicin (brief ritual bow when the word is uttered or written:-), which is an alkaloid. ("alkaloid" doesn't mean "basic" either BTW; it's not related in pH to "alkali".)

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Dick Dunn      rcd@raven.eklektix.com      -or-      raven!rcd      (303)494-0965

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Date: Fri, 17 Aug 90 18:33 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: "Beer Hunter" episodes

Hi there!

As promised in response to the feedback I got last month, below are listed the last Aug and 4 Sept episodes of "The Beer Hunter." The dates listed are for the Thurs. night showings, which are at 10:30 PM EST. All are repeated the following Sat. night (Sun morning, actually) at 2:30 AM.

Aug 30: California Pilgrimage  
Sept 6: Germany-- The Fifth Element  
Sept 13: The Best of British  
Sept 20: The Bohemian Connection  
Sept 27: Holland-- Our Daily Beer

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Fri, 17 Aug 90 18:40:18 mdt

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

**Subject: gushers**

Florian "the sloppy" writes:

>To this I will add that I'm a pretty sloppy brewer. I stick my filthy  
>hands in the brew, I suck on the racking hoze, I roll loose hops in  
>unwashed cheesecloth on the kitchen counter to make hop bags, I dump in  
>priming syrpy made with cold water, and I hardly ever scrub my bottles  
>(when I \*do\* bottle), I have never used more than a one minute soak in  
>bleach solution for bottles and equipment, and so on as T -> oo. I have  
>yet to get gushing beer or gunk growing in the bottles. BUT, in very  
>old (year old) beer, I have noticed excess carbonation, which I attribute  
>to the yeast simply using up every last bit of fermentable left in the  
>brew. But there has never been carbonation anywhere near the point of  
>gushing out.

Are your beers very dry? Maybe your sloppy techniques are causing wild yeasts and bacteria to use up all your sugars in the fermentation tanks, leaving none to be used in the bottles. Also, if you drink your brew fast, infections have no chance to overcarbonate the brew. Finally, highly attenuative yeasts (yeasts that use up most of the sugars) will leave less sugar for infections and wild yeast to work on in the bottle, whereas less attenuative yeasts WILL leave more sugar and subsequently increase chances of explosions vs. gushers vs. simply overcarbonated beer. I agree though, that we should be careful not to temp. shock yeasts so they wouldn't leave LOTS of sugar behind (which, again, could lead to explosions).

Al "my kegging system is on it's way" Korzonas

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Date: Fri, 17 Aug 90 18:40:30 mdt

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

**Subject: oxidation and thermometers**

Brian--

Oxidized beer has a skunky or "wet cardboard" odor and has nothing to do with under-carbonation, so just don't measure your level of oxidation by your level of carbonation. By the way, why do you shake the carboy. I don't know of any benefit.

A proper quality thermometer could be purchased at a laboratory supply house (usually catalog) or maybe a hobby shop that has chem lab equipment. Look in the Yellow Pages (Consumer and Business-to-business) under laboratory supplies.

Al.

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Date: Sat, 18 Aug 90 16:27:34 PDT  
From: hsfmsh!suurb@uunet.UU.NET (Dave Suurballe)  
Subject: Juniper

In #468 Florian, the worrier, expresses fear of ruining 5 gallons of otherwise good ale by over-juniperizing it. I have no such fear. I have "ruined" batches before, but they can be recovered by blending with an ok batch, especially if you have draft equipment, and I think Florian does.

Just jump in and do it, Florian. If it's overdone, brew again with less or no juniper and mix them half and half. If it's underdone, brew again with much more juniper and mix them.

And don't be so conservative. I have never tasted juniper berries, and you have, but still it seems that one tablespoon is a very small amount for five gallons of beer. Can they really taste so strong? Ginger is a pretty strong flavor; I once made a ginger beer with eight ounces of ginger. Is juniper stronger? If it's twice as strong, maybe you should use four ounces. If it's four times as strong, use two ounces, etc.

Please do it soon; I'm very curious about it. I bet it'll be wonderful.

Reading further (I've just got back from vacation) I see that in #471, Dave Sheehy suggests using a quarter-cup. That's probably a good starting point, since he's done it and it tasted good, but let me be the hundredth person in the Digest to state that weighing the ingredient will give you more reproducable results than voluming it.

Suurb

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Date: Sat, 18 Aug 90 21:58:26 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Burners

In Digest #477, Mark Montgomery writes:

>Has anyone found a good solution? Maybe a cheaper outdoor cooker  
>from somewhere (mail order?)? A source for smaller burners in the 15,000 to  
>20,000 BTUH range?

I have two suggestions, although they both will require a little "engineering" to get them going. The best, in my opinion, would be to go to a restaurant supply house, or scrap yard, and try to scavenge a commercial-grade burner setup off a junked stove. I bought an old Vulcan range for \$25 and used the orifices and burners from the griddle part of it. I don't know the BTUs, but they're certainly adequate for the task.

The other thing, which I haven't done but know of several others who have, is to scavenge the burner element from a junked gas water heater. The tanks in those things usually play out way before the burners do, and the folks I know who use them seem to make good enough beer.

As usual, my unrelated note: I pour my hot wort (yep, albeit carefully) from the boilpots into a large pot which I preload with my immersion chiller. I simply lay a large kitchen strainer across the top of the recipient pot, then slowly pour the hot wort through. After the brewpot is empty, I then take a hose which contains the hot water coming from the chiller and run a bit over the top of the hops a time or two, to extract the wort that stays stuck to the hops. I previously posted some thoughts about oxidizing hot wort--I sure wish we could get some authoritative answers on this. Miller seems adamant that it's horribly harmful, but, as I said, 3 for 3 of the microbrewers I talked to claimed to allow their hot wort quite a lot of rumbling as it got filtered on its way to the heat exchanger.

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

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Date: Sat, 18 Aug 90 20:41:01 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 18-Aug-1990 2335" <mason@habs11.enet.dec.com>

**Subject: Finally...whew**

You aren't going to believe this ( especially you Pete 8'), but the first batch is in the primary! As everyone has pointed out, there is no substitute for the first batch to teach you what's going on. As careful as I have been in getting prepared, there were still myriad little mechanical things to decide upon, and of course there is still the rest of the process to go through. I will offer that I am very glad I did the research I did here (thanks Digest-ers!) and elsewhere. It was tough enough with the homework - I can't imagine without.

The 10 gallon pot is great. The wort chiller took the 6ish gallons from boil to 79 degrees in less than 20 minutes, and that's without using the effluent as a bath (my sink makes that very difficult). I estimate almost five more minutes off the time when I can do that. The boil smelled OK until the hops went in - then it smelled great. Smelled like an herb garden (as does the whole house now). My dinky stove (add-on range type burner for a BBQ) left a lot to be desired, and I am already thinking about the one from Brewer's Warehouse. I also need to put a double tub in the basement (I have nothing there now) so that I can concentrate the activities there and leave the kitchen intact.

Though prepared, one can't tell how well the sanitizing went until after the fact. I have a lot to learn about trub management (mechanical - I ladled with a pot until I could pour). The funnel/filter screen are not ideal, so I'll be thinking about how to do that. Probably siphoning is the answer, but I wasn't up to that the first time. Timing of the yeast is a bit haphazard. It was 26 hours after breaking the inner pouch to pitch from the Brewer's Choice packet to the starter. After the suggested 12 hours in the starter, it was going well, but not at high kreusen, I suspect. I pitched it anyway, as it was burbling merrily, and had a near total surface cover made by then. I blew the metrics 8'[ I carefully set aside a cylinder of wort to get pH and OG, and promptly knocked it over while cleaning up, so I have neither.

All in all, a satisfying day. Now if I can only R (I don't really have DW in my vocabulary), and a SS Oatmeal Stout had to do for the HAHB...but not for long 8')

Thanks again for all the advice, assistance, and blows to the head (you know who you are).

Cheers...Gary

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Date: Sun, 19 Aug 90 13:18:38 EDT  
From: capnal@aqua.who.edu (Alan Duester)  
Subject: Re: straining hops & oxidation

Someone wrote (I chopped off the header with my editor - oops):

>To people with hop cloggin problems. If you use pellets forget straining its  
a  
>pain and really the hops settle to the bottom of the fermenter and the yeast  
>will form a layer over it fairly quickly isolating it from the beer. If you  
use

I strain my hops out because if I don't, chances are much greater that my  
blowoff tube would clog and blow up my carbuoy!

I also do the cross straining procedure I talked about just  
before the wort comes to a boil to remove my flavoring grains.

Then following my message was one from Norm Hardy:

>Here are my two bits about how to transfer the wort into the primary  
fermenter:  
>(1) First, I NEVER pour through a funnel or strainer while hot. That is  
indeed  
> the cause of some oxydized beer.

I have forgotten much, as I think this was discussed weeks back, but what off  
flavors is oxidizing going to give my brew?

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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 # (508) 457-2000 x2474
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Well, this UNIX wiz says,

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"Look, the Mac is like a ferrari, right?"
"Yeah, one that you don't have to drag into the shop each week to drive."
"Okay, then UNIX is like the SPACE SHUTTLE....."
"Oh. I see. So you can never really get off the ground with it when you
want to...?"
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Date: Sun, 19 Aug 90 21:26:37 -0400 (EDT)  
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>  
**Subject: Where can I find mead/ales**

I've been interested in starting up a homebrew project one of these days, but am a bit hesitant to go about it.

Among the things I'm wondering is if I can just use what equipment I have onhand in my modest kitchen, and if the process will stink to high heaven (thereby annoying my already tense roomates).

I'm also interested in finding out more about microbreweries, perhaps paying a visit to one local to Pittsburgh. Does anyone know of any local to me?

I've also wondered what mead is like -- can any suggest a source?

Thanks,

Douglas Luce  
Carnegie Mellon

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Date: Sun, 19 Aug 90 21:30:24 EDT

From: Pete Soper <soper%maxzilla.encore.com@hplb.hpl.hp.com>

**Subject: Wyeast and Beer Hunter**

The situation with Wyeast packaging is pretty much as the others had said:

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Date: Sun, 19 Aug 90 21:45:05 EDT

From: Pete Soper <soper%maxzilla.encore.com@hplb.hpl.hp.com>

**Subject: Wyeast and Beer Hunter**

I apologize for not posting this sooner.

According to Wyeast there was a problem with packages dated around March and April (identifiable with three ridges on the side of the package) but this was due to a substitution or something by Wyeast's supplier and was corrected almost immediately.

Just a reminder that on Thursday night, from 10:30 to 11:00 pm EDT on the Discovery channel will be the first installment of Michael Jackson's "Beer Hunter" series, about Belgian beers.

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Date: Mon, 20 Aug 90 06:33:27 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 20-Aug-1990 0931" <mason@habs11.enet.dec.com>

**Subject: Racking and multiple stage fermentations...**

After sending my first batch to the primary and observing for a day or so, the whole issue of racking and multiple stage fermenting is becoming clearer (so to speak). This is my take on the possibilities. Since I will be brewing ales and heavier brews exclusively, my ideas and observations are from that perspective. I would like to hear some commentary from all you experienced old hands.

Thanks...Gary

P.S. This IS fun!

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Objective:

1. To make the cleanest, best tasting, most reproducible brew possible.
2. Reduce the effort required, consistent with objective 1.

Assumptions:

1. The less time a brew spends on hot/cold break material, and/or sedimented yeast, the better. This means that with the exception of increasing the possibility of contamination/infection, and the extra work involved in the process, you can't rack too often.
2. All fermentation steps occur in glass carboys.

Apparent options:

There appear to be several times/places to rack the brew to newer, cleaner surroundings -

1. After chilling in the boiler, and stirring to get the "whirlpool effect", racking from the edge of the brewpot to the primary.
2. Without (or with?) step 1, after several (8 to 12?) hours, rack from the primary to the secondary. This should be prior to the formation of any significant kraeusen.
3. After high kraeusen, when all (or the majority) of the yeast has precipitated out, rack to the secondary. I am assuming that the large blanket of yeast, etc. that forms on top of the brew will precipitate out (almost) completely. If not, one wonders how to rack without

transferring a lot of what remains in suspension (filtering at the pickup as addressed here in an earlier message would be one obvious way). If the original racking almost filled the primary, using the blowoff method would seem to reduce the yeast byproducts significantly, and perhaps limit the usefulness of this step.

4. Finally, after the last fermentation stage is complete, rack to the keg or bottles as appropriate.

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Date: Mon, 20 Aug 90 09:33 EDT

From: ames!gatech!mailrus!uunet!pdn.paradyne.com!steve@decwrl.dec.com (Steve Fowler)

**Subject: Resealable Bottles**

> So I can't figure out why any one would bother capping.

One reason we can think of is the life of the rubber used on the cap. After some usage we have found that the rubber dries out and become brittle. We discovered this after making a batch of stout and finding 8 out 12 bottles had a dried out, hardened rubber thus spoiling the beer. This can be caused by many things but primarily the liquids that the rubber is exposed to my be removing the plasticizers in the gasket thus making them hard and brittle (correct me if I am wrong, info obtained from discussion about why to put tablets into waterbeds once a year).

We have started using the non-returnable 16oz. bottles with the plastic caps. They work real well and have not had a problem yet. Just make sure they are screwed down real tight. We also use the 2 liter bottles.

We will try the Grolsch bottles again as soon as we can find some replacement rubber seals for them.

----- I~ Teenage  
Mutant  
Steve Fowler |UUCP: ..![uunet|att]!pdn!steve | ---- Ninja Brewers.  
AT&T Paradyne |DOMAIN: steve@pdn.paradyne.com | ----- Brewers  
P.O. Box 2826 |LAND: (813)530-2186 | ----- Drinking  
Largo, FL 34649-2826 |ICBM: 27 53 30 N / 82 45 30 W | ----- Half Kegs.

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Date: Mon, 20 Aug 90 9:11:58 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Oak Chips & the "I-Word"

Rats. I seem to be the latest to suffer an infection. In my latest IPA, I added 4.5 oz of white oak chips to the secondary, after first toasting them for 30 minutes at 350F. Frankly, I never so much as peeked beneath the wet T-shirt over the carboy after racking (carrying "RDWHAH" perhaps a bit TOO far) until I went to bottle yesterday, whereupon I discovered this disturbing white grunge growing atop a few of those chips that were still afloat. When sanity returned I bottled anyway, noticing that the beer looked, smelled, and tasted just fine, and the SG was exactly as expected. Now comes the wait, to see if it stays that way ...

So my questions: Those of you who use chips for that "cask conditioned" flavor, do you periodically agitate the carboy, to keep all the chips wet? Was my toasting not enough to kill resident biota? Anything else I should be aware of? Thanks ...

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: 20 Aug 90 12:51:47 PDT (Mon)

From: florianb@tekred.cna.tek.com

**Subject: Fischer bottles**

Bob Gorman (wasn't he an astronaut?) says,

>I only use resealable bottles. I use two types: The standard 16 oz  
>Grolsch bottles, and the 22 oz Fischer bottles. I get these at the  
>local bottle redemption center for 5 cents each.

Be careful about the Fischer bottles. I used to use these also, but one of them lost its bottom during storage with a batch of benign beer in it. Upon close examination, I saw that the glass of these bottles is rather thin. Very much like the non-refillable twist offs in the US. For a moderately carbonated batch, the Fischer bottles should be OK, but I don't trust them anymore.

Then,

Bryan Olson asks:

> Has anyone sampled "Rouge Red" from the Rouge River microbrewery in Ashland  
> Or? I had some recently, it has the most incredible finishing hops  
> aroma/taste, very strong. Does anyone know how they do it?

I think the proper spelling is "Rogue Red". Yes, it is good, but it still gave me a headache.

It is possible to achieve the dramatic hop aroma by several methods, including addition of hop extract and dry hopping. If you keg, it's really easy to drop in a cheesecloth bag of leaf hops before sealing the keg. Perle works just dandy, and so does a bit of CFJ-90 (which, I am surprised, is in fact legal--probably because the Republicans haven't heard about it yet). (Sorry--couldn't resist)

Florian the liberal independent anti-politician.

PS: What is this &@# \$! going on with cheesecloth? I can't find cotton cheesecloth anymore. Just this synthetic crap with the monstrous runs in it!

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Date: Wed Aug 15 11:08:30 1990

From: nwillis@ocdis01.af.mil (GS-11 Nicky Willis;CREPS;)

**Subject: Rotokegs**

Greetings fellow brewers,

Has anyone out there had any experience with the plastic Rotokegs  
They use a CO2 cartridge like the ones in a BB gun. I've also seen some Edme  
kegs(2.5 gals) with a similar arrangement. Bottling is a pain, and these  
kegs are reasonably priced. I wonder if you need to prime at keggng time  
or if that little cartridge provides enough CO2? All the recent talk about  
scratched plastic brings up the sanitation question too.

-Nick

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Date: Mon, 20 Aug 90 10:35:49 CDT  
From: Guy D. McConnell <mspe5!guy@uunet.UU.NET>  
Subject: Grolsch bottles

I have been following the recent discussions about Grolsch bottles with great interest since I am about to brew my first batch of homebrew and I have a couple of dozen Grolsch bottles. My question is; how often should the gaskets be replaced on these bottles? Each time they are used like caps? Only when they are "worn out"? How do you tell? Is it O.K. to use the bottles I have (I personally drank all of the beer out of these myself over a period of time of course) with the "factory" gaskets or do I need to replace them when I bottle my brew? Incidentally, I know that 24 Grolsch bottles are not enough to hold all of my brew and I have three dozen imported 12oz. bottles as well. Your insights will be appreciated and used!!

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Guy D. McConnell | | "I'd like to be
Intergraph Corp. Huntsville, AL. | Opinions expressed | under the sea
Mass Storage Peripheral Evaluation | are mine and do not | In an octopus'
Tape Products | necessarily reflect | garden in the
uunet!ingr!b11!mspe5!guy | Intergraph's. | shade..."
(205)730-6289 | | --The Beatles--
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Date: Mon, 20 Aug 90 20:29:32 PDT  
From: Dan Hall 20-Aug-1990 1651 <hall@buffa.enet.dec.com>  
Subject: "A Brewers' Offering", Boston, MA., August 16, 1990

Well, the beer tasting event to benefit WBUR radio went off in Boston as planned. Entitled "A Brewers' Offering", it was held at 808 Commonwealth Ave, which is a large open hall, attractively decorated with chandeliers and colored marble. Upon paying the admission fee, I was handed a pilsiner glass etched with the name and date of the event, and a program of featured brewers and snack providers.

The hall was lined along the two long walls with vendors, and the middle area was occupied by tables and chairs. They should include more of those next time, because several times I was forced to stand while attempting to drink and scribble a review on my program. At the end wall, a jazz band who looked like they would rather be elsewhere (a couple of them looked like they \*were\* elsewhere) pumped out jazz standards for the paid imbibers.

The snacks provided were generally good, though the lines for them were much longer than any of the beer lines. The highlight of the night for me, snack-wise, was chunks of smoked bluefish rolled in cracked pepper, provided by Nodine's Smokehouse, Torrington, CT. Nodine's also had some yummy venison summer sausage, cajun sausage, cajun ham, smoked chicken breast, and smoked Gruyere cheese.

Also good was some awesome chili from the Porterhouse Cafe in Cambridge (ran out very early!) and sauerbraten from Old Vienna Restaurant and Kaffehaus in Westborough, MA.

Oh yeah, the beer! There were 68 available, of which I tried 27 (I had a 60 mile drive home, alone. Next time, a DD). Here's what was memorable, because it was either good or boring. In most cases, I had already tasted these, but in the name of science, my comments are included.

#### Russkoye

Offered by Boston Beer Brands, this Russian beer is light gold in color, with a big white head. Real nice malty aroma, and a strong malt flavor. Good stuff!

#### Wheaten Ale

Tall Tale Pale Ale

Cambridge Amber

Charles River Porter

These were presented by the Cambridge Brewing Company, Boston's second brewpub. My notes tell me that the Wheaten Ale had no head, no aroma, and no flavor. Well Mrs. Lincoln, other than that, how did you enjoy the play? The Tall Tale Pale Ale was better, dark amber in color, a creamy white head, a moderate bitterness and a light hop flavor. The Cambridge Amber was actually closer to a pale ale, with a sharp hop

bite in the flavor, and very bitter. Dark amber to red, with a light malt aroma, it was a good beer. The Charles River Porter was dark brown with a hint of red, a big medium-brown head, and a strong roasted grain flavor. This was heavy in body, and could easily have been called a stout without anyone noticing.

Young's Oatmeal Stout

Young's Ramrod

Mamba Malt Liquor

These were provided by International Beverages. I was already familiar with the Young's products, but hey, this was an experiment. 8^)  
The Oatmeal Stout had a big light-brown head, a smooth, creamy mouth feel, and a big, sweet flavor. My notes tell me that it was almost overpowered by the chili that I had before it, to give you an idea of how a\*\*-kicking the chili was! Anyway, I wasn't too sure whether I preferred this to Samuel Smith's Oatmeal Stout, but now that I've tried them both a close intervals, the verdict is in. This is the one!  
The Ramrod is one of my favorite Young's beers, with a light amber color, medium white head, and a nice balance between the malt flavor and aroma, and the hops flavor and aroma, and a moderate bitterness. A real fine pale ale! The Mamba hails from Cote D'Ivoire (the Ivory Coast), and is a very light beer - I wonder why it's called a malt liquor? It had no aroma and very little flavor. What it did have was a very interesting initial flavor. I spent several minutes trying to peg it, but couldn't. I'm going to have to find a bottle and spend more time with it (even though overall it's a boring beer).

Elm City Golden Ale

Elm City Connecticut Ale

The New Haven Brewing Company presented these two. The Connecticut Ale had a pretty amber color, but no head, thin body, and very little flavor. The Golden Ale had a lighter, gold color (surprise!), but it too suffered from little flavor (These were the first two beers I tasted so I know my palate wasn't affected by something else). What made the Golden Ale memorable to me was its initial coffee bean flavor, something usually found only in darker beers.

Brooklyn Lager Beer

Medium amber color, pleasing malt aroma, and a sweet light flavor. This would be a good beer when having several on a hot day. Not positive, but I think it's contract-brewed by F.X. Matt.

Post Road Real Ale

Again, I'm real familiar with this, but I knew how good it was so I couldn't pass up another taste. Made under contract by Catamount for Old Marlborough Brewing Company, this deserves the title real ale, because it is everything a classic pale ale should be. Dark gold color, good bitterness, and a big hop flavor. This always reminds me of Grant's Scottish Ale, which has a massive hops aroma and flavor.

Samuel Smith's Oatmeal Stout

Samuel Smith's Nut Brown Ale

The Stout was almost opaque, with a thick light-brown head. It's a creamy, medium-bodied beer. I think I like Young's better because it has a heavier body. The Nut Brown Ale was medium brown in color, with a big light brown head. It has a very light malt aroma, medium body, and a sweet flavor with its characteristic 'nuttiness'.

Smoked Porter

Burly Irish Ale

Provided by Vermont Pub and Brewery of Burlington (VT.), these two were some of the few beers dispensed out of Cornelius kegs. The Smoked Porter was opaque black, with no head, and no aroma, and a thin body. Those failings were offset by the pleasant light smoky flavor, making this a tasty, unique beer. I'm going to try and make one like this. The Burly Irish Ale was reddish amber in color. It had been decanted into a pitcher, and had no head, no aroma, and no flavor. Oh well.

Bohemia Premium

Watney's Cream Stout

Presented by Wisdom Import Sales Co. The Bohemia had a massive white head and a very light gold color. It had almost no mouth feel, and very little flavor, but it was made interesting by its strong floral flavor, which I pegged immediately as forsythia. The Watney's Cream Stout surprised me, because a) I've had Red Barrel and it is positively repulsive, and b) I've had the Cream Stout out of a bottle before, and found it boring. This time, it had a moderate roast grain aroma, a good coffee flavor, and a nice, sweet taste.

Mocha Java

My last brew of the evening. Opaque, no head, a wonderful coffee aroma, delicious coffee flavor, and served piping hot. Provided by The Coffee Connection, this was the perfect brew to start the drive home. 8^)

That's all. There were several more beers I had never tried before, but I wasn't impressed, so they aren't included here. I have notes on all the beers I tasted. If anyone wants me too, I'll provide a complete list of the beers that were in attendance. In addition to the valuable information I picked up about some new beers, I've got the glass, another printed glass I talked out of the Cambridge Brewing folks, a McKewan's bar towel I talked out of those folks, and lots of interesting literature and beer promo stuff.

All in all, it was fun, and if WBUR does it again, so will I.

-Dan

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Date: Tue, 21 Aug 90 09:08:14 EDT

From: Mark.Leone@F.GP.CS.CMU.EDU

**Subject: The Beer Hunter**

The Sunday New York Times (8/19) had a small article on the "The Beer Hunter." Don't forget that the first episode (The Burgundies of Belgium) airs this Thursday (8/23) at 10:30 pm on the Discovery Channel, and again on Sunday at 2:30 am. (Times in your area may vary, though.)

- Mark

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OK, I've added your name to the mailing list. The digest is sent out every day that articles have been received. If you would like to submit an article, simply mail it to [homebrew%hpfcmr@hplabs.hp.com](mailto:homebrew%hpfcmr@hplabs.hp.com), and it will appear ("be published") in the next digest. There are no ground rules except good taste. Please send all other correspondence to [homebrew-request%hpfcmr@hplabs.hp.com](mailto:homebrew-request%hpfcmr@hplabs.hp.com). Archives are available from [netlib@mthvax.cs.miami.edu](mailto:netlib@mthvax.cs.miami.edu).

Rob

End of HOMEBREW Digest #478, 08/21/90

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Date: Tue, 21 Aug 90 13:55 EDT  
From: "'Eric Roe'" <KXR11@PSUVM.PSU.EDU>  
Subject: Moldy beer

In HBD #476, Russ Gelinias writes about a moldy beer problem.

You wanted to hear a mold story. I also brew in my basement, which is very moldy and musty. I recently made a batch of ale and did the racking from the primary to the secondary in the basement. Well, needless to say, mold got in. The mold appeared as small specks which sparsely covered the surface to the beer. As I had spent a good number of hours decoction mashing the grains to make the brew, I was a bit pissed off. When I went to bottle the brew I tried my best to leave the moldy layer undisturbed. It didn't work, so essentially I bottled mold and all. After several days in the bottles the same type of mold started to grow. However, I noticed that if the bottles were disturbed at all, the mold would simply drift to the bottom of the bottles and settle in the yeast sediment. I wiggled each bottle just enough to break the surface tension of the beer. So far it has worked out quite well. The mold had disappeared, and the beer is quite good -- a bit over carbed, but I think that's due to too much kraeusen added to prime.

Eric Roe  
<kxr11@psuvm>

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Date: Tue, 21 Aug 90 14:49:17 mdt  
From: Richard Stern <rstern@hpcslb1.col.hp.com>  
**Subject: Nut Brown Recipe Wanted**  
Full-Name: Richard Stern

Has anyone brewed a good Nut Brown Ale, similar to Samual Smiths??

I tried a recipe from Zymergy, and it was pretty good, but not quite nutty enough. I brewed it again with some modifications, and that batch was also good, and closer to Smiths, but still not quite there.

So help me please: How does one get that important \*Nut\* taste into a brown ale ????

Thanks in advance!

Richard Stern  
rstern@col.hp.com

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Date: Tue, 21 Aug 90 16:47 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: My framboise recipe**

Hi there!

Well, here's my framboise recipe as I originally envisioned it:

6.6 lbs malt (~60% wheat/40% barley is the traditional ratio used in the Belgian lambic framboises)  
1/2 lb crystal malt (cracked and steeped in hot water 20 min, then strained)  
1 oz Hallertauer hops; 45 min boil  
Yeast (Wyeast Bavarian Wheat, #3056)

After 7 days' fermentation, 5-6 bags (at 12 oz each) of frozed raspberries were defrosted and pureed in a freshly sanitized blender, and pitched into the fermenters. Fermentation was allowed to proceed for 48 hours, and then I bottled.

Now: I had some problems with this (which I shan't go into), and intend to modify the recipe somewhat next time, as follows:

1 can (6.6 lbs) Ireks wheat malt (is 100% wheat malt)  
3-4 lbs light DME (because 6.6 is 60% of 11 lbs, and allowing for water content, this ought to be about right)  
1 oz Hallertauer; 35 min boil  
Yeast (Wyeast Bavarian Wheat, #3056)

After 7 days fermentation, the same amount of raspberry puree will be pitched, in the same manner. Fermentation, and maceration of the fruit, will be allowed to proceed for a further 7 days (the fruit could start to decay after this point, so further maceration would be inadvisable). I will then bottle, priming if necessary. Due to the high amount of malt I will be forced to employ (because of that big can of Ireks), I plan to top off the priming bucket with sterile water at bottling, in order to make the brew less concentrated in terms of malt, and to maximize the batch size.

Coming back to the first recipe, in order to give one some idea of the results: right from when I first checked on the bottled brew at the age of 3 weeks, I've been getting a large head with good lace, and an enormous aroma of raspberries (in keeping with typical framboise characteristics; see Jackson on the subject). The brew is also crystal clear, with a deep ruby color (which I consider to be just plain luck; wheat beers are characteristically cloudy). However, there was an astringency and bitterness that was about all one could taste. As aging has continued, however, these are disappearing. At about 8 weeks, the flavor of the raspberries was beginning to come through. I estimate 4-6 months minimum aging time will be needed; quite possibly more.

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

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Cheryl Feinstein  
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Date: Tue, 21 Aug 90 17:06:24 EDT  
From: bonar@math.rutgers.edu (Doug Bonar)  
Subject: ginger and carbonation questions

Ok, I have some questions for you guys. My last batch didn't turn out like I expected, and I can't really figure out why. So perhaps you can help.

First, I was trying to make a gingered ale. I was aiming for something light in color, nice head and pretty gingery. Having no experience with making any beer with non malt/hops ingredients, I didn't really know how to use the ginger. Following someone from this list (who posted a while ago), I bought a 5oz ginger root and planned to use about 1/2 of it. The posted instructions didn't mention how to use the ginger, so I sliced it thin (with a veggie peeler and a knife) and added as if it were an adjunct grain. It smelled good on the knife and my hands, but it wasn't making any ginger smell in the heating water. So, I went ahead and added the whole root. I think I went wrong when I strained it out with the spent grains (at boiling). In any case, the beer (6 lb light DME 1.5 oz N. Brewers in boil and .5 oz N. B. seeping, 1 lb crystal malt) had no ginger flavor or aroma. Any suggestions?

Second, I had a funny problem with carbonation. I used EDME for the first time, so that could be it. After one week in the carboy (in my bathroom, pretty warm most of the time, no AC here), I bottled. Previous batches have been done in that amount of time, so I didn't bother with measuring SG (I know, bad idea). In bottling I added 3/4 cup of table sugar (I had forgotten to pick up corn sugar). I bottled and waited two weeks as usual. (BTW no ginger aroma or taste when bottling, so I was just hoping for a nice light beer at this point.) Well, these bottles ended up very foamy, but never what people are describing as gushers. When I opened them, some of them would slowly foam out of the bottle. No real pressure behind it, it would just slowly move a head up the neck of the bottle and if I didn't pour it, it would foam over the top for about 4 min. (about 1/3 of the bottle would foam out) When I poured I got a really dense head and great quantities of it. I had stored the beer in the fridge from about the second week on, and it was gone inside 1 1/2 months (I figured if I was headed for grenades, I'd just drink quick.) So, is this a standard overcarbonation, or what? I liked the creamy head, but it was losing me 1/3 or so of the bottle on each bottle just in pouring (I poured and let the head run over the side.) Again, comments?

Sorry about being long,

Doug  
bonar@math.rutger.edu



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Date: Tue, 21 Aug 1990 14:40:51 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Belgium tour**

I've been trying to assemble info to go on a beer tour of Belgium. I have really more than sufficient info about the breweries (locations, products, telephone numbers) for just going and touring around on my own, but since my French is mostly forgotten and I'm not sure how common English is there, I've been trying to find out if organized (guided) tours exist. (like various wine tours through regions of France).

Thus far, I keep running into the opinion that my idea "is just ahead of its time", in other words, the reality of beer tours through Belgium just hasn't happened yet. Does anyone know of any such tours, organized either in Belgium itself or abroad? Anyone toured on their own and care to share your experience through netmail?

Todd Koumrian  
todd@nisc.sri.com

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Date: Tue, 21 Aug 90 16:23:41 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-lsd>  
**Subject: Grolsch gaskets**  
Full-Name: Rick Myers

Guy D. McConnell <mspe5!guy@uunet.UU.NET> writes:

> My question is; how often should the  
>gaskets be replaced on these bottles? Each time they are used like caps?  
>Only when they are "worn out"? How do you tell? Is it O.K. to use the  
>bottles I have (I personally drank all of the beer out of these myself over a  
>period of time of course) with the "factory" gaskets or do I need to replace  
>them when I bottle my brew?

I use the gaskets 2 to 4 times, reversing the gasket after each use,  
but never more than twice on each side. If the bottles have been filled  
and closed for several months, the rubber will take a 'set', i.e. will  
form a ridge or indentation. When this happens I will use the other side,  
or throw it away. I NEVER use the factory gasket - they have an extremely  
bad set, and have usually started to dry out.

Rick

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Rick Myers  
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Disclaimer: standard

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Date: Tue, 21 Aug 90 15:10:44 PDT  
From: mmatttox@fws132.intel.com (Mike Matttox ~)  
**Subject: oak chips in IPA**

>Date: Mon, 20 Aug 90 9:11:58 PDT  
>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
>Subject: Oak Chips & the "I-Word"

>

>IPA, I added 4.5 oz of white oak chips to the secondary, after first  
>toasting them for 30 minutes at 350F. Frankly, I never so much as

>

>yesterday, whereupon I discovered this disturbing white grunge  
>growing atop a few of those chips that were still afloat. When

The local homebrew shop here in Sacramento (R & R Fermentation Supplies) sells their own IPA kit in which they recommend covering the oak chips with water, boiling for 15 minutes, and then straining the "oak tea" into the secondary. I've found that this provides a noticeable oak flavor to the brew with little chance of infection.

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Date: Tue, 21 Aug 90 17:31:04 PDT  
From: meyer@tcville.hac.com (Mike Meyer)  
Subject: Two Quickie questions

A couple of quick ones:

1) I second the motion about good, simple mead recipes - I'd like to try making a couple of 2-gallon batches. How 'bout a simple one with just honey and spices, and one with fruit? What about nutrients for the yeast? What are the differences in yeast or technique between still and sparkling meads?

2) What type of yeast does one use for Barleywine? Champagne? Montrachet?

Okay, maybe number one isn't so quick after all, but have a heart and help me out here, I've been putting both of these style off for way too long, just because of these stupid little questions...

Mike Meyer

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Date: Tue, 21 Aug 90 23:29:17 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: oxygen

Oxidation of hot wort from aeration is not the same as the dissolving of oxygen in just-cooled wort or fermenting wort. These are very different processes with very different and important implications.

Dissolving oxygen in wort by aerating it (or mixing with tap water, etc) after it has cooled is done to feed the yeast during their respiration phase prior to the start of fermentation. This oxygen is entirely taken up by the yeast and can do no harm. In most cases it does a great deal of good.

Oxidation is the combining of oxygen with other substances while aeration just implies the solution of oxygen in some medium. An iron nail rusting is oxidation. Conversion of alcohol to acetic acid (vinegar) in old wines with defective corks is also an oxidation reaction. In the case of oxygen introduced while racking to the secondary and during bottling the oxidation reactions tend to accelerate staling through reactions with a class of compounds called aldehydes.

With hot wort aeration can cause oxidation reactions that will knock the slats out of the flavor and flavor stability of certain beers (namely ones made from worts having a lot of oxidizable stuff, chiefly melanoidins).

Another

less painful but sometimes upsetting effect is darkening of the wort.

I once made a stout and due to one thing and another I ended up pouring the hot wort collected from the lauter tun multiple times from one container to another before boiling it. That beer was miserable from the start and got more miserable as time went on. The same recipe, made with care to avoid splashing the wort, let alone pouring it, came out very well. This was the ultimate A/B experiment for me.

The reason aeration doesn't oxidize wort at low temperatures when you are adding air to feed the yeast is that the chemical reactions involved are drastically slower at low temperatures and the yeast are there just itching and ready to consume. But then after fermentation has started there are other reactions going on where oxygen even at low temperatures can cause problems.

So please, don't stop aerating your cooled wort prior to pitching yeast.

This

is a recipe for slow or stuck fermentations if your yeast is small in quantity (i.e. old dried yeast or almost any use of liquid yeast cultures).

If you want some hard citations start with the George Fix book and then go to a cow-college library around section TP570.

Here is a table that might be useful as a summary:

BREWING STAGE    EFFECT OF AERATION

- - - - -  
hot wort collected    oxidation leading to short and long term  
                          flavor effects, depending on the type of wort

hot wort boiled but    same as above  
still hot

boiled wort cooled    oxygen is dissolved to provide "food" for yeast growth  
                          and reproduction. A GOOD THING

wort fermenting           staling reactions causing beer to taste old and  
      "oxidized" like old imported beer

fermented ,           same as above but perhaps to a lesser extent  
being bottled/kegged

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

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End of HOMEBREW Digest #479, 08/22/90  
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Date: Wed, 22 Aug 90 08:07 EST

From: CRF@PINE.CIRCA.UFL.EDU

**Subject: Mead info**

Hi there!

I had received a request for info on mead from Mark Leone, and typed up the following, when I got more requests as well as seeing requests posted here. So, to save myself time and trouble, here's that same information. Anyone having any further questions should feel free to contact me.

Below is my "basic" mead recipe and technique. As written below, it makes one gallon. What I do is adapt this recipe to meet my current needs, adjusting ingredients as needed. The overall technique remains the same. I generally age several months, then check it out. Aging times will vary with recipe changes and modifications. If it still tastes "rough" after 4 months or so, then I assume it needs a year to age, minimum. If you brew up the recipe precisely as written below, it will be ready to drink in as little as 3 weeks.

If you decide you want a book about mead making, I suggest getting Acton & Duncan's book. Although I don't mess around with all the additive ingredients their recipes call for, the recipes are a good source of ideas, ingredient proportions, and probable aging times.

About honey: *\*ALWAYS\** try to find a source of fresh, raw honey! Health food stores are a good bet. Avoid pasteurized- and blended-to-death commercial honeys such as SueBee, which are also likely to contain additives. The flavor characteristics of the honey you use will be reflected in the mead you make. Two very popular mead honeys are clover and gallberry. Surprisingly, orange blossom is not particularly popular as a mead honey.

About yeast: always use a chablis, sauterne, or other white wine yeast. Montrachet seems to be the yeast of choice. Although generally considered a brew, modern ale yeasts will over-carbonate a mead, leading to glass grenades. I doubt lager yeasts would work at all. So, stick with wine yeast.

About bottles: you can use longnecks just fine. I like to use Grolsch bottles for mead, or the big 2 liter swing-top (like Grolsch bottles) Altenmuenster bottles.

Finally: I am of course assuming that all equipment used is cleaned and/or sterilized, as appropriate, and shan't insult you by adding instructions to the recipe to do so.

**BASIC MEAD RECIPE (makes 1 gal):**

Fill a 1-gal enamel pot 1/4 full of water. Simmer 2-3 whole cloves (lightly cracked), 2 sticks cinnamon (broken up), and 2 slices fresh peeled ginger root to taste. Add 2-4 teaspoons orange peel (to taste; no white) and simmer further, again to taste. Add more water to bring contents of pot to 3/4 full. Bring to a high simmer. Add honey, *\*stirring constantly\**. Keep at a high

simmer, skimming off as much of the white scum that forms as possible. If the scum is yellow, turn the heat down. Once no more scum forms, turn off the heat, cover the pot tightly with lid, and leave for 8-12 hours (or overnight). If desired, strain or spoon out the spices first.

Pitch the yeast the next morning, straight into the pot. If you want a starter culture, mix the yeast with honey and water the night before, when you cook up your wort. Replace the lid on the pot (the accumulated moisture will act as a seal) and leave for 12 hours.

12 hours later, rack into a gallon jug. It should be full to the base of the neck, but no more. Take a clean square of paper towel (not the outermost sheet), fold it into quarters, cover the top of the jug with it and secure it with a rubber band. This will be sufficient for the krausen stage of fermentation, although of course a regular water lock may be used. If the paper towel gets fouled by the krausen, replace it.

Ferment at least 36 hours. The longer it ferments, the dryer (less sweet) the mead will be. If fermenting long enough for the krausen to subside, change to a regular water lock.

Once fermentation has proceeded as long as you intend to permit it, place the jug in the refrigerator to shock the yeast and start it settling. Leave for 8-12 hours. Rack into a fresh jug, and replace in the refrigerator for a further 12 hours. If you want a sparkling mead, seal the jug first to allow carbonation to build. If you want a still mead, leave the fermentation lock on.

The yeast may be killed off at this point by the addition of 1/2 cup (sometimes more is needed) \*100 proof\* vodka, or grain alcohol, if need be.

(FURTHER NOTE: when I make mead, I don't like it to be too sweet, so I permit fermentation to proceed for a considerable length of time. However, unless you want a \*very\* sweet mead (in other words, you're willing to use lots of honey to create a situation which will quickly become unfavorable for the yeast), one usually needs to resort to the vodka/grain alcohol trick to get fermentation to stop. )

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

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Date: Wed, 22 Aug 90 08:41:51 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: gingered ale**

Doug Bonar laments the lack of ginger character in his attempt at a ginger pale ale, and has slow gushers.

I'm the guy who started the most recent ginger beer thread, so here's the benefit of my experience. I prepared the ginger by grateing (sp.?) it, peel and all. I used about 2 or 3 oz. of ginger, liberally dosed with human blood. Hence my suggestion that you buy about twice as much ginger as you plan to use, giving you a handle to avoid grating down to the knuckles.

I, too, used EDME yeast, and my recipe, other than the ginger, was a pretty basic extract + crystal pale ale formula.

As to ginger character, I was pleased. It started out a bit overpowering, but after a month in the bottle it balanced nicely. There was a bit of ginger bite in the flavor, and a really nice ginger aroma to the brew. From your post, Doug, I'd guess that slicing the ginger didn't release enough of the flavor, as opposed to grating it. I strained everything out after the boil, so I don't think that was your problem.

As for the gushers, I'd have to add my voice to the recent round of EDME bashing. This batch carbonated one bottle at a time for a period of about six weeks. I'd try three bottles, and all would be flat. Then I'd get a carbonated one. After 8 weeks all bottles were carbonated, and they have gradually been becoming overcarbonated. I've only got about three bottles left in my drinking supply, so it never got to be a problem. I never got gushers, just \*lots\* of carbonation in the glass. I wonder what's going to happen to the six pack I put aside for archival purposes...

Someone recently asked why anyone would bottle in 12 oz. bottles. Well, I don't know what God had in mind when it was determined that the correct size for a beer was 12 oz., but if God did it that way, that's good enough for me. Don't second guess God's decisions. Use 12 oz. bottles or keg, or you risk hellfire and damnation! There, I feel much better.

Ken Weiss

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Date: Wed, 22 Aug 90 10:49:42 PDT

From: kron@Eng.Sun.COM (Kenneth Kron)

**Subject: Where do you get gaskets for porcelain caps?**

The subject says it all.

kk

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Date: Wed, 22 Aug 90 12:21:26 MDT

From: hplabs!mage!lou

**Subject: gingered ales**

In HBD #479 Doug Bonar writes:

>... I didn't really know how to use the ginger. Following  
>someone from this list (who posted a while ago), I bought  
>a 5oz ginger root and planned to use about 1/2 of it.  
>... I think I went wrong when I strained it out with the spent  
>grains (at boiling). In any case, the beer (6 lb light DME  
>1.5 oz N. Brewers in boil and .5 oz N. B. seeping, 1 lb crystal  
>malt) had no ginger flavor or aroma. Any suggestions?

I've made 5 batches of "Rocky Raccoon's Crystal Honey Lager" (CJoHB, p.180). However, I always add it during the boil (1 hour) and strain it out with the hops. I have to use a high temperature ferment (some friends are moving this weekend and need a place to store their fridge. Being the good soul that I am, I'm letting them store it in my garage.). The beer has a *\*strong\** ginger taste that will diminish with aging (many months). 5 oz. ginger per 5 gal. beer is on the high end but still within reasonable limits.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: 22 August 1990 12:50:36 pm  
From: pencin@parcplace.com (Russ Pencin)  
Subject: SBS Auto Mash - a beginner's viewpoint

At the risk of being flamed for this long winded account of my my experiences with the SBS Auto Mash unit first offered at the Homebrew conference in Oakland, here goes nothing... I took delivery of Unit #1 about 4 weeks after the conference, being local, I just went and picked it up ( besides I got some mashing tips from the developer).

#### HISTORY:

I have been brewing for 20 months, strictly malt extract brewing, originally from different cans of commercial malt, but for the last 8 months only using Alexander Light extract and adding specialty grains to produce the style I wanted. To date, I have won 3 first place, 4 second place, 6 third place ribbons at various county fairs in the Santa Clara area.

#### INITIAL REACTION:

The unit is solidly built, being made up of an Aluminum outer pot and a heavy Stainless steel inner pot. The heating system is water jacketed, and appears to control the temperature to within 1 degree with no scorching due to the stirring unit. The control unit, while austere looking, is quit functional though not water proof or protected, ( the cord is long enough that this is no problem at all ). Having never mashed before, I took the developer's suggestion and brewed the Old 33 in CJOB but added 1 extra pound of pale malt ( 8 lb vs. 7 lb ).

The mash went smoothly, by this I mean I didn't have to do anything, but I watched each minute tick off on the little LCD display. The real problems happened when the LCD said "Ready To Sparge", oh sh-- what does that mean? Well, I was sorta prepared for this, but I learned quickly that I wasn't ready enough, whata mess... 3 and 1/2 hours later I had what appeared to be boilable wort, pretty cloudy but usable. To my amazement, and an all grain brewer friend's as well, the SG for 5 gallons of wort was 1.048! I must have done something right. The boil went well, the cooling was another nightmare, prior to this I only boiled 3 gallons of wort and just submersed the Brew pot in the bath tub to cool. Well, that just doesn't work with this giant enamel canning pot I now use.. A quick call to a friend yielded a homemade chiller, and almost 2 hours later, the wort was 70 degrees. The beer has now been bottle for about 1 week, and is by far the best tasting homebrew I've ever made! Perfectly clear, very malty, with a superb head. ( starting time: 6 am ending time 6 pm the same day... Do I really want to do this?)

#### CONTINUED DEVELOPMENT

Well, at this point I realized that I need some tools! Having just returned from the Conference, I was armed with plans for every imaginable accessory that one could want. First I built a wort chiller, the kind with two verticle stand tubes and 6 3/8th coils of copper tubing connecting them. I designed it sit in the brew pot with the lid still on it, ( actually I modified the first one to this design after using it once ). I then built the sparging system described

by the Shop in Houston which uses a Picnic cooler and three 1/2 inch pipes with slits cut in them ever inch or so then manifolded together. I fired off the AutoMash at 6 am again, ( only this time I want back to bed ), with the exact same recipe to check for consistancy. I crawled out of bed about 9:30, the AutoMash was happily blinking 'Ready To Sparge', oh sh-- not this again...

I transfered the grains to the picnic cooler, ran the initial 2 quarts of wort through the cooler three times and started to get ABSOLUTELY crystal clear wort! I then added the entire 5 gallons of sparge water (170 degrees) to the cooler and patiently watched the wort fill my boiler. Less than a hour later it was done. I took a SG reading of the last wort to exit the cooler, it read 1.010 at 164 degrees. The 6 gallons of wort in my boiler had an amazing 1.051 at 164 degrees! and it was CRYSTAL clear.

The boil went smoothly, the chiller was a DREAM. It took 23 minutes and 6 gallons of tap water to cool the wort to 75 degrees, what an unbelievable cold break I got, ( the chilling water was then poured into the washing machine for a load of clothes - great idea, thanks to whoever posted it).

There were silver dollar size chunks of protein diving for the bottom. I racked about 5 gallons of clear wort to a 7 gallon carboy with an SG of 1.056 and added one gallon of cooled water to make the SG 1.040 ( I had done the same on the previous batch, and my main goal was to reproduce the exact same beer). This beer has also been bottled for a week, and is indistinguishable from the first! (Start time: 6 am ending time 2:30 pm - amazing what the right tools can do for you. Also note that I slept through the 3.5 hours of the process!) The third batch went about the same, except I got another hour's bed-time, since I didn't need to watch the sparge, just transfered the grains, set the grain bed and poured the 5 gallons of sparge water in ( elapsed time 20 mins), then went back to bed, no I didn't sleep, but that's another story...

FINAL OBSERVATIONS

Yes the unit is VERY EXPENSIVE, but if you check with your local club members you will find that a large number of them would be more than happy to RENT the unit for 25.00 a day, this is what convinced me to buy mine. The results of the AutoMash are absolutely reproduceable, and require no human intervention once started. When I did the first batch I had real reservations about all of the EXTRA work mashing required, but now that I have the proper tools and the Auto Mash, the elapsed time to brew an all grain is very close to what I was spending doing extracts, and the results from the all grain are truly spectacular! Basically, you couldn't get me to give it up for all the Pilsner in Germany!

AND A QUESTION:

The unit recommends an ACID REST at 95 degrees for 15 mins, where can I get information on this phase, I notice that many of the recipes in the Winners Circle Book include this step, it seems to work great, in that the PH of the mash as exactly 4.8 after the ACID REST which is the figure quoted in some of the recipes. I just want to know what's going on...

Russ



The Better Brewing Bureau BBS  
1-415-964-4356 (24 hours 3/12/2400baud)

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Date: 22 Aug 90 13:00:22 PDT (Wednesday)  
From: Crawford.WBST129@Xerox.COM  
Subject: Re: oxygen

In Homebrew Digest #479 Pete Soper writes:

> I once made a stout and due to one thing and another I ended up pouring  
the  
> wort collected from the lauter tun multiple times from one container  
to  
> another before boiling it. That beer was miserable from the start and got  
more  
> miserable as time went on. The same recipe, made with care to avoid  
splashing  
> the wort, let alone pouring it, came out very well.

How do you avoid pouring or splashing when you recycle the first runnings  
from the Lauter-tun back through the lauter-tun, and at the same time avoid  
disturbing the grain bed? It seems like it would be difficult to recycle  
without running into at least a little oxidation. How do you do it?

Greg

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Date: 22 Aug 90 12:48:32 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
**Subject: juniper berries and courage**

Dave Suurballe challenges me:

>Just jump in and do it, Florian. If it's overdone, brew again with less  
>or no juniper and mix them half and half. If it's underdone, brew again with  
>much more juniper and mix them.

>

>And don't be so conservative. I have never tasted juniper berries, and you  
>have, but still it seems that one tablespoon is a very small amount for  
>five gallons of beer. Can they really taste so strong? Ginger is a pretty

...I will, by cracky, as soon as the first frost strikes and the berries  
have swollen to their full juicyness.

If you saw how long my hair is, you'd know I'm not conservative...Yes, they  
do taste strong. Biting into one is like taking a mouthfull of gin and  
breathing it out the nose. I'll try the recommended 1/4 cup per 5 gal batch.

Florian the longhair.

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Date: 22 Aug 90 12:42:30 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: Sloppiness revisited**

In Aug 21's edition, Algis persued my confession of sloppiness:

>Are your beers very dry? Maybe your sloppy techniques are causing  
>wild yeasts and bacteria to use up all your sugars in the fermentation  
>tanks, leaving none to be used in the bottles. Also, if you drink  
>your brew fast, infections have no chance to overcarbonate the brew.  
>Finally, highly attenuative yeasts (yeasts that use up most of the  
>sugars) will leave less sugar for infections and wild yeast to work  
>on in the bottle, whereas less attenuative yeasts WILL leave more  
>sugar and subsequently increase chances of explosions vs. gushers  
>vs. simply overcarbonated beer. I agree though, that we should be  
>careful not to temp. shock yeasts so they wouldn't leave LOTS of  
>sugar behind (which, again, could lead to explosions).

My beers all tend to be very wet, right down to the last drop in the glass.  
But seriously...I like the ales with a bit of sweetness, so I achieve  
that by either refrigeration of the kegged product or by use of medium  
attenuative yeasts. I've used just about every yeast you can name. No  
correlation there.

Your point about the age of beers is well taken. Rarely does the bulk  
of my beer last over one month beyond maturation.

I think in my case what saves my brews in spite of my cavalier techniques  
is that the climate is very dry here--essentially desert. As a naive  
example, I have one shower with wood T&G in it. In 10 years it hasn't  
developed mold. I don't know how accurate this hypothesis is, since  
it's really yeast spores and bacteria that are important.

Florian

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Date: Wed Aug 22 18:15:54 1990  
From: semantic!bob@uunet.UU.NET  
Subject: On Resealable Bottles

Well, thanks for the feed back, flames and opinions on:

Using resealable bottles vs capping bottles.

To summarize the replies from the otherside of the debate:

- This discussion has been had before and why did I start it again.  
Such is life with any news group, Sorry.
- Not everybody wants to drink 16 or more ounces of beer ar a time.  
Many replied that they even use 6 ounce bottles. Two basic reasons for this: Beer tasting doesn't imply beer swilling; And beer is intoxicating and numbs the mind.
- Larger bottles can be capped.  
If you don't like filling a whole lot of 12 ounce bottles then use bigger ones. Some even mentioned reusing plastic screw-on-cap soda bottles.
- Assembly line production reduces the effort of capping 12 oz bottles.  
Self explanatory, but doesn't work with one person.
- Most homebrewers use what's available.  
Excellent point.
- Rubber seals wear out.  
This must be true. However; I'm using several year old seals and they work fine. I do plan to replace them soon however.
- Replacement seals may be hard to find, or are expensive.  
This must also be true. Two brew stores near me sell them for about \$5.00 for a gross. But they look much better then the ones which come on the bottles.
- Not everybody can find a cheap source of resealable bottles.  
This must also be true. Hence: Most homebrewers use what's available.
- Where can I got some resealable bottles.  
This something which I forgot. Not every state has a bottle bill. Here bottles have a 5 cents return value. Thus I go to my local 'redemption center' usually a beer store and ask if they have any of 'those resealable bottles with the funny tops'. At first they look at you a little but a short while later when hand them a few bucks their attitude changes.

Thanks, to everyone! :-)

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

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Date: Wed, 22 Aug 90 22:20 EDT  
From: "(Eric Roe)" <KXR11@PSUVM.PSU.EDU>  
Subject: Brewpot Blanket

Several people have mentioned that they have trouble getting enough heat to effectively bring their wort to a boil from whatever method they're using.

In HBD #477, Mark Montgomery writes:

>Question:

> Has anyone found a good solution? Maybe a cheaper outdoor cooker  
>from somewhere (mail order)? A source for smaller burners in the 15,000 to  
>20,000 BTUH range? Magic?? If anybody has suggestions I'd dearly like to  
>hear them and since it seems others have the same problem maybe a post to  
>the digest wouldn't be out of line.

I also considered a high BTU gas/propane burner, but then I came up with a significantly cheaper alternative. It's my \$0.50 brewpot blanket. Instead of increasing the amount of heat that you have to add, how about decreasing the amount of heat that is lost when heating.

I make the brewpot blanket out of a newspaper, which insulates very well. What I do is to take the newspaper and open the pages up. Then I overlap them so as to make a big sheet that will easily wrap around the brewpot. After making the blanket the correct length, I fold the thing in half lengthwise, which makes the blanket just about the right height for my ~8 gallon brewpot. I adjust the height so it extends from the top of the brewpot to within about 2 inches of the bottom of the pot. I figure this is a good safety margin -- I don't want the paper too close to the electric element (there is a lot of heat coming out from underneath the pot). Finally, I cut two oblong holes to fit the size and location of the handles of my pot. Then I wrap the pot around the blanket, and staple the ends together. The handles hold the blanket in the correct position.

It works quite well. I've had six gallons going at a very rapid boil. The insulation of less than 1/4 inch of newspaper is good enough that you can easily put your hands on the pot without scalding yourself. Without the brewpot blanket, I doubt that I could get my kitchen stove hot enough to boil the wort.

This is something you may want to try before going out and buying a more expensive solution. Think of it, you're brewing and conserving energy at the same time.

Eric Roe  
<kxr11@psuvm>

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End of HOMEBREW Digest #480, 08/23/90  
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Date: Thu, 23 Aug 90 8:58:35 EDT  
From: pgauvin@ncs.dnd.ca (Pierre Gauvin)  
**Subject: Bottles**

I am new to this mailing list. I noticed a number of messages on bottles and figured I'd throw in my \$0.02 worth.

Here, in Ontario, commercial beer has been sold in bottles with twist caps only in the last few years. My guess is no more than 4. Prior to that all the bottles could only be opened using a bottle opener. (ie, they had no thread) This means that homebrewers have had access for years and years to good bottles which are resealable and have a much better seal than that of twist caps. Because of all those bottles in fellow brewers basements, beer making supplies stores sell caps for the old style bottles as well as the regular twist off caps.

To make it even better, a few brands of beer are still sold in the old style bottles, so that there is always a supply of bottles which can be sealed properly. I think that some of the foreign beers are also sold in bottles which don't have the threads for twist caps.

I am working on my 5 batch of beer only, but I have noticed that the old bottles (threadless) are a lot easier to cap and do provide good seals.

I apologize if all this is common knowledge.

Pierre Gauvin  
pgauvin@ncs.dnd.ca

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Date: Thu, 23 Aug 90 8:11:23 MDT  
From: Mike Karin <mikek@col.hp.com>  
**Subject: Cancel My Subscription**

Please cancel my subscription to this newsletter.

- - -

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

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Date: Thu, 23 Aug 90 10:19:17 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Gas water heater burners?

Anyone have experience turning gas water burners into a cajun-cooker  
for brewing?

I just acquired a water heater and could use some guidance. Thanks.

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Date: Thu, 23 Aug 90 12:30 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Clarification, re: mead

Hi there!

A number of people have written to ask me about the amount of honey to use if employing the recipe I posted. It's in there, but I can see where people would miss it.

So: 2 pounds of honey for every gallon of mead you wish to make will yield a fairly sweet mead, unless allowed to ferment for a considerable length of time. In that case, the mead will not only be less sweet, it will be much more alcoholic; something to consider.

Cher  
CRF@PINE.CIRCA.UFL.EDU

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Date: Thu, 23 Aug 1990 10:26:48 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: label adhesive**

Anyone discovered a nice, water soluble (therefore easy to remove) adhesive for sticking your own labels on your homebrew filled bottles? I'd like to glue labels on my bottles, but don't want to end up shaving them off with a glass scraper like I had to do with the original bottles (big pain). I like it when they come off after a few minutes of soaking. Suggestions?

Todd Koumrian  
todd@nisc.sri.com

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Date: Thu, 23 Aug 90 13:40 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Apology; another helpful hint

Well, everybody--

In looking back over my posting on mead-making, I find I \*did\* omit how much honey to add! My sincerest apologies to everyone; it certainly wasn't intentional.

Also in re-reading the posting, I remembered another helpful hint which I should have passed along.

Mead made without a little bit of something bitter or sour added to it generally turns out cloying instead of merely sweet. This is why many mead recipes call for the addition of some citrus peel or juice.

A commonly-used alternative to citrus, which can be employed when in doubt, is cold, strongly-brewed tea. A few ounces (like, 1/4 cup) will suffice for a gallon.

This is the same principle which leads soda manufacturers to add caffeine (which is bitter) to prevent the high sugar content of sodas from making them cloying.

Again, my apologies to all for the omission!

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

=====  
Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 23 Aug 90 14:11:56 EDT  
From: michelma@division.cs.columbia.edu (Paul Michelman)  
**Subject: Address of hops distributor**

I've bought hops from a company that does mail-order business in Oregon called FRESH HOPS in the past, but I've lost their phone number and address. If someone has this information, could they please send it to me? Thanks.

Paul Michelman  
michelma@division.cs.columbia.edu  
Dept. of Computer Science  
Columbia University

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Date: Thursday, 23 Aug 1990 14:18:06 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Smell of Boiling Wort

>From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>

>I've been interested in starting up a homebrew project one of  
>these days, but am a bit hesitant to go about it.

>

>Among the things I'm wondering is if I can just use what  
>equipment I have onhand in my modest kitchen, and if the process  
>will stink to high heaven (thereby annoying my already tense  
>roomates).

Well, as far as the smell is concerned, I have played around  
with this for awhile. The roiling boil of the malt will have a  
very characteristic smell, which will fill the house (or does in  
my case). I *\*like\** the smell of malt. My wife detests the  
smell. I can usually get by with a little trick of heating some  
cinnamon in water on the stove, and making the house smell like  
cinnamon instead. (A real estate trick.)

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

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Date: Thursday, 23 Aug 1990 14:19:21 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Racking Steps**

>From: "Gary F. Mason - Image Systems - MKO2-2/K03 -  
> 603884[DTN264]-1503 20-Aug-1990 0931"  
> <mason@habs11.enet.dec.com>

> 4. Finally, after the last fermentation stage is complete,  
> rack to the keg or bottles as appropriate.

I suggest including a step where you rack to another container which contains your priming syrup and then rack into bottles. I find it gets that last bit of stuff away from the beer with no chance of it getting into the bottles.

John "I know, I should be krausening" DeCarlo

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

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Date: Thursday, 23 Aug 1990 14:20:08 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Grolsch-style gaskets

>From: Guy D. McConnell <mspe5!guy@uunet.UU.NET>  
>Subject: Grolsch bottles  
>

> I have been following the recent discussions about Grolsch  
>bottles with great interest since I am about to brew my first  
>batch of homebrew and I have a couple of dozen Grolsch bottles.  
>My question is; how often should the gaskets be replaced on  
>these bottles? Each time they are used like caps? Only when  
>they are "worn out"? How do you tell?

I am no expert :-), but whenever the gaskets show any sign of  
drying out or hardening, I replace them. Have only reused my  
ceramin-top bottles at most four times each, and only replaced a  
few of them. However, I have *\*always\** replaced the original  
caps, except for a few bottles where I drank the beer and bottled  
within the same month.

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

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Date: Thu, 23 Aug 90 14:20:31 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: nut flavour, barleywine yeast

In digest #479, Richard Stern asks:

> So help me please: How does one get that important \*Nut\* taste into a  
> brown ale ????

Richard, I've never brewed a nut brown ale per se, but I've tasted the original and I have managed to get a very nutty flavour in a bitter by using something called BROWN MALT. I've only ever seen it in a brewshop in Toronto called Fuggles & Goldings, now out of business, but with most of the clientele and contacts passed on to a shop called Brew-Your-Own. Unless you're planning on visiting the Great White North soon, you'll probably want to try to run it down elsewhere else. I can tell you the following:

- It comes from the north of England
- It needs to be converted (i.e. mashed)
- It's essentially pale malt kilned at a higher temperature; not high enough to kill the enzymes, I think.
- One pound of it in a 5 gallon batch gives the beer an exquisite, dry, nutty flavour and aroma.

In the same number, Mike Meyer asks:

> What type of yeast does one use for Barleywine? Champagne? Montrachet?

Well, Mike, this might seem a little crazy, but I have successfully made barleywine with Leigh-Williams beer & stout yeast, a general-purpose dried brewer's yeast from England. It must be pretty resilient stuff, because the high levels of alcohol don't seem to trouble it too much. In the most extreme case, I had an Imperial Stout come all the way down to 1032 from 1106 (about 10% alc. vol.). 1032 is high, so I thought the fermentation was stuck. Rather than worry, I dissolved some champagne yeast in a little wort the next time I brewed, and added it to the batch. Not much happened...apparently the Leigh-Williams had brought it all the way down to the natural attenuation point.

By the by, the guy at the brewshop thought that champagne yeast would have been the right thing to use from day one. Keep that in mind if you can't find any Leigh-Williams.

Cheers,

Rob Bradley

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Date: Thu, 23 Aug 90 12:22 PST  
From: <CONDOP%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>  
Subject: Yeast strains & carbonation levels

In HD480, Cher writes:

>About yeast: always use a chablis, sauterne, or other white wine  
>yeast. Montrechet seems to be the yeast of choice. Although generally  
>considered a brew, modern ale yeasts will over-carbonate a mead,  
>leading to glass grenades. I doubt lager yeasts would work at all. So,  
>stick with wine yeast.

I've seen this sort of statement many times, and it leaves me puzzled. My (admittedly ignorant) understanding was that the principal difference between ale and wine yeasts was that the latter strains are more highly resistant to alcohol, and hence must be used for any fermentation expected to exceed about 8% v/v of alcohol. I don't understand how the level of carbonation can differ among yeast strains, since the chemical reaction that converts hexoses to alcohol and carbon dioxide always must yield alcohol and CO2 in strict proportion. Could someone with a deeper understanding of yeast physiology please explain?

By the way, thanks to Pete Soper for posting a cogent explanation of the difference between oxygenation and oxidation! I'd like to point out that people have been saying "carbonization" when they are clearly talking about "carbonation." The confusion is similar to the one Pete cleared up: carbonization is the conversion of organic matter to carbon by the application of heat or flame; carbonation is the solution of carbon dioxide gas in aqueous solution.

Cheers!

\*.....

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200 bps  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722 AOL: FredJC

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Date: Tue, 21 Aug 90 13:51:24 CDT

From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)

**Subject: In search of Wiess Beer**

I'm looking to brew a wiess beer. Does anyone have a good recipe for one? Please send to:

uunet!motcid!chambers

Thanks and Happy Brewing,  
Jeff Chambers

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Date: Thu, 23 Aug 90 18:40:15 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: various

Crawford.WBST129@Xerox.COM (Greg) asks about how I avoid pouring recycled wort back into the lauter tun during sparging: I don't. I just pour it in close to the grain level.

- - - -

The question is how much is too much aeration of hot wort in a homebrew setting? The answer is I don't know and don't have the means to know except at a very gross level. It is the case that for any given mixture of grains, water type, etc. a certain amount of splashing or pouring of the hot collected wort is "the limit" and going past that limit will affect quality. But since I can't possibly establish an unqualified safe limit in my kitchen, I just take steps to minimize splashing and pouring until the wort is cool and I don't sweat the little bit that I can't avoid.

- - - -

Two quick notes about things that some of us have wondered about.

The reason it is recommended that the grain bed in the lauter tun stay covered with water at all times until the sparge water runs out is that at high temperatures the tannins in the grain are subject to oxidation if exposed to air. Is this really a hazard in typical homebrew settings? Beats me!

A month or so ago Brian Capouch described the boiling of portions of the grain that goes on with decoction mashing and suggested that this meant the hazards of boiling grain in other contexts might be an "old brewers' tale". Since on the one hand I've wondered about this apparent paradox myself and on the other it seems unlikely this hazard is a mass hallucination affecting many homebrewers but sparing Brian, I've been trying to figure out an explanation. I've found two items that go a small part of the way.

The portions of grain that are boiled during decoction mashing are mixed back in with the rest of the grain and so they get more conversion during the remainder of the mashing session. Also the pH is never much above 5.2-5.5 during this time (and so tannins wouldn't tend to go into solution easily) while I wonder about the pH in somebody's sauce pan of crystal malt.

- - - -

pencin@parcplace.com (Russ Pencin) gave us a very interesting description of the SSB Auto Mash gadget. Is it just coincidence that you told us about this after Chuck Cox announced he was leaving the country to attend an overseas pub crawl, Russ? :-)

- - - -

Has anybody used Wyeast #2124 (Bohemian lager) in a low temperature fermentation yet? How do you like it? Could you compare it to any other Wyeast lager strains?

Has anybody used the silica gel that Williams sells for fining? Have you seen any tendency for it to "over-fine"? By that I mean remove body and/or cut down on head retention? How long does it take to completely settle out?

- - - -

I've got a situation in which I can't use whole hops in my boiler.

I tried a muslin bag but was disappointed with the performance (finding the lupulin sacs of the spent hops still intact didn't thrill me). So lately I've been mixing the whole hops with a little water and running them through a blender just before adding them to the boil. This gives me "home made pelletized hops" that won't clog up my equipment and also gets the lupulin out in the open where it can do some good.

This brings me to the "trub separation" issue. I use a Bruheat and arrange for the hot break and hops to settle below the draw level of the Bruheat's drum tap. So then after cooling with an immersion chiller I just pour the clear wort into the fermenter with gravity. This does not deal with the cold break but for me it beats either siphoning or straining. The down side as I've said is that whole hops can't be dealt with.

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

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Date: Thu, 23 Aug 90 20:18 EDT  
From: "(Eric Roe)" <KXR11@PSUVM.PSU.EDU>  
Subject: Oak chips

On using oak chips in beer:

>IPA, I added 4.5 oz of white oak chips to the secondary, after first  
>toasting them for 30 minutes at 350F. Frankly, I never so much as  
>  
> . . .  
>yesterday, whereupon I discovered this disturbing white grunge  
>growing atop a few of those chips that were still afloat. When

Using dry heat, such as that in an oven, is not a very good way to sterilize anything. People who work with sterile culturing use an autoclave which is basically an oversized pressure cooker. This uses pressurized steam, in other words wet heat, which reaches temps of about 230 degrees F. The point of all this is that if you have a pressure cooker you can add the chips to your brew unboiled and untoasted. Put the chips in a glass jar, cover with cheese cloth, and then set the lid on the jar to hold the cloth in place. Autoclave the chips for ^20 minutes and they'll be sterile. Let the cooker cool, open it, and add the chips to your brew.

Granted you have to have a pressure cooker to do it, but it's no more work than making oak-chip-tea, and, if you end up with a problem in your beer you'll at least know the oak chips didn't introduce it.

Eric Roe  
<kxr11@psuvm>

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End of HOMEBREW Digest #481, 08/24/90  
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Date: Fri, 24 Aug 90 10:15:32 EDT  
From: timd@sct60a.sunyct.edu (Tim Dennison )  
Subject: RE: bottle\_labels

> todd@nisc.sri.com writes :

> Anyone discovered a nice, water soluble (therefore easy to remove)  
adhesive  
> for sticking your own labels on your homebrew filled bottles?

I use the labels made for labeling 9 track computer tapes.  
They peel off easily when I am finished. The only thing you  
have to put up with is that they are curved ( to fit on a  
round tape ).

Tim Dennison  
SUNY Institute of Technology  
timd@sct60a.sunyct.edu

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Date: Fri, 24 Aug 90 9:27:57 MDT  
From: Les Gehman <lpg@hpfilpg.hp.com>  
**Subject: Re: label adhesive**  
Full-Name: Les Gehman

In digest #481 Todd Koumrian asks about glue for easily removable labels. I use Dennison's Glue Stic which is mostly intended for use by kids. It holds the labels just fine and comes off in seconds under warm water.

Les Gehman  
lpg%hpfilpg@hplabs.hp.com  
hplabs!hpfilpg!lpg

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Date: Fri, 24 Aug 90 09:02:19 PDT  
From: ket@EBay.Sun.COM (Keith Thompson)  
Subject: Re: Smell of Boiling Wort

This is a very interesting topic.

When I first got into Homebrewing two years ago my wife expressed her opinion on the subject. Here is basicly what she said:  
Is it going to stink up the house everytime you make beer?  
I responded with "I guess so, but I like the smell". For the most part this has not caused any marital problems between us.  
My wife just leaves the house for a couple of hours or stays as far from the kitchen as possible while I am boiling the wort. The smell is only temporary and does go away in a short time but the mess I make (and sometimes it is a serious one) takes physical effort on my part to clean up. So my wife does not object to my making beer as long as when I am done there is no mess remaining in "HER" kitchen.  
Since I am only barrowing it for the making of my beer.

I have found that if I open several windows before starting the boil I can minimize the smell to some extent. This does reduce the amount of displeasure expressed by my wife. It does seem though that during the last couple of batches she did not wrinkle here nose as much or even leave the house for any extended period of time. In fact she even helped me with some of the work.  
I think she has either become accustomed to the smell or she has just given up on trying to discourage me.

So at least for now my wife has at least accepted the process of my beer making.

Keith

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Date: Fri, 24 Aug 90 12:26:32 -0400  
From: Mark Carter <carter@csmil.umich.edu>  
Subject: label glue

In HD #481 Todd Koumrian writes:

>Anyone discovered a nice, water soluble (therefore easy to  
>remove) adhesive for sticking your own labels on your homebrew  
>filled bottles?

I use a glue stick which claims to be non-toxic and for use by children. Because children put things in their mouths, I am pretty sure the stuff won't hurt me or the brew. The sticks are cheap, easy, and the labels stick will and are removable with a soaking. Don't try to label a cold bottle at the last minute though, it is almost impossible to stick a label on a sweaty bottle.

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Mark R. Carter (carter@csmil.umich.edu)  
Cognitive Science and Machine Intelligence Laboratory  
The University of Michigan, Ann Arbor, MI.

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Date: Fri, 24 Aug 90 9:42:31 PDT  
From: mmatttox@fws132.intel.com (Mike Mattox ~)  
Subject: raspberry imperial stout

Has anyone tried the raspberry imperial stout recipe that appeared in the summer issue of Zymurgy? The description of the brew sounds simply wonderful but I'm curious about the balance of the raspberry, chocolate, and malt flavors. Any input would be greatly appreciated.

Thanks,  
Mike Mattox

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Date: 23 Aug 1990 8:46 EDT

From: hplabs!ames!gatech!bellcore.bellcore.com!hera!afd (adietz)

**Subject: Iodine for starch conversion**

If you can't find iodine in a form designed for homebrewing, water purification tablets used by campers work pretty well to test for starch conversion during all-grain brewing. They are primarily iodine in a stable base.

Use a potato as a control, and simply mix a sample of your mash and a few drops of iodine solution (a tablet in a tablespoon of water) on a white plate. Not an exacting process, but better than guessing. We've found it works well enough to "feel good" about the process. I had the tablets left from previous campouts, but they can be found at camping supply stores for ~\$4 a bottle (50 tablets).

-A Dietz  
Bellcore, Morristown

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Date: Fri, 24 Aug 90 13:01 EST  
From: <S\_KOZA1%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: Mead Quandries

Hi All,

Upon recently reading a mead recipe and its addendum posted here I'm a bit perplexed. If you kill off your happily fermenting yeasts early by poisoning them with EtOH how do they then carbonate the mead once you bottle? Having had some experience in mead making I'd also like to add a few things that were overlooked in the recipe. Like neither sweet nor highly alcoholic meads and melomels therefore I usually use 1.25-1.50 lbs. honey per gal. of mead depending on my fruit content. Since my S.G. are then significantly lower I primarily use ale yeasts with excellent results. Also I heartily (oops I mean 'hardily') recommend using some yeast nutrient to toughen up those ectoderms.

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Date: 23 Aug 1990 12:57 EDT

From: hplabs!ames!gatech!bellcore.bellcore.com!hera!afd (adietz)

**Subject: brewing supply shops in NYC?**

Subject says is all. Names, addresses, phone numbers?

-A Dietz  
Bellcore, Morristown

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Date: Wed, 22 Aug 90 08:08:00 PDT

From: hplabs!ames!gatech!polstra!norm (Norm Hardy)

**Subject: Wort straining Part 2**

In a previous entry I listed my method of getting the wort into the fermenter, i.e. by siphoning after cooling the boiling pot after a whirlpool effect to centralize the hops. Some items came to mind:

- (1) When siphoning from boiler to fermenter, the wort is aerated while falling from the top of the fermenter. Works great.
- (2) But here is the problem not spelled out before: this method works best for pelletized hops which centralize quite readily at the bottom of the pot.
- (3) With leaf hops (as I found out dramatically Sunday - Famous Last Words - it is not so easy. I ended up having to pour the last gallon through a cone strainer through a funnel. I couldn't have done it without wife Karen around to assist.
- (4) Next time I will try using the sparge buckets: pour from the pot and allow the clear wort to naturally fall from the spigot into the fermenter. My main concern here is for sanitation because the cooled wort is more able to get contaminated.

Oh, concerning Rogue Red, my opinion of the stuff is that is used tooooo much Munich malt and produces a sloppy flavor - very rough. I couldn't drink the sampler glass, instead I ordered a Hales Ale.

Norm Hardy

-----

Date: Wed, 22 Aug 90 12:05:07 -0700  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Re: ginger [...] questions

In Homebrew Digest #479 (August 22, 1990),  
bonar@math.rutgers.edu (Doug Bonar) wrote:

>  
>I was trying to make a gingered ale.  
>I was aiming for something [...] pretty gingery.  
                                ^^^^^^^^^^^^^^^^^^

>Having no experience with making any beer with non malt/hops ingredients,  
>I didn't really know how to use the ginger. [...]  
>I bought a 5oz ginger root and planned to use about 1/2 of it.

In Homebrew Digest #460 (July 16, 1990), I wrote "Re: Ginger Peeling":

<  
<I tend to use 2--3 ounces of [...] ginger root per kettle-full.  
<It seems that 2 oz. is about the right amount to keep the ginger noticeable,  
<but difficult for nonbrewing friends to identify. Its presence becomes  
<fairly identifiable with 3 oz., but I don't consider that to be "too much".  
  ^^^^^^^^^^^^^^

You might be able to get away with using much more than 3 oz., but the result  
might not have wide appeal, and you may have to drink it all yourself. 8-)  
The methods used to prepare the ginger for brewing may make a BIG difference  
in the effect produced by the amount of ginger used in a brew.

>The posted instructions didn't mention how to use the ginger,  
                                ^^^^^^^^^^^^^^^^^^^^                        ????  
>so I sliced it thin (with a veggie peeler and a knife)

In Homebrew Digest #459 (July 13, 1990), I wrote on "Ginger Peeling":

<<  
<<I always peel my ginger, then smash it, before putting it into the boil.  
                                ^^^^^                                ^^^^^^^^^^^^^^

Smashing the ginger releases its juices to a much greater extent than  
slicing or mincing do by themselves (try it the next time you cook with it).  
After smashing ginger, I mince it coarsely, to provide more surface area  
for extraction of its flavor, but not so finely that it will sneak through  
the postboil lautering (presently a kitchen strainer over a big funnel).

>and added as if it were an adjunct grain.

In Homebrew Digest #460 (July 16, 1990), I wrote "Re: Ginger Peeling":

<  
<I introduce the ginger when the wort begins to boil, and leave it in  
<for the entire boil: more than 1 hour, but much less than 1\_1/2 hours.  
<I am only able to do partial boils: approx. 2\_1/2 gals. in a 4-gal.  
<kettle, diluted after boiling to a little over 5 gal.

>It smelled good on the knife and my hands,  
>but it wasn't making any ginger smell in the heating water.  
>So, I went ahead and added the whole root. I think  
>I went wrong when I strained it out with the spent grains (at boiling).

^^

Apparently so. I don't recall Papazian's ginger brew ("Vagabond Ginger Ale" ?) recipe providing the necessary details. On my first attempt at using ginger, my method was suggested by years of Chinese cooking, and it seemed afterwards to be the correct one, i.e.: producing approximately what I expected. One of my ginger brews even got a "not bad" rating from my older sister--high praise from someone who avoids alcohol, and is quite blunt about her dislike for beer.

>In any case, the beer [...] had no ginger flavor or aroma.  
>Any suggestions?

HBD 459 and 460 contain 2 submissions by me (I thought I had written 3), which I excerpted and elaborated upon above, on using ginger in homebrewing, Were you on summer break when they appeared?

[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 was posted or e-mailed during the conventional "lunch hour".]

Clay Phipps  
Intergraph APD, 2400#4 Geng Road, Palo Alto, CA 94303 415/852-2327  
UseNet (Intergraph internal): ingr!apd!phipps  
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:  
cphipps

-----



Date: Thu, 23 Aug 90 23:26:11 PDT  
From: hplabs!ames!gatech!mailrus!uunet!tc.fluke.COM!inc (Gary Benson)  
Subject: Replies to various recent stuff...

Wow! HBDig 478 was a biggy, wasn't it? I want to comment on a number of things in there, but will try to keep my comments short:

John DeCarlo asks:

I have wondered about carrying a full carboy by the neck with one of those - any chance of snapping it off?

Yes, a very good chance! Mine broke just lifing it straight up by the neck. It was full of bleach solution, and as usual, I lifted it with my right hand, and whne it cleared the floor, I put my left hander under it to as a balance point, and to carry some of thf wieght (maybe a third to a half). When it broke, my left hand slammed into the piece I was left holding in my right. I got a nasty gash in the palm as a result, and immediately sent out a "Let's be Careful Out There" note to the Digest. I was not even using a handle, which I believe would even more severly concentrate pressures in the glass than my hand did. Investigating a replacement for my carboy, I learned:

- \* Plastic water bottles are not "food grade", but a softer plastic, similar to that used for 2-liter soda bottles (PEP, polyethyl propylene). As such, they are permeable to oxygen, which is benefical to water, but not to beer.
- \* Bottled water companies are going to plastic as a result of breakage and injury using glass.
- \* Food grade carboys are much lighter and cheaper than glass, but are a bitch to clean.

As a result of my accident, I got the food grade plastic carboy. The memory of big pieces of broken glass flying around still gives me the willies. My daughter was in the next room, but could easily have been underfoot as she often is. It could have meant her death.

THERMOMETER POLL:

I love my Fluke Digital Temperature Probe. It is switch-selectable between F and C, and is easy and fast to calibrate. I plug it into my DVM, swish the probe tip around in disinfectanct (vodka or some such), and lower it in. I see BIG differences by stirring, because the probe responds so quickly to temperature change and the meter responds so quickly to probe voltage change. I can move the tip less than an inch and see 5 or more degrees F difference. Moving it all around the brewpot can show up as much as 20 degrees difference.

Chris Shelton proposes:

How about a HBD project to compile a homebrewing book? There are already

a number of ``how to brew your first beer'' notes around, and plenty of `experts' :-).

Perhaps tutorial chapters on appropriate topics, like Papazian's, then appendices for extract recipes, all-grain recipes, equipment & fabrication, and so on. We could certainly publish a compendium of the best recipes from the HBD crew. Anyone want to volunteer to do a chapter? pick your subjects! I'd be willing to typeset it with LaTeX...

YER ON!

I volunteer for the job of Editor. The Publisher (or the readership, maybe, the real publisher) would decide what will be published, files would be forward to me for spelling check, standard formatting, resolution of terminology conflicts. I would return them to Chris for typesetting.

As a first test project, may I suggest a glossary? It could become a part of the book anyway, and I think would be an excellent proving ground for the concept of a whole book. If things seemed real unfeasible, then we'd at least have a decent glossary!

I would also add to the proposal that the "papers" or "chapters" be fully attributed to their authors, like the proceedings of a conference, rather than just being a melange of information like an IEEE standard!

In FLAME ON mode, under the heading "small minds", Louis Clark says:

In HBD #477 Bob Gorman goes into a self-indulgent sermon on the glories of Grolsh bottles, the stupidity of capping, and the laziness of kegging.

Puh-lease! This forum has long been noted for its freedom from flames, and I think that most of us would like to see it stay that way. If you want to insult people, PLEASE use EMAIL! This Digest has been terrific, and I for one would hate to see it stumble down the road to "Usenet-as-usual". Yes, many of us are very opinionated, and yes, many of us propound unreasonable ideas. However, it seems that ALL of us know that we're just talking about BEER after all, and that we are all learning something every day. Can we keep FLAMES out of here, please? If someone says something really outrageous (I HATE the taste of HOPS in my MALT!), maybe you can send your scathing rejoinder complete with wonderful witticisms via mail, but do the Digest a favor, and just give us the facts. Thank you.

Cheryl Feinstein:

Jalapeno beer sounds... interesting... I'm a hot-n-spicy nut myself..."

Me too, but it's really hard for me to imagine spicy hot and cool cool brew in the same inhalation. Perhaps I'll add an "extract" to a sixer when I bottle to try it out (see? yet another reason for bottling! experimentation!) IN a brew, the effect of "hot" might not be much different than the contribution of ginger. I can wait a while to try it, I guess...

NEWSFLASH! Washington State Legislature has recently passed the first state law in the country requiring beer to be labeled with percentage of alcohol. I have mixed emotions. On the one hand, it will be interesting to find out

how the old swill compares, but I also wonder if this is a ploy to help beer drinkers stomach the anticipated NEW FEDERAL (read my lips) beer tax. Or a way to later justify tacking on a STATE beer tax..."after all, we got the % printed on the label, why should you object to paying a few extra pennies per six pack?"

-----

Date: Fri, 24 Aug 90 12:01:23 mdt

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

**Subject: beer labels**

I haven't tried this, but I would suggest rubber cement in stead of water-soluble glue for labels. If you put the glue on the label, let it get tacky, and then stick it on the bottle, I imagine that you could easily rub-off any left over glue when you remove the label. Rubber cement does eventually dry out, but you should probably drink your beer by then.

Al.

-----

Date: Fri, 24 Aug 90 16:57 EDT  
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>  
Subject: Sparge water levels

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

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.  
.

> The reason it is recommended that the grain bed in the lauter  
>tun stay covered with water at all times until the sparge water runs  
>out is that at high temperatures the tannins in the grain are subject  
>to oxidation if exposed to air...

Here is another reason. If the water level is allowed to fall beneath  
the level of the grains you may end up with a stuck run-off. To re-  
start the run-off you will have to return the water level to cover the  
grains and then rake the grain with a knife. If you are brewing with  
other grains such as wheat or oats, it's even easier to end up with a  
stuck run-off. These grains are 'stickier' than barley -- in any case,  
it pays to watch your water level.

Eric Roe  
<kxr11@psuvm>

-----

Date: Fri, 24 Aug 90 17:37:56 -0400  
From: ingr!b15!img\_pn!dvr@uunet.UU.NET  
Subject: keggng advice

Howdy homebrewers!

I've been quietly listening in on the Digest for a few months now and enjoy the contents. I've got a general type request for those of you who enjoy keggng your beer: how do you do it? I'm looking for good how-tos about brewing beer in kegs. I need info about the best kegs to buy, places to buy kegs cheaply, the pitfalls (if any) to avoid when keggng, handy tips, clearly-written directions to keggng, etc. I'm sure that this topic has been covered fairly extensively in previous Digests (I have saved all of them back to #422), so all I ask of you kegger folks is to direct me to some good references (whether in the Digest or in books, magazine articles, etc.). I seem to remember that there are certain kegs on the market to avoid (Edme's?). Your collective advice on keggng would be very much appreciated! I can be reached at uunet!ingr!b15!img\_pn!dvr if you would rather send me something direct. Thanks! Doug Roberts, Intergraph Corp.

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Date: Sun, 26 Aug 90 10:28:19 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 26-Aug-1990 1315" <mason@habs11.enet.dec.com>

**Subject: Cornelius keg question(s)...**

The first batch is in the keg! It sure smells like brew. Taste leaves something to be desired (on the way to the keg), but I am hoping for some mellowing, etc. I ended up using some DME wort to condition, but I really want to do that artificially. Any details about Burch's talk from the last conference you would like to share?

Questions:

1. What is the popoff in the lid of the keg rated for? I have heard 120 and 130 psi. I guess it is less than the rating of the keg, but any real data?

2. I am conditioning using a Brewer's Warehouse relief valve. There were no instructions with it - does anyone know which setting (full in or full out) is the high pressure end? I would have thought full in (spring compression?), but they say it is set at the max 10# when shipped, and that's about full out. I am assuming that 10# is adequate for max pressure when conditioning - comments?

It took a while, but I am able to R, and DW is getting easier all the time. It will be a week or two before I can HAHB 8')

Cheers...Gary

-----

Date: Sun, 26 Aug 90 14:31:53 PDT

From: Greg Roody - 276-8682 26-Aug-1990 1733 <roody@whzguy.enet.dec.com>

**Subject: Submission to HBD - don't know if this is approp - feel free to kill**

Here is a Bread recipe which uses yeast sediment left over from primary fermentation along with Sourdough starter. The resulting bread has an interesting flavor blend of Hops, Sourdough, and Ale. This is not a beginners recipe (I rarely sift ingredients, and a lot of the time I go by the "feel" of the dough for both moisture and kneading time) - unless you are (1) adventurous, and (2) have some Homebrew to keep you from worrying over the finished product. [the instructions have been loosely stolen from another recipe without (of course) permission, so my apologies in advance]

Also, these instructions assume you are using a Kitchenaid/Hobart style mixer. You will have to adjust the instructions if you do all of your kneading by hand.

WET SPONGE:

- 1 Cup fermentation sediment (see note 1)
- 1 Cup Sourdough Starter (see note 2)
- 1 Cup Warm Water
- 2 Cups unbleached White Flour
- = Cup rye or stone ground whole wheat flour (optional)

BREAD DOUGH:

- 1 Cup Pale Malt Grain
- = Cup Warm Water
- 2 tsp Active Dry Yeast
- 1 Tbsp sugar
- 2 Tbsp powdered dry milk
- 2= Cups Whole wheat bread flour
- = Cups Buckwheat Flour
- 4-5 Cups unbleached white flour

[make the wet sponge, the night before baking]

1. In a large glass or ceramic bowl, combine the warm water, yeast sediment, and sourdough starter. Vigorously whisk in the flour(s) to make a thick batter. Cover loosely with plastic wrap and let stand for 12 to 16 hours, or overnight at room temp. During that time, the batter will rise, become very bubbly and then start to recede; the alcoholic aroma at the height is impressive, but it won't bother the finished product.

[make the bread dough]

2. Toast the Pale Malt in a 3500 oven for 15 minutes. Crush the grains and boil in about two cups water until the grain is soft but not mushy. Drain off water (or throw into a wort) and allow to cool.

3. In a small cup, stir together the water and yeast (along with a small amount of sugar or honey), until the granules dissolve; let stand 5 mins until



yeast froths. Using a wooden spoon, stir the yeast mixture, bread flour, buckwheat, milk and sugar into the wet sponge to make a thick batter. Stir in salt (2 or 3 tsp) at this point if you use it (I forgot to add it, silly me - but the bread was fine anyway). Add the Pale Malt grains. Pour this sticky gloop into the mixer and attach the paddle. Add enough of the white flour gradually, until the dough starts to pull away from the side of the bowl. [Change to the dough hook] Slowly add enough of the remaining flour in small amounts to make a soft ball of dough that revolves around the dough hook (note, dough with a significant amount of whole grain flour will take up water more slowly - so be careful not add too much flour). Knead at a medium slow speed for about ten minutes; turn dough out onto a floured board and finish kneading by hand, adding flour or water as necessary to achieve the proper moisture content. This dough will be slightly sticky.

4. Form Dough into a ball, cover for rising (if using a bowl, remember to oil - I just cover the ball with a large upside down bowl). Let the dough rise until almost tripled in volume (1 hour in 90° summer, and 2-3 in cooler temps). You can check it by running two fingers under warm water and then gently poking them into the dough about 1/2 inch, in the indents remain, it is just right, if the indents puff out again, not long enough, if the ball collapses - woops (you have over risen the dough, it will end up thick crusted, poor in volume, and course and crumbly), time for a Homebrew.

5. Deflate the large air bubbles with your fingers, cut in half and form into two balls. Cover and let rest 20 mins.

6. Shape the dough (I'll leave this up to you, I did two large French loaves but you can also use pans or other shapes) and let rise again for 45 - 90 mins. When gently pressed with a fingertip, the indentation will return slowly.

7. Preheat oven to 450° enough ahead of time to allow oven to stabilize. I usually bake this type of recipe on stones which are on the lowest rack. I also put a pan on the top rack and pour water into it just as the bread goes in - creates a steam bath and gives the crust a nice crisp quality. You could also use an egg wash if you wanted a shinier glaze.

8. Bake 30 - 40 minutes depending on the shape/size of your loaves. Cool as usual.

enjoy.....

/greg

NOTE 1:

I started with the sediment from a heavily hopped porter (with yeast which was repitched from a heavily hopped IPA), so this may explain why the bread had such a pleasantly hoppy flavor. It also had a deep brown color which was passed along to the bread; the final appearance was light chocolate.

Also, it should go without saying that you should vigorously shake/swirl the fermenter to make a uniform slurry of yeast (mostly), trub, and beer.

NOTE 2:

I am using a batch of sourdough starter that is about 3 years old, and has a fairly strong sourdough taste. If you are using a new starter, or one out of a kit, you may want to use more than the one cup so the taste will come through.

-----

Date: Sun, 26 Aug 90 13:02:46 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: New Seattle Brewery

Maritime Pacific Brewing Company, a small microbrewery located in the Ballard area of Seattle, will be shipping kegs of "Flagship Red Ale" shortly after Labor Day.

Larry Rock is the brewer. Formerly of Noggins Brewpub, he had a free hand in designing or ordering the equipment HE wanted. Using a similar system as Noggins (British style), Larry has custom created his ideal brewery.

Besides separate Mash/Sparge and Boiler vessels, there are 2 fermenters and eight conditioning tanks. There is room for one more fermenter and 6-8 more conditioners. Each brew is in the 300 gallon range.

Flagship ale is an alt style beer using Wyeast German ale yeast, klages, wheat, and a few specialty malts to yield a reddish-brown color. Hops used are Perle, Hallertuaer, and Saaz. Conditioning is 2-3 weeks.

Larry Rock has brewed three batches, and all three will be sold. After tasting some from the conditioner on Saturday I can attest to the quality of the beer: it has a nice malty feel with medium hop bite. It is extremely drinkable and beckons for a second glass. It does remind me alot of the Alt beers I had in Duesseldorf this July. Larry says the yeast continues to ferment well into the 40 degree range. Original gravity is about 1.050, terminal gravity about 1.015.

A "Navigator Dark" dunkel weissbock is due out in November as the winter season specialty.

There are several pubs that will carry Flagship Red Ale, including The Red Door Ale House, Coopers, LaBoheme, and The Unicorn (cask conditioned).

Larry is a member of the Brews Brothers of Seattle. No, I am not connected with the brewery, but I do wish Larry and the brewery well.

Norm Hardy

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Date: Sun, 26 Aug 90 20:01:58 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: blanket

I tried your brewpot blanket idea of putting newspapers around my boil pot (Bruheat actually) this morning. It worked very well. In fact it worked so well that I reduced my wort volume from 6.25 gallons to 5.6 gallons in the first 30 minutes of boiling. I had to cover the pot almost all the way with a lid and cut the heat back quite a bit for the rest of the boil to keep from loosing too much volume. What a difference this made! It also saved about 20 minutes time getting the boil started. Thanks again for a simple and wonderful idea!

-Pete Soper

---

Date: Mon, 27 Aug 90 17:22:47 +1000  
From: s882080@minyos.xx.rmit.OZ.AU (Paul Taylor [Falcon])  
Subject: Slow fermentation

I made my first batch of mead (using clover honey) in March, and after a very vigorous few weeks of fermentation, the fermentation had virtually ceased. I bottled it in July, as nothing seems to be happening with the mead, even though it was still a bit cloudy (no sediment had dropped in the storage bottle). After a couple of weeks, in the bottles, a pile of sediment formed on the bottom of the bottles, and tiny bubbles were visible rising to the top. These were ignored until the corks started to lift ... Deciding the bottles were worth more than the corks, I transferred the mead back into the storage bottle (it was REALLY fizzy), and after a few days things settled down again.

Q: Is this normal behaviour for mead (I heard it was pretty slow)?  
I don't think any further fermentation can occur - should I use finings to clear the mead (if so, what type)? The S.G. reading is around 1.10 or so - should I use a wine stabilizer (potassium sorbate solution) to kill the remaining yeast (if any)?

I have another batch of Apricot-Raisin wine which has completed fermentation (S.G. reading of 1.00), but is also a bit cloudy. I used a "general purpose" wine yeast for both as specified by the recipe.

Thanks in advance ...

```
+-----+
| Paul Taylor [Falcon]           Royal Melbourne Institute of Technology, |
| s882080@minyos.xx.rmit.OZ.AU   Victoria University of Technology,   |
|                                   Melbourne, Australia.                 |
+-----+
| "I'm one of many, I speak for the rest, but I don't understand ..." |
|                                   Genesis: "Man of Our Times"             |
+-----+
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Date: Mon Aug 27 07:50:30 1990

From: nwillis@ocdis01.af.mil (GS-11 Nicky Willis;CREPS;)

**Subject: removal from mail list**

Please remove my name from the subscription list. Thanks  
-Nick "nwillis@ocdis01.af.mil"

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Date: Mon, 27 Aug 90 11:43:19 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: paste

In Digest 481, Todd Koumrian asks:

> Anyone discovered a nice, water soluble adhesive  
> for sticking your own labels on your homebrew filled bottles?

Yup. The cheapest simplest glue in the world is made by combining white flour with water. It'll hold paper to glass, and dissolve in seconds under running water.

Cheers,

Rob Bradley  
(bradley@math.nwu.edu)

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End of HOMEBREW Digest #482, 08/27/90

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Date: Mon, 27 Aug 90 11:43:39 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
Subject: Re: Homebrew Digest #482 (August 27, 1990)

>Date: Thu, 23 Aug 90 23:26:11 PDT  
>From: hplabs!ames!gatech!mailrus!uunet!tc.fluke.COM!inc (Gary Benson)  
>Subject: Replies to various recent stuff...

>  
>

>NEWSFLASH! Washington State Legislature has recently passed the first state  
>law in the country requiring beer to be labeled with percentage of alcohol.  
>I have mixed emotions. On the one hand, it will be interesting to find out  
>how the old swill compares, but I also wonder if this is a ploy to help  
>beer drinkers stomach the anticipated NEW FEDERAL (read my lips) beer tax.  
>Or a way to later justify tacking on a STATE beer tax..."after all, we got  
>the % printed on the label, why should you object to paying a few extra  
>pennies per six pack?"

>

Actually, as I understand it, this proposal has the support of the local brewers like Rainier. Federal law prohibits brewers from saying how much alcohol is in their beer unless there is a state law to the contrary. So, this would require the big national brewers to have two labels, one for Washington State and one for the rest of the country. This would be expensive for them. Brewers like Rainier and Olympia who do most of their business here in Washington would have an advantage.

It is sort of ridiculous that wine and liquor have alcohol percentages on their labels, but not beer. Why should we be treated differently?

Rick Zucker

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Date: Mon, 27 Aug 90 13:45:48 -0500  
From: Michael J McCaughey <mjmg6717@uxa.cso.uiuc.edu>  
Subject: hefe weizen

I was drinking a bottled weiss beer by Tucher called "Dunkles Hefe Weizen" which I think translates as "Dark Yeast Wheat" beer. I really liked this stuff, does anyone have a suggested recipe for something like this? Also, Charlie P. mentions in TCJoB a weiss brewed using lactobacillus (sp?) bacteria? How is this made? Does the brewmiester spit in the wort a few times or what? :)

Tnks&Rgds,  
MrMike

\*\*\*\*\*  
Mike McCaughey "MrMike" \* Internet: mjmg6717@uxa.cso.uiuc.edu  
Univ. of Illinois /Dept. of ECE \* DECnet: UIGELA::MRMIKE  
Optical and Discharge Physics \* AT&T: (217) 244-7095  
1406 W. Green Street \*-----  
Rm. 132B Everitt Lab \* My opinions are worthless.  
Urbana, IL 61801 \* -me  
\* They certainly are!  
\* -my employer

-----  
"I don't have time for flatulence and orgasms!" - Robin Williams  
\*\*\*\*\*

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Date: 27 Aug 90 11:19 -0800  
From: mailman@hprnd  
Subject: Homebrew Digest #482

Your message could not be delivered to:  
Jonh COTTERILL / HPD500  
as they could not be found at the destination location.

It has been delivered to General DELIVERY on that location for the  
HPDESK Administrator to attempt to forward it to the correct location.

This message was created on computer: TRAPPER

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Date: Mon, 27 Aug 90 16:28 EST  
From: CRF@PINE.CIRCA.UFL.EDU  
Subject: Mead carbonation

Hi there!

Someone (they didn't append their name to their posting) asked in dig 482 how you carbonate your mead if you're going to add EtOH to kill off the yeast.

If you look again, you'll see that if you follow the "basic directions" you allow the sealed jug of mead to carbonate *\*before\** you add the EtOH to kill the yeast.

There are all kinds of variations on the basic theme I provided. By all means, feel free to play!

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Mon, 27 Aug 90 17:07:05 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: Pepper Beer

After reading many useful comments (I have a compiled listing of them if anyone is interested), I set out to make pepper beer. I chopped up 10 green jalapena peppers boiled them with the wort for 30 minutes or so. I strained them out when I poured the wort into the primary. In addition, I racked into a second carboy 4 hours after I pitched the yeast.

That was 8 days ago and I plan on bottling tomorrow since the last gravity reading was 1002. The unfinished beer is amber, clear, has enough hops for me, and has a great spicy (bordering on HOT) aftertaste.

I'll post again when the beer is ready to drink. Thanks for all the comment.

Sparky's After-burner Brew

SG: 1020  
FG: 1002

Munton & Fischen (sp?) ale yeast (dry)  
2 oz Cascades  
4 gallons water  
10 fresh jalapenas  
3 lb Can John Bull amber malt extract  
1/2 lb Crystal malt

around 1/2 lb dark dry malt  
around 1/2 lb corn sugar

-----

Date: Mon, 27 Aug 90 14:14 PDT  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: Gaucamole Cheese Beer?

Well, y'all probably wont believe this on. But, I'll try anyways...

I have a friend here at work, and he's trying to talk me into making "Gaucamole Cheese Beer". I tell him he's nuts, and he just grins. So, I tell him, if there's any possible link to a recipe for the stuff, I know the only place in the world it would be found. The Home Brew Digest!

Well, I come before you all to pose the question. Is Mark truely nutso, or is there some slim possibility that there is a remote chance that a recipe exists for this "Gaucamole Cheese Beer"? Or maybe just "Cheese Beer" or "Gaucamole Beer"? Could that remote possibility exist?

I personnally think he's nuts, but I told him I'd ask, even though it sounds incredibly silly.

I always remember, "Never say Never, 'cause then it'll happen"!

RobertN  
robertn@fm1.intel.com

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Date: Mon Aug 27 18:17:06 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Breaking Carboys

John DeCarlo asks:

> I have wondered about carrying a full carboy by the neck  
> with one of those - any chance of snapping it off?

Gary Benson Replies:

> Yes, a very good chance! Mine broke just lifing it straight up by the neck.  
> It was full of bleach solution ...

I have yet to break a carboy but I expect to drop one sooner or later.  
I've always figure someday I'll be putting down a full carboy on my tile  
bathroom floor, start to remove my hand from the underside, slip and drop  
it the last inch or two, and smash in the bottom.

To ease my mind and aid my back in moving carboys I use an old Milk Crate!

The carboys fit well inside. You've got two handles to use so it's easier  
to pick up. The crate gives you a nice stable surface. And when putting  
down a cardoy on your cement or tile floor you've got a plastic cushion in  
between.

They're also cheaper than those handles. And can be used for many other  
purposes, such as for storing beer bottles.

PS:

??? Anybody out there who made the Boston Pub Crawl on Saturday ???

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

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Date: Mon, 27 Aug 90 15:25:17 -0700  
From: miles@cs.washington.edu (Dan Miles)  
Subject: raspberry imperial stout, fruit beer OG/alcohol content

Mike Mattox writes:

> Has anyone tried the raspberry imperial stout recipe that appeared in  
> the summer issue of Zymurgy? The description of the brew sounds simply  
> wonderful but I'm curious about the balance of the raspberry, chocolate,  
> and malt flavors. Any input would be greatly appreciated.

I've got a batch of Papazian's raspberry imperial stout, with a few deviations, that has been in the bottle for a month. I tried a bottle last week and it had a very strong raspberry taste with a slightly coffee/dark malt and hoppy/bitter aftertaste. The raspberry taste is accompanied by a sort of astringency or acidity that Papazian says will soften with age. I didn't notice any chocolate flavors, but the strong raspberry taste overwhelmed any subtleness. It's still very young for an imperial stout and I'm hoping it tastes something close to Papazian's description by Christmas.

Here is the recipe I used. I was intending for the batch to be 6 1/2 gallons, but it turns out I have a 7 gallon carboy. HBS stands for the Homebrewers' Store, a mail-order store here in Seattle (great prices; 6 lbs Alexander's malt - \$7.95, 24 oz hop sampler - \$10.95, 1-800-TAP-BREW).

Recipe for 6 1/2 gallons (7 gallons)

15 1/4 lbs	HBS bulk Alexander's light extract
3/4 lb	roasted barley
3/4 lb	black patent malt
3/4 lb	chocolate malt
2 lbs	English crystal malt
3 3/4 oz	Bullion pellets - 9.6% alpha (bittering)
1 1/4 oz	Northern Brewer pellets - 6.7% alpha (bittering)
2 oz	B.C. Kent Golding pellets - 5.9% alpha (dry hopped)
13 lbs	Fresh raspberries
4 tsp	Gypsum
	Sierra Nevada Yeast
1 cup	corn sugar

Procedures were basically the same as Papazian's (if anyone wants more detail or doesn't have the Summer 1990 Zymurgy issue, I can e-mail a copy of my brewing log). The most notable deviation from Papazian's recipe was the use of 13 lbs of raspberries rather than 11. This was because my wife and I got a little carried away at the u-pick farm and ended up with 17 lbs. Since I used all light extract instead of the 2 dark lager kits, I upped the crystal malt and bittering hops a tad (I figured there was plenty of dark malt in there already). O.G. was 1.087, F.G. was 1.022. Since I added 1 gallon of water to the secondary to top up to 7 gallons, the O.G. was effectively diluted to 1.075.

I've got some questions about fruit beers in general. How much does the fruit contribute to O.G. and alcohol content? When I was figuring out extract substitutes for this batch, I noticed that Papazian's O.G. of 1.076 to 1.080 should have been accounted for by the extracts and grains alone. Doesn't 11 lbs of crushed fruit affect the O.G.? Much of the fruit would be insoluble and wouldn't change the O.G., but what about the juice? I always assumed that the fruit in beers would contribute alcohol in addition to taste. How much of the sugar in fruit is converted to alcohol in the 2-4 weeks of fermentation (and how much sugar is there in fruit)?

Dan (who is in no way affiliated with the Homebrewers' Store other than being a happy customer)

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Date: Mon, 27 Aug 90 15:24 PDT  
From: JEEPSRUS <ROBERTN%FM1@sc.intel.com>  
Subject: Grenades, secondaries

Even though I was not in the discussion on the subject, I'd like to thank all for the advices on what to do with grenades. I had to throw away a batch of German Pilsner which tasted FANTASTIC, but was a real foamer, and had popped a few bottles in the cases. With the knowledge from this net, I was able to safely save a few bottles.

I also discovered the wonders of secondary fermentation. I used a secondary for a number of weeks in the making of my latest batch of Maple Syrup Stout. It tasted great right out of the secondary, and also had much more clarity than a single stage fermentation.

As a matter as a fact, I'm going to enter my stout in the homebrew competition at the Renaissance Pleasure Faire in Navato(Ca) in about four weeks.

Also, I was for real about the "Gaucamole Cheese Beer". I know it sounds silly, but Mark keeps bugging me....

RobertN

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End of HOMEBREW Digest #483, 08/28/90  
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Date: Tue, 28 Aug 90 05:45:15 PDT  
From: Dick Schoeller - ZKO2-3/R56 - DTN 381-2965 28-Aug-1990 0844  
<schoeller@kobal.enet.dec.com>

**Subject: Re: hefe weizen, Belgium tour,**

Michael,

Dark Weizen with Yeast is a dark beer (use some dark malt or extract in the recipe) made in the Bavarian style. I would recommend starting from one of Papazian's recipes (sorry, I'm at home and don't remember the name) and substitute some dark malts in the recipe. The mention of yeast in the name is an indication that it is bottle conditioned rather than artificially.

This style is not one of the ones in which lactobacillus is encouraged. Those styles are more typical of the north (Belgium and Berlin).

Todd,

In Belgium, the advisability of speaking French is dependent on location. In the north, where Flemish (a dialect of Dutch) is spoken, you will be treated better speaking English than French. In any case, English is widely spoken and you should have no problem getting by in English.

Dick

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Date: Tuesday, 28 Aug 1990 08:45:18 EST  
From: m14051@mwvm.mitre.org (John DeCarlo )  
**Subject: Brewpubs and Homebrewer Info**

Hello,

Sorry if this results in duplicate information, but I am asking again because the information tends to be volatile.

1) I will be in Pasadena, CA for a week, followed by a week in San Francisco.

I would very much appreciate info on good brewpubs, brewery tours, and other such places to visit of a homebrewing nature.

Thanks.

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

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Date: Tue, 28 Aug 90 06:46:08 PDT

From: Greg Roody - 276-8682 28-Aug-1990 0941 <roody@whzguy.enet.dec.com>

**Subject: Question to all grain brewers**

I've wanted to get into all grain brewing, but my one remaining obstacle to trying it is the lack of a pot big enough to boil 5-6 gallons of wort. I read in papazians book that he recommends an 8 gallon (32 Q!) pot, but alas, the only ones I have been able to find are too expensive to justify (~\$120 u.s.). Part of the problem is that I don't want to use aluminum because of the acid content of the wort.

My question is: What do all grain brewers out there cook in? Is it possible to use two smaller pots? Is there a sneaky substitute?

Thanks,

Greg

PS - in my submission to HBR #482 for a Ale Yeast Sourdough Bread recipe, I wrongfully included composite characters. These translated to "=" signs in the final product. To use the recipe, just insert 1/2 where you see an "=" sign. Sorry.

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Date: Tue, 28 Aug 90 08:08:02 PDT  
From: tcp@phobos.ESL.COM (Tim Phillips)  
Subject: Why do soda pop recipes not explode?

The recently discussions on beer grenades prompts me to ask, "Why do my soda pop recipes not overcarbonate in the bottles and explode?"

I'm afraid that yeasties have me confused on this one. There is \*plenty\* of sugar left when you open the bottles, even a year later (I think there is roughly 10 tsp of sugar per 12 oz bottle). The yeast just carbonate the bottle and quit.

The only explanation that I have been able to come up with so far is that there are no yeast nutrients (surprise, surprise-- no human nutrients either!) in the ingredients, so the yeast use up their reserves and quit. Somehow this amount is just enough to carbonate the bottle and no more.

Anybody else have other ideas? I may try an experiment on a small batch and add some malt extract to the recipe to see if the soda goes \*POP\*. I figure the more I (we) can learn about yeast, the better!

Timothy Phillips  
tcp@esl.ESL.COM  
[Disclaimers? ESL doesn't want me to even admit that I work here!]

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Date: Tue, 28 Aug 90 10:16:31 mdt  
From: Mark.Nevar@hp-1sd.cos.hp.com  
Subject: Re: Raspberry Stout

Funny you should mention the stout recipe. My wife and I just picked the 11 pounds of raspberries this weekend. I pre-boiled the water last night. I'm looking forward to the wort-making tonight. I'll report on my (expected) problems tomorrow.

Mark Nevar

Make it make it make it make it. (pause) It's good!! It's good!! - Homer Simpson

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Date: Tue, 28 Aug 90 09:50:30 PDT  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: Labelling Requirements

Rick Noah Zucker writes:

> Gary Benson writes:

> > NEWSFLASH! Washington State Legislature has recently passed the first  
state

> > law in the country requiring beer to be labeled with percentage of  
alcohol.

> > I have mixed emotions. On the one hand, it will be interesting to find out  
> > how the old swill compares, but I also wonder if this is a ploy to help  
> > beer drinkers stomach the anticipated NEW FEDERAL (read my lips) beer tax.  
> > Or a way to later justify tacking on a STATE beer tax..."after all, we got  
> > the % printed on the label, why should you object to paying a few extra  
> > pennies per six pack?"

> Actually, as I understand it, this proposal has the support of  
> the local brewers like Rainier. Federal law prohibits brewers from  
> saying how much alcohol is in their beer unless there is a state law to  
> the contrary. So, this would require the big national brewers to have  
> two labels, one for Washington State and one for the rest of the country.  
> This would be expensive for them. Brewers like Rainier and Olympia who do  
> most of their business here in Washington would have an advantage.

> It is sort of ridiculous that wine and liquor have alcohol  
> percentages on their labels, but not beer. Why should we be treated  
> differently?

This whole thing is even goofier that this, when you figure that just about  
every packaged food sold in this country is required by Federal law to display  
its ingredients on the packaging. Except for booze. Doesn't make a whole lot  
of  
sense to me. Seems there ought to be a nice, simple little Federal law  
requiring all beer, wine, and booze bottlers to put ingredients and alcohol  
content on every bottle so we know what we're ingesting when we ingest. It's  
required on apple juice. It's required on frozen pizza. Where does beer get  
off  
with this unlabelled business?

Well, we all know, don't we? Old Anheuser would throw a fit if it had to  
reveal  
the vast array of extra goodies they toss into their beers...

I don't buy the tax arguments, incidentally. Washington State does have a  
history of doing things like this for reasonably altruistic reasons, such as  
letting people know how alcoholic their beer is. This is by no means a crime.

And by the way, where does apple juice get off not having to put deposits on  
its bottles?

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

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Date: Tue, 28 Aug 90 11:31:52 mdt

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

**Subject: kegs**

My Cornelius kegs, hoses, CO2 tank, and regulator arrived on my doorstep yesterday. Also, my keg float assembly arrived yesterday. Wouldn't you know it, but the packages arrived on one of the hottest days this summer (in Chicago) and I had ordered some Wyeast along with the keg supplies. Before I forget, let me try answering Gary's queries on kegs. My tanks (purchased new - see below) are rated at 130 psi (the orange label on the side says so). The lid is metal and has a relief valve in it -- I don't know at what pressure it fires, but there is a ring in the top of it to manually release pressure. Here's the info on my order:

Foxx Equipment Co.  
421 Southwest Blvd.  
Kansas City, MO 64108 [there is another location also, but I  
don't recall where it is]  
1-800-821-2254

I ordered from John Bryan, who was quite helpful.

- 3 - 5gallon "ball-lock" kegs (non-Coke)
- 2 - hoses (one regulator -> keg, one keg to plastic schnozzel)
- 1 - 20 lb. CO2 tank imprinted with "ALKOR BREWING"
- 1 - double gauge regulator (one for tank pressure, one for keg)

Without shipping the price was \$367.06. With shipping from KC to CHI, the total was \$382.39. Alas, they don't accept credit cards -- I had to send a check. I ordered on 8/15, John called me back 8/16 with the total (after packing and weighing), I sent out a check on 8/16, and received the packages 8/27. No complaints except that I would have rather charged it.

Also, here's a bit of data that I have yet to see on the net: according to Foxx, a 5 lb. CO2 tank is good for dispensing 10 to 13 - 5 gallon batches. Foxx has a Hombrewer's kegging kit, but I upgraded from the 5 lb. tank to a 20 lb. (I don't know why), added two extra kegs, and upgraded from a one gauge to a two gauge tank. In retrospect, I would probably recommend two 5 or 10 lb. tanks instead of one 20 lb. because you can have a tank on your system at all times, even while one of your tanks is being filled.

The Wyeast and float systems were purchased from Wine and Brew by You in Florida. The reason I got the float systems is because I figure that since the beer clears from the top down, I might as well draw the beer out that way (then I'm always getting the clearest beer in the keg). Here's the info on W&BbY and the system:

>Date: Fri, 5 Jan 90 17:00:29 EST  
>aem@mthvax.cs.miami.edu (a.e.mossberg)  
>Subject: Converting a soda keg for homebrew

>

>

>The conversion consists of removing the pickup tube going to the  
>bottom of the keg, cutting it off several inches below the top,  
>reinstalling it in the keg, and attaching a plastic tube with a  
>float mechanism to keep the end of the flexible tube slightly  
>below the surface of the beer.

>

>A kit consisting of all the parts you need for the float assembly  
>is available from Wine and Brew By You. I use it in all my kegs  
>(8 or 9) and have not had any problems with the system. Wine and  
>Brew By You - 5760 Bird Rd, Miami 33155 (305) 666-5757

>

>aem

I ordered on 8/20 and got the shipment via UPS 8/27 (credit cards accepted).

The float systems were \$3.50 each and the Wyeast packs were \$2.99 each.

Al.

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Date: Tue, 28 Aug 90 13:56 EDT

From: ROSS@mscf.med.upenn.edu

**Subject: Beer Hunter**

Date sent: 28-AUG-1990 13:50:59

Did anybody else watch Michael Jackson's Beer Hunter episode of the beers of Belgium. I noticed a commercial for the entire series on video for something like \$35. They say it's a 3 hour series but when you watch it on TV there must have been about 10 minutes of commercials in that 30 minute slot. Does this mean that the original production is edited for TV and perhaps the best 10 minutes of the program are being deleted for commercials. The show did seem a bit choppy and had a lack of continuity.

On another note, I noticed a meal being served in the show that included hop shoots. Has anybody ever eaten hop shoots? How should they be prepared?

--- Andy Ross ---

University of Pennsylvania  
Medical School Computer Facility

ross@mscf.med.upenn.edu

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Date: Tue, 28 Aug 90 13:04:45 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: lots-o-trub

I recently made an IPA (basic recipe from Charlie P's CJOHB), and encountered an incredible cold break. Previously I had ended up with, oh, about one and a half to two inches of trub in the bottom of the carboy, but this time it was spectacular! I would estimate that I had about a gallon of sediment. So for the first time, I ended up racking the wort immediately after the cold break, and I was faced with another problem -- not enough wort in the carboy to blow off during early fermentation. So I added about a gallon of water to the carboy (I had already reached the 'oh what the hell' point and wasn't really worried), pitched yeast and attached a hose.

Fermentation lasted two weeks, and the beer lasted about a week once it was ready to drink. All in all, a successful and happy brewing result.

My question is this: Why did I end up with so much trub this time? Was it the toasted malted barley (I used klages)? That's all I can think of -- the malt extract I used was Steinbarts Light, I've used it before without this rather bizarre result. Also, adding a gallon of water to the wort didn't seem to hurt things; fermentation lasted longer than normal, and the alcohol content was pretty high (unmeasured, but I would say about 8%). Would I have ended up with a really sweet IPA had I not diluted?

I know that I haven't provided a complete recipe on this, but I don't have my log with me, and it has been about a month or so since I brewed, so memory has faded to some extent (possibly due to the IPA itself :). So let's hear it: any other brewers out there wading through hip-deep trub? If so, any suggestions as to how it can be avoided in the future would be appreciated.

Thanks in advance,

Paul

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pkel@brazil.psych.purdue.edu | I think <----+ |"Cows!" - Owen, _Throw
Paul L. Kelly | | | |Mama from the Train_
Dept. Psych. Sci., Purdue Univ. | // | |
    "Humpty Dumpty was pushed!" | Therefore, I am ->+ |Hail Saccharomyces!
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Date: Tue, 28 Aug 90 15:17 EDT  
From: <BILODEAP%BCVMS.BITNET@mitvma.mit.edu> (Peace Through Superior  
Swordplay.)  
**Subject: A little off the subject....**

Sorry about this, but I need to ask:

What is the best \*NON-Toxic\* method of sterilizing bottles?

TIA  
Pierre DesChats

PS This is a total aside.... Some friends have developed a scheme  
to bankrupt the Jehova's Witnesses. Anyone interested (or who wants  
to flame), write to me directly-- don't waste the space here.

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Date: 28 Aug 90 12:36 -0800  
From: mailman@hprnd  
Subject: Homebrew Digest #483

Your message could not be delivered to:  
Jonh COTTERILL / HPD500  
as they could not be found at the destination location.

It has been delivered to General DELIVERY on that location for the  
HPDESK Administrator to attempt to forward it to the correct location.

This message was created on computer: TRAPPER

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Date: Tue Aug 28 16:00:36 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Making a Stout

Hello Everybody?

A few people have been talking about stouts lately and I'm getting ready to brew one myself. I have a few questions though. I am planing on making the Toad Spit Stoat from Papazian's book.

- 1) The recipe recommends the use 1 3/4 oz of Bullion Hops. However I have 2 oz of fresh Northern Brewer hops hanging around. So I was planning on subsisting ounce for ounce. Does anybody have experience or an opinion on this?
- 2) The recipe calls for 8 Table spoons of Gypsum. This is an extract recipe so I shouldn't need to condition my water for mashing. What's the purpose of adding all these minerals? Does it add some sort of texture?
- 3) I like my stouts a little sweet so I was thinking of adding in 1/2 Cup of light molasses. Does anybody have experience or an opinion on molasses?
- 4) This recipe is claimed to be similar to Guinness Stout, which I *\*really\** like on tap! Any advice on making recipe closer to Guinness?

Much Thanks in Advance,

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

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Date: Tue, 28 Aug 90 16:39:41 -0400  
From: kim@nova.npac.syr.edu (Kim Mills)  
**Subject: 10 gallon batch size**

Can anyone report on their experience with 10 gallon size batches of homebrew? I would like to brew a larger volume than 5 gallons and still use my stove top.

I welcome suggestions on economical sources of brewing kettles, and practical suggestions on handling 10 gallons of boiling wort--safety, evenly distributing the heat source in the mash, etc.

Thanks, Kim Mills

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Date: Tue, 28 Aug 90 14:40:36 PDT  
From: dreger@seismo.gps.caltech.edu  
Subject: Lagering and Thermostats

I just got a used refrigerator to brew in and the warmest it gets is 41 F. Is this too cold to lager in? I've seen recipes in which you start the fermentation at room temperature (in my case 80 F) and then put it in the refrigerator at 42 to 55 F. Can this practice shock the yeast? I've seen that some people gradually reduce temperatures to reduce the chance of shocking the yeast. I cannot easily do this as there is very little control of the temperature in this particular refrigerator.

I've thought that I may begin fermentation while the refrigerator is in defrost mode and then turning the temp down. Any ideas on this? Finally, is it possible to install a more sensitive thermostat (with the range from 32 F to about 60 F). If so where can the thermostat be obtained. Ideally I like to use the fridge for both lagers and ales since it is so warm in southern California.

Thanks Doug

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Date: Tue Aug 28 16:45:09 1990

From: microsoft!peterde@uunet.UU.NET

Subject: Re: Homebrew Digest #483 (August 28, 1990)

|Rick Noah Zucker writes in Homebrew Digest #483:

|  
|Actually, as I understand it, this proposal [to put alcohol % on labels]  
|has the support of the local brewers like Rainier. Federal law prohibits  
|brewers from saying how much alcohol is in their beer unless there is a  
|state law to the contrary. So, this would require the big national brewers  
|to have two labels, one for Washington State and one for the rest of the  
|country. This would be expensive for them. Brewers like Rainier and  
|Olympia who do most of their business here in Washington would have an  
|advantage.

Is anyone out there really worried whether Anheuser Busch or Miller or  
Coors or your-favorite-megabrewer can afford such a cost? Of course they'll  
complain, because it's a real expense, but nothing they can't handle. Now,  
for small breweries, it's another story--especially for those breweries  
attempting to sell in several states. (This goes for many West-coast  
microbreweries who sell in Washington state.)

Charles Finkel, president of Merchant Du Vin, a local beer importer here  
in Seattle (offices across the country, too) objects to the proposal on  
the grounds that smaller-quantity brewers and importers would be paying  
a disproportionate amount of new-label money relative to the amount of  
beer they sell. Imports such as Orval, which are expensive to begin with,  
become more prohibitive, given the added cost of special labels. Also,  
imports are typically bought by the container (how many bottles in a  
container, 2500?), which would make it difficult for a distributor to sell,  
for example, Orval, knowing that instead of their usual 10 or 20 cases,  
they'd have to sell the whole container. Not enough demand. Bad economics.

One possible solution is to put stickers on the labels. Simple, effective,  
and cheap. Just make sure they're sticky enough to stay on the bottles.

|  
| It is sort of ridiculous that wine and liquor have alcohol  
|percentages on their labels, but not beer. Why should we be treated  
|differently?

I agree. Let's not soak the small outfits, though, since they produce the  
beer most worth preserving.

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End of HOMEBREW Digest #484, 08/29/90

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Date: Wed, 29 Aug 90 05:21:36 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 29-Aug-1990 0819" <mason@habs11.enet.dec.com>

**Subject: Keg relief valve...**

In answer to my own questions about the keg relief valve from Brewer's Warehouse, I offer the following (from a phone conversation with same) for anyone else who may be interested...

There should have been an instruction sheet - they will send it with my new order for various replacement parts. Though advertised as having a range of from 2# to 10#, the source indicates that they have actually had the relief valve adjusted to 18# or so. Full in (shortest position) is highest pressure, as one might expect. They say it is shipped set for 10#, but mine was almost full out when it arrived, so something is amiss somewhere. In any event, a guage would seem to be in order if one wants to maintain a known pressure in the keg.

Just for information's sake, the keg system I purchased had a Cornelius dual valve regulator on it. That does NOT have a check valve on it (mine had a stopcock and hose nipple attached). I promptly purchased a 5 keg manifold for it, which solves the check valve problem in addition to allowing multiple kegs - each outlet on the manifold is a check valve. Remove the stopcock; attach the manifold; Bob's your uncle. Unused outlets should be capped.

Cheers...Gary

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Date: Wed, 29 Aug 90 08:31 EDT  
From: ROSS@mscf.med.upenn.edu  
**Subject: commercial labels**

Date sent: 29-AUG-1990 08:26:51

Concerning the discussion about putting the alcohol percentages on beer labels.

If I recall correctly from my trip to Belgium a few years ago, their beer labels have the alcohol content on the labels. So it could actually reduce the cost of imports if we could just import them with the European labels and not have to have special US labels without the alcohol content.

By the way, it didn't seem like much hassle for US distributors to ruin the "look and feel" of even the finest of brews by having to put that surgeon general's warning on the bottle.

--- Andy Ross ---

University of Pennsylvania  
Medical School Computer Facility

ross@mscf.med.upenn.edu

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Date: Wed, 29 Aug 90 10:44:19 EDT  
From: olson@antares.cs.virginia.edu  
Subject: Big pots

In #484 Greg Roody wrote:

>I've wanted to get into all grain brewing, but my one remaining obstacle to  
>trying it is the lack of a pot big enough to boil 5-6 gallons of wort. I

There's an outfit called The Home Brewery that sells an 8 gallon enamelled  
canning pot for on the order of 35\$ plus shipping. You might be able to  
find such a thing locally as well. A canning pot won't heat as evenly as  
a \$120 restaurant-quality steel pot, but it will probably still work if  
you stir often enough. The only possible problem is that it's very  
wide, will overhang your burner on the sides a bit. Not optimal, but for  
the \$ looks like a good deal. That's how I plan to start when I get my nerve  
up...

The Home Brewery advertises in Zymurgy, has locations in Calif. and Missouri.  
They filled my first order promptly and completely, and their catalog is  
pretty comprehensive. Sorry I don't have the address here at work.

- --Tom Olson (olson@virginia.edu)

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Date: Wed, 29 Aug 90 11:11 EDT

From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>

Subject: RE: Wort Kettles (was: Questions for All-grain brewers)

Greg Roody asks about availability of wort kettles -

> I've wanted to get into all grain brewing, but my one remaining obstacle to  
> trying it is the lack of a pot big enough to boil 5-6 gallons of wort. I  
> read in papazians book that he recommends an 8 gallon (32 Q!) pot, but alas,  
> the only ones I have been able to find are too expensive to justify  
> (~\$120 u.s.). Part of the problem is that I don't want to use aluminum  
> because of the acid content of the wort.

I use a 32 quart (8 gallon) enamelled steel (or is it enamelled aluminium?)  
wort kettle. These kettles are covered with speckled black enamel,  
protecting the beer from the metal underneath. I bought mine from a  
hardware store (True Value) for under \$30. I report no problems with it  
for up to 6+ gallon full wort boils.

A agree, you want to avoid aluminum kettles. Interestingly, don't look for  
enamelled kettles at restaurant supply stores - enamel pots are not  
approved for restaurant use - they chip too easily. These stores sell only  
heavy aluminum pots (\$100+) or stainless (\$\$\$\$) I have had good luck with  
my enamelled steel - I haven't chipped by pot yet - I just take care not to  
throw the thing around.

Mike Fertsch

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Date: Wed, 29 Aug 90 10:36:35 MDT

From: hplabs!mage!lou

**Subject: excessive trub**

In HBD #484 Paul Kelly writes:

>I recently made an IPA (basic recipe from Charlie P's CJOHB), and encountered  
>an incredible cold break. Previously I had ended up with, oh, about one and  
>a half to two inches of trub in the bottom of the carboy, but this time it  
>was spectacular! I would estimate that I had about a gallon of sediment. So  
>for the first time, I ended up racking the wort immediately after the cold  
>break, and I was faced with another problem -- not enough wort in the carboy  
>to blow off during early fermentation. So I added about a gallon of water to  
>the carboy ...

>Fermentation lasted two weeks, and the beer lasted about a week once it was  
>ready to drink. All in all, a successful and happy brewing result.

This has happened to me twice this summer. I got about 2 gallons of trub in  
my  
7 gallon batches (my carboys are marked in gallons). However, this trub was  
not nearly as dense as it seemed. After a day in the carboy the trub settled  
down to the usual 1.5-2. inches. Let's hear it for active procrastination.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Wed, 29 Aug 90 09:36 PDT  
From: "John C. Post" <POST@VAXA.llnl.gov>  
Subject: Hops 'n Stuff

Just picked my first batch of hops, and I'm wondering....

Does anybody know of a quick and easy test for alpha acid content? I grow enough of the darn things that I'd be willing to pay somebody to test some samples, but I don't have the faintest idea of where to start...

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| post@vaxt.llnl.gov           |"...It's only MY opinion...Not their's..."| |
| post@lis.llnl.gov           | | |  
|John Post, Lawrence Livermore| ....I'm Relaxing...I'm Not Worrying.... |  
|National Labs                |.....Just Wish I Had A HomeBrew..... |  
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Date: Wed, 29 Aug 90 09:44 PDT  
From: "John C. Post" <POST@VAXA.llnl.gov>  
Subject: Lagering and Thermostats

Somebody asked the questions about what it takes to convert a refridgerator for use as a controlled fermentation environment (I know thats not quite what was asked, but anyways). Having just done this, here's my two cents:

The Grainger catalog (available at any compressor or power train supply shop) lists several replacement thermostats for commercial refridgerators. The one I got cost less than 20 bucks, and just plugs in where the original thermostat was in the fridge. The temperature range is about 25 degrees to 63 degrees, just right for anything you want to do. You might also want to play with the cold air diverter in the freezer section so that more if not all of the cold air is directed into the refridgerator side...

Brew in the fridge side, lager in the freezer side...Works great!

---

post@vaxt.llnl.gov	"...It's only MY opinion...Not their's..."	
post@lis.llnl.gov		
John Post, Lawrence Livermore	....I'm Relaxing...I'm Not Worrying....	
National Labs	.....Just Wish I Had A HomeBrew.....	

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Date: Wed Aug 29 12:47:36 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Re: Kegs

Algis R Korzonas writes:

> I ordered ... [three] 5 gallon "ball-lock" kegs (non-Coke)

1) Do these 'ball-lock' kegs use the same adapters as standard beer kegs?

If so it would make me very happy! I have an old regulator and CO2 tank for tapping a standard keg.

2) Wouldn't these be hard to clean?

Just wondering.

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

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Date: Wed, 29 Aug 90 09:28 EST  
From: <DARROW%IUBACS.BITNET@UICVM.uic.edu>  
**Subject: Request**

Please add me to the distribution list

Thanks!

David Darrow

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Date: Wed, 29 Aug 90 13:40:55 EDT  
From: Tom Fitzgerald <fitz@wang.COM>  
**Subject: Listing ingredients**

Marc San Soucie sez:

> Seems there ought to be a nice, simple little Federal law  
> requiring all beer, wine, and booze bottlers to put ingredients and alcohol  
> content on every bottle so we know what we're ingesting when we ingest.

This has been tried a couple of times, and the big breweries have killed it every time. (Unfortunately it's often prohibitionist groups that are trying this, knowing that beer consumption would plummet if people knew what gunk was in their beer.) You can expect a long, hard fight if you want to try it again.

A lab analysis of Miller showed that it contained preservatives, head-retention agents (this can be demonstrated by adding a drop of milk to the beer, and observing that the head survives, which it shouldn't), anti-oxidants, and something to prevent the formation of ice crystals. Remarkably, an analysis of Bud came up pretty pure.

Even homebrews might look kinda queasy if ingredients were labelled, especially if people use finings: "Ingredients: water, malt, hops, yeast, ground sturgeon airbladder, seaweed, polyvinylpolypyrrolidone pellets, gypsum, chalk, gelatin, etc, etc".

Big breweries have also resisted labelling alcohol content since then they'd have to reveal that their lite beers only have 2% to 3% alcohol, so people have to drink twice as much anyway to get a buzz on.

- - -

Tom Fitzgerald    Wang Labs            fitz@wang.com  
1-508-967-5278    Lowell MA, USA    ...!uunet!wang!fitz

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Date: 29 Aug 90 11:50:29 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: brew pots big enough

Greg Roody asks:

>My question is: What do all grain brewers out there cook in? Is it possible  
>to use two smaller pots? Is there a sneaky substitute?

I use a speckle-porcelain pot from William's Brewing (33 qt). It's a nice pot in that the cost is low (~\$40) and it's big. It is sufficient to boil for an 8# all grain recipe. For larger recipes, the boil must be done over a longer period of time. I have found no problem with scorching or boilover when it is monitored well. These kettles are prone to chipping, but with a modicum of care you can avoid it. In any case, chipping is irrelevant to their function. I place it over two of the burners on our Jennaire range. It comes to boil in about 15 minutes.

I also use the smaller speckle-porcelain kettle for stove-top mashing. This kettle can be obtained from just about any department store as it is used in canning.

Florian

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Date: 29 Aug 90 12:00:39 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: soda pop**

Timothy Phillips inquired about why the yeast doesn't ferment out all the sugar in soda pop and offers the following explanation:

>The only explanation that I have been able to come up with  
>so far is that there are no yeast nutrients (surprise, surprise--  
>no human nutrients either!) in the ingredients, so the yeast  
>use up their reserves and quit. Somehow this amount is just  
>enough to carbonate the bottle and no more.

I posed this question about 1.5 years ago in the HBD and got as many different answers as people answering. However, you are most likely correct. The William's Brewing catalog contains a paragraph on this and they claim exactly what you have stated. From my experience in cider making (using apple juice) I am inclined to accept this explanation. It is sometimes the case that cider doesn't ferment to completion due to lack of nutrient. The addition of a small amount of yeast nutrient brings the yeast back for a second round.

This hypothesis can easily be checked by making up a batch of soda pop, putting it in a carboy and letting it ferment out, then adding yeast nutrient. Of course one has to be careful, since adding too much nutrient would yield a pop of very high alcohol content.

Florian

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Date: Wed, 29 Aug 90 12:48:06 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Re: Lagering and Thermostats

dreger@seismo.gps.caltech.edu writes:

>

>I just got a used refrigerator to brew in and the warmest it gets is  
>41 F. Is this too cold to lager in?

The most accurate answer to this is probably "it depends on the yeast". Probably too cold for the majority of home-brewing yeasts, since if 41F is the warmest it gets, the average temp. is probably closer to about 35F. Remember that the purpose of a refrigerator is the preservation of food and drink by the suppression of microbial growth! Temperatures this low will preserve your wort from fermentation, too.

>Finally, is it possible to install a more sensitive thermostat  
>(with the range from 32 F to about 60 F). If so where can the thermostat  
>be obtained.

You could replace the thermostat with one from a window air conditioner unit. These usually have a temperature range of about 55 to 80F, or so. If you want one that is new, there is a national distributor, the Grainger Company, that sells a wide variety of thermostats (amongst other things). Look in the phone book for the one nearest you.

No doubt you could find an appropriate one; the question is, will it fit in place of the existing one? If you don't mind it hanging loose inside your 'fridge, any one with an adequate current rating (equal to, or greater than that printed on the one you remove) would do the job.

However, before going to all that trouble, take a good look at the thermostat currently in the refrigerator. Chances are it has a pair of adjusting screws for the "cut-in" point and the "cut-out" point. The "cut-in" point adjusts the temp. at which the compressor kicks in; i.e. the highest temp. the refrigerator will obtain. The "cut-out" point is the temp. at which the thermostat shuts the compressor off; this is the coldest temp. it will reach. Ideally, there should be about a 10 degree swing between these two; too close, and the compressor will run too often (perhaps continually); too far apart, and the temperature swings may shock the yeast.

When I got my brew 'fridge, I bought one of those indoor-outdoor thermometers with a probe at the end of a thin copper wire. I taped the thermometer to the outside of the 'fridge, put the probe inside and ran the copper wire out the corner of the door. When the temperature stabilized, I used the thermometer reading to adjust the thermostat to a reasonable range for lagering (average temp. about 55F).

Good Lagering,

Greg Wageman

(sj.ate.slb.com!cemax!greg)

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Date: Wed, 29 Aug 90 13:54:33 mdt

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

**Subject: Wine and Brew by You**

Hello.

Two days ago, I posted a message describing my keg system purchase and implicitly recommended "Wine and Brew by You" in Miami, FL. Alas, I must take back my recommendation. I still whole-heartedly support Foxx Equipment Co., however.

My order for three packages of Wyeast and three keg float systems came the other day, yet I did not want to open the box till yesterday to allow the yeast to reach cellar temperature gradually (avoiding temperature shock). When I did open the package, I found that all three packages of yeast had date codes of December 89. That would make this yeast nearly 9 months past the date code. Wyeast suggests the shelf life of their yeast is 6 months past the date code.

I do not wish to risk \$30 worth of malt and hops on old yeast. If the yeast has a longer lag time, of course there will be a greater risk of bacteria or wild yeast establishing itself in my wort. I called Wine and Brew by You, and spoke to the owner. I expressed my unwillingness to use this "old" yeast and asked to be reimbursed for the yeast. I was told that the yeast was "perfectly all right" and that I could send it back if I wish. He said that he will reimburse me for the order. If this is where the conversation would have ended, I would say, "okay, this guy is pretty cool," and may have bought from him again. However, this is where the call got ugly.

He then said, "I know who you are... you're one of those guys from the brew network!" He referred to us as "a strange group of wierdos" and "cheapskate wierdos." He said that he has been brewing for 30 years, and knew more about brewing than anybody on the network. Strangely enough, he \*asked\* me to tell you to not order anything from him. [He is probably unaware that the Homebrew Digest membership is upwards of 4000. Now he knows, because he said he gets copies of the digest through A. E. Mossberg.] He repeatedly stressed that his was "a legitimate business" not "some guy working out of his bedroom." I would like to point out that I never said anything to incite this kind of reaction, was very polite as I asked for reimbursement, and even gave him several chances to apologize. He continued to flame about us digest members. I won't have any trouble not buying from him in the future -- my local store (which happens to be a guy working out of his basement) currently is selling Wyeast dated August 90 and was simply out of British Ale which is why I had W&BbY add the Wyeast to the order. He said that he will make a batch of beer with the yeast I return to him, he will use \$50 (!) worth of malt, he will have Mr. Mossberg review the beer and post the review to the digest.

Regarding the float system, I recommend that you make it yourself. The \$3.50 float system consists of a plastic pill bottle with two hex nuts (yes, nickel plated, hardware store variety) in it, a length



of vinyl hose (I don't mind my beer quickly running through a vinyl racking hose, but I don't want PVC soaking in my beer for 6 months!) and possibly a piece of fishing line to attach the pill bottle to the hose. Also, the crevices in the neck of the pill bottle may end up harboring bacteria so your design should keep that in mind.

Finally, I would like to post a message to the owner of Wine and Brew by You [I apologize to the digest readership]. You sir, were obviously venting your anger (at some \*other\* person) in my direction. The homebrew digest membership includes a great number of college students, which often eat a whole month on the \$50 you plan to spend on your next batch of beer. Cheapskates we are not. Strange wierdos, maybe, but certainly not in the context you meant. You are the first person that I have had the displeasure of "meeting" that could talk about homebrew with so much anger in your voice. I'll bet that the digest members that joined this week and have never brewed before, will brew better beer than you within six months. I also don't believe that you meant to ask me to ask the HB Digesters to not order from your store, but I for one will take your advice. In closing, I'm certain that all of us concur that you should:

Relax, Don't Worry, Have a Homebrew!

Al.

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Date: Wed, 29 Aug 90 17:56:08 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Lagering and Thermostats

I have a reverse problem with my refrigerator unit. Actually, it's just an upright freezer, and the warmest it gets is about 20F. I've seen talk of using a hunter energy monitor to convert a freezer to a frig, but looking at one in home depot certainly created more questions than it answered. If anybody knows how to proceed, I'd certainly appreciate a response.

Thanks!

-Andy

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Date: Wed, 29 Aug 90 15:15:45 -0600  
From: mjb@hoosier.utah.edu (Mark Bradakis)  
**Subject: Pronunciations**

Okay, so we have a new batch of HP workstations, and guess who got to name them? What I am wondering is how other folks pronounce these two names:

klages - Is it like klah-jess, klaggs, or ??  
eroica - e-rosh-ah, err-oik-a, ??

I know I didn't use what one could describe as standard pronunciation guides from your handy dictionary, but close enough.

mjb.

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Date: Wed, 29 Aug 90 9:14:09 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Brewkettles Redux

In HOMEBREW Digest #484, Greg Roody asked:

> My question is: What do all grain brewers out there cook in?

A 33-qt. enameled-steel canning kettle. They seem to average around \$37 at homebrew stores, but I got mine at a hardware store for \$34. They work GREAT! Mine's big enough to cover two burners on the stove, which makes a big difference in the time it takes to get the wort to boil. One caveat: it's advisable to use more care than you would with a stainless kettle, as the enamel can be chipped, and the bare metal may rust. On the other hand, my mash kettle was chipped & rusted when I got it, which hasn't proven to be a problem.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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End of HOMEBREW Digest #485, 08/30/90  
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Date: Thu, 30 Aug 90 09:17 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinas)  
Subject: Miller&Bud

Tom Fitzgerald posted a message re. a lab test of Miller and Bud, saying that Miller had preservatives, head-retention chemicals, etc. and that Bud came up clean. I find that hard to believe, as Miller bottles specifically state the all-natural ingredients as well as "no additives or preservatives". Bud makes no such claims, except for their "Natural Lite" beer. I'd like to know the who/what/where/when of the lab tests.

Russ

- --- I don't particularly like Miller \*or\* Bud, but when forced to choose, I have  
- --- always taken Miller, with the understanding that if I \*have\* to drink cheap  
- --- beer, it might as well be clean cheap beer. So I'm quite interested in  
- --- this; clean beer is one of my main reasons for homebrewing.

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Date: Thu, 30 Aug 90 10:22:23 EDT  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Types of kegs

> > I ordered ... [three] 5 gallon "ball-lock" kegs (non-Coke)  
>  
> 1) Do these 'ball-lock' kegs use the same adapters as standard beer kegs?  
>  
> If so it would make me very happy! I have an old regulator and CO2  
> tank for tapping a standard keg.

There are two basic styles of kegs (in two sizes) in the U.S.:

- two-prong tap (or "standard") - This is the older style tap, presently used primarily by smaller breweries and cheaper beers. The kegs are of the squat, usually very dented, difficult-to-carry type.
- ball tap (or A-B tap) - I'm assuming this is the "ball-lock" type. It's my understanding these originally came from Anheuser-Busch. These kegs are the nice ones with the straight sides, flat bottoms, and handles. I believe these are the ones some folks have been hacking into brew kettles.

Both come in two sizes: quarter-barrels (7.8 gal)  
half-barrels (15.6 gal)

When I finally get around to kegging (just got the fridge, now to get my tap system back from friends 8-), I'm going to use quarter barrels (7.8 gal) of the "standard" type. They appear to be easy to open (big plug in side) - I don't know how to open the A-B kegs, but it would seem one would need some special tools (help anyone?).

I personally prefer the two-prong mechanism, for no good reason at all, really. Perhaps it's just my general aversion to anything from A-B. I've had occasional problems with the ball type freezing up around the ball (although I've had similar problems with the two-prong as well). If you don't have the tap set right, you get sprayed when you attempt to tap the barrel (not a real problem for the non-comatose, though). Another thought: A-B half-barrels are several inches taller than the "standard" half-barrels, and so they don't always fit into fridges as well. One thing to watch for with the "standard" keg: sometimes the rubber gasket, which looks like an "8", will stick to the barrel when taking the tap off, or it might break. If you are having problems with the tap leaking, check this gasket. You might want to have a spare or two on hand.

Also - the recommendation someone gave to have two CO2 tanks is a good one. Getting refills on the weekend (there is a Murphy's law governing when a tank will run out) is always a major pain in the neck, at least where I am. I use two 20lb tanks, but that's probably unnecessary (plus they're pretty heavy). Another CO2 tip - don't keep the tank in the fridge with the keg if you can help it, especially on it's side - the cooled-down gas doesn't run as well (I've seen tanks which seem to have partially liquified).



Cheers! - Gregg

Gregg TeHennepe | Academic Computing Services | Yes, but this  
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to  
11...

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Date: 30 Aug 90 10:49:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Mead carbonation

Hi there!

Someone (they didn't append their name to their posting) asked in dig 482 how you carbonate your mead if you're going to add EtOH to kill off the yeast.

If you look again, you'll see that if you follow the "basic directions" you allow the sealed jug of mead to carbonate *\*before\** you add the EtOH to kill the yeast.

There are all kinds of variations on the basic theme I provided. By all means, feel free to play!

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Thu, 30 Aug 90 08:06:28 PDT

From: "b\_turnbaugh"@lite.enet.dec.com

**Subject: RE: Homebrew Digest #484 (August 29, 1990)**

Would you please send Digest 485 (Aug/30th) again, I deleted it before I had a chance to read it. Thanks: Bob T.

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Date: Thu, 30 Aug 90 09:51 MDT

From: "JOHN T. LOHR" <JOHNLOHR@cc.usu.edu>

Subject: Re: Homebrew Digest #485 (August 30, 1990)

enamel pots

I use an enamel pot. They're big, they're cheap, but they're also thin.  
When using these stir, stir, stir or you'll get crud baked onto the bottom.  
'nuff said.

-----

Date: Thu, 30 Aug 90 10:53:32 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: Grain Brewing Methods

In digest 484, Greg Roody asks:

> What do all grain brewers out there cook in? Is it possible  
> to use two smaller pots? Is there a sneaky substitute?

There were a few answers in 485, but only to question #1.  
Also, the unanimity suggests that all of us grain-brewers use  
32 qt. enamelled kettles. Let me add a dissenting voice in  
answering #1, but start with an answer to #2.

My first couple of dozen all-grain batches were boiled in two  
pots. I had a nice 12 qt. (US quarts always, by the by...0.9 l.)  
stainless steel pot in which I mashed. After the sparge, I split  
the wort about 1/3-2/3 between it and a 20 qt. aluminum (HORRORS!)  
pot. Not surprisingly, I divided the hops - both boiling and  
finishing - between the pots in the same ratio. I also collected  
all the sweet wort together before splitting it up, so that the  
concentration of sugars would be similar. It seemed to work very well.

In 1987, I bought an "Electrim Brew-Bin"; similar in almost every  
respect to the "Bru-Heat Bin" described in Dave Line's books, except  
that it uses 110 volts instead of 220. It cost \$100 Canadian.  
It came from a Wine art store in Toronto...Wine Art is a Canadian chain.  
A bit steep, but I've brewed over 100 batches in it so far. Not  
bad on a per batch basis. The only drawback is that it takes  
a while (about an hour) to bring the sweet wort to the boil.  
(Ample time for a homebrew :-).) A distinct advantage is that  
it does triple duty: mash-tun, lauter-tun (if the grain is kept in  
a large straining bag rather than floating free in the liquor)  
and kettle.

Cheers,

Rob Bradley

P. S. I recall quite a bit of discussion a couple of months ago  
about Line's "Brewing Beers Like Those You Buy". I neglected  
to add my own two cents. If I'd done so, I think I would have  
been the only one to have had anything good to say about it.  
It's an excellent source of inspiration, as long as one bears  
in mind that the ingredients he uses are different from ours  
in every respect. No recipe can be used verbatim, but with a  
little scientific analysis and a little artistic creativity,  
it's an excellent source of new recipes. Any comments?

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Date: Thu, 30 Aug 90 11:39:49 EDT  
From: nolan@heavax.DNET.NASA.GOV (Tom Nolan)  
Subject: Weirdos and Cheapskates

Wow, that was some strange business with the owner of Wine & Brew by You. I haven't done an actual count, but I'd guess there are more active HBD'ers with ".com" and ".gov" than ".edu" in their names. To dismiss these Yuppies in their prime earning years as cheapskate college students seems foolish. Everyone wants to save a buck but hey...

I haven't \*bought\* any out-of-date Wyeast, but I've \*used\* some because of delays in my brewing pipeline. I've never found it to be a problem, the pouch has always inflated within a few days, never as long as the one-day-per-month guideline would suggest. Anyway, you're not going to waste \$30 worth of malt and hops, because you're going to "proof" the yeast by making a starter before pitching, right? If either the bag fails to inflate or the starter fails to take hold, you try another bag of yeast. You're not even going to start your mash or your boil until you're already assured that your yeast is alive and happy.

Tom

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Date: Thu, 30 Aug 90 12:38:46 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: procrastination

In HBD #484 I wrote:

>an incredible cold break. Previously I had ended up with, oh, about one and  
>a half to two inches of trub in the bottom of the carboy, but this time it  
>was spectacular! I would estimate that I had about a gallon of sediment. So  
>for the first time, I ended up racking the wort immediately after the cold  
>break, and I was faced with another problem -- not enough wort in the carboy  
>to blow off during early fermentation. So I added about a gallon of water to  
>the carboy ...

In HBD #485 Louis Clark wrote:

>This has happened to me twice this summer. I got about 2 gallons of trub in  
my  
>7 gallon batches (my carboys are marked in gallons). However, this trub was  
>not nearly as dense as it seemed. After a day in the carboy the trub settled  
>down to the usual 1.5-2. inches. Let's hear it for active procrastination.

Thanks to Louis for reminding me (and perhaps others) of the value of "never  
doing today what you can put off until tomorrow." I have often had the  
suspicion that procrastination was a valuable asset in some circumstances, but  
now I am firmly convinced. I could have saved myself some trouble, but of  
course I would have ended up with a completely different beer. Now I'll just  
have to go back and try the recipe again, darn the luck :).

Now here's another question: How can I make diet soda? (no flames from anti-  
aspartamites, please.) Any successful recipes would be greatly appreciated.  
One value I place on brewing is that I \*know\* what I'm drinking, and I would  
like to have the same advantage when it comes to pop.

```
pkel@brazil.psych.purdue.edu | I think <----+ |"Cows!" - Owen, _Throw
Paul L. Kelly | | | |Mama from the Train_
Dept. Psych. Sci., Purdue Univ. | // | |
"Humpty Dumpty was pushed!" | Therefore, I am ->+ |Hail Saccharomyces!
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Date: Thu, 30 Aug 90 11:02:11 PDT  
From: freeman@idaho.Inference.Com (Mark E. Freeman)  
Subject: Re: Homebrew Digest #485 (August 30, 1990)

Another problem with listing alcoholic content on the label is the debate over whether one should describe the content by volume or by % of the weight.

A lab analysis of Miller showed that it contained preservatives, head-retention agents (this can be demonstrated by adding a drop of milk to the beer, and observing that the head survives, which it shouldn't), anti-oxidants, and something to prevent the formation of ice crystals. Remarkably, an analysis of Bud came up pretty pure.

Actually, AB does list the ingredients on the Budweiser label if you look closely; malt, hops, rice, etc... Most people are surprised to learn that they use rice as one of the grains, it's an easy way to win a bar bet. I understand that the "beechwood aging" is actually done by inserting beechwood slats in the conditioning tanks and actually has something to do with fining or carbonation, i.e. not necessarily for the flavor.

Even homebrews might look kinda queasy if ingredients were labelled, especially if people use finings: "Ingredients: water, malt, hops, yeast, ground sturgeon airbladder, seaweed, polyvinylpolypyrrolidone pellets, gypsum, chalk, gelatin, etc, etc".

There are ways around this. For years many companies have listed ingredients such as butylated hydroxytoluene (BHT) as "artificial flavors". Even though it has preservative properties, since it has a distinctive taste they claim that they add it as a flavoring, even though no one in their right mind would really use it as such.

Big breweries have also resisted labelling alcohol content since then they'd have to reveal that their lite beers only have 2% to 3% alcohol, so people have to drink twice as much anyway to get a buzz on.

There's a way around this, too. I have an empty can of "Great Dane" beer from Denmark at home. The label lists original and final gravities. Most people wouldn't know or even care how to convert these into approximate alcoholic contents, but those of us who want to know would have a means of doing so.

- -- Mark  
freeman@inference.com - Standard Corporate Disclaimer -

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Date: Thu, 30 Aug 90 10:19 PDT  
From: khearn@uts.amdahl.com (Keith Hearn)  
**Subject: Label adhesive**

Todd Koumrian asked about adhesives for bottle labels. I've found that a glue stick works quite well. it holds on fairly well, but comes off easily when soaked. I'm not sure how well it would stay on a cold bottle that is sweating a lot due to humidity (I tend to pour mine as soon as I pull it out of the beer fridge. Of course it won't hold if you but the bottles in ice water to cool them at a picnic.

Keith Hearn  
khearn@amdahl.com

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Date: Thu, 30 Aug 90 18:00:38 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: Grainger, soda kegs, plea for calm

- -----

About Grainger. John Post and Greg Wageman both mentioned Grainger as a source of thermostats. Keep in mind that Grainger outlets in your area may not sell retail. I had to have a local company I do other business with buy the items I wanted from Grainger for me and then sell them to me after adding sales tax.

I wonder if it would be legal to set up a mail order business with the express purpose of reselling Grainger's line? If I am wondering this, surely this business already exists somewhere. So who has the phone number? :-)

- -----

semantic!bob@uunet.UU.NET Bob Gorman writes:

>1) Do these 'ball-lock' kegs use the same adapters as standard beer kegs?

No. These are the narrow cylindrical steel cans that you see at soda fountains with Pepsi or the like in them. "Ball lock" is the "Pepsi" type while "pin lock" is the "Coke" type of connector. Neither is like a beer keg fitting.

>2) Wouldn't these be hard to clean?

No. They come apart completely and can be made squeaky-clean easily, unlike beer kegs.

- -----

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

[about his interaction with Wine and Brew by You]

>Strangely enough, he \*asked\* me to tell you to not order anything  
>from him. [He is probably unaware that the Homebrew Digest membership

I feel we should just comply with his request and stop bothering him. If Mr. Mossberg will stop giving him copies of the Digest this shop owner can be over some of his upset quickly and attempt to forget about us. Then when all the folks having contact with the Digest stop doing business with him his life will be back to normal.

But before we get into an uproar over this, consider just how unusual the Digest looks to somebody who has not been reading it for some time or has not realized the ground rules needed to make sense out of it. This person might not realize that \*anybody\* can write \*anything\* into the Digest. They might think that there is some sort of implied legitimacy attached to the things written in the Digest or that at least over the course of enough issues there would be correction of mistaken information. But we know better, don't we? Only some misinformation is corrected and loads go by with little comment. The fraction of the Digest that we perceive as "noise" compared to the good stuff we consider "signal" depends in part on our knowledge of brewing and related areas, doesn't it? There are also a lot of items that come along with incomplete context or whatever such that it is impossible to know what is right or wrong.

So an unwary reader just starting to brew and acting on everything read in the Digest without sanity-checking with more reliable sources of information, well that person could really get fouled up, IMHO. And when things go wrong who is the closest person to cry to, whine at, or clobber? Shop owners.

Another aspect that could really hack somebody off is the mixture of levels of discussion in the Digest. One guy is cutting open 15 gallon beer kegs and mounting F16 engines under them while the next person just needs to know a good source of extract kits and a third is blabbering about models of hop utilization. For a shop owner who deals mostly with mainstream homebrewers all the far out stuff can frequently translate into more work for not much extra profit. (e.g. "The Digest says I should use a yeast starter. Tell me how.")

I'm not condoning anything said by this shop owner, just trying to understand why he is so upset.

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

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Date: Thu, 30 Aug 90 10:09:52 PDT

From: hplabs!sun!nosun.West.Sun.COM!sharpwa!ghidra.dnet!croasdill (Biru, kудisai!)

**Subject: Brew supply stores in the Ocean City, NJ area...**

Hi all,

Just got asked by a friend if there are any Homebrew supply stores in the Ocean City/Philadelphia area.

Thanks for any help you can send.

Greg Croasdill

UUCP: ...(tektronix | sun | percival)!nosun!sharpwa!gcc

The Earth is like a grain of sand, only heavier. (readings from \_THE PROFIT\_)

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Date: Thu, 30 Aug 90 19:10:29 PDT

From: Greg Roody - 276-8682 30-Aug-1990 2154 <roody@whzguy.enet.dec.com>

**Subject: Thanks for the brewpot suggestions....**

Thanks again to all of you who sent me mail suggesting an enamel coated pot. I ended up finding a 30 Q size canning pot for \$22 u.s. (for those of you in ne, I found it at a store in Porter Square, Cambridge, MA - the "China Fair"). Now all I need is a few spare hours and a little cool weather and a Pale Ale will be born.....

Also, RE: Wine and Beer by you (?), I can't believe that someone in \*business\*, presumably to \*make\* money, would turn away customers because they are associated with this newsgroup/net. That's kind of like turning away customers who use MCI or Sprint. While the opinions I express are only my own, I access this net through my company - a company which btw has about 70-80 thousand u.s. employees. And how big is H.P (or Encore, or Apple, or IBM, or...)? All of these companies link to this net. If \*I\* were in such a business, I'd probably offer a discount to this net; maybe even allow e-net ordering (is this allowed.... hmmm, maybe in my next life.....). Sounds like he made a mistake, a big mistake.

/greg

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Date: Wed, 29 Aug 90 19:01:36 PDT  
From: hplabs!polstra!norm (Norm Hardy)  
Subject: WA Labelling Law

An interesting comment about this proposed(?) law:  
Charlie Finkel of Merchant duVin has cried about the expenses of labelling the beers with the alcohol level. I think his cries are nonsense for two reasons:

- (1) Merchant duVin already has THEIR OWN labels on many of the beers, so what is the problem with sending the next production of labels to have the alcohol level?
- (2) Germany, like other countries I'm sure, now requires that all bottled and canned beers have the alcohol content (by volume) listed. In addition, the German beers have the "expiration" date printed, and SOME even have the Specific Gravity or Balling degrees!

Changing the subject: I had 3 glorious weeks travelling through Germany this July and I have stories to tell. This was my 3rd trip to the old country ('84 and '87). After brewing for 5 years at home, it was very interesting to taste beers that were the product of centuries of tradition. I tasted beers in the major cities of Hamburg, Bonn, Nuernberg, Munich, nad ... and ... Duesseldorf. Is anyone interested in hearing what I might have to say?

Norm Hardy

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Date: Wed, 29 Aug 1990 14:57:48 -0400

From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)

**Subject: heat source?**

Some people have been looking fo ra heat source to do boils. Two completely unproven ideas come to mind? Coleman camping type stove? or Take the grills, and lava rock out of your Propane BBQ. I don't know what the BTU ratings of these are, but the BBQ's list the on the lables, or at least in the catalogs. I think they are in the 35000 to 65000 BTU/hr range. The camp stove, I don't know, but they work better for a WOK that an electric stove.

?????? Bill Crick

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Date: 30 Aug 90 02:01:28 MDT (Thu)  
From: hplabs!ames!gatech!raven.eklektix.com!ico.isc.com!rcd (Dick Dunn)  
Subject: my wish for labels

Speaking of possible changes in labels, one that I occasionally imagine (tho it'll never happen) is this: Put "% of calories as alcohol." What this tells you is whether there's anything of food value in the beer other than just the simple alcohol. It doesn't quite tell you whether the beer has body, but it gives a good clue. Something it might point out to anyone curious enough to check it is this: The "light" beers are made lighter by \*increasing\* this measure--more of their calories come from alcohol. (I checked this with a handful of beers I could get info about a few years ago; the "light" versions of beers reduce the calories more than they reduce the alcohol.)

When you hear the "tastes great...less filling" crap, you (folks on this list) already know it doesn't taste much...but did you know that "less filling" really means "more intoxicating"? That is, it means you can get more alcohol before you start to fill up. Educating the masses is a lost cause, but would folks like "light" beer as much if they saw it as a product that's intended to make them consume more of something that's cheaper to make, and get more drunk as a result?

When folks find out how much alcohol there is in a heavy homebrew, the first thing they think is, "wow...you must make that to get really drunk" when in fact it's more satisfying and less intoxicating than chugging through a six of lawnmower beer trying to find some taste.

I guess I'm not really thinking about the labeling so much as education.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    (303)494-0965

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End of HOMEBREW Digest #486, 08/31/90  
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Date: 31 Aug 90 07:55:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: WBBY; "Beer Hunter"

Hi, all!

About the problem with "Wine and Brew By You": while not doubting word for a moment, especially since I also received some outdated Wyeast not too long ago, I am still flabbergasted by the account!

For the information of all and sundry, Craig (the owner of WBBY) has often seen hard copy of the HB digest, I discovered, but the SCA digest as well. He's apparently been well acquainted with both fora for some time. I know this from his sending me hand-written notes whenever I get a new catalog, and on the box my recent order was in. He's also been very nice to my dad, who went into WBBY to get my stuff for me and have it shipped. According to my father, Craig seemed to enjoy what he had read of this digest.

So: I *\*really\** wonder what this was all about! I'll be going down to Miami at the end of November for some special dental work, and have been hoping to go to WBBY. Maybe I'll hear something then. Certainly, I'll post what I think after actually meeting those people.

On another topic: I'm *\*greatly\** enjoying "The Beer Hunter", but have to agree that it suffers terribly from the half-hour format; an hour really would have worked well. And how many others besides me headed straight for the 'phone to order their copy as soon as the closing credits rolled? :- ) (NOTE: I've *\*never\** done that before! Normally I just tape a show myself, but decided that I want commercial-quality copies of this.)

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

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Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Fri, 31 Aug 90 08:22:59 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: Portland breweries & procedural comment

I just had the fortunate opportunity to visit Portland, Oregon on business - Usenix Security Workshop - and was able to visit a few of the microbreweries in the area. We had some superb ales (very few lagers in the places that we visited) which were beautifully hopped with mostly Oregon hops (Willamette, Cascade, Nugget, etc.). Portland is, after all, on the Willamette river... Anyway, a beautiful place to be and to drink ale!

My favorite (WARNING: INCOMING OPINION!) brewery was the Portland Brewing Company. They made a full-bodied ale called Timerline Ale which was IMHO one of the nicest ales that I've had in a long time.

The brewmaster at PBC was kind enough to take us through his facilities. I saw a couple interesting things which I thought that I'd pass along to you all. First, they have been using the same yeast culture for some 5 years. They continuously re-cycle the yeast slurry from batch to batch. My thoughts were that sanitation, etc., was critical in doing this, particularly over that long a time. The brewmaster was surprisingly careless (bad choice of words! - but he wasn't as sanitary as I would have expected) in the process. Nonetheless, his ales speak for themselves.

Another thing was that his fermenting room was refrigerated at about 33F. He pitches the yeast at about 70F, and then the wort goes into an insulated fermenting tun. In there, the metabolic energy of the ferment maintains a wort temperature of about 74F throughout the primary fermentation. After primary is done, the temperature slowly falls to roughly ambient. At that point, they drain the yeast slurry out of the bottom of the tun and continue on to the next batch. Has anyone else out there ever tried this, or even heard of such a thing before? I thought that it was fascinating. I also thought that the thickness and type of insulation on the tun would be crucial - too little and the temperature would fall, too much and it would rise too much. This would seem, to this engineer (by education, if not by trade), to be a diverging situation that could result in a lot of "oops" batches.

I should also add that he uses a whirlpool affect to separate the wort from the trub before pitching the trub.

So, if you're ever in Portland, stop in at PBC and tell the Brewmaster that a bunch of UNIX weenies that he was kind to say hello and thanks for the hospitality! :-) Oh, and try the Timerline Ale. The freshness of the hops will jump right out at you!

Ken van Wyk

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Date: Fri, 31 Aug 90 07:19:04 PDT  
From: Dan Hall 31-Aug-1990 1016 <hall@buffa.enet.dec.com>  
Subject: How to order "The Beer Hunter" videotape

The 3 hour videotape of The Beer Hunter can be purchased by calling 1-800-262-4800, or by writing to:

Beer Hunter  
PO Box 68618  
Indianapolis, IN 46268

The cost is \$34.95, plus \$3.95 shipping and handling  
IN. and MD. residents add 5% sales tax  
Check, money order, Visa, MasterCard, American Express accepted

Comes with a free copy of Michael Jackson's Pocket Guide To Beer

Enjoy!

-Dan

=====  
Dan Hall | Telecommunications & Networks/EIC  
Digital Equipment Corporation | ARPAnet: hall@state.enet.dec.com  
Continental Blvd. | EASNet: STATE::HALL  
MK01-2/H10, PO Box 430 | Usenet : ....!decwrl!state.dec.com!hall  
Merrimack, NH 03054-0430 | N.E.T. : (603) 884-5879  
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Date: Fri, 31 Aug 90 10:40:24 EDT

From: tgl@slee01 (Tom Leone)

**Subject: I'm interested**

I'm interested in your homebrewing mail. I heard about you from my brother Mark in Pittsburgh. I've brewed a few batches of beer and I'd like to hear your tips, etc.

Thanks,

Tom Leone <tgl@slee01.srl.ford.com>

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Date: Fri, 31 Aug 90 8:13:30 CDT  
From: Guy D. McConnell <mspe5!guy@uunet.UU.NET>  
Subject: Beechwood Aging

From: freeman@idaho.Inference.Com (Mark E. Freeman)  
Subject: Re: Homebrew Digest #485 (August 30, 1990)

>Another problem with listing alcoholic content on the  
>label is the debate over whether one should describe the  
>content by volume or by % of the weight.

>  
>>A lab analysis of Miller showed that it contained preservatives, head-  
>>retention agents (this can be demonstrated by adding a drop of milk to the  
>>beer, and observing that the head survives, which it shouldn't), anti-  
>>oxidants, and something to prevent the formation of ice crystals.  
>>Remarkably, an analysis of Bud came up pretty pure.

>Actually, AB does list the ingredients on the Budweiser  
>label if you look closely; malt, hops, rice, etc... Most  
>people are surprised to learn that they use rice as one  
>of the grains, it's an easy way to win a bar bet. I  
>understand that the "beechwood aging" is actually done by  
>inserting beechwood slats in the conditioning tanks and  
>actually has something to do with fining or carbonation,  
>i.e. not necessarily for the flavor.

How's this for "beechwod aging"? AB is the second largest user of tannic acid in the industrial world. While I don't remember who the largest user is, I do remember that they do not produce anything for human consumption. No wonder several Clydesdales produce such a rotten headache the morning after.

- - -

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Guy D. McConnell | | "I'd like to be
Intergraph Corp. Huntsville, AL. | Opinions expressed | under the sea
Mass Storage Peripheral Evaluation | are mine and do not | In an octopus'
Tape Products | necessarily reflect | garden in the
uunet!ingr!b11!mspe5!guy | Intergraph's. | shade..."
(205) 730-6289 | | --The Beatles--
=====
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Date: Fri, 31 Aug 90 09:55:08 -0400

From: hplabs!ames!gatech!sgfb.ssd.ray.com!iws (Ihor W. Slabicky)

**Subject: labels with percentages and diet soda**

As someone forgot to mention, our neighbor to the north already has percentages of alcohol per volume on their in-country beer labels. That's how you know to get the Molson Brador and not the Export for that extra oomph!

I suppose you could make diet soda by substituting your favorite artificial sweetener for the sugar, but the sugar is also used to carbonate the beverage, besides give it taste. So, you can have flat diet soda, or you can have diet soda that's carbonated if you attach a carbonator to the dispenser or carbonate before bottling, or you could make a semi-diet soda with enough sugar in it to carbonate and then add artificial sweetener to suit your taste.

Let us know which one works...

Ihor

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Date: Fri, 31 Aug 90 09:06 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Re: Additives and Preservatives

Regarding recent discussion regarding Miller/Bud preservatives:

My understanding is that Miller can get away with their "no additives or preservatives " (read my lips) claim is that there is no crap in \_the finished product\_. Miller uses fining agents and chemicals to treat their beer - they get the right sugars, proteins, etc, and remove staling agents with chemicals. They claim that all these chemicals are separated from the beer before bottling, so the finished product contains "no additiives or preservatives".

I think that A-B uses a significantly more natural brewing process, and uses fewer chemicals to produce their product.

Mike Fertsch fertsch  
@adc1.adc.ray.com

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Date: Fri, 31 Aug 90 09:21 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: **Crud on enamelled pots - a hint from Heloise**

JOHN T. LOHR comments on enamel pots:

> I use an enamel pot. They're big, they're cheap, but they're also thin.  
> When using these stir, stir, stir or you'll get crud baked onto the bottom.  
> 'nuff said.

True. I always get crud baked onto the bottom of my enamelled pots. I guess I don't stir enough. I have an electric range which inherently gives hot spots; the burned-on malt forms in an oval pattern, matching that of the electric cooking element!

The crud is a real pain to remove - scouring pads work, but require a lot of elbow grease. I've found that a little vinegar loosens the crud and makes cleaning the a lot easier. After rinsing, I use baking soda to remove any residual vinegar.

Mike Fertsch  
fertsch@adc1.adc.ray.com

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Date: Fri, 31 Aug 90 12:06:48 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
**Subject: Pronunciations**

In HOMEBREW Digest #485, Mark Bradakis asked:

> What I am wondering is how other folks pronounce these two names:

I pronounce them:

klages - (German-style) KLAH-ges (the "g" is hard, the "e" really  
a schwa, the "s" lightly touched and sibilant)

eroica - err-OH-i-ka

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-) =

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Date: Fri, 31 Aug 90 14:29:14 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Pronunciations**

Mark E. Freeman writes:

> I understand that the "beechwood aging" is actually done by  
> inserting beechwood slats in the conditioning tanks and  
> actually has something to do with fining or carbonation,  
> i.e. not necessarily for the flavor.

I read somewhere (Miller, or maybe Jackson ??) that the term "beechwood aging" refers to the technique of using aluminum slats to condition the beer. In the old days, the slats were made of beechwood, hence the name.

- Ken Ellinwood -

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Date: Sat, 1 Sep 90 19:03:08 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 01-Sep-1990 2144" <mason@habs11.enet.dec.com>

**Subject: Well hey, this really works!**

I am pleased in this, the last (well, perhaps penultimate) chapter of my tome on entering the homebrew fray, to announce the birth of Mason's own version of Schehrer's Carp. In the keg a week, I sampled it tonight, and declare it a tentative success - I'll wait at least another week to be sure. It is a little cloudy (very possibly yeast sediment, as I have not shortened the pickup tube yet); has an bit of unusual background nose (not like any I have seen described, which surprises me given the temp during the whole process); and lacks a little body (though at .016 or so, perhaps I mean mouth feel, if that is different). My goal was something better than the Watney's Red Barrel I have been drinking from bottles. I may have succeeded. It is definitely more potable than some Young's I have had in cans, hand imported for me from the source. I will be getting some local homebrewers' comments in a couple of weeks - I have had VERY little experience drinking homebrew, so I have no calibration to deal with.

My thanks to all on the Digest for their hints, tips, suggestions, and other comments during my loss of zymurgistic virginity. Particular thanks to Pete Soper, who has also contributed substantially offline. And, of course, to all readers of the Digest for putting up with the assault on the bandwidth. It has been very exciting and rewarding, and I must say that now I have seen it work, I am hooked for the duration...just like my baby Carp 8').

Cheers...Gary (who is R'ed, now understands DW, and is H'ingAHB!)

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End of HOMEBREW Digest #487, 09/03/90  
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Date: Mon Sep 3 12:55:13 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Keg Valves/Connectors

Hello Everybody?

I'm going to be placing an order for a keg soon and I was wondering what the merits and differences are of the ball-lock verses the pin-shaft type of valves/connectors.

I'm looking for opinions of any type. Why one might be better or worse than the other. Is one or the other harder to disassemble or clean. Dependability, availability of parts. Any and all information is welcome and will be greatly appreciated.

Much Thanks! :-)

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

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Date: Mon, 3 Sep 1990 17:47:59 -0400  
From: Tony Plate <tap@ai.toronto.edu>  
Subject: Keg Valves/Connectors

Mike Fertsch suggested using vinegar and elbow grease followed by baking soda to remove the crud from enamelled pots.

Another way is to just burn the crud off - put the dry pot on the electric element on high, and wait till the black spots disappear. It also works for aluminium pots. I usually do this only after scrubbing most of the heavy crud off.

Tony Plate

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End of HOMEBREW Digest #488, 09/04/90  
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Date: Tue, 4 Sep 90 8:24:19 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: keg fittings

semantic!bob@uunet.UU.NET writes:

>  
> I'm going to be placing an order for a keg soon and I was wondering  
> what the merits and differences are of the ball-lock verses the  
> pin-shaft type of valves/connectors.

The ball-lock type can be reversed (inlet to outlet etc) which is handy for artificial carbonation. The same thing can be accomplished with pin type fittings, but requires purchasing some extra hardware.

> Is one or the other harder to disassemble  
> or clean. Dependability, availability of parts.

You can use a deep-dish socket wrench on the ball type, tho Foxx sells special sockets for pulling pin type fittings off. They both use the same valves internally, so go with what you can get cheap if none of the above bothers you.

- --

Marty Albini

---

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
CSNET : martya%hp-sdd@hplabs.csnet  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-  
1899 USA

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Date: Tue, 4 Sep 90 13:02:57 PDT

From: "Gary F. Mason 04-Sep-1990 1600" <mason@habs11.enet.dec.com>

**Subject: Freezers/refrigerators**

I have about decided that the ideal vehicle to keep the kegs cool is a chest freezer. Has anyone ever put a refrigerator thermostat in a freezer? I am trying to recall, but I don't think freezers can be set high enough (50-55 F).

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Date: Sun, 2 Sep 90 22:13:38 PDT

From: hplabs!ames!gatech!mailrus!uunet!polstra!norm (Norm Hardy)

**Subject: BrewKing, Ltd.**

A specialty store in Seattle is advertising a "do-it-yourself" brewbag with tap. Here is the kicker:

The kit contains yeast, additive-free malt, hops, and sugar in a collapsable 20 pint (10 qt) bag. The price: are you ready...  
\$45

The owner said that the Bitter kit tasted "a lot like Ballard Bitter. It was really good."

When I called up to ask about the product, the lady said that they would soon be getting a "lay-grr" kit in.

The promo also said that "in three weeks you should have a frothy mix comparable to London's or Munich's finest."

Is this stuff going to give homebrewing a bad name or what?

Norm Hardy

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Date: Tue, 4 Sep 1990 09:41:25 -0400  
From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Backwash Yech!, Multiple yeasts??

I have noticed something that happens when doing closed primary fermentations, and I'm wondering if anyone can explain it. When I first rack the beer into the carboy, pitch the yeast, and attach a blowoff tube with the end in water, the beer initially sucks water up the blowoff tube and into the carboy! This happens for the first day or so. I've had it happen with bleach water in the blowoff bucket, and so my beer sucked up bleach! Yechh! Now I don't seal the cork for the first day or so, but I wonder what causes this suction? Yeast removing oxygen from beer, lowering partial pressure of oxygen? The beer is already near/at room temp, and so is the carboy, so I don't think it is expansion or contraction.

My second question regards yeast for very high gravity beers. I'm planning to make Imperial Raspberry Stout, and I am wondering what yeast to use? Looking at all the stuff that is going to go into it, it is going to have a lot of alcohol (I'm wondering if there will be room for any water;-) ), and was wondering if garden variety yeast can handle the high alcohol content? I've not worked with this high an alcohol content before except for a beer that ended up quite sweet like Olde Peculiar.

The guy at Defalco's (local shop) suggested I use a yeast by Cordon Brew which is listed as being for stouts, but I have no experience with this company (haven't heard of them before), and am reluctant to risk the \$100 worth of ingredients on a new untried yeast? Any comments on this yeast or suggestions on what to use?

Another question that comes to mind is using multiple strains of yeast? One to start and get quick attenuation, and then a high alcohol tolerant one to finish the job? Any experience with this? I have found that mixing multiple yeast strains, does not always work. On a few occasions it worked OK, but on others, I have ended up with extremely slow fermentations, up to 8 months? It almost seems as if the yeasties are too busy trying to kill each other off to eat? Sounds like some African countries? Anyone know anything about this, or where to find out?

Thanks for any info. Bill Crick

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End of HOMEBREW Digest #489, 09/05/90  
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Date: Fri, 31 Aug 90 08:41:27 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
Subject: Wine and Brew by You

Well, this topic is probably beaten to death by now, but as a former customer of theirs I thought I would jump in. Craig's store is (was?) the only one in Miami -- and his prices reflect it (\$13.50 for a 3.3lb can of malt extract, more for a 4 lb can). He always has several beers on tap (up to 6) for tasting. I find their quality to be mediocre. Not too badly made, really, (although he would occasionally use some rather strange recipies), but too young yet to be decent. It was free and a good way to get some indication of what the beer would taste like when you make it at home. I am sure he feels he has to go for volume to keep the taps running, but the quality suffers.

I certainly would not start homebrewing so I could make a beer that tasted like his samples. I expect he loses some potential brewers because of it. I don't think this makes good business sense (and aging beer is not a particularly strenous activity!).

As another poster pointed out, he does consider himself a leading expert on beer brewing. He has been doing it for a long time, but repetition does not expert knowledge make. My personal reading is that if it has alcohol and you can get it down he thinks it is great....

The fact that he was at least half-crocked every time I was in there may have had something to do with his contentiousness. I am not putting him down for it -- we all slide through life the best way we can -- but drunken arguments always seem a little stronger on passion than reason (mine included!).

All in all, it was not a bad place. I enjoyed going there (I would sample a bit, buy some ingredients, then talk/discuss/argue for a while). His prices are high, but he has a fairly good selection (not to mention being the only game in town). He has a couple of fish tanks and cats running all over the place. A nice hole in the wall atmosphere. As long as you don't take him too seriously it's worth the trip. There are a lot cheaper places to mail order from, though.

geoff sherwood

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Date: Wed, 5 Sep 90 08:39:28 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Head Retention**

I've been having some problems with head retention in the past and decided to look into it to see what the problem was. I figured the first thing to do was to make sure that I had a glass that was grease free. I rinsed it with hot water 3 times and dried it out all 3 times with a clean towel. I then polished the glass a while with the sam towel. After convincing myself that it was clean I poured a bottle of my latest batch of stout based on Dave Miller's recipe. Sure enough there was a nice voluminous head that stayed put in the glass. Thinking that I'd found my problem, I prepared to take a well deserved sip of the beer. Unfortunately, as soon as my lips touched the beer, the inch high head dissapeared within seconds. Now, I'm not an overly greasy person (I do wash regularly). Is there a reason why this beer should be so sensitive to grease?

Thanks,  
Mike

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Date: 5 Sep 90 10:36:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Blowoff tube backflow; multiple yeasts

Hi there!

RE: Bill Crick's query about water being sucked up his blowoff tube-- what is the elevation of the vessel holding the water the blowoff tube goes into, with respect to the carboy? If the wort is near/at room temp, then the only explanation I can think of is that the vessel holding the water is elevated enough for a siphoning action to occur.

My blowoff tube is pretty long, so that it can go down into a jar of water and bleach sitting on the table next to the carboy. I've had no problems.

RE: mixed yeasts-- the one time I made an Imperial Stout, the basic ale yeast I used (don't have my record book here so can't cite brand) did just fine. However: a fellow brewer told me once that he had heard of a yeast meant for high-alcohol content brews. It sounded like it was essentially a mixed yeast. The way he described it, the first yeast got the fermentation going, and when the alcohol content got high enough to kill it off, the second yeast kicked in and finished the fermentation. On the other hand, I've never seen such a thing advertised.

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

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Date: Wed, 5 Sep 90 7:52:36 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Green Bubbles = Blechch!!

Dear Digesters,

Several moons ago I posted an account of seeing a batch of porter with a weird green growth on it surface. Its principal feature, you may recall, was one huge bubble that stood without bursting for days. I asked if anyone had seen anything like it, and what it might be.

I visited that brewer last night, and tasted the porter. Friends, it was horrid. The infection was clearly fungal in nature, leaving a strong mildew taste (nearly 12 hours later I still can't get rid of the aftertaste) and giving me a raging headache.

The moral of this story is that if your beer develops a green scum on the surface with a few big bubbles, dump it and start over!

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-) =

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Date: Wed, 5 Sep 90 11:01 PDT  
From: "John C. Post" <POST@VAXA.llnl.gov>  
Subject: Backwash

Somebody recently asked about the blowoff tube sucking water back up into the carboy. This has happend to me several times. Even though you \*think\* you have your wort at room temperature, you probably don't. As the headspace cools, it contracts and sucks air back through the tube. My solution is to use a long tube, and suspend the loop about a foot above the top of the carboy. It may suck water up the tube, but a foot of head is a fair amount of pressure to develop. After the yeast kicks in, the CO2 will fix it up.

You can also purge your carboy with CO2, if you have it, and loosely cover the mouth with saran wrap until you get good fermentation going.

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| post@vaxt.llnl.gov           |"...It's only MY opinion...Not their's..."|  
| post@lis.llnl.gov           |.....|  
|John Post, Lawrence Livermore| ....I'm Relaxing...I'm Not Worrying.... |  
|National Labs                |.....|  
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Date: Wed, 5 Sep 90 11:37:36 -0700

From: miles@cs.washington.edu (Dan Miles)

**Subject: Raspberry Imperial Stout Yeast, Bottle Culturing**

> My second question regards yeast for very high gravit>y beers. I'm  
> planning to make Imperial Raspberry Stout, and I am wondering what yeast to  
> use? Looking at all the stuff that is going to go into it, it is going  
> to have a lot of alcohol (I'm wondering if there will be room for any  
> water;-) ), and was wondering if garden variety yeast can handle the  
> high alcohol content? I've not worked with this high an alcohol content  
> before except for a beer that ended up quite sweet like Olde Peculiar.  
> The guy at Defalco's (local shop) suggested I use a yeast by Cordon Brew  
> which is listed as being for stouts, but I have no experience with this  
> company (haven't heard of them before), and am reluctant to risk the  
> \$100 worth of ingredients on a new untried yeast? Any comments on this  
yeast  
> or suggestions on what to use?

I used Sierra Nevada's yeast for my batch of Raspberry Imperial Stout and it worked very well. Fermentation was almost completely over in a week, yielding a final gravity of 1.022, which is the low end of Papazian's expected final gravity. As previously mentioned in the digest, Sierra Nevada uses one strain of yeast for all of their brews, including their barley wine. If it can handle Bigfoot, it ought to be able to handle the Raspberry Imperial Stout.

Wyeast sells this yeast as Chico Ale Yeast. If you can get a bottle of Sierra Nevada (I use the Pale Ale) you can culture the yeast in the bottle. First, you sterilize the top of the bottle by swabbing around the cap with an isopropyl alcohol soaked cotton ball, then \*carefully\* light it. It flames briefly and extinguishes. Then the cap is removed and almost all of the room temperature beer is poured off (into a frosted mug to cool it), leaving the yeast in the bottom of the bottle. A cup of preboiled and cooled wort is poured into the bottle, not touching the top or sides of the bottle (a sterilized funnel would be nice here). Then shake it up well to mix the yeast and aerate the wort, affix a fermentation lock, and wait a day or three for fermentation to start. I almost always see activity within 36 hours.

I usually wait for the head to fall in the bottle before pitching, though my brewing schedule has forced me to use a starter a couple of days earlier or later with no ill effects. Pitching is easy. Shake up the yeast, flame the top again, remove the lock, and pour into a batch of beer. The lag time is usually between 12 and 36 hours. A batch I started two days ago started bubbling after 18 hours.

A good, pure culture for \$1.50 and a beer to boot. Not bad. See the article "Isolation and Culture of Yeast from Bottle-Conditioned Beers" in the special yeast issue of Zymurgy for more info.

Dan Miles

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Date: 05 Sep 90 23:58:09 EDT  
From: jay s hersh <75140.350@compuserve.com>  
Subject: Backwash & high EtOH Yeast

I have used single stage with a blow-off for years and never ever encountered the back pressure problem detailed by Bill C (well at least not when the wort was chilled to pitching temps, aerated and the yeast pitched).

As for high Alchohol Stouts I have made Imperial Stouts and Barley Wines and have typically used a combination of Ale Yeast and Red Star Champagne yeast (an excelent product despite Red Stars otherwise lacluster reputation) and have found this yields the desired Ale character with a high alcohol content. I am told that one of the wyeast strains also works to quite high alcohol contents. I would agree though that for something like an Imperial Stout there are few ale yeasts that will go all the way to 8+ %.

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End of HOMEBREW Digest #490, 09/06/90  
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Date: Thu, 6 Sep 90 10:09:16 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: blowoff backflow

The beer shouldn't contract enough in cooling to suck sterilant through the blowoff tube, but the solubility of air in the wort goes way up. As air in the headspace gets sucked into solution, it gets replaced with air from the blowoff tube.

-don perley

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Date: Thu, 6 Sep 1990 10:29:51 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Re: Head Retention

Mike Charlton writes about problems with head retention. I have three questions:

- 1) With what did you prime the beer?
- 2) How long has it been in the bottle?
- 3) How big are the bubbles in the head?

I don't want to start a flame war about which method is "best," but I find that priming with light powdered malt extract gives a stiffer head with smaller bubbles faster than priming with sucrose or dextrose. The best head I ever got on a beer was from a mostly grain beer I krausened with light malt extract and ale yeast. There were no adjuncts (this was strictly Reinheitsgebot).

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
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Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Thu, 6 Sep 90 10:26:31 MDT  
From: sandven@hooey.unm.edu  
Subject: Re: Homebrew Digest #490 (September 06, 1990)

Ahhhh my first posting, and it's not good news ...

I brewed a brown ale, and the fermentation went without a glitch. As this was my second batch I guess I'm still somewhat of a novice, but after three weeks of aging I decided to test some and found it to be very good. It has a nice head, isn't over-carbonated or anything like that. The beer is now 5 weeks old and is developing a cloudy "growth" over the sediments on the bottom of the glasses. I tasted a beer last night and there were no strange tastes or smells, and I'm wondering if this is a classic development of mold or something strange. I've refrigerated the rest of the batch to slow any growths, and am prepared to do some heavy drinking if I decide that the batch is going bad.

I fermented in a plastic food grade pail with an air lock ( I have since replaced this with two glass carbouys) and did the entire fermentation in that bucket. My house has no a/c or cooler and the closet in which the beer was brewed stayed a fairly constant 83-85 degrees. I used sodium bisulfate (?) to clean the plastic stuff, and bleached the bottles to clean them. Albuquerque has a fairly dry climate, so I think that yeasts would not be that much of a problem (??). Anyhow, any comments would be appreciated.

Another question I have concerns primary/secondary fermentation. I have the impression that it is good to ferment in one carbouy until most of the initial activity is gone, and then go to a secondary fermenter. In my last batch which has taken over 5 weeks to ferment (O.G. .72, and now approx. .12) I've done this every week and a half to isolate the beer from the sediments on the bottom. I know I risk infection every time I do this, but it seems like a good idea as I've found that it stimulates the fermentation process.

Thanks for any suggestions -

Steve

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Date: Thu, 6 Sep 90 11:30:13 PDT  
From: robertn@fm1.intel.com (JEEPSRUS)  
Subject: brew comp/sacto HBD oktoberfest

Hello to all!

For the information of those in northern Calif, there is going to be a homebrew competition at the Renaissance Pleasure Faire. The date is saturday, September 22nd. The Ren Faire is located in the Black Point Forest at Novato, Marin County. Registration can be obtained by calling 1(415)892-0937. The registration must be in by Sept 17th. There's no fee to enter, and admission to the faire is free to registered entries.

I am entering my "Mayple Syrup Stout". It'll be interesting to see what happens... I sent my registration in this morning.

I am trying to organize a a HBD Oktoberfest/tasting party in Sacramento. If you are near Sacramento, let me know. I havent set a date yet(except sometime in October :-). I'm just trying to see how much interest there is. So far, I have four brewers who are interested. It will be fun!

Robert Nielsen  
robertn@fm1.intel.com  
916/725-7311 (H)

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Date: Thu, 6 Sep 90 10:56:35 PDT

From: freeman@idaho.Inference.Com (Mark E. Freeman)

**Subject: Backwash**

I have experienced the same phenomenon when using a simple fermentation lock. A few hours after pitching the yeast, the water level inside the cap is higher than outside and the cap is pulled down firmly onto the tube leading into the carboy. I have also observed this to happen at the end of the fermentation. I had thought that it was partly due to changes in atmospheric pressure since the device is similar to a primitive barometer, but I don't think the difference in pressures would be enough to suck water up a blowoff hose. (unless it was elevated to nearly the same level at both ends as Feinstein suggests)

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Date: Thu, 6 Sep 90 18:07:33 PDT  
From: GARY 06-Sep-1990 2102 <mason@habs11.enet.dec.com>  
Subject: Where is Volume 6?

Having just purchased what I thought to be all of the transcripts from the AHA conferences, I discovered that there is a hole in the offering. The "Best of" book is 1-5, and the individuals start with 7 and go through 9. Does anyone know what happened to 6? Just curious.

Also...does anyone know of a source for the Hunter Energy Monitor AC in the Southern NH area? I have only found one Hunter dealer so far, and they don't handle that piece. The Hunter numbers don't answer (in Tennessee) either.

Cheers...Gary

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End of HOMEBREW Digest #491, 09/07/90  
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Date: 06 Sep 90 23:55:05 EDT  
From: jay s hersh <75140.350@compuserve.com>  
Subject: bad head

Humans, even squeaky clean ones, have enough oils on their lips to kill a weak head, though strong ones can hold up a little longer. What makes weak/strong heads you ask. Trace minerals in the grains which are metabolized by the yeast yield the necessary substances (a type of protein I believe) which is needed for good head retention. What can you do?? Well while I'm not an all grain expert I know that there are good & bad things that are done during mashing that effect the yield of these trace elements. See Greg Noonans book for more detailed all grain info. As an extract brewer there are 2 things you can use both roughly equivalent. One is called heading agent, the other yeast nutrient. These are trace elements that allow the yeast to build good cell walls and stay very healthy and to make the most of the nutrient reduction cycles that allow them to do whatever exactly it is they do to the proteins present in the mash to convert them to the form necessary for creating good head retention.

Sorry if all this doesn't sound incredibly scientific. I've read lots of papers on yeast metabolism and from what I can tell while there are a lot of cause effect realtions that are known a lot of what yeast actually does on an organic chemistry level is still a bit o mystery. In any case the link between good mashing, and trace elements that build healthy yeast, and the resulting good head is known.

- Jay H

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Date: Fri, 7 Sep 90 09:31:24 CDT  
From: tmc@ncsa.uiuc.edu (Stephen Saroff--Applications Scientist at NCSA for TMC)  
Subject: Homebrew Digest #491 (September 07, 1990)

Hi--

Don't know if this is the right way to do this, but does anyone know about brewing shops in the Champagne-Urbana IL area (which I extend all the way to Springfield). I need to get equipment and supplies.

Also I need a recipe for ginger beer and root beer.

SzS

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Stephen Saroff (Thinking Machines)                   o o  
TMC Application Scientist for NCSA                 ( )\_\_\_\_\_o  
405 N Matthews Ave                                 ~~~~~(\_\_\_\_\_)~~~~~  
5215 Beckman Institute                             oo oo The Bear who Swims  
(217) 244 5556 <tmc@ncsa.uiuc.edu> <saroff@think.com>

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Date: Fri, 7 Sep 90 09:09 CDT  
From: gary@sci34hub.sci.com (Gary Heston (sci34hub!gary))  
Subject: Meads and such...

Greetings. Been reading a lot, but not contributing much. I'm a winemaker, which overlaps with brewing in some areas. There has been a great deal of useful info posted, though, which I appreciate.

I'm posting about meads, since I just started two batches (having 5 or 6 carboys is handy :-), and I thought I'd pass on what I'm up to. In the past, I've made two or three batches of it, without any added spices, etc., so I decided to try that this time.

Batch 32: Started 8/30 with one gallon of honey, mixed about 50-50 with water, heated to 170F, allowed to steep for 5 minutes, and cooled. Once all this was in the carboy and cooled to about 90F, I topped it up to the shoulder with water (making the water-honey ratio about 3.75-1 (5 gallon carboys), added yeast nutrient, four sticks of cinnamon, one teaspoon of ground nutmeg, and pitched the yeast. The airlock received a capfull of 10% bleach solution. Fermentation was very active in less than 12 hours (with dry yeast). Since I'd had one prior batch of mead bubble thru the airlock, I let it (as well as #33) sit in the sink overnight to let fermentation stabilize.

Batch 33: Started 9/1 with one gallon of honey, mixed about 50-50 with water, heated to 170F, allowed to steep for 5 minutes, and cooled. Due to having a relatively small pot to heat this in, I do this in about three batches. In the first batch, I added four cinnamon sticks, as an experiment to see if heat would extract more flavor. The sticks were broken up before adding. Once all this was in the carboy and cooled to about 90F, I topped it up to the shoulder with water (making the water-honey ratio about 3.75-1 (5 gallon carboys), added yeast nutrient, and pitched the yeast. The airlock received a capfull of 10% bleach solution. Fermentation was very active in less than 12 hours (with dry yeast, again). This batch surged higher than #32, based on the high foam mark.

On 9/6, since the fermentation rate of both batches had dropped about 50%, I topped up both batches to the base of the neck with water. This caused the predictable surge of CO2 from turbulence, however the rate settled out again quite a bit higher than it had been. I'm not concerned at all about it coming out too thin, I had one batch that was too thick, when I used too much honey, and it wasn't that enjoyable. Too sweet.

Odd notes: The honey used in #32 was a few years old; that in #33 was extracted less than a month ago. The old stuff is MUCH darker, almost chocolate. The new stuff is about the color of a natural manila folder. I lost the habit of taking gravities a long time ago, since I don't try for carbonated beverages; I just let it ferment out an extra month or two. Now, about that yeast.....

First, don't bother flaming, because I won't change my mind--others have tried and failed (in rec.food.drink). For all my winemaking since a couple of early batches (which I had problems with, where I'd used real wine yeast), I use Fleishmanns Rapid-Rise baking yeast. It works fine; and at



\$0.69 for 3 packets, the price is right. You may use whatever you like. Your mileage may vary. Past results do not guarantee future returns. Etc....  
I will say that I have a number of friends who can't get enough of what I make, but perhaps I have wierd friends.... :-)

I'll let you know, as time passes, how it progresses. Might even track down a few of the people over at InteGraph ([ingr.com](http://ingr.com)) and let them review it...

Relax. Have a glass of this wine.... now, don't stand up too quickly....

Gary Heston

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Date: Fri, 7 Sep 90 12:14 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Sanitation Problems/Sodium Bisulphate

Steve no-last-name (sandven@hooey.unm.edu) reports a contamination problem with his brown ale:

> The beer is now 5 weeks old and is developing a cloudy "growth" over the  
> sediments on the bottom of the glasses. [text deleted] I fermented in a  
> plastic food grade pail with an air lock ( I have since replaced this with  
> two glass carboys) and did the entire fermentation in that bucket. My  
> house has no a/c or cooler and the closet in which the beer was brewed  
> stayed a fairly constant 83-85 degrees. I used sodium bisulfate (?) to  
> clean the plastic stuff, and bleached the bottles to clean them.

My guess is the sodium bisulfate cleaning didn't sanitize your fermenter sufficiently. I believe sodium bisulfate is used by winemakers to sanitize their equipment and stop fermentation when the wine is "ready". Beer, being not as acidic as wine, is more favorable to microbe growth, and beermaking equipment needs stronger sterilants.

I (usually) use non-scented bleach to sanitize all my equipment - fermenters, hoses, bottles, caps, etc. I may be just lucky, but I've had few contamination problems using bleach. When my wallet is full of cash, I use B-Brite, a commercial sterilant. B-Brite is easier to rinse than bleach.

I don't want to start any flames, but I think discarding the plastic equipment will improve your beer quality significantly.

Mike Fertsch

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Date: Fri, 7 Sep 90 15:54:45 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Re: Head Retention

Regarding the request for added information about my head retention problem:

I primed the beer with light powdered malt extract. I have to admit that this particular beer is only about a month old. I used it because it was the beer that I had on hand that was likely to have the biggest head. The bubbles in the head were quite small (not as small as draught Guinness, but comparable to the bottled (Dublin) version). It was quite a sight to see. As soon as I'd touched it, the bubbles started popping like mad. The beer residue from the bubbles initially stayed on top of the rest of the head so that the head started turning dark brown where I'd touched it. The brown patch grew quickly as it engulfed the rest of the head. What was left over was a small ring of bubbles (one bubble thick) clinging to the edge of the glass :-(. All this took about 2 seconds.

Thanks,  
Mike

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Date: Fri, 7 Sep 90 14:10:05 PDT  
From: GARY 07-Sep-1990 1659 <mason@habs11.enet.dec.com>  
**Subject: Hunter...the sequel**

After searching half of New England, I finally got Hunter to answer their phone, and found a unit just up the street (one of Murphy's laws, I guess - calling the last number on the list...). It is \$47 at Highland Super Stores in New England.

While on the phone with Hunter, we got to chatting about what I was using it for. The result is that their product manager now knows about the AHA, and may contact them about editorial mention, etc. They may also buy a Zymurgy, and contact major homebrew suppliers advertising therein regarding selling the product.

BTW - the model number is 42205, and the name has been changed from "Energy Monitor AC" to "AirStat" (they are repositioning some products).

Cheers...Gary

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Date: Fri, 07 Sep 90 15:22:46 -0600  
From: cook@stout.atd.ucar.EDU (Forrest Cook)  
Subject: Speed your bottle washing with vortices!

A friend of mine who works with fluid dynamics showed me an interesting trick that speeds up the draining of bottles considerably. When draining the soap or chlorine out of a bottle, make a few rotary motions with your hand, causing the water to spin inside of the stationary bottle. A nice vortex will form and the air will move up the center as the water moves down the sides. The bottle will drain about twice as fast as it would if it were going glug-glug-glug. I haven't tried the trick with a carboy full of chlorine water, it might be a bit dangerous.

P.S. speaking of dangerous, I had a friend who made a giant glass-grenade out of a carboy. He filled the carboy too full and did not strain out the pellet-hops residue. He used a rubber plug with a 5/8" blowoff tube. Apparently, the tube got plugged up with hops residue and the plug was too tight to pop out. The result: his basement was spray-painted with sticky malt solution. Luckily, the only thing hurt was his ego.

Forrest Cook  
cook@stout.atd.ucar.edu WBORIO  
[husc6|rutgers|ames|gatech]!ncar!stout!cook

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Date: Fri, 7 Sep 90 15:49:54 MDT  
From: turin@jupiter.nmt.edu (Jake Turin)  
**Subject: San Francisco Brewpubs?**

Anyone care to recommend a brewpub right in San Francisco? I will be in the city next weekend without wheels, so am looking for a place either right in SF or easily accessible via public transport. I'll be leaving NM next Wednesday (9/12), so a speedy reponse directly to my e-mail address would be greatly appreciated.

Thanks in advance!

- Jake Turin  
turin@jupiter.nmt.edu

New Mexico Tech  
Socorro, NM

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Date: Fri, 7 Sep 90 14:57:04 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Re: Belgium tour

Todd Koumrian asks about organized beer tours of Belgium...

I seem to recall such a tour advertised in Zymurgy a year or so ago. I don't remember many details, but I think Michael Jackson may have been involved.

As far as touring Belgium on your own, just do it! Belgium has 3 languages (Flemish, French, & German) so many Belgians have to use English just to communicate with each other. We stayed in Brussels and found a French phrase book plus a little practice was all that was necessary for the few days we were there. Next time I go, I will stay in Brussels for a week and study conversational French before I go.

Maybe it's just me, but trying to speak and listen to French while intoxicated is funny as hell (probably due to too much Monty Python as a youth).

Opinion: Brussels is what Paris is supposed to be, but without the French. (I have never been to France and am simply showing my ignorance and prejudice)

Jackson's Pocket guide lists many pubs & breweries worth visiting, and the locals can help you find more.

My partners-in-crime and I are compiling our notes and photos into a slide show about drinking ales and visiting ale breweries in Europe. This may be shown at various club functions, conferences, tastings, etc. If your club asks nicely (and provides a suitable bribe) we could show it to you too.

If there is sufficient interest, I could even post some of our notes to the net, but be forewarned: we have notes on over 100 beers, 50 pubs, 6 brewpubs, 5 breweries, plus over 400 slides.

If you are willing to pay airfare & room, I will personally conduct a tour any time.

All of the above is also true for the UK, the Netherlands and Germany.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Fri, 7 Sep 90 17:49:51 EDT  
From: harley!chuck@uunet.UU.NET (Chuck Cox)  
Subject: Beer Tax

In the latest issue of 'Brewprint' (the Wort Processor's newsletter), an article about 'no-new-taxes' Bush's new beer tax lists a number you can call to get a free anti-beer-tax telegram sent to your representative. The number is 800-321-9035, simply give your name, address & phone number.

Don't delay, call now.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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End of HOMEBREW Digest #492, 09/10/90  
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Date: Mon, 10 Sep 90 09:08:22 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: Re: Hunter...the sequel

> While on the phone with Hunter, we got to chatting about what I was using it  
> for. The result is that their product manager now knows about the AHA, and  
> may contact them about editorial mention, etc. They may also buy a Zymurgy,  
> and contact major homebrew suppliers advertising therein regarding selling  
> the product.

Good job! I'm glad that the Hunter folks have been made aware of this potential marketplace. I've been using the AC thermostat on my brewing fridge for some time now, and I love it! If I could make just one suggestion to the Hunter folks, though, it would be to make the thermostat go below 40F; I'd love to be able to adjust the temperature all the way down to 33 or even 32F for lagering. I'd imagine that this would be a trivial ROM (or some such) change for the Hunter folks to make. But then, what would I know...

Gary, I'd be happy to phone the Hunter folks to tell them this - could you email me the phone number that you used to contact them?

Cheers,

Ken van Wyk  
krvw@cert.sei.cmu.edu (work)  
ken@oldale.pgh.pa.us (home)

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Date: Mon, 10 Sep 90 09:26:18 -0400  
From: kim@nova.npac.syr.edu (Kim Mills)  
**Subject: Baltimore Brewpubs**

I am visiting Baltimore this coming weekend and would like to know  
of any brewpubs in the city, especially near the waterfront. Thanks, Kim  
Mills

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Date: Mon, 10 Sep 1990 10:50:47 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Head and Belgium

In re. Mike Charlton's head retention problems. If the bubbles are small, it sounds like everything's OK mechanically with the head. You must just be missing some of the miscellaneous organic molecules that strengthen the head. How are you mashing?

The discussions here plus Michael Jackson plus the ghost of a bottle of Framboise I drank a year ago that still smells good have pretty much convinced me to go bum around Belgium. What percentage of the populace speaks French as a primary language? My other wanderings in Europe have convinced me that, although it is always possible to find people who speak enough English to get around, one fares much better if one can speak the local language, even poorly. I think it conveys a respect for the culture, which causes people to warm up much quicker. I can already speak some German. Would it be worthwhile for me to learn some French before going?

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

"Belgium, man, Belgium!" --Zaphod Beeblebrox

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Date: Mon, 10 Sep 90 11:26 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinas)  
Subject: taxes,etc.

Another number you can call to protest the proposed beer tax is 1-800-33-TAXES.  
Just leave your name and address and letters are sent to your reps and to ol' "read my lips".

On a better note, I tried a new? beer out of Utica, NY called New Amsterdam Ale (and beer, but the ale is better). Pretty standard for a small-batch brew, but it is dry-hopped, and has a very nicey, spicey flavor and aroma. A pleasant surprise.

Russ  
-- the stout (with the Perle instead of Northern Bullion hops put in by  
-- mistake) goes into bottles tonight.....almost a month to ferment out!

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Date: Mon, 10 Sep 90 11:31:41 PDT  
From: pms@Corp.Sun.COM (Patrick Stirling (Sun HQ Consulting Services))  
Subject: Oatmeal Stout, Blueberry Ale and priming

Hi,

My Oatmeal stout having now had a month in the bottle, I thought I'd post my findings (er, opinions!). The recipe was derived from several posted by Jay H in digect #459 (thanks Jay!):

#### Oatmeal Stout

8lb British Amber Malt Extract  
0.5lb Black Patent  
0.5lb Roasted Barley  
0.5lb Chocolate Malt  
1lb Steel Cut Oatmeal  
2oz Eroica (brewing)  
1oz Fuggles (finishing)  
~9g dry Whitbread yeast  
0.5cup Corn Sugar (priming)

#### Procedure

Crack the grains (I used a rolling pin)  
Add grain and oatmeal to about 2gal cold water  
Bring water slowly to a boil (over about an hour)  
Strain out all grains  
Add extract and Eroica, boil for 1 hour  
Add Fuggles, boil another 2 min  
Steep 15 min  
Sparge through a seive into a plastic bin, over ice  
Mix well, take SG reading  
Rack into 7gal glass carboy and pitch the yeast (no starter)  
Bottle when fermentation is complete (a week for me)

My OG was 1.062, at bottling it was 1.015. I pitched at 75F by saving a bit of the cool wort in a saucepan, adding the dry yeast, swirling it and dumping it into the carboy. It has turned out excellently! One of my best yet (if I do say so myself). Black, smooth and creamy. The oatmeal doesn't add a very pronounced flavour; I think it rather contributes to the creaminess and smoothness, which is becoming more pronounced as the beer ages. It has a fairly dark brown head, presumably from the roasted barley, - creamy with small bubbles. Similar to Guinness bit not as long lasting. At first I thought I'd need a bit more oatmeal next time, but now I think Jay got it right! We'll see in another month (if any makes it that long!).

Now on to Blueberry. I've just bottled a blueberry ale. A very simple recipe:

7lb British Amber  
1.5lb Crystal  
2oz N Brewer (boiling)  
1oz Fuggles (finishing)  
Whitbread yeast  
2lb fresh frozen blueberries

Basically the same procedure as the stout. I added the blueberries at the peak of fermentation. I tried some when I bottled; not much of a blueberry flavour, but there is something there. We'll see how it ages, but I suspect that more is required to give it a noticeable fruit flavour. This time I used a 2 step fermentation - 1 week in the 7gal primary (with fruit), then another week in a 5gal secondary. I got a lot of deposit in the primary - 2-3 inches; much less in the secondary, about 1/2". The beer has come out remarkably clear, with a nice reddish tint.

Finally, priming. I tried priming with malt extract for a while. I found it caused a 1/2" layer of haze at the bottom of the bottles. This was a dilemma for me - do I waste some good beer of pour sediment into the glass? My solution was to return to priming with corn sugar!

patrick

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Date: Mon, 10 Sep 90 11:57:32 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: Re: Beer Tax**

>Date: Fri, 7 Sep 90 17:49:51 EDT  
>From: harley!chuck@uunet.UU.NET (Chuck Cox)  
>Subject: Beer Tax

>

>In the latest issue of 'Brewprint' (the Wort Processor's newsletter),  
>an article about 'no-new-taxes' Bush's new beer tax lists  
>a number you can call to get a free anti-beer-tax telegram sent  
>to your representative. The number is 800-321-9035, simply give your  
>name, address & phone number.

>

>Don't delay, call now.

If you are a sports fan in the US, I am sure that you have seen the Anheuser-Busch commercials against an increase in the federal excise tax for beer. What is interesting is that they say that this tax already costs beer drinkers in the US \$3 billion/year and that it is the single most expensive part of the beer (I assume they mean theirs). However, they never say how much it is per beer. They probably don't want people to find out how cheap their ingredients (including corn) really are. Isn't it great that we buy these products without knowing how much tax we are paying?

Rick Zucker

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Date: Mon, 10 Sep 90 12:47:21 PDT  
From: greg@cemax.com (Greg Wageman)

**Subject: Using external controls on 'fridges for homebrew**

I don't want to rain on anyone's parade, but there is a possible downside to using external controls (such as the Hunter control recently mentioned) to control the temperature in a homebrewing 'fridge.

\*IF\* the 'fridge you're using is a cycle-defrost ("frost free") model, the external control will interfere with the self-defrosting function of the 'fridge. The way these generally work is that a timer mechanism, which runs continuously, periodically shuts down the refrigeration system and activates a high-wattage heating element which is wrapped around the evaporator (freezing) coils. The element melts any accumulated ice, and when a preset temp. is reached (usually within a couple of minutes), is thermostatically shut off. Eventually, the cycle-defrost timer turns the refrigeration system back on.

The external control works by shutting off all power to the 'fridge when cooling isn't needed. This means that the cycle-defrost timer runs only a small fraction of the normal time (only when the control supplies power because the 'fridge is too warm). As a result, the defrost cycle will occur only very occasionally.

Now, I realize we are running these things at a much warmer than normal temp., and they are not typically being opened several times a day as they would be in normal use, so icing may never become a problem. It's something to be aware of, though, if you use the external-control approach.

-Greg (sj.ate.slb.com!cemax!greg)

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Date: 10 Sep 90 23:16:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Vortex in bottles

Hi there!

RE: creating a vortex when draining bottles by spinning them a few times while holding them-- this isn't meant to sound condescending in the least, but ever hear of the Coriolus effect? This is the "spin effect" put on winds, waters, etc., by the Earth's rotation. It's also what creates that useful little vortex mentioned in dig 492.

The Coriolus effect, btw, is affected by latitude. So, you'll probably find you get a better vortex spinning the bottle in one direction or the other, but not both.

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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End of HOMEBREW Digest #493, 09/11/90  
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Date: Tue, 11 Sep 90 09:26 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: New Beer Taxes

Rick Noah Zucker has a good comment on A-B's commercials against the beer tax:

> What is interesting is that they say that this tax already costs beer  
> drinkers in the US \$3 billion/year and that it is the single most expensive  
> part of the beer (I assume they mean theirs). However, they never say how  
> much it is per beer. They probably don't want people to find out how cheap  
> their ingredients (including corn) really are. Isn't it great that we buy  
> these products without knowing how much tax we are paying?

Based on data in Michael Jackson's book (World Guide to Beer, 1977), the US consumes 82 liters of beer per person per year (240 12-ounce containers per person per year). With a population of 250 million, this makes total US consumption around 60 billion bottles per year. Taking Jackson's and A-B's numbers as truth, this equates to 5 cents per bottle.

Based on other numbers I've seen, a nickel a bottle is more than big brewers spend on ingredients. I recall that packaging costs more than the beer ingredients. Labor is the big ticket item in breweries.

Mike Fertsch

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Date: Tue, 11 Sep 90 10:05:51 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
**Subject: India Pale Ale recipe request**

Does anyone have a good recipe for an India Pale Ale using mashing techniques? Also, I'd love to get my hands on a recipe for a Bavarian wheat beer. When I was in Germany many years ago, I fell in love with the local Hefeweizen. Extremely tasty brew.

Ken

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Date: Tue, 11 Sep 1990 10:14:40 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Re: Belguim**

In response to that other soul out there comtemplating a beer-oriented trip through Belgium and who was curious about languages, I just thought I'd share what I gleaned thus far. Belguim has 3 major ethnic/cultural groups, with its own language, and apparently they like to stake their own turf by sometimes refusing to communicate in anything but their language, despite the fact they know others. I believe these languaes are French, Flemish (Dutch?) and German.

You know some German, so that's good. French might be a great help as well. Certainly English is going to be a good fallback for touring anywhere in Europe. I took French in high-school some years back, so my plan is to get back up to speed in French before departing and make my way with French and English. Some folks I know are touring Belgium now, and though they didn't know or care about Belgium's beer relevance, I should be able to find out from them what the language situation is when they get back.

Todd Koumrian

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Date: Tue, 11 Sep 90 13:21:59 EDT  
From: durbin%cuavax.dnet@netcon.cua.edu  
Subject: re:Baltimore Brewpubs

I know of two brewpubs offhand. One is the Baltimore Brewing Company; it is located right next to Little Italy. The other is Sissons by the Science Center. I don't know the addresses offhand but you can look them up. The BBC has a good pils and a good dark beer. Sissons has a weizen beer on tap, but only till the end of the summer.

prosit!  
Phil

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Date: Tue, 11 Sep 90 12:43:47 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Re: Head Retention**

Thanks for all the good advice. My brewing partner and I are going to make a Weizen on Saturday and have decided to do a higher temperature protein rest. I think we did a 126 degree rest for the stout (I don't have my notes here, though). Also, we've changed where we've bought our hops. Previously our hops weren't in very good condition and had alot of other debris in them (like twigs, etc.). I suppose the extra tannins could affect the head retention in an adverse way. Hopefully these two changes will help a bit.

Thanks again,  
Mike

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Date: Tue, 11 Sep 90 13:25:01 PDT

From: mrmike@uigelf.ece.uiuc.edu (Michael J. McCaughey)

**Subject: Fermenting Weiss**

I'm making a Weiss beer similiar to the one described in TCJoHB. As this is my first attempt at a wheat beer, I'm not as familiar with the details of its fermentation. Basically, what I did was this:

I pitched the yeast (Wyeast liquid) when the temp in my 5 gallon carboy hit 75. I waited about 36 hrs for the onset of fermentation...as the ambient temp went up (courtesy of a heat wave here in IL), I refrigerated the carboy (@ 60F) even though there had not been much blow off. That was 17 days ago. I've checked s.g. twice in the last 72 hrs, and it remains as 30 ( I forgot to take an initial - stupid!). There is still some evidence of slow ferementation, but ferentation lock activity is low.

I would expect the final s.g. to be around 17...and there was much less blow-off then I usually get from similar volumes of ales, etc. Is my fermentation stuck? If so, what should I do about it? Or am I worrying too much?

mrmike (Can't relax - no homebrew at work!)

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Date: Tue, 11 Sep 90 11:38:55 PDT

From: delaware.desktalk.com!smc@desktalk.desktalk.com (Steve M. Cohn)

**Subject: New Amsterdam Ale**

In Homebrew Digest #483, Russ Gelinas mentions New Amsterdam Ale:

>On a better note, I tried a new? beer out of Utica, NY called New Amsterdam Ale  
>(and beer, but the ale is better). Pretty standard for a small-batch brew, but  
>it is dry-hopped, and has a very nicey, spicey flavor and aroma. A pleasant  
>surprise.

Well, if this is the beer I am thinking of, it is neither new or from Utica. When I lived in New York City (1986), the beer was widely available, and the ale somewhat more difficult to find. I do remember that it had the most remarkable aroma of hops I have ever encountered in a commercial brew. VERY flowery. The reason I am relatively sure it is not from Utica is that it was marketed as the only beer brewed in the borough of Manhattan. I don't know if this is still true, but it certainly suprised many of my friends.

Has anyone seen this beer in Southern California? Russ' posting reminded me of how much I enjoyed it, and I would very much like to get some.

Thanks,  
Steve

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Date: Tue, 11 Sep 90 14:03:13 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: IPA, oxygen-absorbing caps

Wandering through one of the local liquor stores the other day, I spotted a section of the "import" shelf that had several six-packs of an India Pale Ale. I'm not really sure, but I think the brand name was "Ballantine" or something that began with a B (no flames if I got the name wrong, please). Anyway, when I got home, I was pretty pleased with the quality of the product, and started reading the label. The company that makes it is the oft maligned Falstaff Brewing Company! Needless to say, I was quite shocked, and this probably can explain the fact that I can't remember what brand name the beer was sold by. I definitely recommend giving this beer a try -- and perhaps even a letter to the brewer to congratulate them for making something other than a weak-pee-pilsner. BTW -- the underside of the caps are worth a look -- kind of a beer-drinker's gameshow. Also BTW -- I don't work for any commercial breweries.

And speaking of caps, recently on CNN there was a report of a company that is now producing a cap that has a liner designed to absorb the oxygen out of the airspace in bottles. Now that would be something nice for our suppliers to provide to homebrewers. Anybody out there heard anything about this new product, and whether it will become available for the amateur zymurgist?

Anything that will make relaxing a little easier will make not worrying a little easier, too.

Zymurgically yours,

Paul

pkel@brazil.psych.purdue.edu  
Paul L. Kelly  
Dept. Psych. Sci., Purdue Univ.

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Date: Tue, 11 Sep 90 15:06:09 EDT  
From: nolan@lheavx.DNET.NASA.GOV (Tom Nolan)  
**Subject: Baltimore Brewpubs**

To Kim Mills, who inquired about Brewpubs in Baltimore, I can highly recommend both Sisson's on East Cross Street and the Baltimore Brewing Company at Pratt & Albemarle. Sisson's has great food with a Cajun theme (best price on weekday nights when they have dinner specials). BBC is a German-style Beergarden with a menu to match. Both have good brewpub-style beer. Sisson's seems to stress the ales, BBC the lagers. You'd probably want to drive to Sisson's, about a mile down Light Street from the Inner Harbor. BBC is walking distance, right where Little Italy starts. Look for the purple neon.

To Cher Feinstein, the Coriolis force is sometimes mentioned as the cause of the vortex if the plug is pulled on a completely still bathtub (and according to this theory bathtubs in the Southern Hemisphere would drain in the other direction). In reality, the Coriolis force is many orders of magnitude smaller than other effects such as residual motion in the water, the shape of the tub and drain, etc. and doesn't have much to do with bathtubs, beer bottles, or anything else on a human scale.

Tom

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Date: Tue, 11 Sep 90 14:55:54 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: vexing vortices

In Digest #492, Forrest Cook observes:

> When draining the soap or chlorine out of a bottle, make a few rotary  
> motions with your hand ... The bottle will drain about twice as fast as  
> it would if it were going glug-glug-glug.

I've been using that trick for years now (can't remember where learnt it) and only a couple of weeks ago did the empirical side of my brain convince me to test the claim of quicker draining. With Gallileo's ghost looking on approvingly, I simultaneously inverted two full bottles. I held one steady and spun the other. The result: the spun bottle did drain faster. A little faster. It had little more than a neck-full left in the still bottle by the time the spun bottle was empty.

Time savings: about one second.

Was it Ben Franklin who said "a second saved is a second earned"?  
Or was that "time is money"?

One thing is indisputable: it's a lot more fun to spin the bottles!

Then in #493, Cher Feinstein observed:

> The Coriolus effect, btw, is affected by latitude. So, you'll probably  
> find you get a better vortex spinning the bottle in one direction or the  
> other, but not both.

Much ink has been spilled over the years on the Coriolus effect, in partic., how the vortices in bathtub drains go in opposite directions in the northern and southern hemispheres. I heard (on CBC's "Quirks and Quarks", I think) that although there really is a difference in the force which depends upon latitude and hemisphere, the magnitude of the force is so tiny as to make it irrelevant. The direction of the vortex in your bath (I take showers, personally) is determined by the net spin you exerted on the body of water by sloshing about in the tub.

When I drain two bottles simultaneously, I find it easiest to spin the right one clockwise and the left one counter-clockwise. Trying to spin them both in the same direction confuses me as much as trying to rub my head and pat my belly at the same time!

On an entirely unrelated note, has anyone noticed that American 6-row malt has ridiculously low yields compared to imported 2-rows? I get almost 80% efficiency from Canadian 2-row, around 70% from its English counterpart, and less than 60% from U.S. 6-row. Is this possible?

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End of HOMEBREW Digest #494, 09/12/90

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Date: 12 Sep 1990 08:01:37 EDT  
From: David Schwartz <DSCHWART@umab.umd.edu>  
Subject: **New Amsterdam Ale**

I am sure New Amsterdam is from NYC. I was at the taproom several years ago, and it was definitely in Manhattan. I'm not sure if the taproom still exists, but the beer and ale are still around, and the ale particularly is just as hoppy as ever.

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Date: Wed, 12 Sep 90 08:57:03 EDT  
From: Steve Anthony <steveo@Think.COM>  
Subject: Beer Marketing

Reprinted without permission, from Bill Richard's front page story on slugs, 9/11/90...

"Slugs' well-known penchant for beer is something else that fascinates researchers. Organic gardeners know to put out containers of beer for slugs and

snails to climb into and perish. "People kept asking me which beer do they like

best?" says Whitney Cranshaw, a biologist at Colorado State University in Fort Collins. So, three years ago, Mr. Cranshaw conducted a taste test that might have pleased Anheuser-Busch, but probably didn't.

"He rounded up 2,500-odd slugs and put out 16 brands of beer in saucers. Budweiser was the slugs' favorite, 5-to-1, according to Mr. Cranshaw's paper on the project. The winners, as does happen, died in their beer. Anheuser-Busch hasn't used the research findings in its advertising, Spuds Mackenzie being a more effective spokes-animal for Bud Light than a suicidal, alcoholic, hermaphroditic slug could be.

...so I wonder if a beer-drinkin' man is known by the company he keeps?  
"Bartender, a saucer of Bud for my friend here!"

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Date: Wed, 12 Sep 90 09:04 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Matt's and Ballantine

Steve M. Cohn talks about New Amsterdam Ale:

> Well, if this is the beer I am thinking of, it is neither new or from Utica.  
> When I lived in New York City (1986), the beer was widely available, and the  
> ale somewhat more difficult to find. I do remember that it had the most  
> remarkable aroma of hops I have ever encountered in a commercial brew. VERY  
> flowery. The reason I am relatively sure it is not from Utica is that it  
> was marketed as the only beer brewed in the borough of Manhattan. I don't  
> know if this is still true, but it certainly suprised many of my friends.

New Amsterdam products were originally made by Matt's in Utica, then WERE made in Manhattan (around 34th St and 10th Ave). The brewery was not profitable, and was closed down a couple of years ago. Matt's makes the current New Amsterdam products.

=====  
Paul L. Kelly asks about Bally IPA:

> Wandering through one of the local liquor stores the other day, I spotted a  
> section of the "import" shelf that had several six-packs of an India Pale  
> Ale. I'm not really sure, but I think the brand name was "Ballantine" or  
> something.

I went into a beer store a year or so ago, and asked if they had Ballantine India Pale Ale. The clerk clearly never heard of the product, but she directed me to the import case, perhaps a "bait-and-switch" tactic. No luck. I suppose the clerk thought IPA came from India. Ballantine IPA is made in Fort Wayne, Indiana, so is definitely a DOMESTIC product. Perhaps Falstaff should rename this beer "Indiana Pale Ale".

IMHO, Ballantine IPA is at the top of the Ballantine line, and is probably the best beer Falstaff has ever made. Prior to being brewed in Indiana, Bally IPA was made in Cranston, Rhode Island, and, before that, in the New York City area. People tell me that each relocation resulted in lower quality beers.

> BTW -- the underside of the caps are worth a look -- kind of a beer-  
> drinker's gameshow.

These caps are great! All Falstaff beers use the "game-show" cap, so buy some cheap Bally XXX or Haffenreffer if you like the caps and want to save some money.

Mike Fertsch

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Date: Wed, 12 Sep 90 09:23:34 -0400  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
Subject: Ballantine India Pale Ale

Falstaff did buy out the P. Ballantine's brewery's names and formulations, and in spite of driving out/closing a large number of regional brewers (Ballantine and Naragansett here in the north east) and being a maker of p (I mean b)eer, thay do make the Ballantines's India Pale Ale, which is rather good for a product from such a commercial brewery. They also make the Haffenreffer's Malt Liquor, which is not too bad either! The Narragansett Porter was so-so as it seemed to be a caramel colored lager. Their other brews are good if guzzled cold!

The bottle cap are fun to try and solve, and I save them. I don't know how many there are, several hundred different ones?

Ihor

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Date: Wed, 12 Sep 90 08:03:10 PDT  
From: gak@Sun.COM (Richard Stueven)  
Subject: Nickel-a-drink crime

I'm trying to drum up some local opposition to the proposed alcohol tax. Just so I can be sure I have my facts straight, does anyone out there have an online copy of the bill that they can email to me? Failing that, whom do I need to contact to get a hardcopy?

thx  
gak

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**      Richard Stueven          attmail!gak          gak@sun.com          **
**                Monday is a work day, Tuesday's much the same          **
**                Wednesday comes and goes away, Thursday's back again - Madness **
**                Relax, don't worry, have a homebrew!          **
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Date: Wed, 12 Sep 90 11:24 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinias)  
Subject: IPA,NewAmsterdam

That IPA that (someone) mentioned *\*was\** Ballantine, made by Falstaff. I had a few this summer (and mentioned on the list just how good they were). Others on the list informed me that Falstaff is not the nicest of brewers, taking over smaller breweries and "watering-down" their product, so to speak. The Ballantine IPA is very good though, so maybe Falstaff is changing their ways.

Re. New Amsterdam Ale/Beer: I'm pretty sure it is made in Utica, NY. Maybe, as in the Falstaff case, the smaller brewery (that was in Manhattan) was bought out by a larger brewer.

A couple of conflicting thoughts about this "bigger fish eat littler fish" phenomenon: It *\*does\** make good brew originally developed at a smaller brewery more widely available, but the quality may suffer, and even worse, the *\*real\** big fish (you know who I mean) may take notice, buy up the intermediate breweries, and *\*really\** ruin the original product. I dunno, tough call....

Russ

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Date: Wed Sep 12 12:53:44 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Beer Taxes

Mike Fertsch writes:

> Based on other numbers I've seen, a nickel a bottle is more than big brewers  
> spend on ingredients. I recall that packaging costs more than the beer  
> ingredients. Labor is the big ticket item in breweries.

If I remember correctly, a completely unsubstantiated rumor, the cost to produce a beer is only cents. I think it was less than 10. The rest of the costs are packaging, transportation, taxes and of course price mark-ups for every one who touches the product. With taxes being the biggest percent, and transportation next. And, as Mike said, packaging costs where more than the ingredient costs.

Can anyone verify or disprove any parts of this rumor? Or was I just dreaming.

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

-----

Date: Wed, 12 Sep 90 12:04:52 PDT

From: falk@Eng.Sun.COM (Ed Falk)

Subject: Re: vexing vortices

>  
>  
>

> Much ink has been spilled over the years on the Coriolus effect, in partic.,  
> how the vortices in bathtub drains go in opposite directions in the northern  
> and southern hemispheres. I heard (on CBC's "Quirks and Quarks", I think)  
> that although there really is a difference in the force which depends upon  
> latitude and hemisphere, the magnitude of the force is so tiny as to make  
> it irrelevant. The direction of the vortex in your bath (I take showers,  
> personally) is determined by the net spin you exerted on the body of water  
> by sloshing about in the tub.  
>

Read "The Straight Dope" by Cecil Adams. He talks about this for a while. Somebody experimented with a large circular tub, filling it so it would swirl clockwise. When drained, the tub would drain clockwise.

If he let the water sit for 24 hours, when drained, the tub would drain counterclockwise (the way the Coriolus effect would dictate).

By experimentation, he was able to get the water to start draining in the direction the tub was filled, and then stop and start swirling the other way.

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Date: Wed, 12 Sep 90 16:03:05 PDT  
From: Dave Sheehy <dbshprnd>  
**Subject: Lower calorie soft drinks**  
Full-Name: Dave Sheehy

Awhile ago someone asked about making a diet or at least lower calorie soda pop. Here's an idea I came up with along these lines.

I have been interested in making a lower calorie soda pop especially after making a few batches and seeing exactly how MUCH sugar there really is in soda pop. Here is an idea I've come up with that I'm going to try on my next batch. Fructose tastes 70% sweeter than sucrose (according to some nutrition book I read) and they are nearly equal in caloric content. Therefore, if I substitute fructose (available in bulk at my local Raley's) for the sucrose and use 1/2 as much I should end up with about half the calories and a drink that is a little less sweet than 'normal'. My main concern is the possibility of exploding bottles. If the sugar density is acting as a preservative and preventing the yeast from fermenting then I may be in trouble. On the other hand if the lack of nutrients is the controlling factor in yeast activity then I should be ok. I am less concerned with flavor differences due to the fructose. Opinions?

Dave Sheehy  
dbshprnd.hp.com

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End of HOMEBREW Digest #495, 09/13/90  
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Date: Thursday, 13 Sep 1990 07:08:56 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Brewing conference books**

>From: GARY 06-Sep-1990 2102 <mason@habs11.enet.dec.com>

>Having just purchased what I thought to be all of the  
>transcripts from the AHA conferences, I discovered that there is  
>a hole in the offering. The "Best of" book is 1-5, and the  
>individuals start with 7 and go through 9. Does anyone know  
>what happened to 6? Just curious.

I don't know, I assume it is out of print, maybe? I have it at home, but bought it from a local homebrew supply shop.

It is an interesting volume. The "Volume 6" is hidden and not at all obvious compared to the other issues. I have a sneaking suspicion that it was published first, then demand cause them to come out with a "Best of" book and continue from there.

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

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Date: Thursday, 13 Sep 1990 07:09:47 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Sanitizing Bottles

>Date: Tue, 28 Aug 90 15:17 EDT  
>From: <BILODEAP%BCVMS.BITNET@mitvma.mit.edu>  
>  
>Sorry about this, but I need to ask:  
>  
>What is the best \*NON-Toxic\* method of sterilizing bottles?

I prefer putting the bottles in dishwasher, no detergent, and using the "heated dry" option after a rinse. This may not actually \*sterilize\* the bottles, but should do at least as good a job of sanitizing them as a bleach solution.

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

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Date: Thu, 13 Sep 90 10:15 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinas)  
Subject: questions

Question time. Are we ready? Ok, let's go:

I'm having an \*interesting\* time brewing a stout. Standard ingredients, with Wyeast Irish Ale yeast. The yeast package didn't swell very well, and I couldn't wait any longer, so I pitched it after it swelled to about 1.5". It fermented slowly, and had no blow-off. After a couple of days it was bubbling happily, so I let it go. After 3 weeks it was still bubbling every 18 seconds (still in primary). Last night I transferred it to a secondary, and the specific gravity was 1.040! I don't know the OG, but it would have been in the 1.060 range. It tasted good, albeit a little sweet. It even had some carbonation. It didn't seem to be bubbling very much in the secondary, so I loosened the cap to the water seal, and ZING! it starts bubbling away. AHA! That explains the slight carbonation; I've had my stout "bottled" in a carboy, and was forcing the CO2 back into solution. SO, the question(s) is(are): how has the increased CO2/increased pressure/other factors affected the yeast population? Should I pitch some more yeast? Or call it a sweet stout and smile?

Hops

- ----

I have a "new" (planted in April) Hallertaur hops plant. It grew very well, and produced some (less than 10) nice cones. I picked those and used them, but that was it, no more cones. The plant is still fine. What gives?

I

-

I've got an infection in one of my batches (bacteria-I had some friends check it in a bio.lab). This is the batch with the white globules as a ring-around-the-bottle. It tastes OK (I think), and I hate to throw the whole batch away, since some bottles have very little sign of infection. So what I did is pour the beer through a coffee filter, to catch any good size critters. It seems to work; the beer comes out nice and clear, but also quite flat. The coffee filter has a nice head, though. Any ideas out there? (other than toss it or drink it the way it is)

Russ

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Date: Thu, 13 Sep 90 9:08:25 PDT  
From: Marty Albin <martya@sdd.hp.com>  
Subject: Re: low-cal soda

> From: Dave Sheehy <dbs@hprnd>  
>

> I have been interested in making a lower calorie soda pop especially after  
> making a few batches and seeing exactly how MUCH sugar there really is in  
> soda pop. Here is an idea I've come up with that I'm going to try on my next  
> batch. Fructose tastes 70% sweeter than sucrose (according to some nutrition  
> book I read) and they are nearly equal in caloric content. Therefore, if I  
> substitute fructose (available in bulk at my local Raley's) for the sucrose  
> and use 1/2 as much I should end up with about half the calories and a drink  
> that is a little less sweet than 'normal'.

Ought to work. A lot of commercial sodas use fructose,  
and the only problem I could see is that the result will have  
less body. Ever notice how thin diet soda tastes compared to  
regular?

> My main concern is the possibility  
> of exploding bottles. If the sugar density is acting as a preservative and  
> preventing the yeast from fermenting then I may be in trouble. On the other  
> hand if the lack of nutrients is the controlling factor in yeast activity  
then  
> I should be ok. I am less concerned with flavor differences due to the  
> fructose. Opinions?

Yeast without nutrients can't reproduce--but they  
don't stop eating. They will slowly create more and more CO2  
unless something stops them, like refrigeration, irradiation,  
chemical attack, or court order.

\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*  
I'm not a biologist. The above paragraph represents opinions  
based on experience and hearsay. The author reserves the  
right to be full of it.  
\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*WARNING\*\*\*\*

Here's what I do to make soda. I boil the water in my  
big brewpot, add sugar, stir, bring back to a boil, remove  
heat, add extract, and pour the whole mess immediately into a  
sanitized keg. I let it cool overnight, chill the next  
morning, and artificially carbonate. Result: four-five gallons  
of fizzy soda, no sediment, and no exploding bottles. All for  
about an hour's worth of effort.

If kegging isn't an option, you might try bottling  
with a carefully weighed chunk of dry ice in each bottle.

On the same note, I'm very interested in collecting  
recipes for root beer. The extracts I've tried have been  
really disappointing, and I'd like to find a "mashing" recipe.

Even a pointer to good extracts would be appreciated.

- --

Marty Albini

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"To enjoy the flavor of life, take big bites. Moderation is for monks."

phone : (619) 592-4177

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Date: Thu, 13 Sep 90 10:46:37 -0600  
From: cook@stout.atd.ucar.EDU (Forrest Cook)  
Subject: Beer Marketing (Slugs)

Perhaps Budweiser should change their icon to  
SLUGS Mackenzie :-)

I can see it now: "4 out of 5 slugs recommend BUD!"

Forrest Cook  
cook@stout.atd.ucar.edu WBORIO  
[husc6|rutgers|ames|gatech]!ncar!stout!cook

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Date: Thu, 13 Sep 90 10:48:10 PDT  
From: Jeff La Coss <jlacoss@venera.isi.edu>  
Subject: please add me to you august mailing list

Thanks,

Jeff

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| USC/Information Sciences Institute | Office:  |
| 4676 Admiralty Way   | 213-822-1511 x235 |
| Suite 1000           | FAX:   |
| Marina Del Rey, CA 90292 | 213-823-6714 |
=====
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Date: Thu, 13 Sep 90 10:38:43 PDT  
From: fredc@pro-humanist.cts.com (Fred Condo)  
**Subject: California beer tax proposal**

In-Reply-To: message from fredc

gak@sun.com asks about the nickel a drink tax in California.

Since the proposed tax you mentioned in HBD 495 is an initiative, you should be able to get the text from the Secretary of State's office in Sacramento. You would probably be able to get it from Anheuser Busch or some other beer industry source, as well, since they are in opposition and have proposed a competing, 2-cents-a-drink initiative to suck votes away from the nickel tax proposal. The nickel proposal is Proposition 134.

\*.....

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200 bps  
INET: fredc@pro-humanist.cts.com BitNet: condof@clargrad  
matter: PO Box 2843, Covina, CA 91722 Amer. Online: FredJC

-----

Date: Thu, 13 Sep 90 10:52:30 PDT  
From: freeman@idaho.Inference.Com (Mark E. Freeman)  
Subject: Re: Homebrew Digest #495 (September 13, 1990)

If I remember correctly, a completely unsubstantiated rumor, the cost to produce a beer is only cents. I think it was less than 10. The rest of the costs are packaging, transportation, taxes and of course price mark-ups for every one who touches the product. With taxes being the biggest percent, and transportation next. And, as Mike said, packaging costs where more than the ingredient costs.

Can anyone verify or disprove any parts of this rumor? Or was I just dreaming.

It`s entirely believable. First of all, when you're buying ingredients wholesale by the ton, things get very inexpensive. And it`s not just the beer industry, most products cost \*many\* times the value of the raw materials. I guess alot of people don't realize how much money is spent on advertising and packaging so that that product looks

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Date: Thu, 13 Sep 90 15:14:20 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: Baltimore Brewpubs**

Tom Nolan writes:

> BBC is a German-style Beergarden with a menu to  
> match. Both have good brewpub-style beer.

Unfortunately, BBC has nixed their German food (in favor of the usual chicken wings and stuff -- why bother?). The beer is still excellent, however.

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Date: Thu, 13 Sep 90 15:20:51 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Re: Baltimore Brewpubs**

Tom Nolan writes:

> BBC is a German-style Beergarden with a menu to  
> match. Both have good brewpub-style beer.

Unfortunately, BBC has nixed their German food (in favor of the usual chicken wings and stuff -- why bother?). The beer is still excellent, however.

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Date: Thu, 13 Sep 90 15:36:30 EDT  
From: mark@zippy.cs.umass.edu (mark gryska)  
Subject: New Amsterdam and F.X. Matt's Brewery

Regarding New Amsterdam, both the ale and the lager are brewed in Utica, NY by the F.X. Matt's Brewing Company. New Amsterdam started its life in 1982 as a contract brew by F.X. Matt's for the Old New York Brewing Company founded by Matthew Reich. When he had raised enough capital he opened his Manhattan brewery in 1985. However, this turned out to be a very expensive operation and he closed his brewery in the fall of 1987 and New Amsterdam was contract brewed by F.X. Matt's once again. The last news I heard was that F.X. Matt's had purchased New Amsterdam from Matthew Reich.

F.X. Matt's contracts a number of different beers, about a dozen or so, which are sold all over this country. Last month our club, the Valley Fermenters, conducted a tasting of some of these beers along with their brand "Matt's Premium" - an American Pilsner Lager. We wanted to determine whether their beer had a characteristic "house flavor" (as some people thought it did) and if so, what was it?

It turned out that most of these beers were very similar not only in flavor but also in color. The most prominent differences were in the hops; some had strong hops aroma and flavor while others were less assertive, there was also variance in the type of hops used although continental varieties were most common. The color of these beers ranged from copper to golden, the flavors could be described as clean, an emphasis toward maltiness and perhaps a bit on the grainy side. The hops were balanced nicely against the maltiness making for a very drinkable beer. As a criticism, I would say that all of these beers lacked some character, I felt that there was very little that stood out to make them unique. It seemed that all these beers were produced in a very similar manner. To their credit this brewery was one of the first in the country to produce contract brews.

As a side note: I had been on a tour of the brewery just a week or so before our tasting. They have a nice tour with lots of antiques and beer memorabilia, it is a family run business and has that feel to it. The tour guides are high school kids so don't expect to engage in a lot of technical beer talk, you may be able to arrange a special tour if that is what you are looking for. The brewery also produces "Sparkling Ale" as well as "Old English Ale" which are very delicious as I recall. These products are sold only in kegs, when in Utica you might find them at Tiny's Grill on the corner of Mandeville and State.

- mg

Our tasting consisted of:

Matt's Premium Lager    Manhattan Gold  
Brooklyn Lager        New Amsterdam Ale  
Portland Lager        Dock Street Amber

Harpoon Golden Lager    Harpoon Ale  
Saranac 1888    Season's Best 1988, 1989

Note that we did not sample some of the beers that were more likely to be on the outside of the spectrum - for instance, Newman's Albany Amber or Brooklyn Brown.

[gryska@cs.umass.edu](mailto:gryska@cs.umass.edu)  
[mark@zippy.cs.umass.edu](mailto:mark@zippy.cs.umass.edu)

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Date: Thu, 13 Sep 90 16:22:38 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: **Balling Plato**

First of all, apologies for forgetting to sign my "vexing vortices" in #494. And many thanks to Ed Falk for the Douglas Adams reference in #495. Dare I venture to suggest that if it takes on the order of 24 hours for the Coriolus effect to overcome the inertia of spinning water in a tub, then it won't make much of a difference to the industrious homebrewer rinsing her bottles?

The real reason for this note is give the formula for mash efficiency. Most of you probably have 3-scale hydrometers. We all know what the specific gravity scale measure (no? Weight of one litre of wort in kilograms. Careful, though, it's 1.043 kg., NOT a metric ton and change.) The potential accohol is just SG re-scaled by about 7.5, for those of us without calculators.

The (relatively) unknown third scale is degrees Plato (or Balling or Brix). Quite simply, it measures the percentage, by weight, of dissolved solids. However, since it assumes that the solvent is pure water, it can only really measure this before fermentation.

This is quite neat, since if you multiply the volume (in litres) of the wort by the SG, you know how much your batch weighs. Then Mr. Plato tells you how much is solid stuff. That's virtually all sugar... hops don't amount to much. Therefore, (grain brewers particularly take note) you can compute how much of the stuff you started with actually got in to the beer.

You should expect 60 to 80% of the grist, by weight, to end up in the wort. Husk and such accounts for most of what doesn't go through. The proportion of such insoluble mattrr varies among types of malt and adjunct. You can also use the figure to get an idea of how efficient your sparge is...could be handy, for example, if you're experimenting with a new sparging technique.

Here goes. Let:

S = original gravity, specific gravity scale,  
P = original gravity, degrees Plato,  
V = volume of wort, litres, and  
W = weight of grist in kilograms.

Then

$$\text{efficiency} = \frac{S \ V \ P}{100 \ W} .$$

Suppose a 5 U. S. gallon (18.9 litre) batch used 8 lb. of malt (3.6 kilos) and had an original gravity of 1.043 (which corresponds to about 11

degrees Plato). There's about 2.17 kg. of solids in the wort (a shade less than 5 lb.) and the efficiency is 60%.

If you insist on pounds and gallons, replace the constant in the denominator by 11.96 (OK, round to 12). Remember, British and old-fashioned Canadian subscribers, that's a 3.8 litre U. S. gallon. The computation of the constant for 4.4 litre imperial gallons is left to the reader as an exercise . That, and a 1000-word essay on "Why Canada adopted the metric system and why America should do the same".

Happy calculating, but even happier brewing,

Rob (bradley@math.nwu.edu)

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Date: 13 Sep 90 16:25:28 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Re: Homebrew Digest #493 (September 11, 1990)

Some comments folks. New Amsterdam isn't New to us in the Northeast. Its brewed at Matts in Utica who contract brew a number of beers including Newmans Albany Amber, Philadelphias Dock Street, One of the maine beers I think Portland Lager, Commonwealth brewing Co bottled products and a few others. I had an opportunity to speak with one of the Matt Brothers. He said that contract brewing has been a godsend to their brewery which had been shrinking the amount of output (leading to available excess capacity) through the late 70s and early 80s. Matts is known for some of Upstate NY's true swill beers like Utica Club, and Matts Beer Balls. The Saranac 1888 is OK, and their XMAS beers are respectable amber lagers. Their best brewing is done to someone elses recipe.

Glad to hear the oatmeal stout is going well for patrick. He mentioned blueberry beers. I had tried a commercial golden colored beer by Thomas Kemper of Oregon I believe that had a distinct blueberry flavor imparted by a strain of yeast that created the right ester. Anyone else ever tried this and have they seen this yeast strain out and about??

Rick Z (and others) beer is taxed almost everywhere in the world by % alcohol (the reason why Irish Guinness is the world's weakest Guinness as Ireland has one of the highest alcohol taxes). Tellnig the tax amount would also tip off the strength, and we can't allow that eh??

With regard to external fridge controls I know lots of people who use them and none have reported any problems.

- Jay H

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End of HOMEBREW Digest #496, 09/14/90  
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Date: Fri, 14 Sep 90 10:45:42 EDT  
From: nolan@lheavx.DNET.NASA.GOV (Tom Nolan)  
**Subject: Belgium Beer Tours**

The folks that are contemplating a tour of Belgium for the beers should really try to see the 1st episode of "The Beer Hunter" which aired several weeks ago on The Discovery Channel. This first-of-the-series contained a lot of interesting information (some of which has been repeated here in the Digest) and was for me at least a real eye-opener on Belgian brewing. Maybe you can find someone in a local homebrew club who recorded the thing on videotape. The Discovery Channel has been airing ads for the whole series on tape for \$35 or so. (I keep thinking of this Steve Allen story when, upon learning that a friend was from Belgium, he replied "Oh, I didn't know you were Belch!").

Tom

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Date: Fri, 14 Sep 90 10:03:34 PDT  
From: Chris Quint <quint@hpindqj.cup.hp.com>  
**Subject: Holiday Brew Recipes?**

Allow me to start off this year's thread on Holiday Brews. I'd like to brew up a batch of something like Anchor's Christmas Ale for the Holidays this year. Hopefully there is still time for it to age to an acceptable level before the end of December. Does anyone have a recipe that they have tried and would like to share? Thanks, Chris

-----

Date: 13 Sep 90 22:08:24 EDT  
From: brew@ncrmud.Columbia.NCR.COM

**Subject: Holiday Brew Recipes?**

Someone a few digests back mentioned using a freezer for a keg cooler. This sounds like a workable solution for kegs. I am also looking for a way to not only store kegs, but to have a place to lager beer while still in the glass carboy. My concern with using a chest freezer is lifting an already unwieldy carboy full of beer into such a freezer. How do others handle this? Lager in the keg?

- ----

Would those who have beer refrigerators discuss how your choice for your refrigerator was made. Did you choose a no-frost model? How do you store kegs that when full weigh about 45 pounds each when fridge shelves seem so fragile? Has anyone used an old soft drink cooler, the kind in which you stack drinks on the bottom and has a sliding door on top?

-Jim Griggers  
West Columbia, SC.

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Date: Fri, 14 Sep 90 12:25:37 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Soda Pop and taxes

Hi all. Becuase I've exploded many a bottle (including beer bottles) making soda pop, I have come up with a virtually fool proof method for making naturally carbonated soda pop without the risk of shrapnel. (I don't have a soda keg system yet, so I can't artificially carbonate it). Here's a recipe for ginger beer with my method for bottling:

- 1 Imperial gallon of water
- 1 pound sugar
- 1-5 oz. peel and crushed fresh ginger (to taste really...)
- 1 lemon
- 1/4 oz. cream of tartar
- yeast (I use dried baking yeast)

Bring the water to a boil. Add ginger, sugar, cream of tartar and grated lemon peel (using only the yellow part of the peel). Boil for about 5 mins. and then let cool. When it is cool, add the juice from the lemon and the yeast. Let this sit for a few hours (usually 3 or 4) to let the yeast get started. Strain through a towel and bottle in 2 litre plastic pop bottles. It is important that these bottles be new, because the plastic in the bottles will soak up whatever was in them previously. I have found that as long as they have only had pop in them, they are all right. MAKE NO ATTEMPT TO STERILIZE OR DISINFECT THESE BOTTLES. Just make sure they are clean. Screw the caps on the bottles and let them sit in a warm place until the bottles are hard (this means that they are well carbonated). I find that it takes less than 8 hours (and sometimes as little as 2 or 3 hours) for this to happen. Put the bottles in the freezer (standing straight up). Leave them there for several hours (but don't let them freeze). After taking them out of the freezer, decant the liquid off the yeast sediment and rebottle (I usually bottle them in pint sized plastic pop bottles). Put the new bottles in the fridge. This procedure gives you far more control of the carbonation than any other I have found. It also enables you to have relatively yeast free pop (which my brother demands). Note that the pop still tends to carbonate while in the fridge, but at a much slower rate than other bottling methods I've used.

Regarding taxes: 5 cents is nothing! Here in Manitoba Canada taxes eat up 56 cents out of every dollar on beer! Count yourselves lucky. Of course we do have the third highest tax rate in the world...

Mike

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Date: Fri, 14 Sep 90 10:28:39 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: Thomas Kemper - a minor correction**

>Date: 13 Sep 90 16:25:28 EDT  
>From: Jay Hersh <75140.350@compuserve.com>  
>Subject: Re: Homebrew Digest #493 (September 11, 1990)  
>

>Glad to hear the oatmeal stout is going well for patrick. He mentioned  
>blueberry beers. I tried a commercial golden colored beer by Thomas Kemper  
>of Oregon I believe that had a distinct blueberry flavor imparted by a strain  
>of yeast that >created the right ester. Anyone else ever tried this and have  
>they seen this yeast strain out and about??

Just a minor correction - Thomas Kemper is from Poulsbo, Washington,  
across the water from Seattle. They used to be on Bainbridge Island, also  
on the other side of Puget Sound from Seattle. They actually brew a pilsner,  
a tough style to brew that most micros do not seem to want to attempt. But  
then again, Thomas Kemper specializes in lagers and most micros (at least  
around here) brew ales.

Rick Zucker

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Date: Sat, 15 Sep 1990 14:26:59 PDT  
From: todd@NISC.SRI.COM (Todd Koumrian)  
Subject: Re: Belgium

Thanks to the many people who responded to my inquiries prior to setting up a trip to Belgium. Chuck Cox, I've been behind in reading my mail and just saw your posting. Thanks for the tips on what the real language situation is like, and it sounds like I'll be ok. I'd be interested in some notes taken, to help augment what I have in books like M Jackson's.

Todd Koumrian

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End of HOMEBREW Digest #497, 09/17/90  
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Date: Mon, 17 Sep 90 04:04:44 PDT  
From: GARY 17-Sep-1990 0657 <mason@habs11.enet.dec.com>  
Subject: Keg coolers...

re: refrigerators vs freezers.

I bought the chest freezer (used, of course), and a Hunter monitor. After a week or so, I am convinced I made the right move. I preferred the freezer because of the ability to load/unload a keg without moving others, and because of the vertical nature of the storage. I wonder how you planned to store kegs above the bottom layer? Is a fridge tall enough, not withstanding the weight handling capacity of the shelves? The freezer has a ledge (over the motor, etc.) that seems ready made for a carboy. One thought occurred though - one had better wish to ferment and store kegs at the same temperature, within a few degrees.

Cheers...Gary

P.S. The cellar is around 70 degrees. The freezer has run less than two hours per day (registers on the monitor - handy) to keep 55 degrees.

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Date: Mon, 17 Sep 90 09:37:39 EDT  
From: Kenneth R. van Wyk <krvw@cert.sei.cmu.edu>  
Subject: bottle culturing yeast

I brewed my first batch this weekend using bottle cultured yeast (from a bottle of Sierra Nevada Pale Ale). Things seem to be going real well as of this morning - a solid head starting to work its way out the blow-by tube already. The jury is still out, of course, but I'm looking forward to tasting the results (and not worrying in the meantime...).

Here in Pennsylvania, Sierra Nevada is impossible to find - I ended up getting a case at my in-laws' in New Jersey. (Corollary: in PA, \*most\* good beer is darned near impossible to find.) So, I'd like to try culturing something that I can get more easily. Has anyone out there tried culturing Anchor Liberty Ale? Does Anchor pasteurize or filter? If there's culturable yeast in there, that would help me out a lot, since Anchor Liberty is both easy to find and a notable exception to the above corollary. :-) If not, any suggestions for other PA-available ales that contain culturable yeast?

Thanks for any tips.

Ken van Wyk  
krvw@cert.sei.cmu.edu (work)  
ken@oldale.pgh.pa.us (home)

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Date: Mon, 17 Sep 90 08:57:35 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
**Subject: Kegging vs. Bottling**

[ I posted this a week ago, but it must have gotten lost. So here is a repost. ]

Things have been getting a little boring around here lately. What we need is to add a little controversy. It's a nasty job, but somebody's got to do it. To that end, I offer the following bit of heresy:

Kegging doesn't save time.

There, I've said it. I feel better already. Now, let me explain myself.

**BOTTLING CYCLE:** After I pour a homebrew out of a bottle, I rinse the bottle several times right away with water. (I.e., put some water in the bottle and shake vigorously.) That takes only a few seconds and it at least removes all visible residue. Then I put the bottle in the dishwasher, to be run with the next load. My bottles come out of the dishwasher absolutely sparkling, and of course the heat from the dry cycle sanitizes them. So my bottles are always stored clean. There is nothing in them that would make little beasties want to come in and set up shop. Worst case, they might pick up a little dust during storage.

When I'm ready to bottle a batch, I fill my priming bucket with a weak bleach solution. I fill one of my (already clean) bottles halfway with the bleach solution and shake vigorously. Then I funnel the solution into the next bottle and repeat. After I've treated about 12 bottles, I switch over to rinse mode. I give each bottle a thorough but quick and painless rinse, using a bottle washer attached to the sink with the faucet full on hot. I place the bottles on a bottle-drying tree to drain.

That's it. The total time spent in washing and sanitizing the 50 bottles is small and relatively painless. And it overlaps with sanitizing the priming bucket and siphon hose, and with boiling the caps and the priming solution.

I siphon the brew from the carboy into the priming bucket. That's an extra step compared to kegging, but it doesn't take very long. After that, bottling goes pretty fast using one of those wands with a spring-loaded valve at the end. I use a standard 2-lever capper, piece of cake.

The main clean-up task is cleaning the carboy (just like with kegging). The priming bucket is easy to clean, since it never got very dirty to begin with.

**KEGGING CYCLE:** I use Cornelius soda kegs (a.k.a. the "good" kind of keg). After I drink up all the beer in a keg, I have to clean it as well as the cobra tap and hose. The first step is to rinse the keg several times with water. Then, I boil a few gallons of water and clean out the cobra

tap and hose by repeatedly putting boiling water into the keg, sealing it, pressurizing it, and dispensing the water out through the cobra tap. I do this at least 3 times, because I worry (oops) about what might be lurking inside that opaque dispensing hose.

Then, I disassemble the keg. I clean the inside of the keg using liquid dish soap, warm water, and a dishrag. That is awkward, because my elbow fits through the mouth of the keg only when it is oriented properly. It makes scrubbing kind of difficult and sometimes painful. (Scrub, scrub, scrub, CRUNCH -- OW!) I clean each of the other parts in a big sink, rinse them well, and let them dry. After a few days, I re-assemble everything and store the keg.

Now, the killer: At keggung time, I have to go through almost all of that again. First, I fill the keg with a weak bleach solution and boil a bunch of water. I seal the keg, apply some pressure, and dispense some of the bleach solution until the hose is full of it. I let it sit that way for 15 minutes. (No longer than that -- bleach corrodes stainless steel.) Then I rinse a few times with the boiling water, pushing it through the hose, etc.

Filling the keg is a piece of cake, of course -- just pour in the (boiled) priming solution, run a little CO2 in to guard against oxidation, and siphon directly from the carboy into the keg.

Then comes cleaning the carboy, etc.

CONCLUSION: I haven't actually timed my bottling or keggung process. But it *feels* like keggung takes about as long. Now, I *like* keggung. It's great having homebrew on tap. But the primary reason that is always given for keggung (i.e., saving time) is, IMHO, bogus.

What I am really hoping to get out of this discussion is some tips on how to spend less time and effort cleaning and sanitizing my kegs.

John Polstra	jdp@polstra.uucp
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Date: 17 Sep 90 09:42:11 EDT (Monday)

From: crawford.wbst@Xerox.COM

**Subject: Munich dark beers**

On a recent trip to Toronto I had the pleasure of sampling some brews from a brewpub called Growlers (located at 75 Victoria). They had two brews available when I was there, a light lager and a Dunkel. Both brews were excellent, especially the Dunkel. The Dunkel was how I imagined the brews of Munich would taste, very rich, smooth, and had a nice chocolate taste. Now I have a new goal in life, to brew a Dunkel. My problem is I have no experience with making dark beers. I assume the dark rich chocolate taste comes from munich malt (is this true?). Any text I have read says to avoid chocolate malt, it is wrong for the style. Does anyone out there have any experience with dark german beers or munich malt? Dave Miller's book has a recipe that includes all munich malt, no other source of enzymes. Does munich malt contain enough enzymes for the conversion? Also, does anybody have a good mail-order source for munich malt? If anyone can help me out I'd appreciate it (otherwise I'll just have a homebrew.)

Thanks

Greg

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Date: 17 Sep 90 13:18:02 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
**Subject: Beer production costs**

While we're on the subject I have heard that 45% of the cost of a Budweiser (or like brand of swill) goes to race cars, speed boats, and other moronic or not so moronic (depending upon your viewpoint) sports events and promotional gimmicks. That means that every Bud you drink forces you to watch yet another idiotic commercial. Pretty vicious cycle, eh??!!

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Date: Mon, 17 Sep 90 13:03:17 PDT  
From: ocarma@unssun.nevada.edu (Oran Carmona)  
**Subject: Disconnected**

I seem to have been disconnected from HBD... could you please re-suscribe me to it? Thanks!

O<

ocarma@unssun.nevada.edu

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Date: Mon, 17 Sep 90 16:58:00 EDT  
From: perley@glacier.crd.ge.com (Donald P Perley)  
Subject: fridges & taxes

>How do you  
>store kegs that when full weigh about 45 pounds each when fridge shelves  
>seem so fragile?

Take the shelves out and put the keg on the floor of the fridge.

>Regarding taxes: 5 cents is nothing! Here in Manitoba Canada taxes  
>eat up 56 cents out of every dollar on beer! Count yourselves lucky.  
>Of course we do have the third highest tax rate in the world...

The proposed california tax would be "nickle a drink" or 30 cents/6pack at the manufacturing level. This would be marked up by each stage of the distribution chain. You already have some idea how much they mark up the nickle they spend on ingrediants. It could be well over a dollar/6 by the time you see it at the grocery store, or 50 cents/bottle at the bar.

This would, of course, apply to beer exported from California, and would be in addition to any federal taxes and state tax in the state where you buy it.

-don perley

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Date: Mon, 17 Sep 90 16:35:40 PDT  
From: GARY 17-Sep-1990 1930 <mason@habs11.enet.dec.com>  
**Subject: Volume 6; HyperCard Beer Stack**

The AHA verifies that they have some copies of Volume 6 of Beer & Brewing for sale (\$18.95 member price). For some reason, they aren't going to reprint it.

I have run across a HyperCard stack on beer. It has some elementary sections on how beer is made, ingredients, types, and some reviews of various brews. If there is interest, I will contact Rob about archiving it.

Cheers...Gary

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Date: Mon, 17 Sep 90 16:37:37 PDT  
From: GARY 17-Sep-1990 1933 <mason@habs11.enet.dec.com>  
**Subject: Southern New Hampshire Homebrew Club Inaugural Meeting**

What: Southern New Hampshire Homebrew Club Inaugural Meeting!

When: Wednesday, September 19, 1990 - 8 PM

Where: Jack Sullivan's house - directions follow...

Coming North or South on Rte.3, take exit 33 (in MA), Route 40 West toward Groton for 2 1/2 miles. Take a right at the Getty gas station (this is Dunstable Road in Westford). Follow this road for 2.2 miles. Take a left onto Groton Road (as you cross into Tyngsboro, the street becomes Scribner Hill Road). Take the 2nd right onto Virginia Road, then the 2nd left onto Indiana Lane. The house is on the corner, on the right hand side of the street. One Indiana Lane (the street sign may be missing!).

Telephone 649-9083

[Bring samples of your latest/greatest if you like, but remember - in deference to Jack and his neighborhood...we will maintain our decorum at all times 8') ]

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Date: Mon, 17 Sep 90 23:01:14 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: yeast, hops, fridges

In HBD #496 <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinias) wrote:

[Details of incomplete fermentation with partially inflated Wyeast pkt omitted]

>and was forcing the CO2 back into solution. SO, the question(s) is(are): how  
>has the increased CO2/increased pressure/other factors affected the yeast  
>population?

I believe that the increased CO2/increased pressure is irrelevant.

I would bet money that your real problem is that for some reason the yeast never multiplied up to the population needed to ferment the beer in a reasonable time. I would bet a beer that the reason for this was lack of dissolved oxygen. When pitching Wyeast with no starter it is critical that as much air get dissolved into the wort as possible. Oxygen is the rate-limiting

factor for yeast cell division in this setting and the yeast can only go through a few divisions without oxygen and are left wimpy when forced to do this. I suspect you are short of yeast by an order of magnitude or so.

Yes, splashing room air into the wort puts a few bacteria and molds into it. But this is just about inevitable anyway and it is important to get the yeast population up so it can keep the unfriendly populations in check so this is again an important tradeoff for liquid yeast cultures.

Also, while we are at it, keep in mind that the number of viable (live, healthy) cells in a Wyeast packet is partly a function of its storage history. Yeast in liquid suspensions are very fragile. They can't tolerate any significant heat and have poor shelf life under the best of circumstances. Old or abused liquid yeast translates to more danger of a marginal situation in which you end up with too few cells on the job. When things are marginal nine times out of ten you will still end up with beer and nine times out of ten you will think "This could have been better".

Another thing to consider is that the difference between a little and a lot of inflation of the yeast packet might be very little yeast in volume but it might represent a doubling or two and each doubling takes \*time\* so there is a real tradeoff there. It's best to get all the doublings possible to happen in

the packet and/or starter and not in the full batch of wort, which is an order of magnitude or three less sanitary.

If there was enough air then perhaps something else kept the yeast from multiplying, like a big temperature dip (packet warmer than wort?) or the like.

The bottom line is that when starting with such a small amount of yeast everything has to be done right for things to come out right.

> Should I pitch some more yeast? Or call it a sweet stout and smile?

You could pitch some dried yeast and be sure of getting enough cells on the job without adding any air. If it were me I'd rehydrate some good dried yeast

like Edme (Yes, damnit!) or Whitbread in a little pre-boiled water and pitch it.

Pitching more Wyeast or other liquid cultures would pose worrisome problems. Without a load of oxygen the cell count would still be left way way too low. Adding oxygen at this stage would be mandatory to build up a liquid culture but might give you a load of problem chemicals. I don't know enough to say whether all the yeast would drop what they are doing and respire some more, thus safely consuming the oxygen and multiplying, or if some of the cells would continue anaerobic fermentation, leading some of the oxygen added to generate staling compounds. The other problem is how you would actually get any air dissolved into the wort without racking it.

If you did rack your wort with splashing and got some air dissolved that way you'd have to watch out for "dextrin fermentation kicking in". With the yeast population low, the wort still perhaps not as acid as it should be, etc there is extra danger of competing organisms getting a foothold. If you are very unlucky like someone who posted about this recently you might get some dextrin-chomping bacteria. :-)

If there are any pro biologists out there, please straighten me out if I goof this up. I'd like to show some simple arithmetic as it relates to yeast.

The party line is that in ordinary circumstances yeast tend to build up to a certain maximum concentration in a given medium and around 2 million cells per ml is the figure I've read several times. So given the 50ml of wort in a Wyeast

packet you might have roughly 50x2 million or 100 million cells once the packet is puffed up. Figuring that you need the same concentration in your batch of beer to get the job done you need around 5x3780x2 million or about 40 billion cells. So to get from 100 million to 40 billion by powers of two via budding you need about nine doublings. With a fully developed pint starter (call it 500ml) you start with roughly 2<sup>3</sup> more volume as compared to the Wyeast packet, so you've done three of the doublings in the starter. Each doubling takes 2-10 hours depending on a ton of variables, but 3-4 hours is a good guesstimate. So a 5 gallon batch of wort started with healthy Wyeast packet pitched with no starter would be expected to take 24-36 hours to get up to full speed. With a pint starter this changes to 12-24 hours. But of course many of us have seen many different timings: your mileage will vary!

A very important point is that I'm assuming that starters are developed at regular room temperature of around 77 degrees F. I went through a lot of bullshit about starters needing to be developed at lower temperatures and I now believe this is garbage.

All of this also assumes that each batch of wort pitched with yeast just gets

one dose of oxygen dissolved in it at the start. If you can arrange for extra oxygen to get into your starter you can grow even more yeast and the excess will sediment out. (Even regular starters kept a bit past peak will show sedimentation of yeast) Minimizing the gravity of the starter wort will also help favor yeast multiplication over alcohol production. I recently did this with Wyeast #2042. By using several small steps in starter size with maximum possible aeration at each step I developed about five ounces of thick pitching yeast with only 800ml (28oz) of starter wort at the end. The fermentation I did

with that yeast was bubbling in 8 hours and was essentially complete in 6 days, at 51 degrees. I know this was too fast; next time I'll use a bit lower temperature with this yeast. Also, I recommend minimizing the number of stages of starter used unless you appreciate the difference between "sterile" and "sanitary".

My point is that even starting with liquid suspensions it is possible to

equal or exceed the pitching rates you get with dried yeast, but normally the dried yeast provides many more cells at the start. With dried yeast all or nearly all of the 40 billion cells needed are present. The yeast just need a couple hours to get themselves sorted out before starting work. This is why most fermentations with dried yeast start out so much faster than most done with liquid yeast.

Another question that has come up has to do with the transition of temperature from the starter to the beer wort. My current superstition is to catch yeast on the rise with new nutrients. That is, they should be at a constant or increasing temperature rather than decreasing temperature when new nutrients are about.

Here is my current superstition, based on "Micro-Organisms and Fermentation", Jorgensen, Alfred, rewritten by Hansen, Albert, Griffen and Co., 1948. (this is a fabulous book, QR151 J6 at my school library). I develop my starter up to the point that I've got enough yeast, then stick it in my kitchen fridge at 35 degrees. A few hours before needing it I bring the starter out, let it warm up and aerate it, give the lip of the starter flask or bottle a quick flame and then pitch it. There is more to this actually and I don't suggest this scheme for beginners but you get the idea.

Let me ask this of somebody who is in touch with Great Fermentations of Santa Rosa. Would they mind if I posted verbatim their instructions for making a yeast starter? (email to me directly, please) This technique was published in their latest newsletter. Although it takes a couple pieces of equipment that wouldn't be in everyone's home, their method of using a flask and thermometer seems like a really good tradeoff between totally sound practice and lack of hassle.

>I have a "new" (planted in April) Hallertaur hops plant. It grew very well, and  
>produced some (less than 10) nice cones. I picked those and used them, but  
>that was it, no more cones. The plant is still fine. What gives?

I've been told multiple times that the first year of growth is slow in comparison to later years. Evidently the hops need a season or two to get fully established. But I suspect there are other factors. I'll be posting a summary of my first year of hop growing experience sometime this month. But I had two very vigorous plants, one like the one Russ described, two that did nothing but produce a few leaves and one that fizzled out altogether.

In HBD #497 brew@ncrmud.Columbia.NCR.COM (Jim Griggers) wrote:

>while still in the glass carboy. My concern with using a chest freezer  
>is lifting an already unwieldy carboy full of beer into such a freezer.  
>How do others handle this? Lager in the keg?

I face this problem too. By coincidence yesterday I got the freezer of my dreams: a 27 cubic foot Coldspot (a bit smaller than the USS Nimitz).

With a carboy handle getting a small carboy in and out of this freezer is no problem. You know you are dealing with a very significant weight but it is quite doable and not really unwieldy. The same operation with a soda keg is a

nit. As I was searching the want ads for this freezer during the past few months

I thought this was going to be a problem but it is not.

>Would those who have beer refrigerators discuss how your choice for your  
>refrigerator was made. Did you choose a no-frost model? How do you

Cheap cost and availability. If it is cheap enough then chances are it was made before the no-frost era :-)

I've used an old Westinghouse fridge for the past year. It is around 17 cubic feet and with all the shelves and drawers out I can get two cases of bottles or three soda kegs or two small carboys or one large carboy and one soda keg in it at one time. Over the past year this fridge has mostly run well above regular fridge temps such that the freezer section has never had more than a touch of frost; never had an need for defrosting during the year. I do have a drip pan under the freezer which collects condensation and I've emptied gallons of water from this during the year.

>store kegs that when full weigh about 45 pounds each when fridge shelves  
>seem so fragile? Has anyone used an old soft drink cooler, the kind in

Take the shelves and drawers out and put the kegs on the bottom. Only with a very large fridge could you fit kegs or carboys in otherwise.

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

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End of HOMEBREW Digest #498, 09/18/90  
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Date: Tue, 18 Sep 90 8:43:26 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>  
**Subject: Zymurgy - latest issue**  
Full-Name: Rick Myers

Gee! Is that Chuck "world's smilingest beer judge" Cox on page 15 of the latest issue of Zymurgy? Somehow, he looks exactly like I pictured him!

- - -

\*=====\*

Rick Myers  
Hewlett-Packard Colorado Telecommunications Division  
5070 Centennial Blvd.  
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Disclaimer: standard

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Date: Tue, 18 Sep 90 7:57:27 PDT  
From: Marty Albin <martya@sdd.hp.com>  
**Subject: how to save time kegging**

> From: polstra!jdp@uunet.UU.NET (John Polstra)

>  
> Things have been getting a little boring around here lately. What we  
> need is to add a little controversy. It's a nasty job, but somebody's  
> got to do it. To that end, I offer the following bit of heresy:

>  
>       Kegging doesn't save time.

> There, I've said it. I feel better already. Now, let me explain myself.

> [description of bottling cycle deleted]

>  
> KEGGING CYCLE: I use Cornelius soda kegs (a.k.a. the "good" kind of keg).  
> After I drink up all the beer in a keg, I have to clean it as well as  
> the cobra tap and hose. The first step is to rinse the keg several times  
> with water. Then, I boil a few gallons of water and clean out the cobra  
> tap and hose by repeatedly putting boiling water into the keg, sealing  
> it, pressurizing it, and dispensing the water out through the cobra tap.  
> I do this at least 3 times, because I worry (oops) about what might be

>                               ^^^^^^  
> lurking inside that opaque dispensing hose.

  AHA! There's the problem: you're worrying.

> Then, I disassemble the keg. I clean the inside of the keg using  
> [...]

> I clean each of the other parts in  
> a big sink, rinse them well, and let them dry. After a few days, I  
> re-assemble everything and store the keg.

>  
> Now, the killer: At kegging time, I have to go through almost all of  
> that again. First, I fill the keg with a weak bleach solution and boil  
> a bunch of water. I seal the keg, apply some pressure, and dispense  
> some of the bleach solution until the hose is full of it. I let it sit  
> that way for 15 minutes. (No longer than that -- bleach corrodes  
> stainless steel.) Then I rinse a few times with the boiling water,  
> pushing it through the hose, etc.

>  
> What I am really hoping to get out of this discussion is some tips on  
> how to spend less time and effort cleaning and sanitizing my kegs.

  You are going to wear out the threads on the keg  
  fittings this way! I'd recommend proceeding directly to step  
  two. The bleach and hot water will get everywhere the beer  
  got, and disassembly just gives you an opportunity to lose  
  parts.

  I have been known to empty a keg of steam beer and  
  follow it directly with stout, with no cleaning at all--and no

detectable effects on taste. But then, I take the advice of not worrying to an extreme...

The only time I go to the effort to completely disassemble a keg is when I buy it (used), and then I just replace all the gaskets and o-rings anyway. If I'm going to store one dry (not likely!) I put 5 psi of CO2 into it to keep little nasties from climbing in, then swab the fittings with vodka when I take it out of storage. That's it.

I have never had an infected batch.

- - -

Marty Albini

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"Thank god for long-necked bottles, the angel's remedy."--Tom Petty

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Date: Tue, 18 Sep 90 11:00 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
Subject: keggering time: I beg to differ

I know, I'm probably one of a thousand taking up this controversy, but I have to get my comments in. RE: bottling time vs. keggering time:

bottling: 1) I have no dishwasher  
2) I have a lever type capper, and no matter how carefully I sort,  
I never have two cases of the same size bottle, so I must  
keep  
resetting the height of the thing  
result: even with ultra efficient technique, good music, and zen  
type mood, it takes an ungodly 90-120 minutes to bottle  
a 5-gal batch (from washing to clean up).

keggering: 1) I never clean the remnants of the old beer out until I am ready  
to keg the new one, so I only clean it once  
2) I clean the hose out every time I use it, so it isn't a big deal  
when I keg -- if you prop the spigot open, and push the pressure  
fitting end with the blunt end of a chopstick, you can run water  
through it in the sink in a couple of seconds, and don't need to  
go through that pressurization garbage  
3) I rinse a couple of times, run bleach through once, then rinse  
till I can't smell the bleach  
result: keggering (washing to clean up) takes about 15 minutes.  
No comparison.

The way I normally brew these days, is to mash as much grain as my big pot  
will hold (10-12 lbs), then use it as a base for partial mash of two batches.  
(It is too much trouble for a single batch, and partial mashes taste nearly as  
good as full grain mashes). Typically I'll do some "everyday" beer, which  
will  
be ready fast and suck down quickly, and something that needs to sit around  
for  
months and drink slowly (a stout or fruit experiment). Right now I have a  
red bitter and a licorice stout bubbling away in my kitchen. I'll keg the  
fast  
beer (red bitter), and put the heavy stuff into the first carboy for a  
secondary fermentation. I always dread the time when I have to bottle the  
second batch -- sometimes I end up putting it off for weeks. The keggering,  
cleaning both carboys, and transfer of second batch goes very fast and is no  
trouble, but cleaning those bottles is a real chore. As soon as I feel rich,  
I'll buy a second (and a third?) keg and be done with it forever.

Jeff Casey      casey@alcvax.pfc.mit.edu

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Date: Tuesday, 18 Sep 1990 11:03:09 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Bottling techniques**

>Date: Mon, 17 Sep 90 08:57:35 PDT  
>From: polstra!jdp@uunet.UU.NET (John Polstra)

>BOTTLING CYCLE: After I pour a homebrew out of a bottle, I  
>rinse the bottle several times right away with water. (I.e.,  
>put some water in the bottle and shake vigorously.) That takes  
>only a few seconds and it at least removes all visible residue.  
>Then I put the bottle in the dishwasher, to be run with the next  
>load. My bottles come out of the dishwasher absolutely  
>sparkling, and of course the heat from the dry cycle sanitizes  
>them. So my bottles are always stored clean. There is nothing  
>in them that would make little beasties want to come in and set  
>up shop. Worst case, they might pick up a little dust during  
>storage.

>When I'm ready to bottle a batch, I fill my priming bucket with  
>a weak bleach solution. I fill one of my (already clean)  
>bottles halfway with the bleach solution and shake vigorously.  
>Then I funnel the solution into the next bottle and repeat.  
>After I've treated about 12 bottles, I switch over to rinse  
>mode. I give each bottle a thorough but quick and painless  
>rinse, using a bottle washer attached to the sink with the  
>faucet full on hot. I place the bottles on a bottle-drying tree  
>to drain.

>That's it. The total time spent in washing and sanitizing the  
>50 bottles is small and relatively painless. And it overlaps  
>with sanitizing the priming bucket and siphon hose, and with  
>boiling the caps and the priming solution.

OK, I do just about the same thing. Except instead of the bleach  
solution, I put all 50 bottles in the dishwasher and run a rinse  
and heat-dry cycle only.

Now, something I read recently said that Charlie Papazian cleans  
his bottles after use, covers the top with aluminum foil, and  
then uses them immediately after removing the aluminum foil cap,  
no extra sanitizing step. Hmmm.

So, I have decided that if I sanitize my Grolsch-style bottles, I  
can seal them and use them directly. I still don't trust the  
aluminum cap to keep my other bottles safe, but I might try some  
experiments.

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



Date: Tue, 18 Sep 90 08:25 PDT

From: POST@LIS.llnl.gov

**Subject: Artificial carbonation**

My CO2 will put out 25 lbs. pressure, and I've got the beer down to 35 degrees F. How long should it take to carbonate?

Also, if somebody has a table of times vs. pressure and temperature for carbonating, please publish it!

Thanks...

john

post@vaxt.llnl.gov

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Date: Tue, 18 Sep 90 10:02:18 MDT  
From: sandven@wayback.unm.edu  
Subject: Priming - corn sugar/malt extract

Howdy - just a quick survey type question.

I noticed in a recent posting that someone mentioned that priming with corn sugar versus malt extract reduced the amount of sediment or cloudiness at the bottom of a beer. I have always primed with dry malt, and was wondering if anyone had any thoughts on the subject ( or better yet some experience ).

Survey Sez ...

Steve Sandven

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Date: 17 Sep 90 14:31:00 PDT

From: "MISVX1::HABERMAND" <haberman%misvx1.decnet@afal-edwards.af.mil>

**Subject: Digest #495**

send 495 from homebrew-new

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Date: Tue, 18 Sep 90 12:14:46 EDT  
From: bglenden@mandrill.cv.nrao.edu (Brian Glendenning)  
Subject: Wort chilling, Bottle filling from kegs

When I made beer in Toronto I used to wonder what all the fuss about wort chillers was, the 45 degree tap water always seemed to do a decent job in a bathtub, particularly if you moved the pot around in the bathtub.

When I made my first batch here (Charlottesville Va) 10 days ago, I quickly (but not until I needed to cool my freshly boiled wort) discovered that the "cold" tapwater here was 80 degrees that day, and was pretty ineffective at cooling in the way I'd been used to. I quickly improvised by putting a bunch of ice in my mash pot, sterilized the outside, and put that in the boiler - this actually worked pretty well. Next time I want to be more organized about my chilling. Can anyone comment on good/bad experiences they have had with the following:

- 1) Using ice (boiled and then frozen in a sanitized container the night before). If the infection risk is low (?) you'd think that this would be the easiest approach and would get the best cold break.
- 2) Counterflow chiller. This seems like a good approach, but Miller seems quite worried about the risk of infection. Has anyone had any problems like this? Does anyone have any experience building one of these that they could share?
- 3) Rather than counterflow, how about putting the copper coil in an ice bath - is there any reason why this wouldn't work? (How much energy does it take to turn 1 gram of ice at 0C into 1 gram of water at 0C - I can never remember that number!).
- 4) An ordinary "immersion" chiller. My guess is that even if the tapwater is normally 60's in the summer this would be too slow. True?
- 5) Any other cute wort-chilling tricks out there?

On a completely unrelated note, can anyone tell me how well the counter-pressure bottle fillers sold by Fox (among others) work? I would have thought that the loss of pressure between taking the rig out and putting on the cap would be problematical, but maybe (probably) so little CO2 needs to come out of solution to pressurize the headspace that this isn't a problem.

Anyway, thanks for listening to my ramblings.

Brian  
- - -

Brian Glendenning - National Radio Astronomy Observatory  
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Date: Tue, 18 Sep 90 09:23:55 -0700  
From: UNLV Student ACM Chapter <acm@nevada.edu>  
Subject: making oatmeal stout?

howdy folks,

i'm going to make an oatmeal stout.  
problem is i don't now exactly what  
kind of oatmeal to use.  
is quaker oats 1 minute stuff good  
to use?  
or do you have to buy a certain type  
from a homebrew shop.

any comments, suggestions would be appreciated.

chris sinanian  
acm@nevada.edu

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Date: Tue, 18 Sep 90 11:02:56 mdt  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
Subject: DMSux

My big change lately has been the switch to all grain brewing. I just made a new batch this past Sunday. The sparge went a little smoother this time, so I'm thinking that this batch will be better than the last batch (which wasn't bad but it had room for improvement ;-). On the last batch, when I racked to the secondary, I salvaged a fair amount of yeast to reuse. A couple of days before I brewed, I pulled it from fridge, warmed it slowly and added some wort to make a starter. It started normally and I didn't notice any off smells. On Monday morning, the berr was fermenting nicely. Monday afternoon, I uncovered the carboy (I keep a towel around it to minimize light-skunking) and saw that it was realing going well. Then I sniff the bottle that the blow-off tube is bubbling in...ACK!!!!

Now many of the words to describe off tastes and smells are hard to imagine until you smell them. I can unequivocally state that I can identify DMS (dimethyl sulfide) now. The description of cooked cabbage barely does it justice. It smells almost like overcooked creamed corn. And VERY strong.

I read up on DMS in the 1987 Troubleshooting issue of Zymurgy. It said that this is usually caused by a particular bacteria or less than thorough boiling (to boil off precursors, I think). Well, boiling is not an issue, because I had to boil this sucker for 3 hours to get a manageable volume. Since I use a wort chiller and I was fairly careful about cleaning my carboy, etc., I'm assuming that the problem was with my starter (either the original yeast I salvaged or a step in making the starter).

The question is whether or not there is any way to salvage this brew. The literature says that the bacteria usually die once the pH drops during fermentation. Smelling the blowoff, I can't imagine drinking a beer that had that smell present at all. If I let it ferment out and if the smell is still present, is it possible to add some fermentables so the yeast can get busy again and blow off more of the DMS? Is

this  
just a pipe dream?

Advice and sympathy welcome.

Jason  
hp-1sd!jdg

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Date: Tue Sep 18 13:16:10 1990  
From: semantic!bob@uunet.UU.NET  
Subject: On Artificial Carbination

Hello All!

Having got my hands on a CO2 tank and regulator I've decided to get into kegging. With a recent opportunity arising I placed an order for a couple of three gallon kegs. (Next is to find an old fridge)

Looking ahead I decided to start researching artificial carbonation. So I called up the AHA and asked about where to find some literature on the subject. The fellow whom I talked to said: 'Well, why don't I just tell you how I do it?'. Well, now I know something about artificial carbonation and so I thought I would share it with you all.

Originally I thought there must some kind of published tables out there. With variables like: The pressure of the CO2, the area of the exposed beer, the temperature of the beer, the volume of the beer to carbonate, the length of exposure and what your horoscope prediction for the day was.

Well instead I got some no non-sense hands on information. The recommendation went something like this:

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

Well that's straight forward now isn't it!

So I asked: "What if I don't like shaking my beer?" (I'm very sensitive about my homebrew)

The fellow said it would take a day or two to carbonate at 30 PSI, and if I wanted it to carbonate faster to turn it up (with caution of course) and see what happens.

He further added:

- 1) You should wait an hour or two to let the shaken up beer settle down. (What should it matter if the tank is full?)
- 2) To purge any remaining pressure from the tank before dispensing, via the relief valve, and then re-pressurize at normal dispensing pressure. (I learned this one in high school, it comes in handy after rolling your keg down a flight of stairs)
- 3) And never lay your CO2 tank on it's side, liquid CO2 might get into the regulator and do some damage to it. (I don't what kind of damage, but it seems like sound advice)
- 4) Dispensing pressure should be between 5 and 10 PSI.

- 5) Storage pressure should be about 15 PSI. (This I don't understand, I guess I should have asked why)
- 6) Since I'm using three gallon kegs maybe I only need to shake them 150 times!

Well that's all I have to say. If anyone wishes to correct or elaborate on this information I would certainly appreciate it.

- -- Artificially Yours

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

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Date: 18 Sep 90 10:30:06 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: keggng vs. bottling**

Yesterday, John Polstra wrote about the time spent in keggng vs. bottling and essentially concluded that the difference is a "wash", if I may make a pun. I would like to offer that keggng provides the possibility of dry hopping the finished beer. This provides an exceptional hop aroma that is more difficult to obtain in bottling. John also queried for hints on how to reduce the sanitation time in keggng. The methods I use are far more time saving. After use of the keg, I rinse it with hot water from the sink hoze. Then I add some tri-chlor, some hot water, and put the lid on. I shake it around a while, then dump out the solution. I follow this with a couple of rinsings with hot water, then put the lid back on. When keggng time comes again, I repeat the process. Altogether, it takes about 10 minutes to sanitize the kegs. I don't know if I would recommend this procedure in the Seattle area. As I have mentioned in the HBD before, I have had little experience with infections, so my sanitation procedures are really sloppy.

The other advantage to keggng I have seen is that if one shortens the output tube at the bottom by about 1/2 ", there is little yeast in the initial glasses of beer. From then on, the beer is very clean. I have always found it a pain to decant off of bottles and stop at just the right moment.

Florian

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Date: 18 Sep 90 10:49:24 PDT (Tue)

From: florianb@tekred.cna.tek.com

**Subject: Munich dark beers**

Yesterday, Greg Crawford posed some questions about Munich dark beers:

>Now I have a new goal in life, to brew a Dunkel. My problem is I have no  
>experience with making dark beers. I assume the dark rich chocolate taste  
>comes from munich malt (is this true?). Any text I have read says to avoid  
>chocolate malt, it is wrong for the style. Does anyone out there have any  
>experience with dark german beers or munich malt? Dave Miller's book has a  
>recipe that includes all munich malt, no other source of enzymes. Does  
>munich malt contain enough enzymes for the conversion? Also, does anybody  
>have a good mail-order source for munich malt? If anyone can help me out

Having lived in Germany, I've tasted several of the Munich dark beers. The chocolate taste you refer to is a mystery to me; I never thought of it that way.

Chocolate malt gets its name from the color, not the flavor.

I recall reading that chocolate malt is wrong for the style of Munich beers. To this, I would like to say "horse crap". In former times, only malted barley was allowed in the making of German beers. The Munich brewers got around this by high-kilning some of their malts in order to produce dark colors and rich flavors. I claim that using chocolate malt is a perfectly acceptable way to imitate a Munich dark beer (you will never reproduce them, for various reasons, including water). Furthermore, it is impossible to imitate a beer like Paulaner Salvator using available Munich malt. Chocolate malt is one of the few ways to get there from here. I suggest using basically two-row lager malt, adding about 25% Munich malt, then adding enough chocolate malt to get the color up to what you like. You can refer to color charts of the target beer, then add chocolate according to its Lovibond rating.

Finally, I must say that the choice of yeast is just as important as the choice of ingredients. If you use Vierka lager yeast, for example, you will come out with a spicier beer than if you were to use one of the liquid cultures. If you use Red Star lager yeast, you will get a drier beer, but with more "side tastes".

There are sufficient enzymes in Munich malt to properly convert. However, the temperature control during fermentation will be critical to avoid generation of sulphury odors.

Steinbart's of Portland, OR is a mail order source of Munich malt. However, I believe they only have one color.

Florian

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Date: Tue, 18 Sep 90 13:24:57 PDT  
From: robertn@fml.intel.com (JEEPSRUS)  
Subject: advertising at sports/cost

<Date: 17 Sep 90 13:18:02 EDT  
<From: Jay Hersh <75140.350@compuserve.com>  
<Subject: Beer production costs

<  
<While we're on the subject I have heard that 45% of the cost of a Budweiser  
(or  
<like brand of swill) goes to race cars, speed boats, and other moronic or not  
so  
<moronic (depending upon your viewpoint) sports events and promotional  
gimmicks.  
<That means that every Bud you drink forces you to watch yet another idiotic  
<commercial. Pretty vicious cycle, eh??!!

Jay,

At sporting events and concerts and such, what is sold by the tens of thousands of kegs? You got it. Bud, Coors, and Miller. What is consumed by those watching at home? You got it again.

The sponsorship in NASCAR and NHRA racing by the big companies and the sponsorship of the cars and events is most likely payed for many many times over by the amount of thier product that is sold at the event, that people watching TV buy, and by the product sold after the event when Rusty Wallace wins a 500 mile race and every one remembers his Miller car. The same can be said for other sporting events, and concerts too. People are going to remember Rusty Wallace and his Miller car for weeks after the race. Take a look at the stands sometime, and remember that there are a lot more people watching at home too. That's a lot of people remembering that Miller car.

As a further example, turn on a big NASCAR race sometime. You'll also see a Tide detergent car, a Alka-Seltzer car, barbeque sauce cars, and many others. I'd defintely say that advertising must pay for itself many times over. Otherwise, you wouldn't see the diversity in advertising like you do.

Now, don't get me wrong. I'm not into the big brewers beer, and I HATE watching all those STUPID commercials too. But, they must be doing something right, cause they have a real diversified group they hang out with.

And PLEASE, if you want to call my favorite sports moronic, PLEASE do it off the net! I think we have WAY WAY too nice of a digest here to make judgements and flames like that.

RobertN  
robertn@fml.intel.com



Date: Tue, 18 Sep 90 13:25:54 PDT  
From: robertn@fml.intel.com (JEEPSRUS)  
Subject: advertising beer kits in magazine

I thought some of you might be interested in this one.  
I like to read a magazine called "Guns & Ammo". Low and behold,  
what do I see in full page ad in the latest issue, but a  
brewing advertisement.

The folks at "Bierhaus International" pulled out the stops with  
a ad introduced by "I'll send you \$5.00 FREE if you dont  
agree my ALL NATURAL beer is better than any commercial  
beer you've ever tasted."

It looks to be a hopped malt/sugar kit with a complete  
primary setup, and a bottle capper, for \$39.95.

they have some customer comments, tell you how easy it is to  
brew, and tell you about some of the great brews you can make,  
and that it's legal to do, and that you can get all kinds of  
different alcohol contents. The price also includes everything  
you need to brew two batches.

Just a interesting FYI,

RobertN  
robertn@fml.intel.com

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Date: Tue, 11 Sep 90 13:35:32 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Re: Vortex in bottles

In HBD #493, "FEINSTEIN" <crf@pine.circa.ufl.edu> writes:  
> RE: creating a vortex when draining bottles by spinning them a few  
> times while holding them-- this isn't meant to sound condescending in  
> the least,

Neither is this, but ...

> but ever hear of the Coriolus effect?

No, but I've heard of the Coriolis effect ;-)

^  
> This is the "spin effect" put on winds, waters, etc., by the Earth's  
> rotation. It's also what creates that useful little vortex mentioned  
> in dig 492.  
>  
> The Coriolus effect, btw, is affected by latitude. So, you'll probably  
> find you get a better vortex spinning the bottle in one direction or  
> the other, but not both.

This is one of those myths that "everybody knows," yet which is false.  
It goes along with the myth which says that whirlpools rotate one  
direction in the Northern Hemisphere and the other direction in the  
Southern Hemisphere.

The Coriolis force is of \*negligible\* magnitude when it comes to  
vortices of water (or wort) on Earth. A whirlpool spins in whatever  
direction it gets started in. The initial direction is practically  
always determined by other forces (random motion, stirring, tidal  
currents, surface irregularities) which completely dominate the Coriolis  
force. I live pretty far north (above the 47th parallel), yet I can  
easily create a clockwise or counterclockwise vortex in my sink. All  
it takes is the tiniest stir in the desired direction at the beginning.  
Try it, you'll see.

Yours in rotation,

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Date: Tue, 11 Sep 1990 10:41:19 -0400  
From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: bakers yeast, head

A friend once described beer he made with baking yeast as "liquid Bread"  
He was a well experienced brewer, and he said it is the only beer he ever  
had to throw out?

Regarding head: Good head is hard to find (or so they say)  
So is long lasting head;-)

Things which contribute to stable head, are proteins from malt,  
and also some which come from hops as a result of a good long boil.

Over sparging can destroy the stability of head by washing fats, or  
fatty acids? from the malt. If you are all grain brewing, you have  
to balance the drive to get the last microgram of extract, with the  
possibility of short lived head.

Also, I believe there are mould, or fungus like things in malt that  
at some point was stored too damp, that can cause head problems???  
This can happen if you use grain, or extracts, and it is hard for the  
brewer to detect or control.

The fellow with the rapidly disappearing head when he touched it was  
probalably contaimitating it withgrease, or soap from his hands, although  
the sudden collapse he described is faster than I've ever seen for a  
true fine bubbled, "creamy head".

I recently brewed a batch of wheat beer called SunWiess which had a head  
so long lasting that if you pour it sloppily, and get a big head, it really  
never goes away, but condenses down into a thick glob of something like  
a cross between whipped cream, and Mereingue (SP? The stuff on top of  
a lemon pie!) Note that Wheat Malt helps create teriffic head. I  
don't remember why, but believe it is the proteins in it. If you have  
head problems, try adding a cup of wheat malt to any recipe, along with your  
other specialty grains.

Bill Crick.

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Date: Fri, 14 Sep 90 18:53:51 PDT

From: hplabs!ames!gatech!mailrus!uunet!polstra!norm (Norm Hardy)

**Subject: Hop growing**

A question about Hallertauers being limited to 10 or so cones:

Alot of factors are happening here:

- (1) Do you have a southerly exposure to much sun?
- (2) Weather conditions in your parts?
- (3) Aphids/Spider Mite problems?
- (4) Soil/Nutrition/Watering?
- (5) Worrying?

In Seattle my Hallertauers (2 plants) are strong and healthy. One plant is four years old and did most of the bearing of fine cones. The other is two years old and did pretty well. The total dry yield this year was 18 oz.

I relate to your story, however, since I have ONE Cascade plant in its second year and it produced 51 cones for a dry weight of .25 oz (good for dry hopping I guess). It is partially shielded by an apple tree and does not get the sun the other hops do.

You may want to consider transplanting your hops next Feb. or March to a better location, if you have one. Also, the next issue of Zymurgy will feature the entire magazine to hops, including growing.

Norm Hardy (soon to submit a German trip summary)

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Date: Tue, 11 Sep 90 18:15:33 PDT  
From: hplabs!polstra!jdp (John Polstra)  
Subject: Kegging vs. Bottling

Things have been getting a little boring around here lately. What we need is to add a little controversy. It's a nasty job, but somebody's got to do it. To that end, I offer the following bit of heresy:

Kegging doesn't save time.

There, I've said it. I feel better already. Now, let me explain myself.

**BOTTLING CYCLE:** After I pour a homebrew out of a bottle, I rinse the bottle several times right away with water. (I.e., put some water in the bottle and shake vigorously.) That takes only a few seconds and it at least removes all visible residue. Then I put the bottle in the dishwasher, to be run with the next load. My bottles come out of the dishwasher absolutely sparkling, and of course the heat from the dry cycle sanitizes them. So my bottles are always stored clean. There is nothing in them that would make little beasties want to come in and set up shop. Worst case, they might pick up a little dust during storage.

When I'm ready to bottle a batch, I fill my priming bucket with a weak bleach solution. I fill one of my (already clean) bottles halfway with the bleach solution and shake vigorously. Then I funnel the solution into the next bottle and repeat. After I've treated about 12 bottles, I switch over to rinse mode. I give each bottle a thorough but quick and painless rinse, using a bottle washer attached to the sink with the faucet full on hot. I place the bottles on a bottle-drying tree to drain.

That's it. The total time spent in washing and sanitizing the 50 bottles is small and relatively painless. And it overlaps with sanitizing the priming bucket and siphon hose, and with boiling the caps and the priming solution.

I siphon the brew from the carboy into the priming bucket. That's an extra step compared to kegging, but it doesn't take very long. After that, bottling goes pretty fast using one of those wands with a spring-loaded valve at the end. I use a standard 2-lever capper, piece of cake.

The main clean-up task is cleaning the carboy (just like with kegging). The priming bucket is easy to clean, since it never got very dirty to begin with.

**KEGGING CYCLE:** I use Cornelius soda kegs (a.k.a. the "good" kind of keg). After I drink up all the beer in a keg, I have to clean it as well as the cobra tap and hose. The first step is to rinse the keg several times with water. Then, I boil a few gallons of water and clean out the cobra tap and hose by repeatedly putting boiling water into the keg, sealing it, pressurizing it, and dispensing the water out through the cobra tap. I do this at least 3 times, because I worry (oops) about what might be

lurking inside that opaque dispensing hose.

Then, I disassemble the keg. I clean the inside of the keg using liquid dish soap, warm water, and a dishrag. That is awkward, because my elbow fits through the mouth of the keg only when it is oriented properly. It makes scrubbing kind of difficult and sometimes painful. (Scrub, scrub, scrub, CRUNCH -- OW!) I clean each of the other parts in a big sink, rinse them well, and let them dry. After a few days, I re-assemble everything and store the keg.

Now, the killer: At kegging time, I have to go through almost all of that again. First, I fill the keg with a weak bleach solution and boil a bunch of water. I seal the keg, apply some pressure, and dispense some of the bleach solution until the hose is full of it. I let it sit that way for 15 minutes. (No longer than that -- bleach corrodes stainless steel.) Then I rinse a few times with the boiling water, pushing it through the hose, etc.

Filling the keg is a piece of cake, of course -- just pour in the (boiled) priming solution, run a little CO2 in to guard against oxidation, and siphon directly from the carboy into the keg.

Then comes cleaning the carboy, etc.

CONCLUSION: I haven't actually timed my bottling or kegging process. But it *feels* like kegging takes about as long. Now, I *like* kegging. It's great having homebrew on tap. But the primary reason that is always given for kegging (i.e., saving time) is, IMHO, bogus.

What I am really hoping to get out of this discussion is some tips on how to spend less time and effort cleaning and sanitizing my kegs.

John Polstra	jdp@polstra.uucp
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Date: Tue, 18 Sep 90 18:45:34 PDT  
From: GARY 18-Sep-1990 2141 <mason@habs11.enet.dec.com>  
Subject: EDME SFX

Could someone please tell me:

1. What are the special characteristics of the subject malt extract, and
2. Are any of the M&F DMEs (Light, Amber, or Dark) close?

Thanks...Gary

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End of HOMEBREW Digest #499, 09/19/90  
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Date: Wed, 19 Sep 90 06:56:32 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
**Subject: Bierhous International**

I saw their ad in Mother Earth News (I think it was) about 10 years ago. Making my own beer? Why not? I ordered their kit and made a fairly passable beer. I had a few problems -- Quart coke bottles can have sediment problems and straining the finished, carbonated brew through cheesecloth does not work at \*all\*. But hey, it was my first attempt. I ordered more ingredients and embarked on my brewing 'career'. I will always be grateful to them....

geoff sherwood

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Date: Wed, 19 Sep 90 10:34:45 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Kegging on the cheap -- questions on parts

I took great interest in the recent re-invigorated discussion on kegging by Marty and John, and need some help. I *\*must\** get into kegging now -- I've run out of bottle caps! :-)

I've got 8 (ab)used kegs, 4 ball, 4 bin. I was thinking of getting the Foxx kit for \$200, but figure I can simply replace the O-rings and busted parts on one set of 4 (pin XOR ball) for less. A couple questions:

Has anyone used an old fire extinguisher as a CO2 cylinder? One homebrew shop I visited suggested it, and the last (commercial) keg I rented used one. Do I have to buy a new valve, from Foxx or elsewhere?

For each set of 4 kegs above, 3 are Firestone, and 1 is Spartan. Are parts, such as lids, interchangeable? Are lids interchangeable between Pin and Ball styles?

In the Foxx catalog, prices for Firestone replacement parts (lids, O-rings, liquid tubes, etc) are twice or more the price of Cornelius parts. Are these interchangeable? (Is Cornelius the same as Spartan?)

I've got 3 Firestone lids with no pressure relief valve; should I avoid them?

TIA!

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INET: chris@asylum.gsfc.nasa.gov (128.183.10.155)      NASA/GSFC: Code 735  
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Date: Wed, 19 Sep 90 11:10:16 CDT  
From: russellp@cae.wisc.edu  
Subject: Question about peppermint

We finally got a brew kit and a friend of mine wants to try a brew using leaves from his peppermint plant.

But being beginners, we have quite a few questions.

- 1) Is it even worth trying?
- 2) How much should we use?
- 3) When should we add it?
- 4) Would an extract or candy work better?

Anyone?

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*****> russellp@cae.wisc.edu <***** | |
Russ Perry Jr (russell@uhura.cs.wisc.edu) "Feed my brain with your so |||
5970 Scott St 104 S Randall Ave called standards; who says
|| /
Omro WI 54963 Madison WI 53715 that I ain't right?"--Metallica /
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Date: Wed, 19 Sep 90 11:49:07 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Chilling Wort and Head Retention

I thought I might describe the method my brewing partner and I use to chill our wort since we seem to get our wort down to a cold temperature in a fairly quick time. We use an immersion wort chiller (which we add to the boil for the last 15 mins. to sterilize). Our basic method is to run cold water through it until the temperature reaches 80 degrees F. This takes about 22 mins. and uses about 15 US gallons of water. We then siphon ice water through the chiller (remember to keep the chiller full of water while you transfer from the tap to the pot of ice water -- it's no fun sucking water through 40 feet of copper tubing to get your siphon started!). We keep refilling the pot with tap water (and more ice) until the wort temperature gets to 65 degrees F (the temperature of our water supply in the summer). At this point we use the water that has come through the chiller (adding more ice of course). It takes us about an hour to get from boiling to below 50 degrees F (usually 48).

Bill Crick mentioned several possibilities as to what might be the problem with head retention. I had not heard of the over-sparging problems and this could well be what has troubled us. We try to get the best extraction we can, but maybe next time we will be a little less demanding. Also, the poor quality of malt may be a problem. Luckily we have switched suppliers. To give you a hint of what problems we have had, it had not occurred to us until just recently that Hallertauer hops were not a dingy orange-brown colour... :-)

Mike

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Date: Wed, 19 Sep 90 11:16:58 MDT  
From: David Lim <limd@boulder.Colorado.EDU>  
**Subject: Heat Sanitization**

I recently came up with the idea of using my oven to sanitize (sterilize?) my bottles. Of course, my bottles would be physically clean before I "baked" them. Has anybody ever tried this?

I do have a dishwasher and have used the rinse/heat-dry cycle to accomplish my goal, but I somewhat wary of my particular dishwashers' ability to really get things hot enough (see - I'm renting my apartment and needless to say, landlords don't always provide the best appliances or maintenance.) Anyway, I think I can fit considerably more bottles in my oven than in my dishwasher.

Let's see pressure canning (If i remember) can produce temperatures around 260 degrees F, so I figure 300 or so degrees should be a good setting.

Sound like a worthwhile experiment?

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Date: Wed, 19 Sep 90 14:08:20 EDT  
From: Peter Karp <karp@cs.columbia.edu>  
**Subject: fruit flies**

I recently brewed a batch of beer and found dozens of fruit flies had gotten into my airlock. I doubt that they were able get to the beer but I was wondering how so many had found their way into the two small vent holes covering the lock and if any one else has this nuisance (cleaning out the airlock of drowned flies)

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Date: Wed, 19 Sep 90 14:00:53 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
**Subject: Wort Chilling**

In HOMEBREW Digest #499, Brian Glendenning ...

> discovered that the "cold" tapwater here was 80 degrees that day, and  
> was pretty ineffective at cooling in the way I'd been used to ...

And considers alternatives:

> 1) Using ice (boiled and then frozen in a sanitized container the  
> night before). If the infection risk is low (?) you'd think that this  
> would be the easiest approach and would get the best cold break.

I've used this approach, and it works, providing your method of brewing allows for the additional water. You're right about the cold break.

> 2) Counterflow chiller.

Never tried one.

> 3) Rather than counterflow, how about putting the copper coil in an  
> ice bath - is there any reason why this wouldn't work?

Again, never tried this, but Miller's concerns would still apply.

> 4) An ordinary "immersion" chiller. My guess is that even if the  
> tapwater is normally 60's in the summer this would be too slow. True?

Not if the tapwater is used as part of an ice bath, and recirculated with a small pump ...

> 5) Any other cute wort-chilling tricks out there?

What I do about half the time (depending on how my never-ending war against leaks is going) is run tap water through my immersion chiller just long enough to fill my lauter tun with the outflow. It's usually hotter than the dickens, and with a little bleach works well to sanitize the stuff I'll be using in the rest of the process. By the time the tun is full, the temperature of the water is not terribly different from that of the wort, so the rate of cooling has dropped considerably. That's when I switch from tap water to the ice-bath-and-pump routine.

The hardest parts of this are finding the right pump and the right connecting hardware. The pump I'm using now is one sold in garden stores, uses standard garden hose connectors on both ends, and works just great. The hardware is another matter, though the issue would be simplified substantially if I didn't stubbornly insist on using "quick disconnect" fittings. Good luck!

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Wed, 19 Sep 90 10:12:21 PDT  
From: Andrew (Drew) Lynch <atl@stardent.COM>  
Subject: Beer without body, Todd Koumrian in Belgium

I have usually brewed very thick stouts, using about 10 to 13 lbs of liquid malt extract. These come out well, lots of body and very high alcohol content. I have recently ben trying to brew a lower alcohol content pale ale type of brew. I usually start with about 6 lbs of malt, add a couple lbs of partially crushed specialty grains, and wyeast british ale yeast. The flavor of these has been fairly good, about what I expected for the ingredients that I used, and they have had good clarity, carbonation and a good head. But, they have been very thin and lacking in body. I even used about a lb of Cara Pils Dextrin malt last time with no noticeable difference in body. Is this likely to be caused by an over-attenuative yeast, and if so, can someone recomend a good alternative to the Wyeast British?

And to Todd Koumrian, have a great time in Belgium. I was fortunate enough to be transferred there (in the Flemish speaking part) for about 6 months. I found the Flemish speaking Belgians quite warm and friendly. The Belgians are trully masters at the art of beer brewing, and are not afraid to do unusual things. Try spending an evening matching up the beers and cheeses that come out of the various abbeys, they quite often complement each other. The town of Leuven, where I lived is the home to Stella Artois, the Coors of Belgium, and the largest Catholic University in Europe. It is a town well worth visiting. Also, try to set up a visit to the Duvel brewery. I never made it there, but according to my Belgian friends, it has the best tour available (not to mention my favorite beer). As far as language goes, most of the Flemish speaking Belgians speak excellent English (although this may be a result of living in a University town) and always responded to my butchery of Flemish in perfect English. The French speaking seem less inclined to speak any language but French, so your high school French will help you out there. Expect dreary, rapidly changing weather. I saw a few days that went from clear skies to thundershowers several times in one day! I personally did not find Brussels very interesting, it seemed that Leuven had everything I wanted and less of the congestion and snooty attitudes. Anyway, have a great time (it would be hard not to) and post a complete report when you return!

Drew

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Date: 19 Sep 90 16:10:26 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
**Subject: forces beyond our control**

John Polstra sez, in regard to the Coriolis effect:

>This is one of those myths that "everybody knows," yet which is false.  
>It goes along with the myth which says that whirlpools rotate one  
>direction in the Northern Hemisphere and the other direction in the  
>Southern Hemisphere.

Well, I'm a physicist, and I'm very interested in forces beyond my control, such as the Coriolis effect and corporate management mentality.

So I would like to know: Does the direction the earth spins after too much homebrew have anything to do with which is the drinking hand?

Florian, the dizzy.

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Date: Wed, 19 Sep 90 16:22:03 -0700  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Re: Homebrew Digest #498 (September 18, 1990)

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Date: Wed, 19 Sep 90 21:38:17 EDT  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: wort superchiller and Foxx filler

In HBD #499 bglenden@mandrill.cv.nrao.edu (Brian Glendenning) wrote:

>ice bath - is there any reason why this wouldn't work? (How much  
>energy does it take to turn 1 gram of ice at 0C into 1 gram of water  
>at 0C - I can never remember that number!).

80 or 144 BTUs/pound

>4) An ordinary "immersion" chiller. My guess is that even if the  
>tapwater is normally 60's in the summer this would be too slow. True?

Another doggone nonlinear process. As the wort approaches the tap water temperature it cools more and more slowly. Getting to the last degree of temperature difference takes a ridiculous amount of time. But down to within a couple degrees or so the rate is reasonably high.

>5) Any other cute wort-chilling tricks out there?

Yes!

I've been using a scheme that lets me run my wort from boiling to the low 40s fairly quickly and using moderate amounts of tap water and ice. I added a "T" fitting, an inline valve and a little pump to my regular immersion chiller. I start by running (80 F) tap water through the chiller to drop the wort to around 82 in about a half hour. Then I close the water tap, open the inline valve and turn on the pump to switch to "superchiller" mode, circulating water from a bucket of melting ice. The actual amount of ice depends of course on how much cooling you want, the water temperature, etc. My ice maker turns out 7 pounds per day so I just bag up a few day's worth. With about 5 3/4 gallons of wort to go from boiling to 42 F takes me around an hour total. I've fumbled the "priming" of the ice bucket with tap water and by experience have found that you want to minimize the amount of water as much as possible. The ice melts very quickly and just the minimum starting amount is

all that is needed for best operation; you have to cool this water too! Other folks have written about freezing plastic milk bottles of water and this seems even easier than collecting ice cubes if your freezer is big enough.

One more item that is important. The problem with immersion chillers is that still water makes a great insulator. I have a "stirring rod" in the lid of my Bruheat that allows me to periodically stir the wort during cooling while still keeping room air out and this makes a big difference. But I think when I get my cooling tuned so I can drop to the 40s in perhaps 20 minutes I'll forgo keeping the boiler sealed at all.

I've been working on a more detailed blurb on this subject. The problem is that my experience thus far has been with a pump I got for another project that is not submersible and a wimpy aquarium pump I just tried once. The pump I use now has a serious price that couldn't be justified for wort chilling and needs a GFCI outlet for safety while the wimpy pump will just barely move the water. I hope to report results gotten from an affordable but effective aquarium pump within a few weeks. It goes without saying that a double

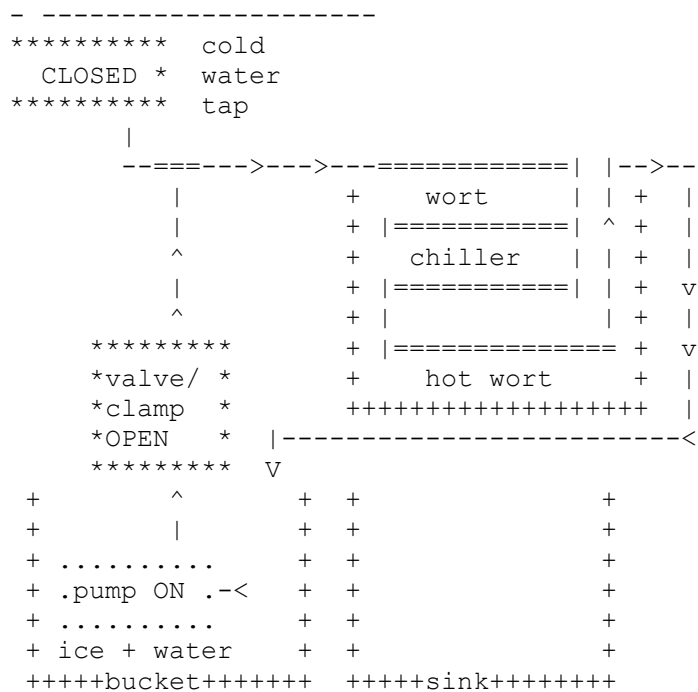
insulated submersible pump is the way to go.

Folks might ask why on earth one would want to cool their wort to the low 40s? First, you can get a cold break that looks like a Boston snow storm. All break, hop trub and anything else that might be around settles out in a matter of minutes so you can rack off it and be done with it. The racking process adds

heat from the surroundings so that lagers can pretty much be pitched immediately, while wort for ales can be warmed up in just a few minutes in some warm water.

Second, nothing promotes relaxation like handling cold wort. You can just imagine the few inevitable infection critters in the wort, downright comatose with cold and unable to get a jump on the yeast. It makes the whole process downright casual. Finally, real lagers are pitched cold and most tap water (south of Toronto :-) is rarely cold enough to use by itself, so \*some\* additional cooling is needed anyway. I was using a a refrigerator to cool my wort; six stupid hours to cool from 82 to 55 and then I'd have to haul the stupid carboy out again to pitch, or worse, to rack off the break and then pitch the yeast.

Here is a diagram of my setup. I hope to submit a fancy PostScript document to the HBD archives in the next month or so.



Cooling Performance I've recorded ("ice water mode"):

Gal	Start	End	Time	ice	water	in	Notes
cooled	Temp	Temp	min.	lb	ice	bkt.	
5 water	76	46	22	14	4	qts	Teel 1P677A pump
5 water	78	61	25	7	2	qts	Rena C40 aquarium pump
6 wort	82	46	35	24	8	qts(!)	Teel
5.7 wort	82	42	30	18	3	qts	Teel

>On a completely unrelated note, can anyone tell me how well the  
>counter-pressure bottle fillers sold by Fox (among others) work? I  
>would have thought that the loss of pressure between taking the rig

>out and putting on the cap would be problematical, but maybe  
>(probably) so little CO2 needs to come out of solution to pressurize  
>the headspace that this isn't a problem.

[There are Digesters that are old hands with this type of filler. They will hopefully submit something or at least keep me straight!]

The CO2 stays in solution pretty well during the few seconds it takes to cap. Actually, plan on a second person capping since the filler is a handful and it is a hassle to set it down while capping each bottle. The main function of the counter pressure is to keep the CO2 from jumping out of solution as the bottle is filling.

I bought one of the Foxx fillers around April and used it one time, coming very close to wrapping it around the nearest tree. I then put it in a closet and only pulled it out again a couple weeks ago when I could afford to swap the valves out. The valves that came with my filler are not suitable for the job, IMHO. Aside from having too-short, too-sharp handles that take an absurd amount of torque to operate, the valves in my unit leaked. It doesn't take much of a leak in this kind of device to spoil your day since exact balance of pressures is critical. If it were not for the leaking I would have just used the idea someone sent me of putting short pieces of tubing over the ends of the valves to increase the leverage and cover the sharp edges.

I replaced the original valves with ball valves (three at \$9 each, ouch). The action of these is silky smooth and one trial run with a dozen bottles went very well, leading me to look forward to using this thing again.

Based on my little bit of experience it seems important for the beer to be very cold when using this filler. It also seems important for the bottles to be cold and slightly wet on the inside to cut down on foaming as they fill. It is arranging for no foaming during the filling of the bottle that is the key. I can't honestly say I'd try bottling a highly carbonated beer with this kind of filler, no matter what the conditions, but this is hopefully just my lack of experience talking.

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

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End of HOMEBREW Digest #500, 09/20/90  
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Date: Thu, 20 Sep 90 09:32:52 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Re: forces beyond our control

>So I would like to know: Does the direction the earth spins after too  
>much homebrew have anything to do with which is the drinking hand?

>Florian, the dizzy.

No, it depends on whether the beer was brewed in the northern or  
southern hemisphere. Overconsumption of northern hemisphere brews  
like Bass Ale cause the earth to spin clockwise whereas  
overconsumption of a Foster's lager will cause the earth to spin  
counter-clockwise. QED.

Chuck

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Date: Thu, 20 Sep 90 08:45:26 -0600  
From: corbet@stout.atd.ucar.EDU (Jonathan Corbet)  
Subject: Re: Question about peppermint

> From: russellp@cae.wisc.edu  
>  
> We finally got a brew kit and a friend of mine wants to try a brew using  
> leaves from his peppermint plant.

> 1) Is it even worth trying?

We tried it once -- "triple mint beer" brewed from mint found in the backyard while waiting for the wort to boil. The result? Well, we drank all the beer (of course!), but this was probably four years ago, and we've not been inspired to make another one. I would classify it as an "interesting experiment."

> 2) How much should we use?

We used, oh, "about that much." Don't worry, but don't add huge amounts.

> 3) When should we add it?

If you're adding plants, I think you want it in the boil. Extract could probably go in later, though there probably still is no harm in boiling it.

Jonathan Corbet  
National Center for Atmospheric Research, Atmospheric Technology Division  
corbet@stout.atd.ucar.edu

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Date: 20 Sep 90 09:22:42 PDT (Thu)  
From: bryan@tekgen.bv.tek.com  
Subject: Re: Sterilizing bottles in the oven.

I've always sterilized my bottles in the oven. After rinsing them out, I put a aluminum foil cap on them. Bake at 350 for however long it takes you to be comfortable, I usually bake for 3 to 4 hours. It then takes a while to cool down.

I usually do this days in advance, so on the day I bottle they are ready.

On the subject of porter, I would like to make a porter like Sierra Nevada, i.e., rich but mild on the bittering. Does anyone have any recipies for such a beast? I would appreciate it I could get one.

Fall is coming, time to start brewing,

Bryan

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Date: Thu, 20 Sep 90 14:06:38 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: dishwasher for bottles, misc.

While washing some bottles for my most recent stout (anticipated to be a very short-lived batch :), I began to wonder how well my dishwasher performs at the task of getting the insides of the bottles clean. After all, the hole of a 12 ounce bottle is rather small, and is somewhat blocked by the rack. So, being a rather empirical sort, I conducted an easy test. I put ketchup in one of the bottles (about 1cm in the bottom), and proceeded to run the load. Much to my delight, the bottle came out sparkling. I plan to test more bottles in different locations in the dishwasher this way, just to be certain, but I expect similar results. I would suggest a test of this sort for other dishwasher users, as some models may not perform adequately.

Also with regard to using dishwashers for bottle sanitization, it is worth noting that many liquid dishwasher detergents contain chlorine bleach. I was surprised and pleased by this fact, as it now appears that washing the bottles in the machine should provide all the sanitation I need.

The recent flurry of wort chilling schemes prompts me to share my own method. I use my bathtub, with a large number of "blue ice" freezer packs thrown in. The water in the tub chills down to a numbing temperature, and cooling the wort takes about 1 hour. I move the pot around a bit, and agitate the wort every few minutes. This is easy, almost quick, and saves me the trouble and expense of building/buying a genuine immersion chiller (I may go ahead and do it at some point anyway, as lugging a large pot of almost-boiling liquid to the bathroom is not fun). I have toyed with the idea of just popping the blue ice into the wort itself, but I'm chicken -- I don't think I could adequately sanitize them.

re: fruit flies. Yep, it's that time of year, and I do believe fruit flies love the smell of fermenting beer just as much as I do. In fact, the stout I am making at this point has about 20-30 of the little rascals in the airlock right now. I don't worry about it, since they don't seem to swim very well, and probably haven't made it into the brew. Note that the typical fruit fly trap is made with a plastic cup covered with plastic wrap, which has a small hole poked in the top. Bait the trap with fruit (bananas work well), and you will discover the flies get in, can't get out, and soon disappear from your home.

And finally, a suggestion for keeping beer in the dark. I like to just leave my carboys in the kitchen, as the prospect of dropping five gallons of precious beer-to-be on the way to a dark place is frightening. A simple way to keep the beer in the dark is to take a paper grocery sack, cut a slit in it for the airlock, and cover the carboy with the bag. This way, the beer stays out in the open where I can admire the zealous frenzy of fermentation, but it stays protected from the light.

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pkel@brazil.psych.purdue.edu | I think <----+ |"Always store beer in
Paul L. Kelly | | | |a dark place."
Dept. Psych. Sci., Purdue Univ. | // | | --Lazarus Long
"Humpty Dumpty was pushed!" | Therefore, I am ->+ |Disclaimer:
Phphthhbbbt
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Date: 20 Sep 90 12:42:03 PDT (Thu)

From: florianb@tekred.cna.tek.com

**Subject: kegging**

Chris Shenton asks several questions about kegging:

>Has anyone used an old fire extinguisher as a CO2 cylinder? One homebrew  
>shop I visited suggested it, and the last (commercial) keg I rented used  
>one. Do I have to buy a new valve, from Foxx or elsewhere?

As long as the fire extinguisher bottle is in good condition, as long  
as the bottle can be fitted with the proper valve, relief valve, and  
regulator, then it should be fine. Of course, this assumes that the  
bottle had CO2 in it throughout its history! I'd go with a new bottle,  
if you aren't exactly sure of its past.

>For each set of 4 kegs above, 3 are Firestone, and 1 is Spartan. Are parts,  
>such as lids, interchangeable? Are lids interchangeable between Pin and  
>Ball styles?

In general, the lids are *\*not\** interchangeable, even though some of them  
look the same. I had a helluva time with this trying to use the  
Spartan kegs. I mentioned here before,  
I finally just bought some used Cornelius kegs from Pepsi. The pin  
and ball styles refer to the fittings only, as far as I know.

>In the Foxx catalog, prices for Firestone replacement parts (lids, O-rings,  
>liquid tubes, etc) are twice or more the price of Cornelius parts. Are  
>these interchangeable? (Is Cornelius the same as Spartan?)

The price has to do with demand. Both Foxx and Pepsi told me that the  
Firestone kegs could go the way of the dinosaur. In general, the parts  
are not interchangeable. It seems to me that there are as many types of  
keg parts as there are subnuclear particles.

>I've got 3 Firestone lids with no pressure relief valve; should I avoid  
>them?

If you can't locate lids with pressure relief valves, you should take  
the kegs to the dump with you on your next yard cleaning day. It's not  
worth the risk just to drink beer from a hoze.

Again, may I say that I tried to go the cheapo route in the beginning. I  
got so frustrated trying to sort out the various parts and get the old  
kegs to seal, that I finally gave up. I came to an agreement with the  
local Pepsi dist. to purchase the used kegs at the same price as they  
pay for them new (Cornelius type). The cost is about 1/3 of the price  
of new kegs and there is no hassle whatsoever with functionality or  
commonality. I shouldn't say how much I pay for them, but it's less  
than the cost of two batches of brew.

Florian

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Date: Thu, 20 Sep 90 16:25:17 EDT  
From: bowler%ATHENA.MIT.EDU@hplb.hpl.hp.com  
Subject: Re: fruit flies

The fruit flies that were found in the airlock were very likely *Drosophila*. These little beasts are a quite common research organism. They are called fruit flies, but that is somewhat of a misnomer. They actually eat yeast and are generally attracted to rotting fruit because of the yeast present. Beer and wine does quite a good job of attracting these beasts. The flies just wanted to get in to your beer for a taste of the yeast. They really don't care about the beer. It does seem that you have attracted a large number of these guys. I wonder if there was a nearby piece of rotting fruit where there could have been flies breeding.

The biggest worry about these flies is that they wild have lots of wild yeast on their feet that could contaminate your beer. But those also wouldn't pass through your airlock.

Albert Smith

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Date: Thu, 20 Sep 90 17:05:24 EDT  
From: GEORGE RAISER <ST402234@brownvm.brown.edu>  
Subject: new subject

Could you please send me information on this new list to Bruno?

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Date: Thu, 20 Sep 90 14:49:24 PDT  
From: robertn@fm1.intel.com (JEEPSRUS)  
Subject: big bottles

How big of bottles can be used for beer? I have found a "COOK's" champaign bottle that is 1.5litre. These would be great bottles if you wanted to pour more than one beer... the beer would most likely have to be decanted to a pitcher to keep sediment from kicking up to bad.

But, how far is too far with a glass bottle? It holds up to the champaign, so it seems it'd hold beer ok.

With the larger bottles, how much headspace should be left?

Whowee, these bottles would make bottling quik and simple!

Thanx in advance,

Robert N.  
robertn@fm1.intel.com

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Date: 20 Sep 90 18:29:54 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Re: Kegging & Bottling

Well I actually do both. When I make a 5 gal. batch and put it into my 3 gal. keg I have to do something with the leftover beer (typically < 2 gallons since I really only have a 19L carboy and there is always sediment). So I bottle it which leaves a few around for a later date or a competition.

I have found kegs incredibly easy to clean and take care of. Did John Polstra say he uses detergent or soap on his kegs to clean them. I would never do that.

I don't let anything like dish soap touch any of my brewing equipment. I hate bleach so I use B-Brite which has the nice property of rinsing clean, as well as being a good sterilant and cleaner.

WARNING: The Following can Be Interpreted by Some as a FLAME, FLAME Sensistive Individuals Please disregard the next Paragraph

With regard to my comment regarding sporting events. Race cars and speed boats were just examples. The point was that a few dozen less commercials per game, race, whatever multiplied by all the events would take a bit off the price of a swill beer. What do they get for those BUD BOWL inanities. It costs millions to make them (they're computer generated, I work on that kind of stuff so I know how much it costs), and millions to show them. Even regular season commercials are in the hundreds of thousands, and they show a lot of them. So instead of taking offense at me (especially since I did indicate that viewpoints vary) you should be annoyed at the percentage (assuming the figure I had quoted to me is accurate) of the price of these beers that goes into assaulting you with mind numbing shots of ugly dogs and brainless bimbos. Personally I'd gladly exchange the advertising tab I pay for a tax tab that would buy back our governments debt from the Japanese (Now someone will bash me for flaming the Japanese!)  
- Nuff Said!

- Jay H

(I'd rather drink Sapporo tha Bud)

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Date: Thu, 20 Sep 90 21:50:35 EDT

From: Jim Griggers <brew@ncrmud>

**Subject: Kegging Answers**

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

>>I've got 3 Firestone lids with no pressure relief valve; should I avoid  
>>them?

Chris asked about soda containers, and I just happened to have a Spartanburg Steel Products Inc. "Container Products Catalog", so here is what it says ... (sorry for the length)  
[start of text]

Spartanburg Steel Products Inc.

Customer Service Center: P.O. Box 6428, New Cut Road  
Spartanburg, South Carolina 29304, 800 845-8282

Container Advisory Bulletin

"We are concerned that repeated dropping and abusive handling of these containers may result in some of them being continued in service beyond their service life.

You should, therefore, remove from service any containers which show substantial damage, excessive wear, or significant metal removal. Any containers found to be damaged by use, or which show extensive wear, would be reconditioned at your expense. Containers which have manufacturing problems would be repaired at our expense, including transportation both ways.

Occupational Safety and Health Act regulations require continuing inspection to ensure a safe work site. It is hoped that a continuing regular inspection procedure will be established to ensure the safe working condition of containers in use. If you have any questions, please telephone our Customer Service Center at 800-845-8282.

DESCRIPTION OF CONDITION: Dents

All cans should be visually inspected (internally and externally) for major dents or deviations from the original dimensions of the container. Some critical dents are characterized by a sharp, distinct angle in the metal at the bottom of the dent. This type dent may be found at any point on the interior or exterior of the container. Those dents occurring on the bottom dome can be detected only by visual inspection of the interior of the container because the rubber skirt covers the outside of the metal. Other dents may appear smooth at the bottom of the contour, but possess a severe change in angle or buckle, at some point(s) along the outside of the dent. Containers having top and/or bottom skirts that are damaged, such as pushed in on one side, to the extent that the skirt is "out of round" or is no longer perpendicular to the body, should be classified as having major dents. Any container that demonstrates metal deformation that may compromise

the structural integrity of the container should be removed from service.

Recommended Action: Remove from Service

NOTE: Most containers having dents can be repaired by Spartanburg Steel Products at published container repair prices.

DESCRIPTION OF CONDITION: Dent in Handhole Opening

Any dent, nick, notch or deformation of the area that makes contact with closure gasket that is of sufficient depth to prevent adequate sealing or pressurization of the container.

Recommended Action: Remove from Service

NOTE:[same as above]

DESCRIPTION OF CONDITION: Pressure Relief Valves

1. Description of Condition: Old Style Pressure Relief Valve

[Here there is a picture of the old style valve. It is a tall hex shaped valve with a wire loop in the top and a relief hole on the side]

Usually installed in top dome of container. Ability to properly relieve pressure may become suspect with age and service.

Recommended Action: Remove container with old style pressure relief valve from service.

NOTE: For containers with old style pressure relief valve, install new closure with NSDA VS01 equipped pressure relief valve and return container to full service.

2. Description of Condition: Non-NSDA Pressure Relief Valve

[Here there is a picture of the Non-NSDA valve. It is a short hex shaped valve with a flat metal lever on top.]

This valve does not meet NSDA VS01; however, with routine testing, cleaning, and normal maintenance, will relieve pressure from container as designed.

Recommended Action: Continue to use Non-NSDA pressure relief valve with proper testing, cleaning and maintenance.

3. Description of Condition: NSDA Pressure Relief Valve

[Here there is a picture of a short round valve with a flat metal lever on top]

Meets requirements of NSDA VS01. Should be tested, cleaned and maintained on a routine basis.

Recommended Action: Continue to use NSDA pressure relief valve with proper testing, cleaning and maintenance.

DESCRIPTION OF CONDITION: Bulging

This condition is usually caused by overpressurization and/or contents freezing in the can. The most distinguishing characteristics of this condition are changes in shape on the top skirt. These changes may consist of any or all of the following: (1) A crowned affect or raising of the metal around the handhole opening, (2) loss of radius sharpness of metal around handhole opening, (3) bulging lid, and/or (4) both coupling plugs tilted outward.

Recommended Action: Remove from Service

NOTE: Container cannot be repaired and should be scrapped.

DESCRIPTION OF CONDITION: Container with Pressure Relief Valve in Dome\*  
\*these containers have not been manufactured since 1966

All Firestone containers with three (3) fittings (outlet, inlet and pressure relief valve) in top dome. Usually has strap top dome. Includes 2 1/2 to 10 gallon capacity and 8 1/2" to 12 1/4" diameter containers.

Recommended Action: Remove from Service

NOTE: These containers may be reconditioned for full service by replacing the outdated closures with a metal closure having a pressure relief valve meeting NSDA VS01. These closures may be obtained from Spartanburg Steel Products.

DESCRIPTION OF CONDITION: Commander Container\* [one type pictured]  
\*this container has not been manufactured since 1966

Strap handle or modified stacking handle top container with round closure. Closure has threaded bolt in center with wing nut. Some have 3 fittings on top dome (one is pressure relief valve).

Recommended Action: Remove from Service

NOTE: This container is susceptible to in-service damage and has difficulty in meeting today's sanitary standards. Spartanburg Steel Products Inc. can replace the top dome in order to bring the container to current safety standards.

DESCRIPTION OF CONDITION: Outdated Closures

- (1) All stainless steel closures without pressure relief devices.
- (2) All plastic closures.

Recommended Action: Remove from Service.

NOTE: Exchange closures for new metal closures that have pressure relief valve meeting NSDA VS01. These closures may be obtained from Spartanburg Steel Products. "

[end of text]

Again, sorry for the length. Just yell at me through e-mail if I should not send such lengthy material.

I just ordered two kegs from ART'S in Utah. They have not arrived yet, so I don't know of their condition. I looked all around the Columbia, SC area for used kegs, but had no luck whatsoever. I did call the distributor for Spartanburg Steel, and brand new kegs are \$69.50. They are available with black, green, red, yellow, or blue rubber skirts, all the same price.

Jim Griggers	* * * * *
brew@ncrmud.Columbia.NCR.COM	* * *
408 Timber Ridge Dr.	* *
West Columbia, SC	* * *
29169	* *

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Date: 20 Sep 90 12:10 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: quick flame

Here's a quick flame to infrequent readers.

If you are catching up on your reading of the HBD, please take the time to catch up completely before tossing in your 2 cents worth. Here's the scenario that bugs me:

Day 1 - New topic shows up

Day 2-4 - Good responses

Day 5-10 - All quiet

Day 11-? - Someone reads the Day 1 HBD and writes essentially the same things as

we've all read on days 2-4, but they don't know it because they have

not read the HBD from days 2-4.

Example: The old trub on which way the sink spins that came up and almost went away, but is now back.

Of course, if there's something new to add this doesn't apply, but most often I'm reading reruns.

Am I alone on this? Maybe a discussion on "HBD etiquette" would be good. Or should I just shut up?

Mike Schrempp

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Date: Thu, 20 Sep 90 22:27:34 PDT  
From: "Mike Schmidt (314) 872-3168" <schmidt@aec830.mdcbbbs.com>  
Subject: Keg Questions

Regarding the home brew kegging system sold by Foxx as a complete kit. I am slightly concerned by Foxx's photo of the kit in their 90-91 catalog as it shows a CO2 pressure regulator with only \*one\* pressure gauge (dispensing pressure I believe). A question from a neophyte keg user is; how important is it to know both the cylinder pressure and the dispensing pressure?

Obviously, cylinder pressure loss signifies that refill time is approaching but can one roughly approximate refill time by sound? That is; my dad always knew when to refill the propane tank on our camper based on strategic knuckle 'pinging'. Or; does one have to be a submarine sonar operator to use the refill-by-pinging method?

I wish to purchase my first kegging system and the kit Foxx offers looks quite appealing for \$150.00. Also, their close proximity to St. Louis should keep freight to a minimum.

One last keg question. How much value is added by "William's unique lid sealing O ring", which is advertised to seal tightly at even the lowest dispensing pressure?

Any comments on single gauge regulators and/or William's unique O ring would be much appreciated. Thanks... Mike Schmidt mdcbbbs!aec830.mdcbbbs.com!schmidt

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End of HOMEBREW Digest #501, 09/21/90  
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Date: Fri, 21 Sep 90 10:04:26 EDT  
From: Jim Griggers <brew@ncrmud>  
Subject: Aluminum Kegs(OH NO! NOT AGAIN!)

Lord knows I don't want to start another debate about stainless steel kegs vs. aluminum kegs. A couple of days ago however, I went over to a friend's house to share a couple of my homebrews, and mentioned I was trying to get a stainless keg for my brewpot. His response was, "When did they start making stainless kegs?"

You see, years ago (1955-57), he worked for Reynolds Aluminum and was in the reserch lab. They would study kegs that had been returned with holes in them. Corrosion from the inside out. It turned out that the holes were caused by the caustic cleaning solutions (powder residue?) that had been left in the kegs after they left the brewery. I think their solution was to suggest more thorough rinsing before filling the kegs with beer! I'm sort of glad I wasn't old enough to drink beer back then, but I wonder if they are any better with their processing today.

So you see, at some time in the past, at least some beer kegs were aluminum. I have no idea if Reynolds still makes kegs, or whether any of the old ones would be available now.

JUST A DATA POINT! I KNOW I AM GOING TO BE SORRY I BROUGHT IT BACK UP.

Jim Griggers                   \* \* \* \* \*  
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West Columbia, SC             \* \* \*  
29169                         \*       \*

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Date: Fri, 21 Sep 90 9:25:48 MDT  
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>

**Subject: Foxx**

Full-Name: Rick Myers

Mike Schmidt (314) 872-3168 <schmidt@aec830.mdcbbbs.com> writes:

>Subject: Keg Questions

>Regarding the home brew kegging system sold by Foxx as a complete kit. I am  
>slightly concerned by Foxx's photo of the kit in their 90-91 catalog as it  
>shows a CO2 pressure regulator with only *\*one\** pressure gauge (dispensing  
>pressure I believe). A question from a neophyte keg user is; how important  
is  
>it to know both the cylinder pressure and the dispensing pressure?

I believe for \$7 or \$8 more, Foxx will sell you a double regulator system...

Rick

- --

\*=====\*

Rick Myers  
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\*=====\*

Disclaimer: standard

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Date: Fri, 21 Sep 90 11:39:13 EDT

From: Jim Griggers <brew@ncrmud>

Subject: M&F Yeast Question

A little history. When I started brewing last summer (1989), I used Muntion & Fison dry yeast. It was the only yeast available from the local homebrew supply house. I used this last summer and fall. In January 1990 I decided to try a liquid yeast.

I have been using Wyeast #1338 for the last several batches. This is from one package that I started a culture from and stored the slants in the refrigerator. I am always amazed at how such a small drop of yeast from the inoculating loop can grow so fast into such a mass for pitching.

Anyway, this yeast seems to form a very thick top layer of yeast foam that rises up out of the primary. I wasn't prepared for this since this was the first time I had used the liquid yeast in hot weather. The primary was a 7.5 gallon plastic bucket with a lock attached to a hole drilled in the top. Pushing foam out of a lock is a lot harder than CO2, and the top of the bucket was all bulging out. I attached a tube to the center post of the air lock and lead this to a pot of water. After a day the foam went down and I racked to a glass carboy. It is still bubbling away after almost 2 weeks, and the room temp is almost 84. (I am working on getting a beer fridge)

I decided to try a little experiment, so I made up another batch of beer and used an old pack of M&F yeast (had been refrigerated). It starts out like gangbusters, bubbling gas out of the air lock in only 5 hours. This batch is fermenting in my new (used) 7 gallon glass carboy. (I love this and am not going back to plastic) The foam on top however, is just an inch thick and has no yeast in it to speak of.

(Now after I have beaten around the bush):

What type of yeast is the M&F yeast? It doesn't say it is ale yeast, but from everything I have read it almost certainly is since it came from Britain.

If you have used Wyeast #1338, and have fermented at high temperatures, how long did the fermentation take? The last time I used it, the room temp was around 65 and the beer stayed in the secondary for about 1 month.

Jim Griggers                   \* \* \* \* \*  
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Date: Fri, 21 Sep 90 09:23:30 -0700  
From: jeg@desktalk.desktalk.com (John E. Greene)  
Subject: kegs and O rings

Mike Schmidt writes:

>Regarding the home brew keggng system sold by Foxx as a complete kit. I am  
>slightly concerned by Foxx's photo of the kit in their 90-91 catalog as it  
>shows a CO2 pressure regulator with only \*one\* pressure gauge (dispensing  
>pressure I believe). A question from a neophyte keg user is; how important  
is  
>it to know both the cylinder pressure and the dispensing pressure?

Not very. All you really care about is the dispensing pressure. Although  
everyone I know that has ordered the system from Foxx has bought the dual  
gage regulator. I guess they just like to see what's going on.

>One last keg question. How much value is added by "William's unique lid  
sealing  
>O ring", which is advertised to seal tightly at even the lowest dispensing  
>pressure?

I never really thought that it made much difference until recently when I  
bought two reconditioned pepsi kegs from Fun Fermentations in Orange  
California.

At \$35 each it was a reasonable deal. I also have two kegs I bought from  
Williams that I have been using for the past year or so. With the William's  
kegs I never have to worry about the keg sealing. I just close it up and set  
it in a cool dark place to carbonate for a week before putting it in the  
fridge.

The lids fit extra tight with the larger O ring. I kegged my first batch in  
a pepsi keg on Tuesday and without pressurizing the keg the lid would leak.  
Even then it took several trys to get the lid just right so I wouldn't get  
little bubbles around the seal area when I applied pressure. My next order to  
William's will definitely include two O rings.

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John E. Greene                   If your feet smell and nose runs....  
Sr. Staff Engineer    You're upside down.  
Desktalk Systems Inc.           uucp: ..uunet!desktalk!jeg  
(213) 323-5998                   internet: jeg@desktalk.desktalk.com

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Date: 21 Sep 90 09:24 -0800  
From: john\_cotterill%40hpd500.desk.hp.com  
Subject: Homebrew Digest #500

Can we get a notes group working on this subject???  
John C.

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Date: Fri, 21 Sep 90 13:33:25 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Keg Questions

"Mike Schmidt (314) 872-3168" writes:  
> Regarding the home brew kegging system sold by Foxx as a complete kit. I am  
> slightly concerned by Foxx's photo of the kit in their 90-91 catalog as it  
> shows a CO2 pressure regulator with only \*one\* pressure gauge (dispensing  
> pressure I believe).

For an additional \$6, Foxx will sell you double-guage regulator instead. I  
checked yesterday.

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Date: 21 Sep 90 13:02:47 PDT (Fri)  
From: florianb@tekred.cna.tek.com  
Subject: the evolution of taste (long)

To direct some thoughts toward sponsoring race cars I offer the following long thoughts.

John Steinbeck said, in Cannery Row , "No one has studied the psychology of parties." Well, I claim, "No one has studied the psychology of beer taste, either." I have a confession to make: I've been drinking Budweiser lately. Please allow me to develop this.

In the beginning, I drank Coors and Busch. Then I moved from the Midwest to the Pacific Northwest and began drinking Lucky Lager. Then I got loose bowels and switched to Rainier. Later, I moved to Germany and enjoyed Bavarian Lager. When I Yankee'd back home, the micro brew revolution had begun, so I started in on the likes of Red Hook, Widmer, and Rogue River. Then I discovered home brewing...I figured out how I could spend \$10 and get something really good besides fried chicken out of my kitchen. I thought, "This is great, now I can spend less on micro brews." But then a series of strange things happened...

After two years of home brewing, I switched to liquid yeast, full grain mash recipes, and temperature control. Then I stopped buying micro brews altogether, and enjoyed home brewed beers with careless abandon.

Some time later, I went back into a local micro, had a pint of whatever, and got a headache. Then I went to a different pub in Corvallis, had a pint of Widmer Weizen (the bartender stuck a lemon in it), and then another, and came to the conclusion that it hardly resembled the weizen beers I had in Germany, and that my own weizen beer brewed at home had better taste, and was closer to the style than what I paid \$2.20 a pint for. The next morning, I had a headache.

The local beer blurbs from Portland contain articles based on the blabbering of self-proclaimed brew masters from the likes of Full Sail and Portland Brewing. They claim that the Pacific Northwest water is "perfect for brewing ales." In truth, it's perfect for nothing. It contains very little minerals. Thus, it can be tailored to "imitate" certain ale styles. This is one example of how micro brewers are using near-falsehoods to market their products. There are many others. So how is this different from what the big boys do when they sponsor cars? At least Schludwiller costs less than \$2.20 per pint for drinkable lies. I understand that brewing equipment is expensive. I priced some recently. But for the price, then one should get something really, really good. Very few micro brews are. So how are they any better than their big brothers?

Two weeks ago, I took a vacation in Northern Central California. I went to my brother's farm. He has a second refrigerator in the barn filled with Budweiser. We talked mechanics, family history, how to grow corn, politics, why it doesn't rain anymore in California, and which beer is

best to drink on a hot afternoon. There was a little self-righteousness thrown in for good measure. The conversation was good, the air was clean, the beer was right on target.

Last week I went to a fish house with a German friend here from Stuttgart. We went into the bar to order a drink. I remarked that he could now order a weizen beer brewed right here in the Pacific Northwest. He replied, "I tried it a few days ago in Portland. I'll have a Budweiser." We both ordered Budweisers. It went well with the fish. We had a good time. I didn't have a headache the next day.

At home, I have two kegs of home brew on tap and the rest of the refrigerator is filled with Blitz Weinhard. You can get Blitz only in Oregon. It's malty, hoppy, straightforward, no lies, headache-free corn beer. At \$3.50 per 12 pack of bottles, you can't beat the price. I almost never buy micro beer anymore. I don't see any good reason to.

Florian, the redeemed

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Date: Fri, 21 Sep 90 20:37:40 PDT  
From: fredc@pro-humanist.cts.com (Fred Condo)  
Subject: Going to GERMANY!

Background: I'm going to the ICIS (International Conference on Info. Systems) in Copenhagen in December. Being a poor student, I decided to find the cheapest way to get to Europe, which is to fly to Frankfurt, Germany (I need to do personal battle with the Swiss bureacracy, so I need to hang out in Europe for a couple weeks anyway, so I'm getting a railpass). Anyway, the upshot being that I will be in Germany and environs for about 2 and a half weeks before the conference.

So... GERMANY, land where beer is the national drink. I would like to hear from any other beer aficianado who, by chance, will also be in Germany and/or Denmark in December (3rd through the 27th).

Barring that, I would like to hear from anyone who's been there or from anyone who can tell me what beer-producing locales I absolutely must not miss. Replies directly to me, please, summary forthcoming. Prosit!

\*.....

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200 bps  
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matter: PO Box 2843, Covina, CA 91722 Amer. Online: FredJC

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Date: Sat, 22 Sep 90 19:43:13 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Taste the Difference**

Here is a promo for a beer festival of sorts in Seattle on Sunday, Sept 30.

From 2 to 6 p.m. the 2nd annual "Taste the Difference" will take place. Ten regional microbrewers will have one of their beers on tap for sampling. Designated drivers get in free.

Price is something like \$6 for 5 glasses of beer, \$9 for all ten (use the designated driver). The glass size is I'm sure less than a pint. Food and a homebrewing lecture are also on the docket.

Where: the Phinney Neighborhood Center on 65th and Phinney Way N., just up the hill from Green Lake.

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Date: Sat, 22 Sep 90 19:39:25 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany, Part 1

Here is the long awaited (long avoided actually) summary of a homebrewer's trip to Germany from July 8 - 31 of this year.

After having gone in 1984 and 1987 I was very anxious to try the beers that got me interested in homebrewing (in 1985) and fascinated with pilseners (1987).

I traveled and had the beers of five major cities: Hamburg, Bonn, Nuernberg, Munich, and Duesseldorf.

Today I will discuss the beers of Hamburg.

In the north of Germany, Hamburg is a seaport town with population slightly more than 1 million. The pilsener is the beer of choice. Specific gravity of 1.045 - 1.050 and HIGHLY hopped, these beers can wow or depress depending on your orientation.

This time around, my taste buds found the pilseners to be quite bitter on the tongue but wonderfully aromatic to the nose. The beer says "quality" in the art of brewing.

The old saw about a tap pilsener being no good if served in less than five minutes is widely accepted here. One beer took ten minutes as the barkeep patiently added more foam every 90 seconds or so. Ahh, it makes one appreciate the wait when the nectar touches the lips.

Homebrewers would have to use alot of German style hops in the boil, and a fair amount in the finish to capture the bitter but aromatic character. The key here is low alpha acid hops.

My favorites in Hamburg were Moravia Pils, Ratsherrn Pils, Warsteiner, Astra Urtyp Pils, Flensburger Pilsener, and Holstein Alcohol-Free Pils. [D [D

Of course, one MUST have these beers on tap to get the best of Germany.

Most bars had more than one beer on tap, typically an Alt beer or Kolsch. But the pilsener sits on the throne of Hamburg beers.

Homebrewer hints: to make a pilsener at home requires proper fermentation temperature control and at least 30 days. A long boil of 90 minutes is necessary (I think) to get a sparkling wort. Of course, liquid yeast is vital to ensure a clean tasting beer. The ultra pale (light) color of the pilsener is hard to get with extracts (at least for me). All grain brewing with almost all pale malt will get the color right on.

Enough....Bonn is next. Norm Hardy

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Date: Sat, 22 Sep 90 19:12 MST  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Racking off the trub

Howdy:

This talk of wort chillers in the last few days has got me thinking. Since I'm an extractbrewer and I only boil about 1.5 - 2 gallons, the chilled water I've been adding to make up to 5 gallons has taken the temperature of the wort to around 80 deg. F. But Pete Soper's discussion of a cold break like a "Boston Snow Storm" got me thinking. I've never really looked for a cold break before. Well, I just brewed Thursday night, and looked for the cold break. I wouldn't describe it as a Boston snow storm, but maybe like a late November snow flurry. The layer of settled trub (?) was about an inch and a half thick in my fermentor! So I racked off the clean wort into another fermentor and finally pitched the yeast. I guess the reason I never noticed this before is because my primary fermentor has always been a white plastic bucket. (I've just switched to glass.) ;-

So my question is, how will this beer be different than my previous batches? I never bothered to remove the trub before. (As I recall, Charlie Papazian says that breweries go through a lot of trouble to do so, but to not worry about it.) Will this be my first "crystal clear" batch of beer, or will it taste better? The funny thing is, previously, when I racked the beer to a secondary, I thought the junk that was left behind was all yeast! ;-)  
Now I know better.

Thanks for your help,  
Chuck

P.S. You know, one of the best parts of this hobby is that there's always something else to learn (at least so far.)

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End of HOMEBREW Digest #502, 09/24/90  
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Date: Mon, 24 Sep 90 10:49:56 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: the evolution of taste (long)

In HBD#502, Florian expressed dissatisfaction with the quality/price ratio of microbeers. I have to agree, with a caveat.

Here on the Right Coast, there is not nearly the selection you guys/gals have on the Left. There are a few, however, and most seem to have problems, usually (IMHO) in the areas of balance, smoothness, and body. Around DC, these are the accused:

- British Brewing Company MD Oxford Class
- Cambridge Brewing MD Wild Goose
- Baltimore Brewing Co MD 3 pub brews
- Sisson's MD pub brews
- Dominion Brewing VA Dominion lager (?)

(Old Heurich (DC) doesn't count -- it's contract brewed in PA).

Notable exceptions (IMHO again) are:

- Virginia Brewing VA Gold Cup and Dark Horse

Both are rich, smooth, well-balanced, and very tasty beers -- highly hopped. (Sounds like the description of the Hamburg style pils given by Norm Hardy in HBD#502). The difference here may be that the brewmaster got his 5 year degree in brewing science Germany.

Florian also complains about getting headaches from some of the microbrews. Yes, yes -- I must concur. I notice it especially with Oxford Class and Wild Goose. I haven't swilled enough of the others to tell, but I've consumed prodigious quantities of the Gold Cup with no ill effects whatsoever. What's the difference? I dunno.

I have to admit to consuming too much Bud and its ilk, and the morning after was not pleasant. It does not, however, compare to the excruciating agony caused by Oxford or Goose. The effects of those compare to (or exceed) the aftermath of consuming too much Old Milwaukee or Magnum (gasp) from the corner store.

So now Florian's a Bud-man; he says it's good, clean beer, and it doesn't give him headaches. Hummm, I suppose I can't argue with that too much. My aforementioned caveat is that it has little taste: I enjoy microbeer because it *is* tasty, but I now know enough now to avoid drinking more than a couple Oxford/Goose. (The discussion of quality, lack-of-taste, technical excellence, etc of Bud has been discussed here before and need not be repeated.)

Fortunately, my favorite local liquor store provides an alternative. For the price of a case of Bud, I can usually get a case something interesting

(I think the importer/distributor is local which keeps the price reasonable). Recently it's been Peters and Three Horses (Holland) and Heileman's beers.

I guess in summary, I enjoy drinking microbrews because of the variety of taste, but they have a long way to go in terms of quality/professionalism. Some are merely disappointing while others are worth avoiding. A few are downright excellent, however, and should be encouraged.

PS: I just tried Widmer's Weizen, and no, while it wasn't (IMHO) much of a German wheat beer, it was not bad. Care to send me your Weizen recipe, Florian? (Muenchener oder Berliner Art? Danke!)

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Date: Mon, 24 Sep 90 09:27:56 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: yeast recommendations?**

I've made my last four batches of beer with liquid yeast, and been real happy with the result. However, with a 2 year old in the house, sometimes brewing is best done when the opportunity presents itself -- I can't always plan on having time to smack the pack, wait, pitch the starter, wait, and finally brew.

The other problem with liquid yeast is local availabililty. I went to R&R Fermentation supplies on Saturday, and found only 4 packets of ale yeast. Two of those were German Wheat, so I'm trying London Ale and European Ale yeasts, instead of the Irish Ale I wanted.

So, my question for the group is: Are there any \*GOOD\* dry yeasts available? I'm mostly interested in ale yeast, as I don't have a lagering refrigerator, and my basement doesn't get much below 50 degrees, even in January.

And by the way, Florian, I bet you were the kind of kid who threw rocks at hornets' nests, just to see what happened... I'm kind of partial to Blitz-Weinhard myself. How could anyone dislike a beer called Blitz??

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: Mon, 24 Sep 90 09:19:39 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: the evolution of taste

Pursuing Florian's remarks on "the evolution of taste" (HBD #502) ...

> Then I went to a different pub in Corvallis, had a pint of Widmer  
> Weizen (the bartender stuck a lemon in it), and then another, and came  
> to the conclusion that it hardly resembled the weizen beers I had in  
> Germany ...

Absolutely right! Most US weizen beers can \*not\* be called authentic. They don't use enough wheat (50% - 60% is used in Bavaria), and they use the \*WRONG\* kind of yeast. If it's not \*wildly\* estery with a clove-like aroma, it's \*not\* a weizen.

> They claim that the Pacific Northwest water is "perfect for brewing  
> ales." In truth, it's perfect for nothing. It contains very little  
> minerals.

I can corroborate that with respect to the Seattle area. I got a water analysis last May from the water department. Here are the concentrations of important brewing ions (in parts per million) in Seattle and a few other major brewing cities:

	Ca++	Mg++	CO3--	Cl-	SO4--	Na+	
Seattle		9	1	18	4	3	2
Pilsen		7	2	15	5	5	2
Burton		306	42	?	26	725	54
Dublin		118	4	?	19	54	12
London		52	16	156	?	77	99

(Except for Seattle, the figures come from various homebrewing references, not all of which agree 100%. But you get the idea.) I leave as an exercise for the reader the question of which city is most closely matched by Seattle. Hint: they don't make ales there.

Actually, Florian's statement "it's perfect for nothing" isn't quite true. It's great for Pilsners. (Oops, there I gave it away.) If you're making ales in Seattle (especially if you're mashing), you at least want to add something to bring the calcium up to 50-100 PPM.

> [ Various semi-positive remarks about Budweiser ]

Yeah, I have to agree. It really came home to me recently. Just after he returned from his trip to Germany, Norm Hardy (whom you see in this forum from time to time) treated a few of us to a tasting of some beers he brought back with him. Almost as a joke, we tasted US Budweiser side-by-side with Czechoslovakian Budweiser (the \*real\* Budweiser, a.k.a. Budvar). Now, we all liked the Budvar better, because it suited our tastes better. But we had to admit that the US Bud is a finely crafted, delicately brewed beer. It's \*extremely\* light by our standards, but judged in its proper category (which is not Continental

Pilsner), Bud is a super beer.

John Polstra	jdp@polstra.uucp
Polstra & Co., Inc.	polstra!jdp@uunet.uu.net
Seattle, Washington USA	...!uunet!polstra!jdp
(206) 932-6482	

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Date: Mon, 24 Sep 90 09:27:53 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: M&F Yeast Question

In HBD #502, Jim Griggers <brew@ncrmud> writes:

> If you have used Wyeast #1338, and have fermented at high temperatures,  
> how long did the fermentation take? The last time I used it, the room  
> temp was around 65 and the beer stayed in the secondary for about 1  
> month.

I had the same experience with that yeast. It was around 68 F when I  
used it, and the fermentation just went on and on and on.

But, what a wonderful yeast! It produces a lovely smooth malty flavor  
that I've never matched with any other yeast. Perfect for that rich,  
dark Christmas ale that you've been thinking about starting soon.

John Polstra	jdp@polstra.uucp
Polstra & Co., Inc.	polstra!jdp@uunet.uu.net
Seattle, Washington USA	...!uunet!polstra!jdp
(206) 932-6482	

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Date: Mon, 24 Sep 90 10:38:20 PDT  
From: ncpmont@brahms.AMD.COM (Mark Montgomery)  
Subject: Cornelius kegs

\*\*\* This posting will only be of interest to those of you in \*\*\*  
\*\*\* the Sunnyvale or Santa Clara, CA area who are looking for \*\*\*  
\*\*\* new Cornelius kegs.. my apologies to others, skip forward \*\*\*

After the barrage of 'kegging' info in the HBD and Rec. food.drink I decided to try and find a cheap source of used 'C' kegs to embark upon a switch to kegging as opposed to bottling. I was unsuccessful in that the only sources I found wanted to sell me a (ab)used keg (and I mean it looked like they had been run over by an Abrahams tank) for about \$40.00. After much calling around I found a distributor that wanted to get rid of an overstock of brand new Cornelius Kegs ("Super Champion" model, 5 gal., ball lock) for \$55.00/each. The "Super Champion" is much nicer than the "Sparton" model that is usually found as it has a round rubber base that makes it much more stable than the 'star' type and it also has a rubber ring type top w/ two handle holes that protect the fittings from damage in falls and clobbers (much like a "Bud" keg). I picked one up today and it is indeed brand-new and as described.

I plan on going back next payday and picking up a few more and would like to extend the offer to others nearby that are interested. If you are near Sunnyvale or Santa Clara and would like me to pick up a keg for you then contact me via e-mail (ncpmont@amd.com) or give me a call at work ((408)749-3445) to discuss logistics. I have to drive ~50 miles roundtrip to get them so I will charge \$55.00 + tax + \$1.00 for gas for a rounded off total of \$60.00 delivered to you in S.C., or Sunnyvale area (or you can come by work to pick-up). I will need to be paid ahead of time but you needn't worry, I've been at the same job for eight years and lived at the same address for 15. I'm not very hard to find.

Regards, Mark

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Date: Mon, 24 Sep 90 10:04:30 PDT  
From: keng@apd.MENTOR.COM (Ken Giles @ Context x475)  
Subject: The de-evolution of taste (short); First all-grain recipe

To Florian:

Florian I've always been amazed by your contempt for micro-breweries, but I share your concern about their attempts to profit from marketing hype rather than quality products. Today, I consider myself lucky to have them around. Maybe after I brew and consume my first all-grain batch (brewing Saturday), I'll feel more like you do.

I come from Florida, where all four beers in each brew-pub taste identical, and I lived awhile in Alabama, where brew-pubs were illegal. Now I'm in Portland, Oregon and surely am enjoying the local beer. Last Friday, I drank three pints of micro-brew with no following headache. No Weizen, though. One was Bridgeport Summer Wheat, instead. Then again, I don't have a need to have authentic weizen, since I've never had one. The Friday before that, I drank three Budweizers (at a company function, only choice) and had a headache that night.

Please don't think your comments have offended me. This has not been a flame, but just another beer drinker's point of view.

P.S. Let's have a beer together some time.

To the Digest (you too, Florian):

I'll be brewing my first all-grain batch on Saturday and am casting about for a recipe that's simple, makes a good pale ale, and lets me concentrate on the mashing process. I'd like to attempt a single-step infusion with English malt unless you'd like convince me otherwise. My mash/lauter tun is a picnic cooler with a copper tubing false-bottom. I have Papazian's and Miller's book if you'd prefer to point me to a recipe in one of those.

A specific question about all-grain brewing is: Would it ever make sense to use crystal malt in a mash? Wouldn't the enzymes convert all the residual unfermentables and render it ordinary? I use crystal pretty often in my extract recipes and am wondering if I should continue to steep it before the boil even when mashing. Is there an all-grain equivalent to increasing a extract beer's body with crystal? Am I missing the obvious?

kg.

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Date: 24 Sep 90 12:58:03 PDT (Mon)  
From: florianb@tekred.cna.tek.com  
Subject: Germany and the national drink

Fred Condo says,

>So... GERMANY, land where beer is the national drink. I would like to hear

Not to be picky, but...

I'm not sure what national drink means. But if it means the liquid most consumed by the nation, then for Germany, it is coffee. The amount of coffee consumed by Germans (at least West Germans) exceeds even the 1 liter per person per day amount of beer consumption. In the US, I understand, it is milk.

Does anyone know for certain if there exists a country whose national drink is beer?

He goes on to say:

>Barring that, I would like to hear from anyone who's been there or from anyone

>who can tell me what beer-producing locales I absolutely must not miss.

Well, everyone knows about Munich. But Stuttgart hardly ever gets the publicity it deserves. Swabish beer is unlike any other beer in the world. It is dry, strong, and the Swabish beer is \*bitter\*. Swaben Brau Pils, for example has a bitterness level that is so extreme, it is probably around 50 HBU's (per 5 gal). Stuttgart, "the Big Little Village", can also be enjoyed for its sporting of the Porsche, the Mercedes, and one of the world's best Ballets. The Alpirtsbacher Klosterbrau Pils is, in my humblest opinion, the best German Pils (it comes from the Black Forest).

And here I sit...Alas.  
Florian

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Date: Mon, 24 Sep 90 16:40:12 PDT

From: aimla!diamond!ken@suntzu.West.Sun.COM (Ken Ellinwood)

**Subject: Used kegs for sale**

I have a friend who wants to sell his two used 5 gallon pin-type kegs. If anyone in the Los Angeles area is interested, give me a call and I will put you in touch with the owner of these two fine kegs.

- Ken Ellinwood -  
(213) 444-6554 (days)

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Date: Mon, 24 Sep 90 10:09:40 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Citizens for a Trub-Free America

In HOMEBREW Digest #502, Chuck Coronella discovered the cold break, and asked of this august assemblage:

> ... how will this beer be different than my previous batches?  
> Will this be my first "crystal clear" batch of beer, or will it  
> taste better?

The sages & pundits insist that it will taste better, and my own experience tends to bear this out. The presence of trub in the primary fermentor seems to change the chemistry of the ferment enough to produce noticeable quantities of fusel alcohols, among other products. This seems especially true when fermentation takes place at temperatures over 75 degrees, with most of the yeasts I've used. Most of the batches I've been proudest of had the trub removed before pitching.

There must always be an exception, however: last January I made a batch of IPA, and discovered the coolant pump I was using was totally inadequate. I gave up and pitched at about 80F, planning to rack to another carboy in a day or so. A job emergency, a death in the family, and the worst snowstorm in a century conspired to keep that IPA sitting on its trub in the primary for nearly 2 months. To date, it's the best beer I've ever made. Any conclusions drawn from this are strictly at your own risk.

> You know, one of the best parts of this hobby is that there's always  
> something else to learn (at least so far.)

AMEN!

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-) =

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End of HOMEBREW Digest #503, 09/25/90  
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Date: Tue, 25 Sep 90 09:09:30 MDT

From: sandven@hooey.unm.edu

**Subject: Priming**

Hola -

I posted a question about a week ago and didn't get any response so here goes again. I assume that you keggers out there don't prime, so you can skip this.

What works best - malt or corn sugar, and how much. Is there any difference in sediments, carbonation or head? I'm about to bottle my fourth batch and would appreciate any advice that I could get.

Also - what the hell is this Wyeast (?) and why would it be better than the EDME dry yeast that I'm using. I guess I don't understand the concept of the packet that swells and the steps that you go through before you pitch the yeast. Is this Wyeast liquid yeast (?)

I know I can experiment and find what works for me, but I guess I want to save some time and money on the process.

Thanks,

Steve (sandven@wayback.unm.edu)

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Date: Tue, 25 Sep 90 11:32:45 EDT  
From: Chris Brown <CBO@CORNELLC.cit.cornell.edu>  
Subject: **Sign Me Up Please**

Please sign me up for your home-brew mailing list. Thanks

CBO@CORNELLC.CIT.CORNELL.EDU

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Date: Tue, 25 Sep 90 08:36 PDT

From: SCOTT@VAXT.llnl.gov

**Subject: Re: Homebrew Digest #493 (September 11, 1990)**

Please remove my name from the mailing list. Thanks

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Date: Tue, 25 Sep 90 12:30:57 EDT  
From: Alan Garvey <Garvey@Umbriel.CS.UMASS.EDU>  
**Subject: Northwest beers**

On a recent visit to Seattle I had the opportunity to taste several Northwest beers. I won't bore you with all of the tasting details (especially because most of the beers are unavailable outside of the greater Seattle area). There were a few occurrences that I think are interesting enough to pass along.

My two favorite beers were Sphinx Stout and Pike Place Ale. The Sphinx is brewed by Hale's (I think). I've had it before and remember it as being somewhat interesting, but nothing really special. This time I had it on tap (at Coopers, in Lake City) and at it was fantastic. It had a very up-front coffee, roasted aroma and taste with plenty of hops. It stood up very well in comparison to a Grant's Imperial Stout.

I have to qualify my liking of the Pike Place Ale. Again I had it on tap at Coopers and it was great. It had a very assertive (you may have noticed I lean toward less than subtle beers) blueberry-like aroma with a malty, slightly sweet taste. It was dark brown in color and had plenty of body. The blueberriness reminded me of some Thomas Kemper beers I've had in the past.

However, I also brought a bottle of the Pike Place Ale back home with me. It comes in a really nice, one-of-a-kind Grolsch-like bottle. The bottle I bought came from the back of a store refrigerator and was dated July 20. It had the same blueberry aroma with a slight burned smell as well. The taste had a slight residue of blueberries completely overwhelmed by what tasted like burned rubber. It was completely undrinkable. I have no idea what could cause such a taste. I am somewhat surprised that the Pike Place Brewery people would allow such a beer to exit the brewery. I guess it is possible that this was an old bottle and age had something to do with it, but I can't imagine how a really strong burned rubber taste would result from aging an otherwise healthy beer.

All in all the beer-tasting part of my visit was a success. There really are a huge number of interesting beers available. I only managed to scratch the surface. People in the Northwest should consider themselves very lucky.

--Alan Garvey  
garvey@umbriel.cs.umass.edu

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Date: Tue, 25 Sep 90 12:57:35 EDT  
From: durbin%cuavax.dnet@netcon.cua.edu  
Subject: Budweiser,Oxford & Wild Goose

I have to disagree with Chris about Wild Goose, the Baltimore Brewing co., and Sissons; I never had any problems in areas of balance, smoothness and body. I believe that the BBC(their pils and dunkels) and Sissons(their weizen beer) are of quality and are comparable to the German brews. Wild Goose is a different situation. At first I didn't like it, but after the first brew it left such a distinctive taste that it left me wanting more. It is quite different. Anyhow on the subject of heangovers I must say that I don't get bad hangovers after drinking Goose, which I drink quite regularly. Nothing like comercial brews. But then I'm not a bud man; when I do drink it gives me a stomach ache, I must be allergic to some ingredient in it.

I went to Kentucky last week and found a pleasant brew from Tennessee called Market Street Pilsner that was quite tasty and inexpensive, 4.20 a six pack. Highly recommended. For anyone visiting Munich I recommend going to the Andechs monestary/brewery and having their doppel bock. It is, in my opinion, the best in Munich. Also try Schneiderweiss, which is my favorite hefe-weizen and Augustiner export beer.

Phil

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Date: Tue, 25 Sep 90 8:27:37 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: **Semper Crystal**

In HOMEBREW Digest #503, Ken Giles, on the brink of leaping into the all-grain fray, asked:

> ... Would it ever make sense to use crystal malt in a mash?  
> Wouldn't the enzymes convert all the residual unfermentables and  
> render it ordinary?

It makes all the sense in the world, if you like the taste crystal malts impart to beer. While I don't doubt that the enzymes convert some of the available starches, they won't do much for the existing sugars and other products. I frequently use crystal malts in all-grain beers, both for flavor and color (chocolate malt, for example, can add a lot of color before its taste becomes detectable), and simply mash them with the pale malt. Having as yet brewed only one batch that did not involve mashing, I really can't say if the effect is the same as steeping the grain separately.

Tying together the threads of crystal malt and microbrews: One night a few weeks ago, while walking back to my lodging after sampling a brewpub's wares, it suddenly occurred to me that the reason so many California brewpub ales taste alike is crystal malt and Cascade hops. Hasn't this really become too much of a good thing? I like both, but their ubiquity is almost enough to send me back into experimenting with Cluster ...

- Martin, the Abstainer (from Cascade)

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Tue, 25 Sep 90 14:42:12 EDT  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: kegs on the cheap

In Homebrew Digest #503, Mark Montgomery bemoaned the high prices of Cornelius kegs and described a place with new kegs for \$55 + tax & shipping.

Just thought I'd point out that there was an add in the latest issue of Zymurgy (the one that most of us got about a week ago) from a place in North Carolina called "Alternative Beverage" that advertised Cornelius kegs (used) for \$19.95 each. They also had glass carboys at \$9.95 and 5# dry malt extract for \$12.50. Might be worth checking into if you're unhappy about the capital investment required for keggling.

- ---Mark Stevens  
    stevens@stsci.edu

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Date: Tue, 25 Sep 90 17:41:33 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: recipe for Ken

In Digest #503, Ken Giles says:

> I ... am casting about for a recipe that's simple, makes a good pale ale,  
> and lets me concentrate on the mashing process. I'd like to attempt a single  
> -step infusion with English malt unless you'd like convince me otherwise.

Good choice, Ken. It's a refreshing change from the sort of "kitchen sink" attitudes that most homebrew authors seem to promote. You'll get good yield and lots of flavour from English malt, and a one-stage 150 degree mash will work fine. Try the following for 5 U. S. gallons:

7-8 lb. English 2-row  
1/2-1 lb. Crystal Malt (add to mash tun)  
3 oz. Fuggles (boil)  
3/4 oz. Hallertauer

Sure, sure, I know. Hallertauer is not traditional in English Ales. Nor is a modern piano for Beethoven Sonatas. But I think Beethoven himself would have used one if he'd had one. Add them as follows: 1/4 oz. 30 min. before the end of the boil, 1/4 oz. 15 min. before, then the last at the end - no boiling at all. Let 'em steep 15 minutes. Actually, almost any boiling hops will do; I usually mix Northern Brewer with Fuggles or Goldings. Just make sure to get .12-.15 oz. alpha acid.

Conversion will probably only take 60 minutes, despite what all the books say about 90+. YOU control the body by choosing when to kill the enzyme. The longer you mash, the fewer the unfermentables. Why would you bother adding crystal in the boil when you're dealing with all the other grain during the mash...you'll have plenty of work as it is. The sugars coming from the crystal won't be very different from those coming from the pale malt, and will account for only a small minority. Meanwhile, you can get all the body you want. For example, this recipe could give you an OG as high as 50, and you'll get an FG as high as 20 if you stop the mash ASAP. That's a lot of body!

Happy sparging!

Rob (bradley@math.nwu.edu)

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Date: Tue, 25 Sep 90 17:12 MST  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Trub confusion

In digest #502, I asked about racking off the trub:

> ... how will this beer be different than my previous batches?  
> Will this be my first "crystal clear" batch of beer, or will it  
> taste better?

Martin Lodahl says:

> The sages & pundits insist that it will taste better, and my own  
> experience tends to bear this out. The presence of trub in the

But with this caveat:

> ...[extenuating circumstances] conspired to keep that  
> IPA sitting on its trub in the primary for nearly 2 months. To  
> date, it's the best beer I've ever made. Any conclusions drawn from

Rats!! What's a novice to believe? I hate when there isn't a straight forward solution. The only person who feels strongly enough about it to respond has had ambiguous experiences. I guess my conclusion will be to follow Charlie Papazian's sage advice: don't worry about it. (That guy doesn't worry about <anything>. ;-)

Dazed and confused (but not worrying),  
Chuck

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Date: Tue, 25 Sep 90 18:49:18 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany - Part 2

The city of Bonn is the present but not-for-long capital of West Germany. The University of Bonn is internationally known and is quite old. Without the political types, the city is best known as the birthplace of Beethoven.

There are 2 breweries in Bonn proper: the first is Kurfursten, a financially strapped brewery now only making a Kolsch. The locals have a slang pun built around the name which translates to "toilet bowl brush". The beer wasn't that bad but was pretty ordinary. The second brewery is actually a brewpub that makes a Kolsch-like beer called "Bonnsch", an unfiltered kolsch with the yeast left (partially) in. The size of the brewery makes many USA microbreweries look like A-B in comparison! No kidding.

What is kolsch: a top fermented very pale ale, with OG around 1.048, and lightly hopped. The beer originated in Cologne (Koln) and there are currently over 30 breweries making kolsch. Many are available in Bonn. The locals swear by its digestive qualities. My father-in-law describes it as "softer" than a pilsener. It is that, very drinkable, and smoooooth.

In fact, that is the character of German beers that I really noticed this time around. Even the ales (kolsch and alt-beer) are cooold conditioned near 32f for 3 to 4 weeks before serving. It really rounds out the flavor. Those of us homebrewers with a fridge should consider putting the secondary fermenter in for a few weeks to judge the differences. Author Dave Miller makes mention of this in his book.

Beers I liked here in Bonn: Kuppers Kolsch, Fruh's Kolsch, Triumphator Doppelbock (by Lowenbrau of Munich), Dortmunder Export Union, Veltins Pils.

Homebrew hints: as mentioned above, cold conditioning of the secondary, judicious hopping to acheive a balanced flavor, careful mashing to keep the grain flavor smooth and not "grainy".

Personally, I didn't think that much of the Kolsch's. They were smooth but not very interesting. They reminded me of a micro-brewery lightly hopped pale ale, but much smoother. After a pilsener, the tongue is too twisted by the bitterness to appreciate the "softer" taste.

Next....Nuernberg.... Norm Hardy

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End of HOMEBREW Digest #504, 09/26/90  
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Date: Tue Sep 25 21:27:35 1990  
From: microsoft!jonm@uunet.UU.NET  
Subject: Homebrew In Literature #93

I thought you all might be amused by this excerpt from The Great Shark Hunt, written by Hunter S. Thompson in 1964. Thompson is describing the age of the Beat Generation, typified by this story about his friend Willard:

"Willard arrived shortly after I packed up and left for the East; we had a convivial few weeks, and as a parting gesture, I left him a five-gallon jug of beer that I did not feel qualified to transport across the nation. It still had a week or so to go in the jug, then another few weeks of aging in quart bottles, after which it would have had a flavor to rival the nectar of the gods. Willard's only task was to bottle it and leave it alone until it was ready to drink.

Unfortunately, his thirst threw a heavy shadow on the schedule. He was living on a hill overlooking the southern section of the city, and among his neighbors were several others of the breed, mad drinkers and men of strange arts. Shortly after my departure he entertained one of these gentlemen, who, like my man Willard, was long on art and energy, but very short of funds.

The question of drink arose, as it will in the world of art, but the presence of poverty cast a black light on the scene. There was, however, this five-gallon jug of raw, unaged home brew in the kitchen. Of course, it was a crude drink and might produce beastly and undesirable effects, but ... well ...

The rest is history. After drinking half the jug, the two artists laid hands on several gallons of blue paint and proceeded to refinish the front of the house Willard was living in. The landlord, who lived across the street, witnessed this horror and called the police. They arrived to find the front of the house looking like a Jackson Pollock canvas, and the sidewalk rapidly disappearing under a layer of sensual crimson. At this point, something of an argument ensued, but Willard is 6 feet 4, and 230 pounds, and he prevailed. For a while ..."

I'd quote further, but this is already too long, and you get the idea. Well? Did anyone here ever get thirsty enough to start drinking out of the carboy? How was it?

Jonathan

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Date: Wed, 26 Sep 90 08:28:29 MDT  
From: Wayne V. Citrin <citrin@boulder.Colorado.EDU>  
**Subject: Re: Germany, part 2: Bonn**

(Norm Hardy talks about Bonn beers.)

About the Bonnsch brewpub: I just wanted to mention that the pub serves the beer in a very distinctive glass that they told me was designed for them by some famous Italian designer. It's based on the traditional thin, straight-sided Bonn beer glass, but it's curved, so it's shaped like a parenthesis. In the indented side are further indentations for the fingers. Quite unusual. You can also buy the glasses at the pub, for four Marks each.

This brings up the fact that I've seen no discussion of beer glasses here. Anybody have any opinions?

The main thing I have against the beer in Bonn, is that they insist on serving it in 2.5 dl portions. :-)

Wayne Citrin  
citrin@boulder.colorado.edu

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Date: Wed, 26 Sep 90 10:49 EDT  
From: <WITHALL%CTSTATEU.BITNET@CUNYVM.CUNY.EDU>  
Subject: Mead, Cider and medieval drinks...

Greetings,

Does anyone have experience with making a hard cider? Or and Mead? Or any other medieval drink? If so please send some recipes my way...

- Lisa Withall  
WITHALL@CTSTATEU

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Date: Wed, 26 Sep 90 11:45:57 CDT  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: The Trub Crusade

I'm not going to class myself as an expert. However, I think I've just squeaked by the novice classification, so maybe I'd better put in my two cents about trub. I feel like I've launched a holy war against trub since I first started racking the wort off the trub. It made such a great difference in my beer that I just can not express it in words. I think that Papazian may be wrong to suggest not worrying about trub, but I can see his point. It's a pain to do and does add an extra risk of infection. I personally think that it is highly justified though. Can you make good beer if you leave the trub in? I think that it must be so, since people claim to do it. My own explanation of this comes from a comment that Byron Burch (repeatedly) makes. If a flavour is kept near it's threshold limit, it will add to the interest of the beer no matter how noxious that flavour is. In this case, we have a cloying bitterness at the back of the throat. With a big bodied beer with alot of hops (eg an IPA), this flavour may be somewhat masked. In addition, fusel alcohols add the most marvelous malty nose to the beer. If the beer was made with good yeast, and fermented at relatively low temperatures, the fusel alcohols may be produced in small enough quantities so that the flavour just adds a bit of complexity, rather than detracting from the beer. In this way, you could produce a beer of excelent quality even though the procedures were not as good as one might hope.

Any comments?

Mike

(The guy who pretends to know what's going on)

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Date: Wed, 26 Sep 90 10:18:38 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: Re: Northwest Beers**

>Date: Tue, 25 Sep 90 12:30:57 EDT  
>From: Alan Garvey <Garvey@Umbriel.CS.UMASS.EDU>  
>Subject: Northwest beers

>  
>On a recent visit to Seattle I had the opportunity to taste several  
>Northwest beers. I won't bore you with all of the tasting details  
>(especially because most of the beers are unavailable outside of the  
>greater Seattle area). There were a few occurrences that I think are  
>interesting enough to pass along.

>  
>My two favorite beers were Sphinx Stout and Pike Place Ale. The Sphinx  
>is brewed by Hale's (I think). I've had it before and remember it as  
>being somewhat interesting, but nothing really special. This time I had  
>it on tap (at Coopers, in Lake City) and at it was fantastic. It had a  
>very up-front coffee, roasted aroma and taste with plenty of hops. It  
>stood up very well in comparison to a Grant's Imperial Stout.

No, Sphinx Stout is made by Hart Brewing of Kalama, Washington.  
They also make the Pyramid Beers (Pyramid, Sphinx - next we'll probably  
get a King Tut beer :-)). IMHO they are one of the two best breweries in  
the U.S. (please remember this is just an opinion). Coopers thinks so  
highly of Sphinx Stout that they used it to replace their Guinness tap  
according to the local paper.

> <many comment on Pike Place Ale - good on tap, poor in the bottle>

I have only had it in the bottle (I only go to Coopers if I  
can arrange transportation home), and also did not like it. It is  
actually brewed by the proprietor of one of the local homebrew supply  
stores, Liberty Malt, which not surprisingly is at Pike Place Market.

Rick N. Zucker

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Date: Wed, 26 Sep 90 10:31:41 PDT  
From: ocarma@unssun.nevada.edu (Oran Carmona)  
**Subject: Is it down?**

Please add me to the HBD mailing list again. I have not received a copy in  
over  
two weeks.  
Thanks

ocarma@unssun.nevada.edu    or    ocarma@unssun.uucp

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Date: Wed, 26 Sep 90 15:28:29 -0400  
From: "W. Gregg Stefancik" <wstef@eng.clemson.edu>  
Subject: Brew Mart "Dry Beer" and the beginner

Thus far in my home brewing career, I have only made two 5 gallon batches. The first batch which was made from a recipe which came with my "starter kit" turned out wonderful. The second batch I made was made from a Brew Mart "Dry Beer" kit. And it has turned out to be almost undrinkable. Since I thought I was much more careful with regard to sanitizing and following good procedures the second time, I'm somewhat surprised that the results are putrid. Does anyone else have experience with this kit?

Gregg  
wstef@eng.clemson.edu

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Date: Wed, 26 Sep 90 11:58:53 PDT  
From: jpaul@lccsd.sd.locus.com (James Hensley)  
**Subject: Mail Order**

Does anyone have any addresses or phone numbers of mail-order homebrew suppliers a little closer to me here in San Diego (CA:). I've been ordering from sebastian in florida, but the shipping is horrendous (farthest UPS zone) So, if you would, please enlighten me to some mail order places a little closer to me.

Thanks.

James

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Date: 26 Sep 90 15:39:59 PDT (Wed)

From: florianb@tekred.cna.tek.com

**Subject: hornet nests**

Ken Weiss found me out when he remarks:

>And by the way, Florian, I bet you were the kind of kid who threw rocks  
>at hornets' nests, just to see what happened... I'm kind of partial to  
>Blitz-Weinhard myself. How could anyone dislike a beer called Blitz??

Actually, I grew up on a farm in the Ozarks, and yes, I stirred up some trouble. I actually used to tie rags onto long poles, dip the rags in used engine oil, and torch hornet nests. I've tried to make up for those bad little boy days in the past twenty years by donating blood, contributing to charities, and putting moths outside. However, I *\*did\** start home brewing because I wanted to "see what happened".

Florian, the twice redeemed.

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Date: 26 Sep 90 15:49:13 PDT (Wed)  
From: florianb@tekred.cna.tek.com  
Subject: Pilsner and water

A couple of days ago, John Polstra corrected my statement about the NW water being perfect for nothing:

>Actually, Florian's statement "it's perfect for nothing" isn't quite  
>>true. It's great for Pilsners. (Oops, there I gave it away.)  
>If you're making ales in Seattle (especially if you're mashing), you at  
>least want to add something to bring the calcium up to 50-100 PPM.

Yes, John, you are absolutely right. My water analysis shows a similar content. I didn't know why my pilsners came out so well compared to my ales (some of which have been big disappointments) until I checked the water analysis. Since then, I acquired a small balance and began fixing mineral content. I was going to write a letter in to the beer blurbs, but then who would listen to a homebrewer from way out here in central Oregon anyway?

Florian

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Date: Tue, 25 Sep 1990 16:52:08 -0400

From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)

**Subject: kegs and bottles**

About the keggin vs bottling time. I use a plastic Rotokeg, and it is a hell of a lot faster than bottling. I can empty, clean and fill the keg in about 20 minutes! Bottle washing, handling, and bottling takes about: 30 minutes to wash bottles 30 minutes to bottle batch, and a few extra minutes to clean primary after using it to mix in priming sugar.

What I have been doing lately is to add enough priming sugar for bottling, bottle 24 bottles, and put the remaining 3 gallons or so in the keg.

This leaves lots of gas space in the keg, and therefore I don't have to mess with injecting CO2. The "excess" priming sugar causes lots of gas to sizzle out of the keg's relief valve, purging the O2 in the large headspace in the keg. This works well. It also allows direct comparison of keged vs bottled beer from one batch. There is a significant difference, and have given friends both in one night, and some have liked one of the "beers" much more than the other!

Regarding pinging a CO2 cylinder to see how full it is, I don't believe this will work, because I THINK that the CO2 is just compressed gas whereas the Propane is a liquid in the tank, so pinging works to see where the liquid is??

What do I know? Bill Crick maker of GroundHog Logger.

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Date: 26 Sep 90 13:57:26 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: florians remarks

Well certainly the micro movement is no paragon of virtue. Yes they too often make grandiose claims. And I do agree Bud is a good clean beer. I never questioned the ability of AB Brewers. Many people often think that they must be bad brewers. Contraire. It takes a great brewer to make a beer with so little flavor yet so free of defects (taste Piels or Schmidts with their prevelant DMS character compared to the clean crisp BUD). And to make a product so consistently at so many different sites is tough too. The problem I have is that the emphasis is on quality control too much and not on the recipe enough.

I have a taste for real full bodied malty beers. I like amber and dark beers especially though I truly thrill to the great full bodied pilsener or kolsch. Most american beers are decoid of full flavors. So while yes many micros miss the mark, I think their greatest contribution is the re-eastablishment of a wider range of styles, and of an emphasis on beers produced locally and sold fresh. Along with the great, you get the good, the bad and the truly ugly.

If you dispose of the whole micro movement because you don't like some of the beers (or even a majority) you do yourself a disservice in also passing up the good. I feel that there are still a lot of good micros out there, among the growing contingent of them.

- Jay H

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Date: Wed, 26 Sep 90 15:38:07 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Wyeast? Why not!

In HOMEBREW Digest #504, Steve asked:

> Also - what the hell is this Wyeast (?) and why would it be better  
> than the EDME dry yeast that I'm using. I guess I don't understand the  
> concept of the packet that swells and the steps that you go through before  
> you pitch the yeast. Is this Wyeast liquid yeast (?)

Yes. Sold under the brand name "Brewers Choice", it is indeed live yeast in a capsule of liquid medium, which in turn is enclosed in a larger packet of liquid nutrient. When you're ready for the culture to begin to grow, you break the inner capsule so the yeasties can feed. For a "fast takeoff" after pitching, do this several days before brewing, and when the packet swells up like the proverbial football (7 hours to 5 days, depending on packet age and storage conditions), pitch it into a "starter solution" that is really a small quantity of a light wort. You can make this from DME, malt extract syrup, or by mashing, and it can be canned for later use. Its function is to give you a larger colony to pitch into your "real" wort, and the best time to do so is at or just after high kraeusen.

To make the starter solution, I usually boil a little over a quart of water, and add about 3/4 cup DME and a couple of hop cones (from sheer superstition). After about a 20 minute boil, I pour it through a sanitized strainer & funnel into a sanitized champagne bottle, the bottle partly immersed in a water bath. When it's cool, sanitize the outside of the packet and open a corner CAREFULLY with sanitized scissors, shake the contents gently, and pour it into the starter. Fix an airlock, and brew a couple of days later.

Changing to this stuff made an instantly noticeable change in my beer. I'm reluctant to use anything else, any more.

A propos, I'm preparing to brew barleywine (leading a somewhat chaotic life interfered with brewing it last weekend), and was "saved" from resorting to Red Star Pasteur Champagne yeast by stumbling across a fresh box of packets of Wyeast "Vintners Choice" champagne yeast at my Friendly Neighborhood Retailer's. I'm now waiting for the packet to swell, and a thought occurred to me this morning: what's in that packet? I'll bet that rather than the microwort in the beer yeast packets, it's more like a grape must. Stay tuned for a report ...

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =



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End of HOMEBREW Digest #505, 09/27/90

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Date: Thu, 27 Sep 90 08:38:02 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Dream Lager

I just tried the first bottle of DREAM LAGER, (last recipe in CJOH) and while it was very good it seems a bit too hoppy for my other homebrew tasters. Has anyone experimented with different kinds of hops in this particular recipe? From watching the Beer hunter I am tempted to try Saaz in the next batch, not a 1/4 pound though...

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Date: Thu, 27 Sep 90 08:06 PDT

From: POST@LIS.llnl.gov

**Subject: Cider Questions**

Please indulge a fellow homebrewer for a non-beer related fermentation question....

I started a five gallon batch of cider on Monday using 5 gals of cider from the store( hey, it's an experiment!) and a packet of Montrachet wine yeast. I had a huge head built up by Tuesday afternoon, spewing out the lock like crazy. I removed the lock, attached a blowoff, and waited for the head to drop off, then replaced the lock yesterday. I still have \*active\* fermentation,  
But.....

I notice a strong sulfury odor when I open the door to the brewfridge. Do I have an infection happening, or is there some strange DMSO or DSM thing with cider that I am not aware of? Mind you, I'm not worrying, just a bit concerned.

Luckily, I still have a third of a keg left, so I'm relaxed....

(Ever tried playing golf after a homebrew? Kionda screws up the coordination a bit, eh?

john

post@vaxt.llnl.gov

post@lis.llnl.gov

Disclalimer: Hey man, I'm on contract! Who cares what I think?

( ^^^^^^^ Damn! Sorry!)

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Date: Thu, 27 Sep 90 08:24:01 PDT  
From: pxs@Iago.Caltech.Edu (Pavel Svitek)  
Subject: Re: Homebrew Digest #501 (September 21, 1990)

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Date: 27 Sep 90 14:16:34 EDT  
From: Jay Hersh <75140.350@compuserve.com>

**Subject: Kolsch**

Thanks Norm H for the mention of cold conditioning the Kolsch. I made one a little while ago, with Ireks Light Extract and Hallertauer, Saaz hops and the wyeast Bavarian Ale (don't know the # offhand). It came out great full and smooth. The color was a little too deep due to caramelization of the wort during the boil but it was very tasty and full bodied. While I didn't cold condition I think I may try that, you suggested down to 32F, for how long would you recommend??

Thanks - Jay H

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Date: Thu, 27 Sep 90 18:13:03 EDT  
From: Dan Strahs <strahs@murex.bioc.aecom.yu.edu>  
Subject: Homebrewing in New York City?

I'm a hopeful homebrewer, just starting.

I'm working with another experienced homebrewer, an Asst, Professor here at the Albert Einstein College of Medicine.

He's having trouble getting supplies around here and, as for myself, I obviously need to get equipment.

Can someone send me information about supply stores for homebrewers in the New York Metropolitan area?

Does someone have an address/contact person for the Homebrewer's guild in New York?

Any other information you care to send would be greatly appreciated.

Thanks in advance.

Dan Strahs  
strahs@murex.bioc.aecom.yu.edu

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Date: Thu, 27 Sep 90 16:05:48 EDT  
From: Greg Troxel <gdt@allspice.lcs.mit.edu>

**Subject: spices/jalapenos considered harmful? / burnt taste in dark beer**

In general, I prefer porters and stouts. Recently, though, I have tasted several beers (including Mass Bay Brewing Company's experimental dark lager, their "Oktoberfest" beer, Grant's Imperial Stout, and Yuengling Porter) that have a burnt taste, making them very unpleasant, and some undrinkable. I don't mean the normal stout taste; I have had Samuel Smith's Oatmeal Stout, Imperial Stout and many more, and they tasted just fine. The burnt taste almost reminds me of the odor of a cigarette left in the bottom of a Coke can, but I can't describe it any better than that. I noticed this taste in the Yuengling Porter last night after I had eaten very spicy Texas barbeque and a few jalapeno peppers (from which I perceived no ill effects). A friend who had eaten at the same restaurant who normally likes Yuengling Porter noticed a taste in the porter that he described similarly. Does anyone know of any relationship between eating particular spices/peppers and significant alterations in beer tastes, or any other explanations for what I have observed?

Greg Troxel, N1DAM <gdt@allspice.lcs.mit.edu>  
MIT Laboratory for Computer Science I'm the NRA.

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Date: Thu, 27 Sep 90 13:49:04 -0700

From: cckweiss@castor.ucdavis.edu

**Subject: trub rubbing wrong way**

After the recent traffic on cold breaks and racking off the trub, I figured, "What the hell" and tried it last night. It's clear that I have a basic misunderstanding of the process, and I was hoping one of you veteran trub rackers (Yep, sonny, I remember the great trub gobbet of '09) could help me out.

Here's what I did:

Boiled 7lbs of dark syrup extract with 4 oz. peeled grated ginger and 2 oz. Cascade hops for 45 minutes. Hops were in a hop bag. Added 1 tsp. Irish Moss, continued boil for 10 minutes. Added 1 oz. Kent Goldings finishing hops, also in a hop bag, and boiled 2 more minutes. We're talking a strong, rolling boil, not a wimpy simmer here.

I then placed the brewpot in a bath of ice water. I gave it a strong stir to create a whirlpool and put the lid on the pot to prevent contamination. Every 10 minutes or so I spun the pot around a little, to help the process of heat transfer. In 40 minutes the wort in the pot was around 100 degrees.

When I took the lid off the pot, lo and behold, there was a cloudy mess in the center of the pot, and crystal clear wort around the edge. I filled my siphon hose with water, stuck one end in the brewpot, and the other in my primary, and began siphoning. That's when trouble started. The siphon just sucked in all the trub along with the wort. The trub was a very fine textured stuff, and mixed with the clear wort *very* easily. I didn't see any big flakes of material, just a cloud.

I still managed to leave some of the trub behind, and more will be left in the dust on Friday, when I rack to the secondary, but it seems like this didn't work the way it was supposed to. What's wrong here? Is it my technique or my expectations?

On another note, I ordered a 6.5 gallon glass carboy from Great Fermentations in Santa Rosa yesterday. They are charging around \$25, plus shipping estimated at \$5. Maybe that's robbery, but I couldn't find one locally, and at \$30 total cost they can't be stealing much. Plus I got to actually speak to Byron Burch, which was kind of a thrill. It was his book "Brewing Quality Beer at Home" that got me started in homebrewing back in 1977. Yes, I am living proof that experience is not the same as expertise.

Ken Weiss  
cckweiss@castor.ucdavis.edu

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Date: 27 Sep 90 16:13:36 PDT (Thu)  
From: florianb@tekred.cna.tek.com  
Subject: the dismissal of brewpubs

Quote from Jay Hersh:

>fresh. Along with the great, you get the good, the bad and the truly ugly.  
>  
>If you dispose of the whole micro movement because you don't like some of the  
>beers (or even a majority) you do yourself a disservice in also passing up  
>the good. I feel that there are still a lot of good micros out there, among  
the

I bow to your well-based argument. At the risk of drawing this out longer than it needs (and I was one complaining about talk of micro-brews only two months ago!), I'll say that I would compliment the micro brewers if they would just let their wares age more than one week to remove aldehydes and refrain from advertising their wares as if they were the gods' gift to brewing. After all, there are probably 500 people reading this digest who could, with a modicum of care, brew ale of quality (definition?) which can exceed that of most micro brews. For every micro brewery, how many home breweries exist which are outdoing them?

Really, it's the same as with cooking.

Finally, I simply must underline my comments about headaches. In my several trips to England, I absolutely gorged myself on ale (some real, some not). Never once did I get a hangover. To drink one or two pints of micro brew and get an almost immediate headache tells me that something is seriously broken. I can't say for certain what it is, but I'd lay odds it is the lack of aging. Other opinions would be greatly appreciated.

Florian

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Date: Thu, 27 Sep 90 16:29:31 PDT

From: GARY 27-Sep-1990 1926 <mason@habs11.enet.dec.com>

**Subject: Lovibond**

Is there a way that we at home can measure the Lovibond rating of a brew? Not estimate, but measure.

Thanks...Gary

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Date: Thu, 27 Sep 90 17:30:51 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany, Part 3

Nuernberg is a large city sitting at the north gate to Bavaria, so to speak, and as a result there are many things coming in and going out. With the recent events in E. Europe, Nuernberg was very crowded with transients (like gypsies) who made tourist travel very entertaining. I make no judgements of Nuernberg (sorry...) but the beers were diverse.

Coming from Northern and Central Germany, the thing I noticed about the beer was the increased popularity of the Export or just plain Lager. I found them refreshingly drinkable without the influx of all the hops that the pilseners had. Also, there were many styles of beer available on tap, including Black Pilseners, Munchner Dunkels, Helles, and wheat beers.

The Helles (lager) was straw colored, malty, low to moderately hopped, and (quantity wise) very enjoyable. The Black Pilsener was an incredibly smooth lager with a hint of smoked malt and a nose that was amazing. Drinking it on tap in an outdoor restuaant in the middle of the old city made it all the more enjoyable.

My favorites: Tucher Alt Franken Dunkel, Kulmbacher Reichelbrau Edelherb Pils, Neumarkter Lammsbrau Hell, Monchshof Kloster Schwartz Pils, and Lederer Premium Hell.

Homebrew hints: Try to get an OG of around 1.050 and reduce the hops to allow for bitterness but less aroma than a pilsener. Hallertauers of 5.0% Alpha would be good, at the rate of 1 to 1.5 oz per 5 gallon batch. [D, all boiled for an hour. Refrigeration is again vital, using a good liquid yeast, like Wyeast 2206.

Finally, most Americans who enjoy good beer (like most of the microbrews) would probably prefer the Helles or Export styles of German beer, rather than the Pilseners.

Next....Munich (with a special trip to Andech's Kloster....)

Norm Hardy

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Date: Thu, 27 Sep 90 20:14:49 -0400  
From: dlawson@grebyn.com (Drew Lawson)  
Subject: Help a Beginner

I'm an interested pre-novice who has been reading through the last month or so of this digest collecting a lot of perspective which I'm sure will be of great value when I get started. I have a short string of questions to ask (now that I'm up to date on my reading).

I have picked up a few mail order addresses from magazine ads, but would prefer those used by more experienced brewers. One company I've noticed mentioned several times is Foxx. I would appreciate it if someone would send me that address, and addresses of any equipment/supply companies that you can recommend.

There seem to be a small collection of books that are held as the Farmers' Almanac of Brewing. What are these, and which would you recommend for a beginner?

Lastly, it still may be a few months before I have the funds to get started. I take it that this is a temperature sensitive activity. Is winter a bad time to start a batch? (I'm in the Washington, DC area; basement in the 50s)

I don't want to clog the digest with common knowledge. Perhaps Email responses would be best. Thanks for the information, past and future.

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+-----+  
| Is life an illusion?                | Drew Lawson          |  
| Or does it just seem that way?     | dlawson@grebyn.com  |  
+-----+
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Date: 27 Sep 90 07:35 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: Biology of Taste

Anybody out there know about taste? I'm almost done drinking a batch of bitter ale and getting ready to brew the next, trying to decide what to make. I noticed that when my beer is a little warm (20 min in the freezer 'cause I forgot to put it in the fridge before work) the flavor has a better balance than when it's very cold. The colder beer always seems more bitter. I'm wondering if a person's sensitivity to sweet decreases as temperature goes down more than the sensitivity to bitter? As a test I tried some warm Pepsi, and it was almost like drinking syrup!

If this is true, it seems important to know your planned drinking temperature so you can properly balance the malt and hops. A beer for cold drinking would want less hops in proportion to the malt to keep a balance. Maybe this is why the Budalob guys have such success. A bland beer, but well balanced for pulling out of a tub of ice.

Also, if drinking temperature is important for hops balance, would this apply to the finishing hops as well?

Is this aspect mentioned in any books? I mean besides the notation that some countries drink their beer warm.

Mike Schrempp

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End of HOMEBREW Digest #506, 09/28/90  
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Date: Fri, 28 Sep 90 09:23:28 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: re: Getting the Trub Out!

In the last installment of homebrew digest, Ken Weiss describes his difficulties in ridding his wort of trub:

>I then placed the brewpot in a bath of ice water. I gave it a strong stir  
>to create a whirlpool and put the lid on the pot to prevent contamination.  
>Every 10 minutes or so I spun the pot around a little, to help the process  
>of heat transfer. In 40 minutes the wort in the pot was around 100 degrees.  
>

>When I took the lid off the pot, lo and behold, there was a cloudy mess in  
the  
>center of the pot, and crystal clear wort around the edge. I filled my siphon  
>hose with water, stuck one end in the brewpot, and the other in my primary,  
>and began siphoning. That's when trouble started. The siphon just sucked  
>in all the trub along with the wort. The trub was a very fine textured  
>stuff, and mixed with the clear wort \*very\* easily. I didn't see any big  
>flakes of material, just a cloud.  
>

>I still managed to leave some of the trub behind, and more will be left  
>in the dust on Friday, when I rack to the secondary, but it seems like  
>this didn't work the way it was supposed to. What's wrong here? Is it  
>my technique or my expectations?

Most likley techniqe. The cooler you chill your wort, the better the cold break. At the least, you should be down to fermentation temp before you syphon out of the brewpot. In my experience, the trub always seems to be quite finely divided. I have heard/read that Irish Moss will make for better flocculation, but I have never tried it. What I usually do is what Miller suggests in TCHOHB, namely syphoning into the primary as soon as the wort is cooled to fermentation temp, pitching the yeast, allowing 4-8 hours for the trub to settle, then racking to another primary (or a holding bucket), leaving the trub behind.

I usually end up with 1/2" to 3/4" of trub in the bottom of the primary after about 4 hours settling time. The trub isn't supposed to have it's undesired effects until after the yeast passes into its anerobic phase, so pitching the yeast as soon as you are down to fermentation temp is a good thing from the standpoint of lessening the risk of infection.

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

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Date: Fri, 28 Sep 90 09:50:11 CDT  
From: A1C Karl Wolff <wolff@aqm.ssc.af.mil>  
Subject: Request for Information. [R(11)]

I have a couple of questions regarding getting started with homebrewing. I am interested in starting my own brewing at home, however since I have not yet done any homebrewing, I need help.

Can somebody please send me some information on how to get started, and possibly a few simple recipes just to get me started in the wonderful world of homebrewing.

I also need to know where I can obtain the materials needed to do any homebrewing. I need a source in the Montgomery AL area. Please help a hopeful homebrewer in getting started.

Karl R. Wolff Jr.  
wolff@aqm.ssc.af.mil

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Date: Fri, 28 Sep 90 09:54:02 CDT  
From: A1C Karl Wolff <wolff@aqm.ssc.af.mil>  
Subject: Request for Information [R(12)]

I need assistance in getting started. If anyone can send me information regarding a source of supply for homebrew materials in the Montgomery Alabama area, it would be greatly appreciated.

I also would appreciate any pointers that can be given to me as far as what ingredients work best. I would also like a couple of recipes to help me get started. Thanks for the help.

Karl R. Wolff Jr.  
wolff@aqm.ssc.af.mil

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Date: Fri, 28 Sep 90 11:21:31 EDT  
From: hplabs!hp-sdd.sdd.hp.com!hp-sdd.sdd.hp.com!ncr-sd!ncrcae!ncrmud!  
ncrmud.Columbia.NCR.COM!brew  
**Subject: Tubing for Kegging System**

I am trying to put together a kegging system and need some advice on tubing to use to connect the CO2 to the keg and keg to the faucet. Looking through a Superior Products catalog, they offer a clear and a blue transparent 5/16" gas vinyl tubing, but they don't indicate rated pressure. I know that storage and dispensing pressure will in most cases be less than 15 psi, but what about artificial carbonation where I might want to run the pressure up to 70 psi? Will this tubing withstand the pressure?

I have seen soda tubing that has a braided reinforcing, sort of like reinforced garden hose. I am not sure where to find this tubing in small quantities.

Jim Griggers	* * * * *	
brew@ncrmud.Columbia.NCR.COM	* * *	I've got a cat on me
408 Timber Ridge Dr.	* *	and I can't get up!
West Columbia, SC	* * *	
29169	* *	

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Date: Fri, 28 Sep 90 11:00:00 EDT

From: hplabs!hp-sdd.sdd.hp.com!hp-sdd.sdd.hp.com!ncr-sd!ncrcae!ncrmud!  
ncrmud.Columbia.NCR.COM!brew

**Subject: Hunter Energy Monitor**

Last week I stumbled across and bought a Hunter Energy Monitor at  
Sears Surplus store. Sears regular price was \$49.95, I got it for  
\$30. The only other place I have seen them near Columbia is at  
Builders Square in Augusta, GA for \$34.95.

Jim Griggers

brew@ncrmud.Columbia.NCR.COM

408 Timber Ridge Dr.

West Columbia, SC

29169

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I've got a cat on me  
and I can't get up!

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Date: 28 Sep 90 09:32:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afal-edwards.af.mil>

**Subject: re: Cider Questions**

>Please indulge a fellow homebrewer for a non-beer related fermentation  
>question....

OK, I'll indulge...

>I started a five gallon batch of cider on Monday using 5 gals of cider from  
>the store( hey, it's an experiment!) and a packet of Montrachet wine yeast. I  
>had a huge head built up by Tuesday afternoon, spewing out the lock like  
>crazy. I removed the lock, attached a blowoff, and waited for the head to  
>drop off, then replaced the lock yesterday. I still have \*active\*  
>fermentation, But.....

>

>I notice a strong sulfury odor when I open the door to the brewfridge. Do I  
>have an infection happening, or is there some strange DMSO or DSM thing with  
>cider that I am not aware of? Mind you, I'm not worrying, just a bit  
>concerned. Luckily, I still have a third of a keg left, so I'm relaxed....

Just keep relaxing and not worrying. A friend of mine, and fellow reader of the digest, brought me 2 gallons of fresh cider from Tehachapi, CA last year. I put them both in the fridge and we started to drink one. A few days later I noticed a brown foam on top that looked an awful lot like yeast fermenting. I smelled it and decided to put an airlock on it to let it finish. When it stopped fermenting, I drank some and got a nasty sulphery smell and taste. I decided to let it sit for a while, and about a month later the smell and taste went away. The jugs were plastic so I put the cap on after the visible fermentation was over. It then carbonated in the jug. I racked it off the yeast trub on the bottom and put it into Grolsch bottles. The other gallon has never been opened and just swelled a little. It will be a year old this month and I plan on opening it. (Are you ready Bruce?) The taste is like a dry white wine with a little hint of apples. If you like it sweeter, then rack it off the yeast and stop the fermentation with campden tablets to sterilize it. You can also mix it with a small amount of fresh cider to give it a little more apple flavor and sweetness. I was surprised that it fermented in the refridgerator. Apples have natural yeast in them and my cider book says not to add any.

On another note: I like Norm Hardy's report on Germany. It is informative, short, and tells us how to make the same beer at home.

Greg Troxel asks about strange flavors with beer. I have noticed that some beers, especially stouts, do not go well with pizza. Michael Jackson uses his beer like wine and serves different beers with different food. I think the problm with the jalepenos is that you have 2 strong flavors clashing with each other. Also, black patent malt has a burnt coffee charcoal like flavor and seems to used sometimes in the wrong beers

David





Date: Fri, 28 Sep 90 12:13:55 CDT  
From: A1C Karl Wolff <wolff@aqm.ssc.af.mil>  
Subject: Request for Information [R(13)]

I am in need of some assistance. I would like to begin in the wonderful world of homebrewing, however, I don't know where to start.

If somebody could give me some information on where to purchase the materials needed, in the Montgomery Alabama area, it would be greatly appreciated.

I am also in need of some step by step instructions as well as ingredients list (recipe's) to get me started. Any assistance I receive will be greatly appreciated.

Karl R. Wolff Jr.  
wolff@aqm.ssc.af.mil

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Date: Fri, 28 Sep 90 10:43:22 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Trouble with Trub

Ken Weiss experimented with trub removal, and ...

> In 40 minutes the wort in the pot was around 100 degrees.  
> ... there was a cloudy mess in the  
> center of the pot, and crystal clear wort around the edge.

Not a bad sign ...

> ... That's when trouble started. The siphon just sucked  
> in all the trub along with the wort. The trub was a very fine textured  
> stuff, and mixed with the clear wort \*very\* easily. I didn't see any big  
> flakes of material, just a cloud.

That's why I usually chill to a point where the critters become comatose, and let it settle overnight before racking and pitching. The finer flakes seem just barely more dense than the wort, and take a long time to settle. After cooling/chilling, I transfer the wort back into the (sanitized) lauter tun, let the loose leaf hops settle to the bottom, and then drain the wort out into the boiler, which strains out the hops and some of the trub, and establishes a pretty fair filter bed of spent hops. Ladleing the wort gently through this filter again will remove yet more trub, but not all. At this point I usually end up with wort that's less than crystalline. In about 10 minutes, the bottom 8" or so is cloudy, the remainder clear. The cloudy region becomes smaller and denser until it's settled into a solid layer an inch or two deep, in about 4 to 6 hours.

I've read accounts of apparently instantaneous trub separations, and I'm puzzled, since my experience has always been much like Ken's. In one batch, I had a large, more-or-less bell-shaped trub cloud in the middle of the boiler after chilling, and tried to rack around it, but discovered that I could only recover about a gallon or so of wort without getting cloudy matter as well. It was my son (then 8) who suggested using the lauter tun & spent hops as a filter -- that kid amazes me, at times.

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-)      =

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Date: Fri, 28 Sep 90 15:40:21 EDT  
From: Steve Anthony <steveo@Think.COM>  
Subject: Slugs and Beer... Abstract

Science marches onward....

ATTRACTIVENESS OF BEER AND FERMENTATION PRODUCTS TO  
DEROCERAS SPECIES GARDEN SLUGS

Whitney S Cransaw  
Department of Entomology  
Colorado State University  
Fort Collins, Colorado 80523

ABSTRACT: A series of field trials were conducted to determine the attractiveness of various malt beverages and fermentation products to *Deroceras* species garden slugs. Among 12 tested American beers, a 3-fold range in attractiveness was measured, based on trap captures. Alcohol was not involved in attractiveness to slugs as highest captures were effected with Kingsbury Malt Beverage, a non-alcoholic malt beverage. Furthermore, alcoholic fortification of 48-hr flattened beers had variable, and occasionally negative, effects on slug captures. Sugar water/yeast combinations showed substantial attractiveness to slugs with mixtures involving larger yeast > baking yeast > ale yeast, water check. The addition of surface active compounds did not increase slug capture in sugar water/yeast baited traps. A brewery waste product (malted grain fiber) also showed attractiveness to garden slugs, with increased attractiveness following amendment with sucrose and active yeasts.

Some notes:

The surface active compounds the abstract talks about (also known as "surfactants") were Ivory Dishwashing detergent and also a wetting agent, Aqua-gro. As far as I know, no slug tests have been performed with the surfactant used in Gillette foamy, nonoxynol-9.

Gallo Pink Chablis was tested and was not attractive to slugs, but unfermented grape juice was.

Among the beers tested are Rainer, Strohs, Schaefer, Bud, Bud Light, Pabst Blue Ribbon, Coors, Coors Light, Miller, Michelob, Kingsbury Malt Beverage. The testing methodology was impecabable: each test trial tested 4 beers in randomized locations in a 4 block slug trap, scattered in numerous locations throughout a "heavily vegetated yard". One of the beers was always Bud, and results are expressed in ratio form relative to the Bud standard.

P.S. If for some reason you need to reach the author, here is how to reach him:

Whitney Cranshaw  
Asst. Professor of Entomology  
E115 Anatomy - Zoology  
Colorado State University  
Fort Collins, CO 80523  
(303) 491-6781

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Date: Fri, 28 Sep 90 15:21:15 -0400  
From: Arun Welch <welch@cis.ohio-state.edu>  
**Subject: Cider Questions**

Did you boil the cider? I generally boil mine for 3-5 minutes before pitching the yeast (this is pure cider, right, with \*no\* additives?).

...arun

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Arun Welch  
Lisp Systems Programmer, Lab for AI Research, Ohio State University  
welch@cis.ohio-state.edu

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Date: Fri, 28 Sep 90 15:28 EST

From: <R\_GELINA%UNHH.BITNET%mitvma.mit.edu@hplb.hpl.hp.com> (Russ Gelinas)

**Subject: hops&yeast**

Hey, isn't it about time for the new line of fresh hops from Freshops? Have they harvested yet, or am I over-anxious?

Also, does Wyeast sell retail directly to brewers, or just to homebrew suppliers?

Thanks,

Russ G.

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Date: Fri, 28 Sep 90 16:49:14 EDT  
From: "Andy Wilcox" <andy@mosquito.cis.ufl.edu>  
Subject: Temperature controlled fermentations

Finally, that old freezer in the garage is hooked up to a Hunter energy monitor (Thanks, Pete!!!).

Living in Florida, this is nearly an unimaginable plus, as I doubt I've ever fermented a beer at less than 90F!

So, my question is a simple one: what temperatures do various yeasts prefer? For example, I like to use the Wyeast german ale yeast, my own cultures of Sierra Nevada Pale Ale yeast, and the occasional packet of M&F. Of course, other recommendations are welcome! I'd like to do my first pilsner soon. Recipies?

-Andy

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Date: Fri, 28 Sep 90 16:52:41 EDT  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU  
Subject: Ballentine IPA cap puzzle no. 66

I know this topic is a little dated (not to mention utterly peripheral), but I didn't manage to remember until today to get the one of the many puzzle caps from Ballentine's IPA which no one I know has ever been able to solve to everyone's satisfaction. If I ever needed the help of the nets, it's now.

It is puzzle number 66, and the pictures, as best can be translated into words, appear to be:

First word: a sheep saying "Baaa..." + "'b" (?)

Second word: K + what looks like a necklace (a lei) + 2000 lbs (a ton)

Bob Klayton? Who is Bob Klayton?

The only things up for grab are the "'b", which is the real stumper - this is the one thing that no one ever agrees upon. Some say a whale with a spout, some say a key.... I'm just about ready to put in a request with the school's electron microscope for this pic. The other is the lei, but this I'm pretty sure about because they use the same pic in another puzzle, and it's lei. Also in another puzzle they use a lowercase letter in much the same style as the mystery object in this puzzle, so that's why I say it's a "b". My thought on the whole thing (actually the rationalization which allows me to sleep) is that it's an inside joke by the puzzlemakers.

The number of the people-hours which have been spent scrutinizing this cap, under the broadest of physical and mental conditions, with all investigative tools and methods available, borders on the absurd. I'm not sure exactly what fruits would fall upon the individual or individuals who can shed some light on IPA cap 66, but at a bare minimum I will offer the very finest level of hospitality I can muster if said person or persons should ever find themselves in my neck of the woods. My one concern is that this post will fail to bring forth the solution, and will instead succeed only in spreading the condition clinically know as "cap 66 angst" to more unwitting souls.

Cheers (!?) - Gregg

Gregg TeHennepe | Academic Computing Services | Yes, but this  
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to  
11...

ps - I think I have an extra copy or two of this cap. I'll even send one of the damn things to any brave soul who wants a look at one...

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Date: Fri, 28 Sep 90 15:02:33 PDT

From: "Gary F. Mason - Image Systems - MKO2-2/K03 - 603884[DTN264]-1503 28-Sep-1990 1755" <mason@habs11.enet.dec.com>

**Subject: Carbon Dioxide...**

I have just found my first problem with kegging - I hope it's stupidity, and not generic. I went downstairs for a HB, and discovered that the tank was empty. Now that might not be unusual, but it is a 10# tank, and it has done 1/2 of a keg so far! I must have introduced a leak when carrying it between the house and the meeting the other night. There was no obvious leak, which makes me wonder what the normal precautions are. I will be changing to a five keg manifold and quick disconnect fittings while the tank is empty. Is there a way to help leakage problems when using hose clamps on plastic tubing? Is there a substitute for that method?

Cheers...Gary

P.S. Anyone know of a CO2 supplier in the Nashua, NH area?

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Date: Fri, 28 Sep 90 18:53:50 EDT  
From: Paul Bigelow <bigelow@waterloo.hp.com>  
**Subject: TV Ontario Homebrew course**

For Ontario digest readers:  
TV Ontario is offering a three part Home Studies course on Homebrew.

"The three half-hour programs are hosted by Charlie Papazian...  
Topics covered include: basic ingredients, equipment, and the start-to-finish  
process of beer making. Papazian makes a couple of his favorite brews,  
one from a kit, and another from scratch. Viewers will also meet the  
brew master of a popular brew club in Toronto, who offers a tour of  
his plant; as well as a brew master of a an up-coming young brewing  
company."

Lots of times to choose from:  
Saturdays 11:30 am starting Oct 13  
Sundays 12:30 pm starting Oct 14  
Saturdays 11:30 am starting Dec 1  
Sundays 12:30 pm starting Dec 2  
Wednesdays 7:30 am starting Dec 5  
Mondays 4:30 pm starting Dec 17

Paul Bigelow bigelow@waterloo.hp.com

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Date: Sat, 29 Sep 90 10:20:46 -0400  
From: dlawson@grebyn.com (Drew Lawson)  
Subject: Thanks for the help

I would like to thank everyone for the quick responses to my post. In particular, I would like to thank Chris Shenton for his supplier list (you can never have too many catalogs) and Chuck Coronella for forwarding Algis R Korzonas's "first batch" posting. That put a lot of pieces in the correct sequence.

Just so that everyone know that I have been set straight, I now know that Foxx deals mainly with kegging, and I am not likely to keg. (I wouldn't be able to keep it where I want the beer.). I also will look into locating copies of:

The Complete Joy of Home Brewing, by Charlie Papazian  
The Complete Handbook of Homebrewing, by David Miller  
Brewing Quality Beers, by Byron Burch

I figure I will locate a starter kit (even if it is plastic ;- ) and upgrade one part at a time as time goes by. But that is subject to change after I start browsing through catalogs.

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+-----+
| Is life an illusion?                | Drew Lawson      |
| Or does it just seem that way?     | dlawson@grebyn.com |
+-----+
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Date: Sat, 29 Sep 90 10:33:01 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Kolsch**

A question from Jay on how long to cold condition a Kolsch.

When I toured the Rhenania Alt brewery in Krefeld, they made a point of saying (in German of course) that they age (or lager actually) their beer near 0c or 32f for about 4 weeks to a month.

For a homebrewer the only concern would be the viability of the yeast for bottling (if not kegging w/ CO2). From experience, I have never had a problem with carbonation given enough time, but sometimes I have to be patient!

Norm Hardy

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Date: Sat, 29 Sep 90 15:54:48 EDT  
From: tim@sct60a.sunyct.edu (Tim Dennison )  
**Subject: Interop Attendees, where to relax?**

At the risk of being flamed:-) (Please flame me directly if you must)

I have not read my digest in about 2 weeks so this may have been discussed.

I suspect that some among us will be in San Jose for Interop '90 the week of Oct 8th through the 12th. Can anyone suggest some interesting places to visit. Obviously, I hope they have to do with beer, or even wine.

If this has been covered SORRY. If not, well I hope it helps more than myself.

CHEERS,

Tim Dennison  
LAN Administrator  
SUNY Institute of Technology  
Utica, NY 13504  
tim@sct60a.sunyct.edu

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Date: Sat, 29 Sep 90 15:02:10 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: Cider experience

About two months ago I tried my hand at making cider. I bought a gallon of apple cider from Safeway, took it home, added some Red Star champagne yeast, attached an airlock, and waited. It fermented slowly for about two week with the temperature being about 65. Then there was no sign of futher yeast activity but the cider was still very cloudy. I stuck the bottle in the fridge for two or three weeks, and it cleared up a little bit. I bottled it and let it sit for a couple weeks. The cider came out dry, bone dry. It puts a martini to shame. There is no real apple flavor left. It disappointed me after trying the Blackthorn cider at a local pub. Oh well, next time I'll try using a different type of yeast and see what that does.

Ken

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Date: Sat, 29 Sep 1990 08:10:15 -0400

From: hplabs!ames!gatech!bnr-vpa!cass!root.ma02.bull.com (cass System Administrator)

**Subject: Where is the news going ?**

Where does the news go once bounces from our machine ?

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Date: Sun, 30 Sep 90 18:16:17 -0400  
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>  
Subject: Mark Stevens' The Beer Stack

Gary Mason has provided to the homebrew archive the Hypercard stack The Beer Stack by Mark Stevens. It is available from the homebrew archive as beerstax.sit.hqx-part[1-9]

The homebrew archive is available via ftp as mthvax.cs.miami.edu  
(129.171.32.5)  
or via the netlib server (netlib@mthvax.cs.miami.edu)

send the message

help

to netlib@mthvax.cs.miami.edu for information on using the server, or  
the message

send index from homebrew

for the current index for the homebrew archive.

aem

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Date: Sun, 30 Sep 90 15:52:27 PDT  
From: GARY 30-Sep-1990 1841 <mason@habs11.enet.dec.com>  
**Subject: HyperCard stack about beer and brewing**

Thanks to Andrew Mossberg, we now have the Macintosh Hypercard stack on beer and brewing in the archives. He apparently told you how to access it - I will now tell you what's in it.

There are actually three stacks - Beer Stax, beer tastes, and breweries. The first is the master, and accesses the latter two on request. The main menu leads to facts about beer and brewing, brand ratings, brand comparisons, and US brewery facts. Ratings are always subjective, so take them accordingly. All in all, it is a pretty interesting set of stacks, and as always, you can add your own information as you wish (if you register it - \$7 shareware). Have fun!

Cheers...Gary

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End of HOMEBREW Digest #507, 10/01/90  
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Date: Mon, 1 Oct 1990 8:13:07 MDT  
From: SQUID@zen.radiology.arizona.edu (Heidi Schlitt)  
**Subject: yeastie beasties**

Just started my first attempt at culturing Sierra Nevada pale ale yeast. I decanted three bottles and pitched the yeast into 2 cups of starter. The starter was 1/4 cup dry malt extract into 2 cups water, boiled and cooled to room temperature (75F). Fermentation began after about 36 hours and seems to be normal except... there is a layer of what appears to be yeast clinging to the sides of the jar at the top of the liquid along with the foam. I have never had a starter do this before (I've only done starters about 10 times before and the yeast has always fallen to the bottom of the jar). The ale was about 6 weeks old according to the date code (many thanks to Pete Soper for the decoder). There are no off smells or other signs of infection. Where should I pitch the starter? Into my wort or out of the window? Thanks in advance for your advice.

Not worrying, but wish I had a homebrew.

squid@zen.radiology.arizona.edu

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Date: Mon, 1 Oct 90 09:17:30 PDT  
From: jwhite@anovax.enet.dec.com  
Subject: Hard Cider recipie

For this recipie to turn out well DO NOT use the pasturized apple juice you find all year round in the stores. My batch last year took about 3 weeks before it was totally done fermenting. You will notice an unpleasent smell during this time, but you can ignore it.

Boy, does this turn out great!!!

CAUTION PLEASE DRINK THIS STUFF WITH ANOTHER MEANS OF GETTING HOME.

ingredients

5 gallons sweet cider  
3 lbs brown sugar  
3 lbs honey  
2 pkg champagne yeast

directions.

Using 5 gallon glass carbuoy strain 3 gallons of cider into carbuoy, the finer the mesh the better, pulp will make the concoction smell rank. Strain approx .5 gallon in pot on stove and heat enough to allow the sugar and honey to be dissolved thoroughly. Pour mixture in carbuoy and finish filling the carbuoy to just bellow the neck. You will have some cider left over so don't waste it, drink it. Pitch the yeast and stopper the carbuoy with an airlock. Watch it go, and when fermentation stops, bottle cider in what ever size jugs you want. Be sure the fermentation process has stopped before bottling. In 12 oz bottles add .25 tsp sugar, for quarts add .50 tsp and for gallons add 1 tsp. this will add a little carbonation and prevent spoillage (vinegar)

have fun

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Date: 28 Sep 90 12:49:49 EDT (Friday)  
From: dw <wegeng@arisia.xerox.com>  
Subject: **Brewing Talk @ Xerox PARC**

Readers in the SF Bay area may be interested in the following:

Date: Thursday, October 4, 1990  
Time: 4:00 - 5:00  
Subject: **Brewing Talk @ Xerox PARC**

Speaker: David W. Nehrkorn, Lockheed Corporation  
Title: "Zymurgy n. Technological chemistry that deals with fermentation processes in brewing"

The making of beer is an ancient art. It has only been within the past 100 years that we have made an effort to understand the chemistry behind it -- and we have only scratched the surface. This presentation will be in two parts, a poster session and a lecture. The poster session will graphically describe the various steps involved in the production of beer. In addition, several varieties of hops and malted barley (roasted and unroasted) will be on display. Everyone is encouraged to pinch the hops and smell the pungent hop resins and essential oils. Chew some barley (it tastes much like cereal) -- don't be bashful! This will be a self-paced tour.

The lecture will be more traditional. The chemistry of the four basic beer ingredients: barley, hops, yeast and water will be discussed. Emphasis will be placed on the composition of each and how the brewer can manipulate this composition to achieve the desired flavor for his beer while reducing the risk of contamination and the productuin of "off-flavors". Finally, the synergistic relationship of all of the ingredients will be discussed.

This Forum is OPEN. All are invited, but seating is limited and doors will be closed when available seats are taken. Refreshments will be served at 3:45 pm.

Hosted by Sally Peters and Giuliana Lavendel (PARC Information Center, 415-494-4994 or 494-4040)

The PARC Auditorium is located at 3333 Coyote Hill Rd. in Palo Alto. We are between Page Mill Road (west of Foothill Expressway) and Hillview Avenue, in the Stanford Research Park. From Page Mill Road, turn onto Coyote Hill Road. Drive up Coyote Hill past the horse pastures; PARC is the only building on the left, just past the crest of the hill. Park in the large parking lot, and enter the auditorium at the upper level of the building. The auditorium entrance is located down the stairs and to the left of the main doors from the outside of the building.

[Too bad I'm located in NY, for it sounds like an interesting talk (especially for novice brewers).]

/Don

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Date: Mon, 1 Oct 90 12:11:10 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Priming

Steve writes:

>I assume that you keggers out there don't prime, so  
>you can skip this.

Not true. Although you can artificially carbonate when you keg, I prefer natural carbonation and thus prime even when I keg.

> What works best - malt or corn sugar, and how much. Is there any  
>difference in sediments, carbonation or head ? I'm about to bottle my fourth  
>batch and would appreciate any advice that I could get.

I had not quite gotten the bugs out of priming with malt when I switched over to keggings so I don't have much data here, however, the main thing to remember when priming with malt is that corn sugar is 100% fermentable sugar and malt extract is not. I've been told that the conversion ratio is 20% more dry malt extract by weight should be used, but as I have already said, I don't have much data on how well this works.

> Also - what the hell is this Wyeast (?) and why would it be better  
>than the EDME dry yeast that I'm using. I guess I don't understand the  
>concept of the packet that swells and the steps that you go through before  
>you pitch the yeast. Is this Wyeast liquid yeast (?)

Yes, Wyeast is liquid yeast. It is also known as Brewer's Choice. The main advantage with liquid yeast is that it is much less likely to contain wild yeasts and bacteria than dry. I've read that switching to liquid yeast is the biggest improvement you can make in terms of improving your beer flavor, but since I've only recently changed to liquid yeast (and my beer is still conditioning) I cannot give you a first-hand account. I suggest you give Wyeast a try and see if you like it. Regarding the steps you go through, you simply bash the heel of your palm against the package and wait for the package to swell. Then you can either pour the yeast into a starter, or right into the carboy. Notice that the temperature and the age of the yeast will affect the time it takes the package to swell up, but the date code helps you guesstimate when you should start the incubation if you want to pitch on a particular day.

Al.

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Date: Mon, 1 Oct 90 11:36:57 PDT  
From: nick@mips.com (Nick Dais)  
Subject: Re: Slugs and Beer

>ABSTRACT: A series of field trials were conducted to determine the  
>attractiveness of various malt beverages and fermentation products to  
>Deroceras species garden slugs.  
>Among the beers tested are Rainer, Strohs, Schaefer, Bud, Bud Light, Pabst  
>Blue Ribbon, Coors, Coors Light, Miller, Michelob, Kingsbury Malt Beverage.

At last, A good use has been found for these wonderful beers!!

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- Nick Dais                   Mips Computer Systems -  
- [decwrl,ames,pyramid,prls]!mips!nick       -  
- or nick@mips.com                   (408) 524-8075 -  
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Date: Mon, 1 Oct 90 12:52:22 PDT  
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>  
Subject: Maltose

This weekend I went to an oriental market near here (Mountain View, CA). There, next to the honey, I found "Maltose". This is only 99 cents for a 17.5 oz. container (that's about \$0.91 per pound). The homebrew supplier is currently 6 pound per containers for \$10.95, (which works out to about \$1.83 per pound).

Taking one home, I opened it and found it smells and tastes very similar to the more expensive extracts from my homebrew supplier, the only difference was it seemed sweeter.  
The list of ingredients: RICE, MALT.

Looking at Papazian and Miller's books, it looks like its a mixture of rice and malt syrup. Papazian says (p. 84): "Rice and barley syrup are sometimes available at health food stores and stores specializing in Japanese cuisine. Its use in homebrewing is relatively unheard of; in fact, I've never even heard of its use in brewing until right now. But I can only imagine that it would be very suitable to a certain degree for homebrewing and would likely add a pleasant character to the beer. Try it in small amounts when first experimenting in order to get an indication of the direction that the flavor of your beer will take given its addition."

Miller seem more careful, saying you should only use BREWERS's rice syrup "whose sugar profile approximates that of beer wort".

Anyway, has anyone out there ever used this or similar?  
I figure it might be useful as an adjunct. If your recipe calls for 7 pounds of extract, and you only have 6, etc. I think I'd feel better about using a pound of it rather than a pound of corn sugar. (Once I added a pound of Kyro syrup to increase the S.P. (it was after 5pm on a Sunday). The beer turned out fine, but it worried me to add so much corn sugar to the wort (also, Kyro lists vanilla as an ingredient, which is a no-no)).

But how far could I push it? 100%, 50-50?

Lastly, every oriental markets I visited this weekend carried the same brand and same package size of Maltose, 17.5 oz. imported from China. Is there any American brands of Maltose? Seems like there would be some savings in not having to haul it across the ocean, and having less packaging.

Also, if you've never been to an oriental market, do it its an experience in itself.

John S. Watson, Civil Servant from Hell      ARPA: watson@ames.arc.nasa.gov  
  UUCP: ...!ames!watson  
Homebrew Naked! (-: but be careful around hot stuff :-)

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Date: 01 Oct 90 17:43:53 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Sweetness & Temperature, etc..

Mike S. asked about sweetness & temp. To the best of my knowledge and experience (especially with Dr. Beer Sessions) he had the effect right. Ones ability to sense sweet diminishes with decreasing temperature, thus changing the hop/malt balance perceived. This is why different styles have various consumption temps (ie British ales 50-55, Bud 40-45 etc..)

WRT to cold conditioning Alts, Norm should I let them carbonate at room temp first then give them the 4 weeks at the colder temps, or should I cold age them assuming that some carbonation will occur during that period. I have cold aged beers with lager yeast at similar temps for up to 3 months, but in that case the lager yeasts remained active enough during the aging period to carbonate the beer. My understanding is that I should not expect a similar effect from ale yeasts. Any clues??

PS Norm these reviews are great, especially the homebrew hints.

A note on cider. I have never boiled my juice, and have always just tossed in the yeast (typically Red Star champagne). This has always worked fine and I have never encountered sulfury smells (though I have with lagers and they have always gone away towards the end of the ferment period). While apple cider does have wild yeasts in it, who knows which ones will take hold and whether they will be clean and produce tasty results. I prefer to choose the yeast and add it in a viable amount.

Florian, glad I could help view things in perspective. Too bad that there will always be inflated claims about product qualities, and pressures to sell premature products. I suspect the source of your headaches may very well be yeast by-product chemicals (I've occasionally experienced this effect with some homebrews) and probably is a result of yeast strains or brewing practices.

People are obviously sensitive to these to different levels. It seems unfortunate for you that due to the yeast strains or brewing practices used here you end up suffering for your metabolism. I have on occasion experienced the effect you describe, though it has typically been rare. Guess you'll just have to stick with homebrewing so you can control the process to your enjoyment.

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Date: Mon, 1 Oct 90 16:35 MDT  
From: "SIXTO A. GONZALEZ" <SIXTO@cc.usu.edu>  
Subject: Chimay recipe.

Greetings;

This is my first post to the digest although I've been reading it for several months. I have two questions that perhaps some fellow brewer can supply me with answers:

1.) where can i get a recipe for chimay, or trappist style, ale. Has anyone tried to make a beer in this style.

I had a bottle of this a couple of months ago and it was great stuff, so I saved the yeast and my wife, who is a biochemist, has been culturing the critters for me. After watching last weeks beer hunter, I'm now on a mission to make this beer.

2.) I'm also on the look-out for weizen beer glassware. A friend of mine gave me two he brought from germany and these glasses are great for homebrew. (the ones with the .5 liter mark 3/4 ways up the glass.) Has anyone seen these in some sort of kitchen or homebrew supply catalog. ( my problem is any type of beer supplies are not readily available in Utah)

thanks in advance, best regards

Sixto

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Date: 1 Oct 90 18:56:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Pymment; brewpubs; trub

Hi there!

Well, I started a batch of pymment (mead made with grape juice) a week ago, and can't wait to see how it turns out. I had several pounds of wild grapes picked at a friend's house, of a Scuppernong variety. Squeezed with a food mill, they yielded around 2.5 cups of juice, which was used in conjunction with water. I used 2 lbs of gallberry honey to make a final total of one gallon, and Montrechet yeast. For tannins, I boiled some of the skins. I also added a little lemon juice.

Btw-- I was planning on boiling the juice anyway, to eliminate any possibility of contamination by wild yeasts. I know this sets the pectins, but I'd rather have a cloudy mead than a contaminated one. That's why I went ahead and boiled some of the skins for the tannins.

I've racked the mead but once, and it's still fermenting quite merrily. So, it has a ways to go. But it smells \*wonderful\*!

Been thinking about the ongoing thread about the quality of brew in many brewpubs. I'm really disappointed to say so, but based on what's being served in the local brewpub I have to agree. It's not bad beer, but not what I had anticipated drinking. I find that if Bass is on tap, I'd rather order that.

Haven't drunk enough to find out if it gives me a headache, thankfully! :-)

Finally, a query: of the possible components of the trub (hops bits, precipitated proteins, bits of adjuncts, etc.), which contribute what undesirable effects? For example, which components are likely to contribute to fusel alcohol formation? Which to off flavors?

If someone could sort of outline things for me, I'd appreciate it.

Thanks in advance!

Yours in Carbonation,

Cher

"Admirals don't drive ships; they fly desks." -- My roommate

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Cheryl Feinstein  
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Date: Mon, 1 Oct 90 16:13:38 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany - Part 4

The city of Munich is quite large, and in the summer time is loaded with tourists, many of which speak English. The brewing legacy is world famous and for very good reasons. The hotels were expensive and the hosts (at least ours, near the train station) rude. But the beer...

The people of Munich love to drink beer, and much of it. So, alcohol levels are generally lower than in other parts of Germany. A Duesseldorf cousin bragged how he and a Bavarian had a drinking contest, upon which the Bavarian landed under the table first because of the higher alcohol of the beer which he wasn't used to. What a waste of good beer....

Beer gardens are good places to drink. Lowenbrau (not related to USA) owns several and serves an okay helles. Okay compared to some others.

The world famous Hofbrahaus is over 500 years old and is inhabited by drunk Americans. The beer is served in 1 liter (mass) glass steins and goes down very smoothly. It takes 2 liters before one starts to feel the effect. That's half a gallon folks. Their beer was my least favorite in Munich.

The helles style beer is a very pale lager, lightly hopped, and very malty. It is totally delicious when served fairly cold. The SM0000000THNESS is amazing.

Some common brewing names come from Munich: Paulaner, Spaten, Hacker-Pschorr, Lowenbrau, Ayinger, and Andechs. There are others as well.

Homebrew hints: use a good Bavarian yeast (2206 Wyeast for one), mash at higher temperatures to produce more body in the beer, lightly hop (1 - 1.5 oz Hallertauers) mostly for bittering, perhaps a little for finishing. Ferment near of below 50f and be patient. Condition the secondary in the 40's. Wait at least 5 weeks before considering bottling or kegging. Medium carbonation is best. Keep the bottled beer cold (50 or below) until carbonated, perhaps 3 to 4 weeks. Be patient. If you have good sanitation and your un-housebroken Rottweiler puppy is out of the way for awhile you should have an excellent beer.

The best beer I had in Munich came up at the Andech's Monastery, about 45 minutes SW of Munich. But, I'll save that for the next submission, as this one is long enough already, and Andech's deserves all the attention I can give it.

Norm Hardy

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Date: Mon, 1 Oct 1990 13:26:06 -0400

From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)

**Subject: kegging vs bottling**

COntinuing on the thread about bottling vs kegging. Some people have mentioned the time savings with kegging. This could be true, but the other day, I was poking around in the beer room looking for a bottle of '87 Cherries in the Snow, which I found, and it was as good as the Frambiose (SP?) I had later that night. While poking around, I rediscovered a case containing 4 Bottom of the Box Ale from 86, and a sixpack of Billsburg Gold from who knows when. THis is one of the nice things about bottling. You can hide a number of bottles of beers that will age well, and enjoy them years later. I wouldn't have tied up a keg for four years to save four glasses of Bottom of the Box, but I'm sure glad I saved a few!

Bill Crick Brewius, ergo save sum!

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End of HOMEBREW Digest #508, 10/02/90

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Date: Tue, 2 Oct 90 05:04:09 PDT  
From: "Gary F. Mason - Image Systems 02-Oct-1990 0801"  
<mason@habs11.enet.dec.com>

**Subject: CO2 in Southern NH and Northeastern MA**

I just had my CO2 tank refilled (10# = \$9.10) at Northeast Airgas, Inc.  
They have several locations. For the benefit of those in need:

8001 S Willow St (P.O.Box 5276), Manchester, NH (603)625-9757 (800)562-  
3815

Nashua, NH (603)889-4113  
Keene, NH (603)357-1288  
Leominster, MA (508)537-1756  
Laconia, NH (603)528-1845  
Newington, NH (603)436-7223  
Hudson, NH (508)562-2243 [MA AC???] (800)221-4140  
Orange, MA (508)575-0531

Tanks filled while you wait.

Cheers...Gary

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Date: Tue, 2 Oct 90 08:47:17 CDT  
From: A1C Karl Wolff <wolff@aqm.ssc.af.mil>  
**Subject: Thanks for the Help**

I want to thank everyone that sent me information on how to get started. I was impressed that I received answers so quickly to my questions. I also found out from a fellow Montgomerian, that the only place locally is located in Fort Walton Beach. Thanks again for the assistance. If anyone else has any pointers that they would like to pass on to me please do so. I need all the help I can get.

Karl R. Wolff Jr.  
wolff@aqm.ssc.af.mil

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Date: 2 Oct 90 12:55:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: cider; EDME

Hi there!

In digest 508, "jwhite" (he didn't sign his posting) gives his hard cider recipe, using the following ingredients:

5 gal sweet cider  
3 lbs brown sugar  
3 lbs honey  
2 pkg champagne yeast.

With so much honey in this recipe, I would have to say that what you have here isn't a cider anymore, it's cyser. Cyser is apple melomel (melomel being mead made in part with fruit juice).

Traditionally, "cider" meant fermented fruit juice, and could be of any fruit. That "cider" is equated with "apple" is a modern convention.

About EDME dried yeast: I just used some for the first time. It's acted much faster than any other yeast I've used, Wyeast included. And although fermentation seems to be slowing down a bit now, my brew is still opaque with suspended yeast. Is this usual for EDME?

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

Cheryl Feinstein  
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Date: Tue, 2 Oct 90 12:37:55 CDT  
From: russellp@cae.wisc.edu  
Subject: Storage time for CJOHB special beers

I want to try some of the special beers in Papazian's book, but I was wondering if people could give me an idea of how long some of these should remain in the bottle before drinking. Perhaps two durations are required here - when the beer gets good and when it gets great. The recipes I am interested in are:

- Rocky Racoon's Crystal Honey Lager
- Kumdis Island Spruce Beer
- Vagabond Ginger Ale
- Cherries In The Snow
- Holiday Cheer

Mucho thanks in advance for any help.

I've also heard people saying not to use vanilla in brewing. Is it because of taste, or are there worse problems?

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*****> russellp@cae.wisc.edu <***** | |
Russ Perry Jr (currently reachable at:) "Feed my brain with your so |||
5970 Scott St 104 S Randall Ave called standards; who says
|| /
Omro WI 54963 Madison WI 53715 that I ain't right?"--Metallica /
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Date: Tue, 2 Oct 90 11:30:01 -0700  
From: miles@cs.washington.edu (Dan Miles)  
**Subject: yeastie beasties**

> Just started my first attempt at culturing Sierra Nevada pale ale  
>yeast. I decanted three bottles and pitched the yeast into 2 cups of  
>starter. The starter was 1/4 cup dry malt extract into 2 cups water,  
>boiled and cooled to room temperature (75F). Fermentation began after  
>about 36 hours and seems to be normal except... there is a layer of  
>what appears to be yeast clinging to the sides of the jar at the top  
>of the liquid along with the foam. I have never had a starter do this  
>before (I've only done starters about 10 times before and the yeast  
>has always fallen to the bottom of the jar). The ale was about 6 weeks  
>old according to the date code (many thanks to Pete Soper for the  
>decoder). There are no off smells or other signs of infection. Where  
>should I pitch the starter? Into my wort or out of the window? Thanks  
>in advance for your advice.

Not to worry. That always seems to happen with the SN yeast (I've  
cultured 6 bottles). It also forms an amazingly dense pancake of  
yeast that floats on top in the primary. This is different than the  
foamy layer I've gotten with other yeasts. It will eventually sink to  
the bottom after the fermentation slows (4-7 days) but only when  
disturbed.

Dan Miles

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Date: Tue, 2 Oct 90 13:50 PDT

From: ARUTUNIANEB%WHITMAN.BITNET@CORNELLC.cit.cornell.edu

**Subject: teaching homebrew**

I'm going to be teaching an informal home-brew class here at Whitman.  
Anyone have any ideas where to start?

Thanks,

Ethan

ARUTUNIANEB@WHITMAN.BITNET

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Date: Tue, 2 Oct 90 15:00:21 PDT

From: delaware.desktalk.com!smc@desktalk.desktalk.com (Steve Cohn)

**Subject: Oak Chips**

This is my first time using oak chips in my brew, so please be patient. I've heard that the chips sink to the bottom and some remain floating. Should I worry about straining these chips out (well not WORRY but. . .)? Should I siphon the wort to another container for bottling? I have it in my secondary fermenter/priming tank now, as I had heard that the chips could get stuck in the carboy blowoff valve. Can anybody out there give us some advice on what to do with the chips?

Thanks,  
Steve

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Date: Tue, 2 Oct 90 14:57:46 PDT  
From: Jeffery R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: Ale Ails**  
Full-Name: Jeffery R Blackman

It was bound to happen sonner or later, or so it seems.

I am still a relatively inexperienced HB'er, having been at it for a little over 1.5 years with about 12 batches under my belt. Normally I brew 10 gallon batches at a time, but this last one, I decided to brew 2 5 gallon batches simultaneously.

No problem. Theses were the smoothest batches of all. I brewed the Dithyrambic Brown Ale and Toad Spit Stout from Papazian's TCJoHB. I tend to brew using malt extract with added grains. I haven't brewed an all grain batch yet (somewhat intimidated by mashing on an electric range).

Well, this is the first time I've tried using a liquid yeast culture. I really got into watching the package begin to swell all the time telling myself "Don't worry, it won't explode". Neither packet did! The primaries were off and fermenting and all seemed quite content. When primary fermentation finished both batches were racked into secondaries (I use glass 5 gallon carboys for both primary and secondary fermentations). And then it happened.

There was no action in either carboy for 2 days. From the airlock, there was a pressure built up in the Brown Ale, but none in the Stout. Hmm, I wondered. Then I noticed the white splotches growing on the top of the brew. "Ah, yes, I understand," I thought. "An infection".

I can only think of two errors in my brew process. The first may be a contaminated yeast culture. I doubt it. I remember back about a month or so about contaminated yeast cultures. I used Brewer's Choice, both 1028 London style, date coded July 90 and September 90,

The second may be storage of the carboys between batches. After brewing, I clean the carboy and then fill it with a fairly strong bleach/water solution (stronger than my usual sanitization solution). At brewing time, I just rinse out the carboy (assuming that the bleach solution has kept the carboy sanitized during storage). Is this an incorrect assumption? I am pretty meticulous in sanitary methods. With each batch, I seem to become more conscious and try even harder.

I guess it was bound to happen sonner or later.

-Jeff

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Date: 02 Oct 90 18:28:16 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Cider recipe from digest #508

WOW!!!

5 gallons of apple juice, 3 lbs honey and 3lbs brown sugar with a champagne yeast. Having a good feel for how strong a cider is made from just 5 gallons of  
of  
cider and champagne yeast I'd say watch out. This recipe sounds like a real  
killer. Is it even legal to make anything that strong at home???

- Jay H

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Date: Tue, 2 Oct 90 18:59:39 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Beer Hunter**

Does anyone out there happen to have the 800 number for ordering the  
"Beer Hunter" video?

I took it down twice; lost it both times.

Thanks.

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

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Date: Tue, 2 Oct 90 18:09:09 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: Beer fridge drilling

I just bought a used fridge for a keggling system. What I want to know from the brewers who have kegs in fridge is where do you drill the holes. Should I drill in the door and have to deal with moving beer/CO2 lines, or should I drill in the side and have an obstructed tap? Also, I'd like to get my hands on one of those Hunter thermostats. Could someone please send me the address and phone # of a supplier? Last, is \$36 an o.k. price for a used 5 gal. Cornelius keg?

ken

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End of HOMEBREW Digest #509, 10/03/90  
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Date: Wed, 3 Oct 90 07:52:25 EDT  
From: rossini%biostat@endor.harvard.edu (Tony Rossini)  
Subject: Boston MA

Hello -

I finally moved away from my homebrewing friends (by way of graduation) and am missing the stuff; so finally I've got motivation to try brewing myself. Would anyone know of a good supply house in the Boston area that they would recommend? I'm looking for a beginner's kit, books, and friendly advice.

Also, are there any boston brewpubs? (I've heard of the Cambridge Brewing Co, and I think, the Commonwealth Brewing Co). What is the general consensus on the beer there?

And finally, given that the previously posted cider recipe seems to be a bit strong, does anyone have a "normal" cider recipe?

Please reply via email, no reason to bog down the digest (or the net).

-tony

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Anthony Rossini - rossini@biostat.harvard.edu  
Department of Biostatistics, Harvard School of Public Health  
677 Huntington Ave, Boston MA 02115 617-432-1056  
Disclaimer: Harvard and the school of public health aren't  
responsible for me or my actions, nor me for theirs...

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Date: Wed, 3 Oct 90 09:25:19 EDT  
From: bonar@math.rutgers.edu (Doug Bonar)  
Subject: honey measure

I'm going to try making a mead this weekend, but I realised that I can't measure the honey well. All the recipies I've seen measure it in pounds, but I have it in a 5lb jar. Is there any way to convert cups to pounds? (I don't have a scale)

Doug  
bonar@math.rutgers.edu

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Date: Wed, 3 Oct 90 06:59:58 PDT

From: jwhite@anovax.enet.dec.com

**Subject: honey measure**

>With so much honey in this recipe, I would have to say that what you have here

>isn't a cider anymore, it's cyser. Cyser is apple melomel (melomel being mead

>made in part with fruit juice).

Well whatever you call it, it's Gooooood. I am going to try and make Apple Jack this year from this recipe. (Freeze the water out of the mixture)

>WOW!!!

>5 gallons of apple juice, 3 lbs honey and 3lbs brown sugar with a champagne yeast. Having a good feel for how strong a cider is made from just 5 gallons of

>cider and champagne yeast I'd say watch out. This recipe sounds like a real >killer. Is it even legal to make anything that strong at home???

> - Jay H

Jay,

You bet it's kick-as\*. Last year was my first batch of this stuff and I had forgotten to take an OG of the mix. Well as we were bottling it we kept taking sips here and there. Then when we were done, we each had a 12 oz bottle apiece.

Talk about SMASHED. I treat this concoction with respect. Bye the bye, I kept some of this for about 1 year in the bottle for about 1 year and it even improved in flavor. This turns out very dry with a hint of apple and honey.

Joe White

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Date: Wed, 3 Oct 90 09:44:22 CDT

From: tmc@ncsa.uiuc.edu (Stephen Saroff--Applications Scientist at NCSA for TMC)

**Subject: Cider recipes**

How does one go about bottling Cider etc. Like Beer? Like Champagne?  
Like Mead?

SzS

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Stephen Saroff  
Thinking Machines Corporation  
<tmc@ncsa.uiuc.edu> <saroff@think.com>  
(217) 244 5556

Application Scientist for NCSA  
5215 Beckman Institute  
405 N Matthews Ave  
Urbana, IL 61801

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Date: Wed, 3 Oct 90 10:28:23 EDT  
From: olson@antares.cs.virginia.edu  
Subject: Re: Homebrew Digest #509 (October 03, 1990)

in HBD#509, Russ Perry writes:  
>I want to try some of the special beers in Papazian's book, but I was  
>wondering if people could give me an idea of how long some of these  
>should remain in the bottle before drinking. Perhaps two durations are  
>required here - when the beer gets good and when it gets great. The  
>recipes I am interested in are:  
> Rocky Racocon's Crystal Honey Lager  
> Kumdis Island Spruce Beer  
> Vagabond Ginger Ale  
> Cherries In The Snow  
> Holiday Cheer  
>Mucho thanks in advance for any help.

I'm running sorrowfully low on my first batch of a bastardized Rocky R'coon. I used four pounds of Edme light dry malt and 2 pounds of clover honey, hops as per recipe, and Red Star dry lager yeast. Fermentation was *\*amazingly\** slow, at least to one used to 5-day ale fermentation. At 2 and a half weeks, the three-piece lock was still bubbling every 3-4 minutes. I bottled anyway, since a) I didn't want to leave it on the yeast and trub any longer, and b) the SG was 1.005. Out of paranoia, I used only 2/3 cup corn sugar to prime, though, and it wasn't enough; I get carbonation that would be light even for a pale ale, and no head.

The beer was a little odd tasting for two weeks or so-- the honey flavor really stood out. Not unpleasant, really, just this strange flowery flavor that didn't blend in well. At three weeks it was delightful, malty but with interesting flowery notes mixed in. I can now believe Papazian's claims for Propensity Pilsener -- honey might well help in an attempt to emulate Urquell. At five weeks (now) the beer is getting a little dryer, maybe less striking but still good. One six was sacrificed to the last meeting of the local club, Jerry's Kids, and my esteemed spouse and I have made heavy inroads on the rest. She has mandated frequent future batches as a precondition for help with bottling, which makes this batch a flaming success.

This was also my first success with lager yeast. I'm curious about whether it's simply the lager yeast that made for such slow fermentation, or whether the honey retarded fermentation. It wasn't the temperature. I experimented this time with using a water jacket to control temperature in the fermenter. I put the glass fermenter inside a decommissioned plastic primary, and filled the gap between the walls (about 3 inches all around) with water. I added ice twice daily (I *\*knew\** the previous owner's automatic ice maker was good for something) and wrapped the whole thing in a towel to provide a little insulation. Primary fermentation turns out to be damn exothermic; I couldn't get the temp below 72 degrees for any money. After the kreusen fell, though, I was able to keep the temp a rock solid 65 degrees, about 8-10 degrees below ambient. Next time I'll do a more serious job of

insulating, using some old closed-cell foam pads I have kicking around.

Good luck with the specialty beers. I look forward to trying some too, seeing that Rocky's was such a hit.

- --Tom Olson

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Date: Wed, 3 Oct 90 10:30:37 CDT

From: techentin@Mayo.edu

**Subject: Re: quick flame**

mike\_schrempp%29@hp4200.desk.hp.com commented in HBD #501

> Subject: quick flame  
>  
> Here's a quick flame to infrequent readers.  
>  
> If you are catching up on your reading of the HBD, please take the  
> time to catch up completely before tossing in your 2 cents worth.  
> Here's the scenario that bugs me:  
>  
> Day 1 - New topic shows up  
> Day 2-4 - Good responses  
> Day 5-10 - All quiet  
> Day 11-? - Someone reads the Day 1 HBD and writes essentially the  
> same things as we've all read on days 2-4, but they don't know  
> it because they have not read the HBD from days 2-4.

Gee Mike. Sorry 'bout that. Some of us are so busy relaxing that we just don't get around to adding our two cents in a timely manner. :-)

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Bob Techentin Internet: Techentin@Mayo.Edu  
Mayo Foundation, Rochester MN, 55905 USA (507) 284-2702  
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Date: Wed, 3 Oct 90 08:48:46 -0700

From: krweiss@ucdavis.edu

**Subject: EDME bashing**

Cheryl Feinstein asks about odd EDME behavior. There's been a fair amount of traffic lately about EDME yeast acting badly. In my case, I got a *\*very\** rapid fermentation, after which I primed and bottled my ale. There was no carbonation for some time, and then everything slowly became overcarbonated. I've still got a six pack of that batch, about four months old now. No bottles have exploded, but I plan to open them very carefully! I'll defer to the more knowledgeable folks on the net as to the exact nature of the recent problems with EDME, but a couple of people suggested a wild yeast strain got into a batch of their (EDME's) product. I'm pretty sure it wasn't anything I did that caused the problems, as none of the subsequent batches have done anything like that, and the only change in my procedures was a switch to Wyeast. Come to think of it, even when I was brewing with the dreaded Red Star, I never had runaway carbonation...

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Date: Wed, 3 Oct 90 12:46:53 -0400  
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>  
Subject: Wholesale HomeBrew Club

Sandy and Craig of Wine and Brew By You have started up a Wholesale Homebrew Club. You may have seen the ad in Zymurgy. For \$2 they send you an information packet (which I have here) that shows some sample prices and gives details of the club, and has a membership application. Joining the club at \$25 gets you their wholesale catalog. Here's a couple prices from their information packet:

Ironmaster Beer Kits - 6 cans - \$41.70  
Munton & Fison Malts - 6 cans - \$33.30  
Pale Malter Barley - 50 lbs. - \$25.88  
Northern Brewer Hops - 1 lb. - \$ 5.60

There are catches, of course. You have to buy malts a case at a time, barley in 50 lb bags, sugar in 100 lb bags, and so on. Bulk quantities. And there's a \$100 minimum order.

Since their prices fluctuate, you can call them anytime and get the exact current wholesale price on any product. It's not limited to beer, but also their wine products are available. And cordials.

I haven't seen lower prices in any other catalog. Their number is (305) 667-4266 (for the Wholesale Homebrew Club).

aem

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Date: Wed, 3 Oct 90 13:24 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Strong Mead/Cider

Jay Hersh @compuserve is concerned about fermenting stong beverages:

> WOW!!!

> 5 gallons of apple juice, 3 lbs honey and 3lbs brown sugar with a  
> champagne yeast. This recipe sounds like a real killer. Is it even legal to  
> make anything that strong at home???

Now, now, Jay - you never used to worry about legalities. Ever since you  
got that security clearance....

Practically, no matter how much fermentables are in a wort, the alcohol  
content will not exceed 15% - yeasts simply get drunk, try to drive, and  
you got dead yeast. 15% alcohol is certainly in the legal range. The  
recipe described above will probably remain very sweet, because the yeast  
will die before the cider dries out. If that's the goal, it sounds pretty  
good!

Mike Fertsch

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Date: Wed, 3 Oct 90 13:02:17 PDT

From: GARY 03-Oct-1990 1554 <mason@habs11.enet.dec.com>

**Subject: Yeast attenuation**

I would be interested in hearing a discussion about the attenuative qualities of yeast. One question is: is attenuation a variable characteristic, or is it binary (it does or it doesn't)? That is, within a set of sugar compounds, is a yeast either purely capable or purely incapable of conversion, or is it a matter of degree based on the strain?

I am VERY interested in a table that rates various commercially available strains on this characteristic. Perhaps if folks submit their individual experiences, I could collect them and post the data as a collection (table).

Thanks...Gary

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Date: Wed, 3 Oct 90 14:01:55 PDT  
From: jmn@power.Berkeley.EDU (J. Mark Noworolski)  
Subject: Liqueur recipe and Hard Cider Question

While this is probably not 'homebrewing' in the strict sense of the word, here's how I recently made some rather nice fruit liqueur.  
(This is a recipe I got when I was in Poland this summer- after tasting a truly awesome Cherry Liqueur that a friend made)

Instructions for making fruit liqueur:  
(Tested on raspberries, blackberries and a mix of both).

Start with fresh fruit. Place cleaned fruit into a jar.

Add very strong alcohol just so it barely covers all of the fruit.  
-I used double distilled vodka (alcohol content probably about 55-65%).  
-Beware though- Apparently operating a still is VERY illegal ;-)

Let the covered jar sit for about a week and a half (it's covered so the alcohol doesn't evaporate). Note that no fermentation takes place here- all that happens is that the fruit soaks up the alcohol, and releases some of its juices. Depending on the type of fruit the level of fluid may decrease. Once you've decided that the fruit has soaked in much of the alcohol gently pour off the fluid so as not to blemish the fruit (try one now for a taste experience :-). Call this (very strong) fluid rack #1.

During the following steps you probably should avoid blemishing the fruit if at all possible.

Replace the fruit in the jar, but layer it with sugar. How much sugar is a bit difficult to say here. I usually tried to do my best to cover almost all of the fruit with some sugar. Cover the jar again. What happens now is that the sugar makes the fruit give off its alcohol and shrivel slightly. In a couple of days the level of juice in the jar should reach almost the top of the fruit. This means it is time to pour it off again, call this rack #2.

Now we repeat the layering with sugar step (getting rack#3, rack#4, etc) until only a very small amount of juice is released. I have been told that with cherries this can be kept up until only a tiny little bit of cherry skin is surrounding the pit. Each rack is sweeter and sweeter.

With rasp[black]berries I got to rack #4 and then got bored waiting for really small amounts of juice. So I took the berries, threw them into a cloth and twisted the hell out them to release the vestiges of alcohol and juice. This was rack#5. The left over pulp can be used with ice-cream. Note that this step is entirely optional, four racks were plenty enough (but why waste alcohol :-).

Now comes the fun part.  
Invite several friends (I used 5) and mix the different racks in various proportions and get some feedback on how they taste (too sweet, too alcoholic,

too dry, etc). Don't use too many friends or else you won't have any left after the tasting. Now you should know what proportions to mix the final product in. Disposing of juice \_not\_ used in the final mix is left as an exercise to the reader (I had some sweet stuff left over and use it on ice cream).

Thoughts on the final mix:

In my case the final mix was very close to the ratio of rack#1: rack#2: rack#3 etc. This was convenient because I got the maximum of liqueur with minimal leftovers.

Suggestions? (although I am pretty pleased with the result)

If anybody has similar recipes I would love to hear them.

How about calvados? or some other fruit liqueurs?

re: Apple Cider

I like sweet apple cider so for the next batch I plan to use ale yeast instead of champagne yeast (hoping that it will die off while there is still some sugar in the juice). Will this work? Are there better ways to stop the fermentation (other than refrigeration)?

Happy brewing,  
mark

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Date: Wed, 3 Oct 90 16:13 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
**Subject: Chips in Wort**

Steve Cohn is concerned about Oak Chips in his fermenters:

- > Should I worry about straining these chips out (well not WORRY but. . .)?
- > Should I siphon the wort to another container for bottling?

I always siphon my wort to another container for bottling. I find that siphoning the wort helps to mix the sugar, but most importantly, separates the yeast sediment from the bottled beer.

- > I have it in my secondary fermenter/priming tank now, as I had heard that
- > the chips could get stuck in the carboy blowoff valve.

Try putting the chips in a hopbag or cheescloth bag.

Mike Fertsch

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Date: Wed, 3 Oct 90 16:21:58 PDT  
From: GARY 03-Oct-1990 1915 <mason@habs11.enet.dec.com>  
**Subject: Brew tasting log book**

I am planning a trip back to the UK next spring. Though not the primary purpose, I will be spending time every day in a pub or two. Now that I have an interest in brewing, I wish to keep a log of everything I try. Does anyone have a sample log for such endeavors? I could make one up, but why work that hard 8') Ideally, it would fit a 3"x5" page. Any and all suggestions will be welcomed.

Thanks...Gary

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Date: Wed, 3 Oct 90 17:43:29 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany - Part 4.5

The Andechs Kloster is a private religious center about 45 minutes outside of Munich. Take the S-bahn number 5 to the town of Heershing, which is the last stop. From the town you can take a taxi (fast but not cheap, although the beer makes it not so important), or the bus (which comes infrequently).

We took the taxi to the top and walked the remaining 200 yards to the beer garden where the happiest group of beer drinkers I have ever seen was enjoying the place.

Everything being self-serve, I got into the beer line and wife Karen got into the food line while 4 year old son Christopher played with his toys. I ordered and paid for the beer and got two tickets which I then gave to the man behind the counter.

He filled the .5 liter glasses in about 2 seconds from a gravity fed 40 gallon or so wooden keg. Perfect carbonation, no overly long lasting head. (Oh, Christopher got a pop, which was slightly more expensive than the beer.)

Andechs serves 2 beers, a Special Hell(es) and a Doppelbock Dunkel. Both are masterpieces. The Helles had a wonderful malt flavor that coated the tongue with wave after wave of flavor and body. Hop bitterness was perfect.

While we ate lunch (which included some Andechs made "stinky" cheese), I slipped back and ordered a .5 liter glass of the Doppelbock. Oh my, I knew I was in heaven. This was the best bock beer I have EVER had. At 7% alcohol by volume, I floated down the hill to await the bus ride back to Heershing.

On the last day in Munich, we had dinner in a hotel/restaurant/beergarden in Heershing, which also served Andechs on top. We may stay at that hotel the next time we go.

Homebrew hints: HA! where do I start? Get ahold of the best malt, freshest hops, and purest yeast culture, and open a German brewery. Give me a call and I will help evaluate your efforts. Seriously, some serious aging is in order here to duplicate the smoothness of these beers.

Next stop....Duesseldorf....

Norm Hardy

p.s. I know the Lowenbrau has a contract with USA Miller, but there is NO relation to how the beers are made.

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Date: Wed, 3 Oct 90 18:51:14 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Beer Hunter Details**

Here, thanks to several people, are the details about ordering the Beer Hunter video. Several people wrote me asking to post this to the group:

- > The 3 hour videotape of The Beer Hunter can be purchased by
- > calling 1-800-262-4800, or by writing to:
  
- > Beer Hunter
- > PO Box 68618
- > Indianapolis, IN 46268
  
- > The cost is \$34.95, plus \$3.95 shipping and handling
- > IN. and MD. residents add 5% sales tax
- > Check, money order, Visa, MasterCard, American Express accepted
  
- > Comes with a free copy of Michael Jackson's \_Pocket Guide To Beer\_

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Date: 3 Oct 1990 14:36 EDT

From: hplabs!ames!rutgers!bellcore.bellcore.com!rruxu!gehman (A L Gehman)

**Subject: Any homebrew clubs in New Jersey?**

I'm a neophyte homebrewer and I'm wondering if there are any homebrew clubs in the New Brunswick area of New Jersey. If not, are there others like me who'd be interested in getting together to have a homebrew and share tips and experiences? I have a friend who is also new to homebrewing, and two others that have brewed in the past. If you have any info or are interested in starting something please send me e-mail. Also, Rob, if you're reading this, please add me to the mailing list I've sent requests to homebrew-request.

Thanks,

Andy Gehman bellcore!rruxu!gehman  
(908) 699-4364 (work)

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Date: Wed Oct 3 22:50:50 1990  
From: "Paul A. Jackson" <paj3b@maxwell.acc.virginia.edu>  
Subject: Re: Homebrew Digest #509 (October 03, 1990)

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Date: 3 Oct 90 11:43 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: yeast culturing

I've read a few postings lately about yeast culturing and have a question. Is the same yeast used for kraeusening(sp?) and fermenting? I seem to remember reading on a bottle of Chimay that they filter out the fermenting yeast and add a second yeast for carbonation. If this is true, then culturing this yeast and using it for fermenting won't give a Chimay beer.

I think the I saw a similar message on a bottle of Sierra Nevada.

Mike Schrempp  
"No tricky signoff"

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Date: Wed, 3 Oct 90 21:41:15 PDT  
From: "Mike Schmidt (314) 872-3168" <schmidt@53450.mdcbbbs.com>  
Subject: RRCHL Aging

Mr. Russell Perry writes in HD #509

> I want to try some of the special beers in Papazian's book, but I was  
> wondering if people could give me an idea of how long some of these  
> should remain in the bottle before drinking. Perhaps two durations are  
> required here - when the beer gets good and when it gets great. The  
> recipes I am interested in are:  
> Rocky Racocon's Crystal Honey Lager  
...

My first, and only batch, of RRCHL has been racked and refrigerated for two months now. It finally has a smooth flavor, whereas it tasted quite \*raw\* several weeks ago. I think this is one beer you may wish to put in a cold dusty basement corner for a 6 to 12 months!

-Mike

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End of HOMEBREW Digest #510, 10/04/90  
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Date: Thu, 04 Oct 90 08:29:43 EDT  
From: Dale Veeneman <dev1@gte.com>

**Subject: Re: EDME bashing**

In HBD #510, krweiss writes about a batch that used EDME yeast, "There was no carbonation for some time, and then everything slowly became overcarbonated." If you will recall, last spring I had a number of questions about gradual overcarbonation (and also tiny bubbles that would start up after a couple weeks in the secondary) - symptoms that appeared beginning last January. After changing everything, I finally switched from EDME dry yeast (which I had been using exclusively), to Wyeast. Guess what? No more overcarbonation - no more tiny bubbles late in the secondary. An additional benefit is that I enjoy the flavor of the brew produced by the Wyeast. (I'm culturing the yeast to mitigate the \$4.59/bag price - I think it's great to have a library of different cultures sitting in slants in the back of the fridge.)

Dale Veeneman

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Date: Thu, 4 Oct 90 7:24:15 PDT  
From: Terry Noe <terry@hpsadlu.hp.com>  
**Subject: Cider techniques**  
Full-Name: Terry Noe

Over the past few days, there has been some discussion of making hard cider in the HBD. My experiments with cider have not, to date, turned out real well. It's getting to be that apple-harvesting time of year again, so I'd like to see if anyone out there has some good recipes or techniques to suggest.

When I tried hardening some cider last year, I simply pitched a big glob of yeast (Wyeast Irish Ale) from my primary into a gallon jug of fresh cider. In a week or so, I had some halfway-hard cider that was pretty drinkable. The problem was getting the fermentation to stop. Before long, however, the cider fermented out so completely as to be (almost) undrinkable. The residual flavor left when the sugars had gone was very bitter.

What some folks have suggested over the last few days in this digest is to add lots of sugars to the cider. When the alcohol content gets high enough, the yeast die, and your fermentation stops. Well, that's certainly one approach. Does anyone have any other ideas?

Terry Noe

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Date: Thu, 4 Oct 90 08:42:22 MDT

From: hplabs!mage!lou

**Subject: re. Ale Ails**

In HBD #509 Jeff Blackman discusses a possible infection problem and wonders about the source.

>The second may be storage of the carboys between batches. After brewing,  
>I clean the carboy and then fill it with a fairly strong bleach/water  
>solution (stronger than my usual sanitization solution). At brewing time,  
>I just rinse out the carboy (assuming that the bleach solution has kept  
>the carboy sanitized during storage). Is this an incorrect assumption?

This describes the method I use for sanitizing my carboys although I just drain the leftover sanitizing solution after bottling into the now-empty carboy and seal it up. I've never had any problem.

However, you didn't mention how you closed off the carboy while it's in storage. Mine have screw-on plastic caps so after I drain the sanitizing solution into the carboy, I just screw on a sanitized plastic cap and put it away. If the carboy is not tightly sealed, the chlorine will come out of solution and escape. There is also the question of how you sanitized the lip of the carboy and covered it to prevent anything from falling on it (or into the carboy after the chlorine is gone.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Thu, 4 Oct 90 09:01 CDT  
From: gary@sci34hub.sci.com (Gary Heston (sci34hub!gary))  
Subject: Re: Homebrew Digest #510 (October 04, 1990)

In HOMEBREW Digest #510,

A. E. Mossberg told us:

>Sandy and Craig of Wine and Brew By You have started up a Wholesale  
>Homebrew Club. You may have seen the ad in Zymurgy. For \$2 they send  
>you an information packet (which I have here) that shows some sample  
>prices and gives details of the club, and has a membership  
>application. Joining the club at \$25 gets you their wholesale catalog.  
>Here's a couple prices from their information packet:

> [price/ordering info and phone number deleted ]

Isn't this the place that doesn't want to have anything to do with us  
computer-thingy cheapskate ignorant college kids? The very same place that  
shipped someone Wyeast that was 9 months past the marked date? And now  
they want us all to join their club? Fat chance.....

(I'm 35 and have never attended a day of college in my life, and strongly  
resent the implication that I have! :-)

Then, Mike Fertsch <FERTSCH@adcl.adc.ray.com> quoted Jay Hersch@compuserve  
as having said:

>> ..... This recipe sounds like a real killer. Is it even legal to  
>> make anything that strong at home???

>

>Practically, no matter how much fermentables are in a wort, the alcohol  
>content will not exceed 15% - yeasts simply get drunk, try to drive, and  
>you got dead yeast. 15% alcohol is certainly in the legal range. The  
>recipe described above will probably remain very sweet, because the yeast  
>will die before the cider dries out. If that's the goal, it sounds pretty  
>good!

I think the prohibition is against the process of distillation, not a limit  
on naturally fermented content. If anyone develops a strain of yeast that'll  
keep going, let me know.....

On a side note, several months ago someone mentioned testing their brew with  
an "alcohol vinometer" or something of the sort, to determine alcohol  
content. All my attempts at email bounced, so (since I'm already sending  
this in) does anyone out there know what one of those is, how much they  
cost, and where one could be acquired?

The mead is in secondary, and both batches are fairly still. More news as  
tasting progresses.... :-)

Gary Heston  
gary@sci34hub.sci.com

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Date: Thu, 4 Oct 90 10:13:54 MDT

From: sandven@hooey.unm.edu

**Subject: Edme dry yeast**

Just a quick one on Edme dry yeast. Both myself and another local homebrewer have been using Edme dry yeast, and have both had slight to severe problems with gushers, and even hand grenades. ( One sunday morning I got a dark beer shower while trying to lessen the effects of the previous nights indulgances ) I would guess that although we are novice brewers, the yeast was at least partly responsible for the problems - mainly since we were both especially careful about cleanliness to ensure a good initial exposure to homebrewing ;^). Our first thought was that we were overpriming, but in fact we were using 3/4 cup of dry malt extract, and so were probably underpriming.

So - we are both switching to Wyeast to combat this problem, and also to make clearer and better tasting beer.

Steve ( sandven@wayback.unm.edu )

P.S. I lift a great big mug o' stout to all who responded to my queries about priming and the Edme/Wyeast question.

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Date: Thu, 4 Oct 90 13:36 EST  
From: BRWJ@VAX5.CIT.CORNELL.EDU  
Subject: mead, acid blend ??'s

In looking over some recipes for mead and cyser recipes, I've come across the advice to use an acid test kit and acid blend to adjust the honey-juice mix to .4 or .5 percent acid. Now let's say I have a pH meter and I don't want to plunk down 5 bucks for a cheap titration kit. Can I assume that the .4-.5 percent "acid" refers to the concentration of hydrogen ions and thus refers to pH 2.3-2.4?

Doug also asks about the weight/volume ratio of honey. 3 lbs./quart seems to be the standard, although I suspect the actual weight varies from honey to honey.

Jackie BITNET: brwj@crnlvax5

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Date: Thursday, 4 Oct 1990 13:55:42 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Washington, DC area microbreweries

After catching up with the Digest, my brain is foggy, so I don't remember who brought up this topic. However, I do have some notes to add to the discussion.

BURP (Brewers United for Real Potables) organized a tour of the Old Dominion Brewing Co. (Dominion Lager). I have to say that it is a good, decent lager, though not outstanding. Apparently they didn't want to taste anything like Gold Cup.

Anyway, I found everything very interesting, especially the fact that they have continued to reuse the yeast from one batch to the next, with no deterioration yet (according to lab tests).

They run the beer through a filter before keging or bottling. However, a local establishment has asked them to make the exact same beer without any filtering--keeping all the yeast in. We had a taste of it and it was \*wonderful\*! In particular, the head was nice and chewy. I could literally enjoy a cup of foam of this.

So, it seems that the market for more interesting variations continues, even when the micros stick to lagers.

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

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Date: Thursday, 4 Oct 1990 13:57:01 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: The Beer Hunter**

Just wanted to ask and find out if anyone has ordered and received the videotape. I will spend the money gladly if there is more on there than was broadcast on The Discovery Channel.

John "Thanks" DeCarlo

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

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Date: Thursday, 4 Oct 1990 14:00:34 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Anchor Brewing**

So, the episode of The Beer Hunter that covered Anchor Brewing mentions that only one yeast is used. A tour I took on the 28th of September this year (last Friday) mentioned that they use two yeasts--a lager yeast for the Steam and the Porter and an ale yeast for the Liberty Ale, the Wheat, and the Barley Wine. I specifically asked about the "one yeast" theory and was told it wasn't true any more (actually for a while, since they started making Liberty Ale).

John "Just wanting to fuel another controversy :-)" DeCarlo

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

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Date: Thu, 4 Oct 90 14:37:33 -0400

From: summers@math.ufl.edu

Subject: Re: Homebrew Digest #507 (October 01, 1990)

Can you \*please\* \*PLEASE\* remove me from this list!!!!

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Date: Thu, 4 Oct 90 12:42:20 mdt

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

**Subject: Whine and Brew By You**

Thanks for reminding me Andrew, that I should post a short note regarding my adventures with Craig of Wine and Brew By You. It appears that Craig didn't like my posting (although every word was true) and although I sent the entire order back to WBBY (I have a registered mail reply card as proof) I have not received a credit for the 24.03 that I was charged. A call to WBBY resulted in Craig hanging up on me as soon as I identified myself. Well, I'm sure that my letter to First Card Visa with a Cc to Craig should clear up this obviously uninitentional oversight. From now on, I plan to buy only from reputable dealers like Lil' Olde Winemaking Shoppe in Sugar Grove, IL and Winemakers in Elmhurst, IL.

Al.

P.S. I wonder what UPS charges for a 100lb. bag of sugar?

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Date: Thu, 4 Oct 90 13:21 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinas)  
Subject: **boil that infection!**

Someone recently wondered if leaving bleach in a carboy between batches would keep it clean. The chlorine will evaporate some, but I'm pretty sure nothing would grow in it. I'm not sure you wouldn't get a just-as-clean or cleaner carboy by using a bleach solution in the carboy an hour before brewing, and you then you wouldn't have to worry about it \*:-).

But regarding the infection you (your beer) got, I would recommend changing your plastic tubing. I had a similar problem that I traced to the tubing I used to transfer from primary to secondary; I had used it \*once\* as a blow-off tube, and even though I \*really\* cleaned it, I could see later that it was not clean enough.

Don't throw the "bad" batch away yet. I saved my infected batch by boiling it again. Yes, I boiled it again after it had sat in the secondary for 3 weeks! I figured what the heck, it's all one big experiment anyway!  
WARNING: Partially-fermented beer is more likely to boil over than is unfermented wort. It happened to me, and there isn't an obvious "break", although after awhile you can tell it won't boil over anymore (I guess after it has been boiled flat). So I boiled it, and treated it like unfermented wort: cooled it, pitched dry yeast, and back into a clean carboy.

Disclaimer: This was one \*strange\* batch, so I don't guarantee anything.

It started about 1.060, I pitched a partially inflated pack of Wyeast, and the brew got stuck at 1.040. Then it got the infection. Then I boiled it and pitched, but the EDME dry yeast (rehydrated) did not catch, so I bottled it after a couple of days. That was 2 weeks ago. It tastes very good, sweet like a Mackeson stout (I think that's the right name), and a little flat (it might be getting better), but the result is much, much better than if I had tossed it down the drain.

I called it "American Twice-Cooked Sweet Stout". Much thanks to Pete S. for consulting services.

Why the EDME did not catch is up for grabs.....

Russ

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Date: Thu, 4 Oct 90 12:17:42 PDT  
From: dreger@seismo.gps.caltech.edu  
Subject: Lager Results / Artificial Carb.

Hello -

A while back I asked what the best way to brew a lager beer, and found out as my reading suggested many various methods. The one I followed was to start my WYEAST #2042 (Danish) at room temperature (75-80F) in a small starter. When the starter was ready I pitched it into my cooled Wort (75-80F). About six hours later the airlock was showing activity and put the fermentation vessel (pl. bucket) in the refridgerator at 42F. The ambient temperature during fermentation was between 45 to 55 F. After one week I siphoned into a carboy and let the beer ferment at 38F for about two weeks. I kegged 3 gal and bottled 2 gal after 3.5 weeks fermentation.

The tastes great and is very clean. I used the following recipe for those who are interested.

3.3 lbs Northwester Malt extract  
1.0 lbs light dry malt  
0.5 lbs munich (mashed with klages)  
2.0 lbs klages  
1.0 oz Hallertauer 5.1 alpha  
0.25 oz Nugget 11.0 alpha  
the above hops were boiled 1 hr.  
1.0 oz hallertauer finishing

Although this beer tastes great, there are two things I will do next time to improve it. First more bitterness, perhaps 10-11 HBU's. Second more malt.

On the subject of artificial carbonation I have found that I get very good results simply by pressurizing my tank to about 12 - 16 lbs and letting it sit in the refridgerator for about 3 days. I also dispense at this pressure and have absolutely no problem with foaming. Of course the pressure I use is dependent on the temperature of the fridge.

Doug

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Date: Thu, 4 Oct 90 15:55:37 EDT  
From: bonar@math.rutgers.edu (Doug Bonar)  
**Subject: Thermomiter**

A friend of mine is interested in a switch controlled by a thermomiter. It has to be able to be set to turn on at ~40F, and it should be water proof. Does anyone have any recomendations of who might make such an item, and where you might get it? I'm asking y'all since I seem to remember that the thermomiters people here talk about putting on their beer fridges might do the trick.

Doug  
bonar@math.rutgers.edu

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Date: Thu, 4 Oct 90 15:14:53 PDT  
From: smithey@hulder.css.gov (Brian Smithey)  
**Subject: yeast culturing**

In digest #510, Mike Schrempf asks if the same yeasts are used for fermentation and conditioning, especially in the case of Chimay and Sierra Nevada. I can't vouch for Chimay, but I asked this very question when at the Sierra Nevada brewery earlier this summer, after having fermented a brown ale with yeast cultured from SN Pale Ale. The answer was yes, the same strain of yeast is used to bottle condition the ales, although the beer is filtered before bottling and new yeast is added.

Brian

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Brian Smithey / SAIC, Geophysics Division / San Diego CA  
uucp: uunet!seismo!esosun!smithey  
Internet: smithey@esosun.css.gov

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End of HOMEBREW Digest #511, 10/05/90

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Date: Fri, 5 Oct 90 9:32:05 EDT  
From: davidson@hpanlr.an.hp.com  
Subject: Trouble with liquid yeast

Well all this talk about liquid yeast, especially Martin Lodahl's entry in Digest #505, prompted me to make the switch. I recently moved from Colorado Springs to the Boston area and everything sat in storage for four months - boy am I itchy to brew! I figured a change in brewing was called for and visited Beer and Wine Hobby (which by the way had an impressive selection) and picked up some Wyeast Bavarian Lager #2206. I had never brewed a lager before but for our new house I bought a stove and a refrigerator for the basement (brewery) so I'm ready. The date code on the package was May 1990 so the woman at the store said it should take 4 days to swell (she was counting through September). I broke the inner package Saturday evening, intending on making my starter on Wednesday and brewing on Thursday (it would be a good excuse to take an afternoon off). On Sunday, it had swelled about an inch, and by Monday morning it looked like it was going to burst. Well I wasn't ready to brew yet (I couldn't pick up the refrigerator until Tuesday) so I had to let this football sit on the kitchen counter until Tuesday evening when I had time to make the starter. Tuesday I made up the starter (process described below), pitched the yeast, and waited, and waited, and waited... My past experiences with dry yeast had always been very quick - pitch at about midnight and wake to the sounds of blub, blub, blub.

When I woke on Wednesday I checked on the champagne bottle and there was absolutely no activity. I came home at lunch to check on it and there were just a few white globs sitting on top - I figured infection. Well by that evening, there was about a half an inch of foam on top - I guess it wasn't an infection. The puzzling thing was that there was absolutely no change in the levels of the airlock. Now, a day and a half later, it is in exactly the same state. I don't get it.

The starter was made with a mix of Martin's recipe and Papazian's recipe: Boil a little over a quart of water, add 3/4 cup DME (M&F Amber) and a small handful of Hallertauer (3.9) hops. Boiled for 30 minutes. Poured through sanitized strainer into another saucepan and boiled for another 10 minutes. Cooled saucepan in ice bath to 70 degrees, poured through sanitized funnel into sanitized champagne bottle, and poured yeast from sanitized package (cut with sanitized scissors) into bottle. Capped immediately with sanitized airlock / stopper. BTW, because of oil prices recently, the temperature in the house has been 60 to 64 degrees.

The only thing I can imagine is that I used too much hops. I should have weighed it but I wasn't worrying at the time. I certainly haven't convinced myself that liquid is not the way to go but I would like to figure out what went wrong and try to avoid it in the future. I would prefer not throwing away four dollars and some odd cents very often. I'm not kissing this starter off either - maybe it can be saved, somehow. Any suggestions? How long can I leave this sitting in the bottle? Can I just make up a bigger starter and throw this whole thing in? I don't want it to get too big or this will become my batch of beer...

Any help on how to do this better next time would be appreciated, or even how to save this batch.

Waiting patiently for that beautiful sound of blub, blub, blub,

Marc

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Marc Davidson  
hp-and!davidson

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Date: Fri, 5 Oct 1990 10:01:43 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Re: Cider techniques

Terry Noe asks about techniques for making hard cider and asks if there are other ways of leaving sweetness in cider than adding so much sugar that the resulting alcohol kills the yeast.

My answer is, sure--use a less attenuative yeast. I have had good success with Red Star California Champagne yeast. Not the Pasteur variety--it's too attenuative. (The reason I use Champagne yeast has nothing to do with its notable resilience to alcohol; it's because the flavor it produces is better.)

One has got to remember that the process of fermenting a beverage and leaving sugar in it is, in some sense, precisely the opposite of brewing beer, so there is a bit of unlearning to do. Forget the liquid yeast cultures, the carefully prepared starter solutions, the nutrients. All this is to make the yeast as vigorous and active as possible. You don't want the yeast to be as vigorous and active as possible when making cider! You want it to do a little bit of the job and then stop. So get an inferior quality dried yeast and dump a little straight out of the pouch into the cider.

Also, there's no need to bother with a carboy. Get the juice in one-gallon glass jugs. The ID of the neck is the same size as that of a carboy. Pour out about a pint, dump in the yeast, fit a lock, put in a dark closet. After three days, rack (or even just pour) into another sterilized gallon jug.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Fri, 5 Oct 90 7:42:47 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Edme and Chimay

After going so far as to recommend Edme yeast in previous postings to the Digest, I'm now forced to add my voice to those in support of Ken Weiss' report, in HBD 510:

" ... In my case, I got a \*very\* rapid  
" fermentation, after which I primed and bottled my ale. There was no  
" carbonation for some time, and then everything slowly became  
" overcarbonated ...

Yep, the only two batches of "gushers" I've had behaved exactly this way, with millions of tiny, beady bubbles, and they were my last two batches using Edme. Among the benefits of switching to Wyeast has been a freedom from the Old Faithful Syndrome.

In the same issue, Mike Schrempf observed:  
" I seem to remember reading on a bottle of Chimay that they filter  
" out the fermenting yeast and add a second yeast for carbonation.  
" If this is true, then culturing this yeast and using it for fermenting  
" won't give a Chimay beer.

By sheer chance, my eyes happened to fall this morning on the unremoved label of the 750ml Chimay bottle I'm using to culture yeast. That bottle's label said they added yeast at bottling, but didn't mention filtering, and didn't address the question of whether a single strain is used. Miller, in CHoHB, gives a recipe for Trappist ale, and suggests culturing the yeast from a (fresh) Chimay bottle. I haven't tried this (but intend to) (some day).

By the way, that yeast culture is Wyeast's "Vintner's Choice" Champagne yeast, that I'm reculturing for use in a barleywine. The label was something of an oddball, being a Brewer's Choice label with a "cut & paste" stickon over its top half. My nose and logic tell me the growth medium in the packet is a grape-based must (I've written Logsdon's for confirmation), but it certainly seems to find malt wort delicious. I'll report on how the beer turns out.

And a special thanks to Brian Capouch for republishing the info for the "Beer Hunter" tape. To my astonishment, it appears I'll be leaving for Belgium late next month, and this may help me prepare.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Fri, 05 Oct 90 09:07:37 -0600  
From: burghart@stout.atd.ucar.EDU (Chris Burghart)  
Subject: nutty beer

I have tasted beers with ``nutty'' flavor and seen many described that way, but I have never seen a beer recipe that actually makes use of nuts. Does anyone out there have such a recipe? Is there any special reason that I wouldn't want to use nuts for brewing? Walnuts in particular seem like they would make an interesting addition.

Chris Burghart  
burghart@ncar.ucar.edu

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Date: Fri, 5 Oct 90 09:12:12 MDT  
From: roberts%studguppy@LANL.GOV (Doug Roberts)  
Subject: EDME bashing

[Several articles about suspected contamination of EDME yeast]

I have had mixed experience with EDME: several fair-to-good batches, and one lost to a wild yeast contamination. I don't use EDME any more. However, I was surprised to learn that the Santa Fe Brewery, a small micro in Galestee, New Mexico, uses the commercial variant of EDME. The SF brewery makes EXCELLENT beer. The mash their own grains, exercise stringent sanitation procedures, and consistently produce excellent beers. They have been making a pale ale for several years, now, and recently introduced two new recipes: a Porter and another ale patterned after Liberty Ale (bitter, hefty Cascade's nose, very good).

The main observation here is that they basically use EDME yeast and consistently brew an excellent beer. It should be noted though, that the bulk commercial variant is probably different than that sold for home brewing: better quality control, perhaps.

My own experience with the EDME sold for home brewing has led me to not ever use it again, though.

- --Doug

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=====
Douglas Roberts          |
Los Alamos National Laboratory | I can resist anything
Box 1663, MS F-609       |  except temptation.
Los Alamos, New Mexico 87545 | ...
(505) 667-4569          | Oscar Wilde
dzzr@lanl.gov           |
=====
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Date: Fri, 5 Oct 90 11:22 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
Subject: further (yawn) RE: Edme bashing

For those of you old timers, you may remember this message posted last summer, but the generation time seems to be only a few months, so I will post again. For newcomers, this was the result of an attempt to do a fair comparison of seven different dry yeasts. The experiment was admittedly formulated with some problems, and didn't include any liquid cultures. At the time, I was still a beginner (7th or 8th batch), and did only extracts. I am now on my 30th batch, and stick with full or partial mashes as a rule. I have tried various Wyeasts, as well as SNPA cultered yeast. While all have produced good beer, I have found that the BIGGEST factors for improving "beginner's extract beer" are (in order):

- 1) chill quickly with wort chiller
- 2) use leaf hops, especially for the finish
- 3) mash your own grain (at least a partial mash)
- 4) rack off the trub before pitching the yeast

I almost exclusively use Edme yeast, occasionally switching to Whitbread for variety. I have had very few problems with any infection, overcarbonation, or other reported problems -- more batches ruined due to my imaginative recipe formulations. I have found (attention, subjective opinion) that liquid yeast cultures are simply not worth the trouble.

Here is my old posting of the experiment, verbatim:-----

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: Kitzenen 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 superceeded soon.

----- I hope this is useful. Sorry for the echo problems, old timers. Jeff Casey casey@alcvax.pfc.mit.edu

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Date: Fri, 5 Oct 90 13:00:32 EDT

From: helmke@buster.cps.msu.edu

Subject: Re: Homebrew Digest #511 (October 05, 1990)

2 things:

Why the rare (and nasty) mention of Red Star yeast? Works pretty good for me... And in 2 years of brewing, not one bad batch or really weird fermentaion... I might try one of the others, if I see it in my local (Lansing) brew supply store though.

Re: UPS & 100 lb. bags of sugar: UPS won't handle anything over 70 pounds!

If you buy in bulk like this, expect either picking up yourself or having a regular trucking company do it. (this means having a semi back up to your house 8^ ).

-Scott

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Date: Fri, 5 Oct 1990 11:43:54 +0500

From: Tony Plate <tap@ai.toronto.edu>

**Subject: Re: Wholesale HomeBrew Club - Anything like this in Canada?**

a.e.mossberg writes about a place where one can buy  
brewing supplies at wholesale prices (and quantities).

Does anyone know if anything like this is available in  
Toronto, or by mail order in Canada?

Tony Plate

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Date: Fri, 5 Oct 90 12:14:29 EDT  
From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
Subject: "distilling"; shipping

Gary Heston:

> I think the prohibition is against the process of distillation, not a limit  
> on naturally fermented content. If anyone develops a strain of yeast that'll  
> keep going, let me know.....

Does anyone know just what the wording of the prohibition is? People in cold climates used to produce "winter wine" of 20-25%(?) alcohol by putting the wine out on cold nights and throwing away the (mostly water) ice each morning; I don't know that this would be worthwhile with beer (unless you wanted to try a strange way of making something as strong as ]barley wine[), but it could be interesting with mead, fruit mead, or even high-proof hard cider.

As an ex-chemist, I certainly wouldn't call this "distillation" (or maybe I would---separating oxygen, then nitrogen, from air by progressive chilling is sometimes called distillation...).

Algis Korzonas:

> P.S. I wonder what UPS charges for a 100lb. bag of sugar?

1) Probably more than it's worth; 2) I didn't think they take anything that heavy. Motor freight (without home delivery) could be anything from \$20 to \$50 (they charge per hundredweight within weight ranges, with a separate set of rates for each of several hundred classes of things you might ship by truck).

100lbs is an awkward size; maybe you should scale up even more? I visited Carlsberg headquarters a few weeks ago and saw multiple pallets of bags of "Dansukker" ?100kg? per bag, ~12 bags/pallet, in the brewhouse. (Carlsberg is also doing an all-barley medium-dark lager, slightly lower in alcohol, very much like the first beer they brewed---don't expect to find it in US, thought.)

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Date: Fri, 5 Oct 90 18:22:13 GMT  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: Re: The whines of Algis

Algis write:

>Thanks for reminding me Andrew, that I should post a short  
>note regarding my adventures with Craig of Wine and Brew By You.

>It appears that Craig didn't like my posting (although every  
>word was true) and although I sent the entire order back to

Buzz! Even before talking to Craig and Sandy I spotted a number of  
errors in your posting. Errors? No, that's too weak. Lies.

Note that after your first posting, \*I\* called you to try to resolve  
any possible problem you might have had. You did not return my phone  
call. I also sent you email. Your advertised email address is illegal.

>[...]  
>unintentional oversight. From now on, I plan to buy only  
>from reputable dealers like Lil' Olde Winemaking Shoppe in  
>Sugar Grove, IL and Winemakers in Elmhurst, IL.

Buy wherever you like. Wine and Brew By You doesn't need your  
business, nor do they want it. Your comments are litigable and  
you should shut up. Quickly.

[my comments and mine alone]

aem

- -

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

.  
I like for you to be still: it is as though you were absent, distant and  
full of sorrow as though you had died. One word then, one smile, is  
enough. And I am happy, happy that it's not true. - Pablo Neruda

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Date: 05 Oct 90 12:00:22 PDT (Fri)

From: florianb@tekred.cna.tek.com

**Subject: ciders and cysers**

Terry Noe pushes the subject of cider just a little bit further:

> When I tried hardening some cider last year, I simply pitched a big  
> glob of yeast (Wyeast Irish Ale) from my primary into a gallon jug of  
> fresh cider. In a week or so, I had some halfway-hard cider that was  
> pretty drinkable. The problem was getting the fermentation to stop.  
> Before long, however, the cider fermented out so completely as to be  
> (almost) undrinkable. The residual flavor left when the sugars had gone  
> was very bitter.

I don't know how you prepared your apple juice, or if you used bottled apple cider. If you are using fresh apples, you might want to avoid the skins. Tannins will give a harsh flavor to the cider. Normally, I just buy a gallon jug of some straightforward apple juice, without preservatives. It's nice to use the filtered kind to get clear cider. I haven't the faintest idea what bottled "cider" in the grocery stores is. It has a different flavor than pure apple juice. In any case, I use a combination of one gallon pure apple juice plus one half pound of corn sugar, if I'm feeling ornery. I boil it 10 minutes, then add 1 tsp citric acid, 1/4 tsp ascorbic acid, and 1 tsp yeast nutrient. I then cool it to room temp and add RED STAR CHAMPAGNE YEAST, sprinkled over the top. It takes about two months or more to ferment out. One should use champagne yeast if one adds sugar, since the higher alcohol content could kill beer yeast. The final gravity of pure apple juice cider will be close to 0.995. Thus, if the bottling takes place at 1.005 - 1.000, the product will be sparkling. Although I do this, I cannot recommend it due to the dangers involved. You'd better know your apple juice well to do this type of early bottling to get carbonation. The alternative of course is to let it ferment out, then add 1/2 tsp corn sugar per bottle to get carbonation. All this assumes that the yeast are still active at the time of bottling.

As far as the dryness, when I lived in Germany, I had quite a lot of Moost--a hard, dry cider brewed by the Swabians this time of year. Since they started with sour apples in the beginning, this stuff was killer. You had to drink it while eating sausages. In the lab where I worked, there was a technician from the Black Forest who made his own. He would bring a big jug of apple juice to the lab, and put it under his desk with a cork in it. In a month, it got pretty good. That's when I started pinching it after lunch every day. He'd catch me and say, "Florian, you are drinking this, ah, Moost, what do you call it, cidair, too quickly" I would reply, "No, I'm just sipping it." He would laugh and say, "No, I meant to say to you, ah, it is too soon. Wait until one more month." He was right. It got better. This is to illustrate that there are as many different forms and tastes of cider as there are cider brewers.

Last winter, I made some cider and put cinammon sticks in the fermenter. In one month, it got really good. I had a bunch of my sisters down from Seattle for Thanksgiving, and we drank this stuff hot in front of the wood stove in the evening. Memories like that are cast in gold.



Now that I'm on the subject, why does one skim the foam from mead while heating it on the stove, prior to fermentation?

Florian the long-winded

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Date: Fri, 5 Oct 90 15:49:10 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: hard cider ,vinometers

various people write:

> What some folks have suggested over the last few days in this digest  
>is to add lots of sugars to the cider. When the alcohol content gets  
>high enough, the yeast die, and your fermentation stops. Well, that's  
>certainly one approach. Does anyone have any other ideas?

A couple of ideas:

If you aren't against chemical action, you can add Sorbistat (A brand name for sorbic acid, I think), which will stop those yeasties in their tracks. It is made for making sweet wines.

Another way is to bottle the cider at the desired sweetness, and then pasteurize at 170 degrees in a water bath.

(regarding cider recipe with 6 pounds of honey and brown sugar added)  
>Practically, no matter how much fermentables are in a wort, the alcohol  
>content will not exceed 15% - yeasts simply get drunk, try to drive, and  
>you got dead yeast. 15% alcohol is certainly in the legal range. The  
>recipe described above will probably remain very sweet, because the yeast  
>will die before the cider dries out. If that's the goal, it sounds pretty  
>good!

I already wrote to Jay, but this seems to have taken off, so...

Fresh cider is typically 1.045-1.050. If after you add the brown sugar and honey the SG would be in the 1.090 range. That would be distinctly on the low side for wine. I don't have conversion factors handy, but probably around 9-10% alcohol if you ferment out to < 1.000

>On a side note, several months ago someone mentioned testing their brew with  
>an "alcohol vinometer" or something of the sort, to determine alcohol  
>content. All my attempts at email bounced, so (since I'm already sending  
>this in) does anyone out there know what one of those is, how much they  
>cost, and where one could be acquired?

A vinometer (at least the one I have) measures the alcohol content based on a combination of surface tension and density. It is basically a capillary tube and you take the reading at the top of the column of liquid. To be accurate, the liquid should be fermented dry. Beer won't ferment dry, so it isn't too useful there.

-don perley

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Date: Fri, 5 Oct 90 13:00:58 PDT  
From: Kevin Karplus <karplus@ararat.ucsc.edu>  
**Subject: high-alcohol yeasts**

The greatest alcohol content from yeasts that I know of are from Sake yeasts, which I believe can survive up to about 18%. Champagne yeasts are also far more alcohol tolerant than beer yeasts. If you are really intent on ultra-dry strong beverages, try using sake yeast.

(Note: I had some sake yeast once, but never got around to using it, so this is all second-hand info.)

Kevin

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Date: Fri, 5 Oct 90 13:08:58 PDT  
From: Kevin Karplus <karplus@ararat.ucsc.edu>  
**Subject: Sterilizing**

I wonder why everyone is into chemical sterilizers (bleach, etc.) these days. I've always sterilized everything with boiling water (including my carboys), and never had any trouble with infections. With Boiling water, there is no problem with contamination of the brew with the sterilizing agent.

Of course, I brew mead, not beer, and I've heard that mead is much less likely to get infected than other beverages (honey being slightly antiseptic).

Anyone else out there who is avoiding chemical sterilizers without trouble?

Kevin Karplus

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Date: Fri, 5 Oct 90 15:05:00 CST  
From: Mahan\_Stephen@lanmail.ncsc.navy.mil  
Subject: Silver Solder

I know this is in response to an old article, but I think it needs to be said. Someone here was talking about building a wort chiller and using silver solder to make the connections. I looked up the composition of silver solder and found that it was about 97% LEAD and 3% silver (your mileage may vary).

This makes it highly unsuitable for use in anything involving food or drink. Lead free plumbing solder should be available at any local plumbing supply house. This type of solder has been used for about the last ten years for home plumbing when sweating copper pipes and fittings. It would be the appropriate type to use when constructing a wort chiller.

steve

mahan\_stephen@lanmail.ncsc.navy.mil  
#include <disclaimer.h>

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Date: Sun, 7 Oct 90 15:38:21 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany - Part 5 (of 6)

Duesseldorf is a densely populated industrial city of over 1 million. There is also a large number of foreigners working/living. The city is located in central Germany on the Rhine River (don't swim in it). Duessel means brook or creek, and dorf stands for a custom by which young people cartwheeled around trying to get handouts from the folk. Or maybe I got that backwards.

Anyway, Alt beer is the beer of choice in Duesseldorf. An Alt beer is a top fermented (ale) beer amber or darker in color, very malty and highly hopped. Most come across with a grapefruit type of bitterness. The Alts are lagered for smoothness (3 to 4 weeks) before serving. There are over 30 different Alt beer breweries in the region.

The Duesseldorfians love their Alt (old) beer; so much so that they even mention it while singing at their soccer games (even my poor German comprehension could understand that one!).

The most prestigious Alt beers are: Zum Eurige (from the old town), a combination brewery, butcher shop, and restaurant. They also serve the beer at a portal in the side of the building to throngs of people outside whoj eventually overtake the street and stop all traffic from coming through. The people just leave their glasses and brewery workers come and take the glasses away for cleaning. Next is Schumacher Alt, a more pale Alt with a smooth bitterness. One of my favorites was Fuchschen Alt, also in the old town.

Homebrew hints: use Wyeast 1007 (German Ale) yeast, some chocolate malt, Hallertauer or Herzbrucher hops. Ferment at 60-65f, rack and condition at 35-40f for up to a month. Oh, obviously, use malted barley for the bulk of the malt (i.e. 8 lbs Klages, .25 lbs Chocolate malt would be a good starting point).

In Seattle the Maritime Pacific Brewing Co. makes an excellent Alt beer called Flagship Red Ale, although it is a little pale in color and uses some wheat malt. Incidentally, that beer was the consumer's favorite at the recent Taste the Difference beer festival in Seattle edging out competition like Red Hook, Grants, Pyramid, Hales, Rogue, etc.

Finally, an Alt beer is a satisfying thirst quenching beer. Some say that a real "blindfold" (i.e. no visual clues) test would find the alt beers as flavorful as the pilseners, thanks to the aging. Perhaps, but I liked them as they were, served in .2 or .3 liter "shot" type glasses. Easy drinking, always bitter, great stuff.

Next...and last...a overview of the trip....

Norm  
Hardy

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End of HOMEBREW Digest #512, 10/08/90

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Date: Mon, 8 Oct 90 05:05:47 PDT  
From: "Gary F. Mason - Image Systems 08-Oct-1990 0803"  
<mason@habs11.enet.dec.com>

**Subject: Solder: the final chapter (?)**

>to be said. Someone here was talking about building a wort chiller and  
>using silver solder to make the connections. I looked up the

Alas, the silver solder remark was probably made by me. It unfortunately was  
a  
"slip of the term". I do know better, and did indeed use non-lead based  
solder  
to build the chiller. I was going to enter a note to that effect at the time,  
but the issue seemed to have been satisfactorily resolved, and I didn't want  
to  
contribute to the furtherance of the dialog. Sorry for the loose end.

Cheers...Gary

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Date: Mon, 8 Oct 90 8:55:25 CDT  
From: Jeff Benson <benson@chemsun.chem.umn.edu>  
Subject: A bit of Homebrew History?

Here's a question for you homebrewing old-timers ;-).

My girlfriend recently came across a series of craft books called The Family Creative Workshop (Plenary Publications Intl., Inc. 1974). Their content and style are sort of like Time-Life Books meets Foxfire. Anyway, in volume 3 was a chapter titled "Brewing With Roots and Herbs" by Nicholas E. Leddo. On page 293, Mr. Leddo writes:

"At the present time, federal law prohibits the home brewing of beers made of fermented hops and malt. You cannot get a license to make your own brew as you can to make your own wine, but no law prohibits making the old-time soft beers ..."

From there he launches into descriptions of how to make root, ginger, spring beers and others. My question is this: was homebrewing as we know it now illegal back in 1974 when this book was published? I have been brewing for about 5 years and I have never had an inkling that making beer at home was a federal offense so short a time ago. If I thought of it at all, I guess I assumed the right was granted when prohibition was repealed. So what's the straight dope? I'm sure a lot of other homebrewing "youngsters" would like to hear some history on this subject.

Jeff Benson  
benson@chemsun.chem.umn.edu

"Don't want no drugs, don't want no liquor. All I want is the keys to your Ferrari." -Thomas Dolby

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Date: Mon, 8 Oct 90 10:09:16 EDT  
From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
Subject: % alcohol

> From: perley@easygoer.crd.ge.com (Donald P Perley)  
>  
> Fresh cider is typically 1.045-1.050. If after you add the brown sugar  
> and honey the SG would be in the 1.090 range. That would be distinctly  
> on the low side for wine. I don't have conversion factors handy, but  
> probably around 9-10% alcohol if you ferment out to < 1.000

On my hydrometer, 1% potential alcohol corresponds to ~.075 SG (changes slightly as OG goes up); fermenting from 1.09 to 1.00 should give you 12% alcohol, which is low-average for wine (most of the bottles I've seen marked said 12.5%).

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Date: Mon, 8 Oct 90 08:55 PDT

From: POST@VAXT.llnl.gov

**Subject: Cider and Alt**

Two questions for the multitudes...

- 1) My cider (5 gal) is still in the fridge, although fermentation appears complete. It is still quit cloudy, however. I have racked it into another carboy, but it doesn't appear to be close to clearing. Should I consider Polyclar or something?
- 2) The worst possible thing happened while sparging yesterday. The valve on my Zapap-style lauter tun popped off just as I filled it with mash, resulting in an absolute mess. Luckily, I had my pot close by and managed to catch most of it...This was an altbier, with 7 lbs of lager malt, 4 oz. of black patent, 8 oz. 80L crystal, and 5 oz. chocolate malt. I only ended up with an initial gravity of 29, which suprised the hell out of me, since I had a *\*very\** sticky mess on the floor. The sparge went vey fast, and I never really did get the filter bed set. I had one helluva break though... BTW, I cultured up a starter from a bottle of Red Tail Ale from Mendocino Brewing Co. The ale is one of my favorites, so this should be interesting...

john

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Date: 8 Oct 90 09:18:24 EDT (Monday)

From: dw <wegeng@risia.xerox.com>

**Subject: Re: Cider techniques**

According to one book that I read, the secret to making good hard cider is to choose the right types of apples. According to the author, sweet apples do not make good hard cider because the basic flavors are not suitable. Tart apples, on the other hand, will produce better hard cider. The problem, of course, is that few suppliers sell sweet cider produced from tart apples.

There are a couple solutions. One is to obtain a cider press and make your own sweet cider from scratch. Or if you live near an apple growing region, another solution is to find a knowledgeable cider supplier who can help you find a suitable sweet cider.

/Don

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Date: Mon, 8 Oct 90 08:47:18 -0700

From: krweiss@ucdavis.edu

**Subject: Dark Pale Ale**

Damn. I bought materials to brew two batches -- an India Pale Ale, and a dark ale with ginger. Among the miscellaneous ingredients were included 7 lbs. each of light and dark bulk malt extract.

I brewed the dark ale first, using straight extract with 4 oz. of ginger added. It seemed a little pale when I racked from primary to secondary, but what the heck. Upon cooking up the IPA, however, it became clear that my friendly local brewshop had mis-labeled the pails of bulk extract, switching light for dark. So, what do you call a beer with 7 lb. of dark extract, 2 lb. of crystal malt, 2 oz. of Northern Brewer, and 1 oz. of Kent Goldings for finishing? It sure won't be IPA! Oh well, it's just a good thing I'll drink anything!

HBD 512 (half a K of HBD's!) included two different notes from people who either had problems with getting liquid cultures started, or just thought they were more trouble than they are worth. As a former die-hard dry yeast user I have to say that switching to liquid yeast made a large improvement in the quality and consistency of my beer. I haven't had problems with getting the starter to kick in, but the note mentioned "a handful of leaf hops." Everything I've read says to use a single hop cone, which is *\*way\** less than a handful. Personally, I don't even use that. I just boil 3/4 c. of syrup extract in about a pint of water for 10 minutes, chill, put it in a wine bottle and pitch the yeast. I've always had this problem with carrying relaxation to the point of abject laziness.

I'd be interested in some comments on the relative quality of leaf vs. pelletized hops. Anyone out there (c'mon, Pete!) done a good A/B comparison of the two?

Ken Weiss  
krweiss@ucdavis.edu

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Date: Mon, 8 Oct 1990 9:59:40 MDT  
From: MIKBRO@zen.radiology.arizona.edu  
**Subject: Anchor Tours**

Hi,

I will be visiting San Francisco and will have a free day on Friday, October 12th. I am interested in visiting the Anchor Brewery and am wondering if anyone has any information about tours ie. where the brewery is, what hours they give tours, if they have any tours besides those open to the general public for those more interested in brewing than the average drinker, etc.

Thanks,

Mike Browne

(mikbro@zen.radiology.arizona.edu)

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Date: Wed, 8 Oct 90 11:52 EDT  
From: <WITHALL%CTSTATEU.BITNET@CUNYVM.CUNY.EDU>  
Subject: Mead in London...

Greetings all,

I am going this winter break to London for two weeks, and was wondering where I would be able to purchase mead there. Anyone have any suggestions on places to look?

Also I have had VERY little luck in finding mead in the Connecticut area..I was told upstate New York might be a good place to find mead as well as Boston.. Has anyone else found mead in these areas?

Also I want to thank everyone for their replies to my cider question. Is there anyone out there who has tried adding fruit to mead? Like a cherry mead with ginger? (I am trying to work out a recipe..)

Oh and has anyone made plain hot spiced cider? I have the spices but am not what wines or brandies would go well in mulled cider.

- Lisa Withall  
Brynn Silenus (SCA)  
WITHALL@CTSTATEU

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Date: Mon, 8 Oct 90 11:12:09 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
Subject: Re: "distilling"; shipping

>From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
>  
>Gary Heston:  
>> I think the prohibition is against the process of distillation, not a limit  
>> on naturally fermented content. If anyone develops a strain of yeast  
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>> keep going, let me know.....  
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> Does anyone know just what the wording of the prohibition is? People in  
cold  
>climates used to produce "winter wine" of 20-25%(?) alcohol by putting the  
>wine out on cold nights and throwing away the (mostly water) ice each  
morning;  
>I don't know that this would be worthwhile with beer (unless you wanted to  
try  
>a strange way of making something as strong as ]barley wine[], but it could  
>be interesting with mead, fruit mead, or even high-proof hard cider.

Actually this is done in Germany. It is done with a style called  
Eisbock (ice bock). I'd have to look it up to get more information.

Rick Zucker

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Date: Mon, 8 Oct 90 12:26:23 PDT  
From: greg roody <roody@whzguy.enet.dec.com>  
Subject: Boiling beer????

In HBR #511, Russ Gelinas mentioned that he had boiled a nearly fermented wort to cure an infection.

Well, the boiling point of alcohol is 78.4 C, and by the time the wort was boiling, there was probably no measurable alcohol left in solution.

If there were also no fermentable sugars left, then pitching more yeast would probably have no effect. What he did was probably pretty close to creating a non-alcoholic beer.

(too bad he didn't put the 78 degree blowoff through a distillation column, it'd probably have a heck of a kick.....8^)

/greg roody

the opinions expressed here are not necessarily those of anyone at all/

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Date: Mon, 8 Oct 90 13:09:54 PDT  
From: Kevin Karplus <karplus@ararat.ucsc.edu>  
**Subject: legalities**

I don't have the details, but the federal rule is (or used to be) that the head of a household can make up to 200 gallons of wine or beer for household consumption only, without paying taxes. Any form of distillation, including freeze-distilling, is illegal without a license. (Incidentally, I've heard that applejack is a particularly nasty source of fusel oils.)

Many states prohibit the brewing of beer at home---the large breweries got those nasty laws passed to protect their monopolies. Some of the laws have since been repealed, but don't offer the local cops a home-brew until you're sure of your local and state laws!

Kevin Karplus

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End of HOMEBREW Digest #513, 10/09/90  
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Date: Tue, 9 Oct 90 07:55:16 EDT  
From: molnar@easygoer.crd.ge.com (Karl J Molnar)  
Subject: Re: Homebrew Digest #513 (October 09, 1990)

then stop sending me the stats.

karl

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Date: Tue, 9 Oct 90 10:00:57 -0400 (EDT)  
From: Shaun Vecera <sv11+@andrew.cmu.edu>  
Subject: Apple beer? Ice?

I'm getting ready to brew my second batch of beer, and I had a couple of questions. Any and all responses would be useful.

1. Has anyone brewed with apples or apple juice to make apple beer? I'd like to try this but I'm not sure how much to add, what kind to use, etc.

2. There was a question posted last month about putting ice in your strainer while sparging. I didn't see any responses, so here's the question again: Can you get away with this cheap wort cooler, provided you sterilize your ice cube trays and cover them while in the freezer?

Thanks in advance

Shaun Vecera

sv11+@andrew.cmu.edu  
vecera@psy.cmu.edu

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Date: Tue, 9 Oct 90 08:18:51 mdt  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
Subject: Re:DMSux

Well, I didn't get any responses on my posting about DMS problems. so I took the easy way out: I didn't do anything! I finally got around to bottling this last weekend and I smelled (and tasted the beer). Aparently, almost all of the DMS has blown off. I say almost all because it's safer to be pessimistic. I guess that everything's is going to be okay.

I have learned a lesson here. At least half of my batches have had something catastrophic happen. Every time, I get worried and I ask advice. I either get conflicting advice, no advice, or "um, wait and see" advice. Every time, I wait and the beer turns out drinkable, even when that seemed impossible at the time.  
RDWHAHB, dammit.

Jason  
jdg@hp-1sd.hp.com

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Date: Mon, 8 Oct 90 16:52:00 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Wyeast 2206 / Duesseldorf goof**

The yeast starter made with 2206 was probably okay, but you should consider using .25 tsp of yeast nutrient in the boil, especially considering the age of the package. You may also want to make another starter with more malt to give the yeast a good boost before brewing.

Wife Karen informed me that Duesseldorf's name comes from the brook/creek prefix but that the DORF comes from the German word for town. The part of kids doing cartwheels is a part of the legend of the city and sometimes a duessel can mean FOOL. Also thanks Rick Zucher.

Norm Hardy

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Date: Tuesday, 9 Oct 1990 10:28:41 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Beginner's Questions**

>Date: Thu, 27 Sep 90 20:14:49 -0400  
>From: dlawson@grebyn.com (Drew Lawson)

>There seem to be a small collection of books that are held as  
>the Farmers' Almanac of Brewing. What are these, and which  
>would you recommend for a beginner?

I recommend getting and reading both  
\_The\_Complete\_Handbook\_Of\_Home\_Brewing by Dave Miller and  
\_The\_Complete\_Joy\_Of\_Home\_Brewing by Charlie Papazian. I think  
that Dave better explains the equipment needed, as well as a very  
detailed procedure for the first-time brewer to follow.  
Charlie's book is more fun to read, though, and has more  
interesting recipes.

>Lastly, it still may be a few months before I have the funds to  
>get started. I take it that this is a temperature sensitive  
>activity. Is winter a bad time to start a batch? (I'm in the  
>Washington, DC area; basement in the 50s)

Actually, some people in the Washington area and further south  
only brew in the fall/winter because lower temperatures are  
generally a "good thing" in brewing.

John "P.S. Brew Masters in Rockville is the best local shop for  
home brewing supplies" DeCarlo

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

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Date: Tuesday, 9 Oct 1990 10:30:55 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Trouble with liquid yeast

>Date: Fri, 5 Oct 90 9:32:05 EDT  
>From: davidson@hpanlr.an.hp.com  
>Subject: Trouble with liquid yeast

>picked up some Wyeast Bavarian Lager #2206. I  
> ...  
>The date code on the package was May 1990 so the woman at the  
>store said it should take 4 days to swell (she was counting  
>through September).

I have never found that guideline to be particularly accurate. I suspect that the temperature you leave the package at is much more important than the date on the package.

>I broke the inner package Saturday evening,  
>intending on making my starter on Wednesday and brewing on  
>Thursday (it would be a good excuse to take an afternoon off).  
>On Sunday, it had swelled about an inch, and by Monday morning  
>it looked like it was going to burst. Well I wasn't ready to  
>brew yet (I couldn't pick up the refrigerator until Tuesday) so  
>I had to let this football sit on the kitchen counter until  
>Tuesday evening when I had time to make the starter. Tuesday I  
>made up the starter (process described below), pitched the  
>yeast, and waited, and waited, and waited... My past  
>experiences with dry yeast had always been very quick - pitch at  
>about midnight and wake to the sounds of blub, blub, blub.

What I did once in a similar situation was simply prepare the starter once the packet swelled, and let the starter go past high krausen. Worked very well. If I worried, I could have always racked into another starter, leaving the dead yeast behind.

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

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Date: Tuesday, 9 Oct 1990 10:32:38 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Sterilizing (sanitizing?)

>Date: Fri, 5 Oct 90 13:08:58 PDT  
>From: Kevin Karplus <karplus@ararat.ucsc.edu>

>I wonder why everyone is into chemical sterilizers (bleach,  
>etc.) these days. I've always sterilized everything with  
>boiling water (including my carboys), and never had any trouble  
>with infections. With Boiling water, there is no problem with  
>contamination of the brew with the sterilizing agent.

I would be interested in hearing how you managed this fine trick.  
Here are some reasons I don't sanitize everything with boiling  
water:

- 1) It takes a long time to boil water, especially large amounts  
of it.
- 2) Assuming it only takes ten minutes exposure to boiling water  
to sanitize/sterilize, that is still a tough problem making sure  
an entire carboy is full of boiling water for ten minutes.
- 3) Small plastic things like spoons and tubing could conceivably  
melt at high heat.
- 4) Glass carboys are subject to temperature shock. I have heard  
stories of people cracking them by pouring in boiling hot wort  
and adding cold water. Sounds risky to me.

And, in general, I can pour cold water in lots of different  
containers with little problem, add some bleach, and just relax  
for a half hour or so and the work is done.

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

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Date: Tuesday, 9 Oct 1990 10:34:22 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: A bit of Homebrew History?

>Date: Mon, 8 Oct 90 8:55:25 CDT  
>From: Jeff Benson <benson@chemsun.chem.umn.edu>

>Here's a question for you homebrewing old-timers ;-).

>\_The Family Creative Workshop\_ (Plenary Publications Intl., Inc.  
>1974). ... Anyway, in volume 3 was a chapter titled "Brewing  
>With Roots and Herbs" by Nicholas E. Leddo. On page 293, Mr.  
>Leddo writes:

>  
> "At the present time, federal law prohibits the home brewing of  
> beers made of fermented hops and malt. You cannot get a  
> license to make your own brew as you can to make your own  
> wine, but no law prohibits making the old-time soft beers  
> ..."

Here is my understanding. In 1979, a federal bill was passed, sponsored by Senator Alan Cranston, that made home brewing legal on the federal level. One specific portion was simply to create the class of person that is not subject to federal taxes and permits. Thus, all one-adult households can brew up to 100 gallons of beer a year and remain in this category. All multi-adult households can brew up to 200 gallons of beer a year. These specific sections affect in the Tax Code statutes.

If there is sufficient interest, I could get an electronic copy of the bill and post it to the net.

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

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Date: Tue, 9 Oct 90 13:09:47 MDT  
From: hplabs!mage!lou  
**Subject: re. A bit of homebrew history**

In HBD #513 Jeff Benson asks about when and how homebrewing became legal.  
I suggest reading the section entitled "Is It Legal" in TCJoHB, p.2.

Louis Clark

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Date: Tue, 9 Oct 90 11:20:36 CDT  
From: Tony Klein <ncrons!klein@RELAY.CS.NET>  
Subject: Eisbock, Eis-wine

Originally, Chip made the comment (this was part of discussion about something totally different):

>From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
>...  
>People in cold  
>climates used to produce "winter wine" of 20-25%(?) alcohol by putting  
>the wine out on cold nights and throwing away the (mostly water) ice each  
>morning; I don't know that this would be worthwhile with beer (unless  
>you wanted to try a strange way of making something as strong as  
>]barley wine[]), but it could be interesting with mead, fruit mead,  
>or even high-proof hard cider.

To which Rick replied:

From: noah@cs.washington.edu (Rick Noah Zucker)  
> Actually this is done in Germany. It is done with a style called  
> Eisbock (ice bock). I'd have to look it up to get more information.

And now I say:  
Hmmm, how very interesting. A while back my parents took a trip to the 'old country' (Austria). They brought back with them some 'Eis[wine]' (I don't know how to spell it) which they claimed was made from grapes that had been allowed to freeze on the vine. I was dubious about this - seems to me that allowing grapes to freeze will ruin them. But they did not know any more details since they were not interested in the whole manufacturing process .... So I concluded that the story was somehow messed up in translation and left the matter as yet another unsolved question of these modern times.

(I once spotted a bottle of "Eiswine" in the local liquor store - icicles and snowdrifts on the label, hefty price tag (~\$12 for a little bottle) imported from Germany.)

So my question: Do you figure it's called 'ice wine' because it's distilled (fortified) via freezing as mentioned above? No frozen grapes involved? More interesting information would be, well, interestingly informative.

Just wondering,  
<TK>

\_\_\_\_\_/| Tony Klein  
( ) /| klein@stpaul.ncr.com

NCR Comten, St.Paul, MN 612-638-7665  
...uunet!ncrlnk!ncrstp!npdiss1!klein

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Date: Tue, 9 Oct 90 16:16:00 PDT  
From: dreger@seismo.gps.caltech.edu  
Subject: Kegs

Hello,

I was just reading the latest Zymurgy and discovered an add for alternative Beverage companies stainless steel kegs. I called them and they told me they are shipped "as is from the soda manufacturer." I was wondering if anyone reading the digest has purchased kegs from this outfit and what quality the kegs were ?

Tkx

Doug

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Date: Tue, 9 Oct 90 13:21 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Repeal

Jeff Benson asks about "A bit of Homebrew History?"

> Here's a question for you homebrewing old-timers ;-).

> from a 1974 book - "At the present time, federal law prohibits the home  
> brewing of beers made of fermented hops and malt. You cannot get a license  
> to make your own brew as you can to make your own wine, but no law  
> prohibits making the old-time soft beers ..."  
> My question is this: was homebrewing as we know it now illegal back in  
> 1974 when this book was published?

Homebrew became legal (in most states) in 1978.

> If I thought of it at all, I guess I assumed the right was granted when  
> prohibition was repealed. So what's the straight dope?

Apparently there was a mistake when the post-prohibition laws were written. Winemaking was specifically allowed, but due to some clerical omission, beermaking was not made legal. In 1978, they finally got around to fixing the law. Sen. Alan Cranston (CA) sponsored the law that legalized home beermaking.

Mike "I am not an old-timer" Fertsch

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Date: Tue, 9 Oct 90 13:23 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Nutty beers and eisbock

Chris Burghart asks about nutty beer

> I have tasted beers with ``nutty'' flavor and seen many described that  
> way, but I have never seen a beer recipe that actually makes use of nuts.  
> Does anyone out there have such a recipe? Is there any special reason  
> that I wouldn't want to use nuts for brewing? Walnuts in particular seem  
> like they would make an interesting addition.

Normally, nuts should be avoided in beer. Nuts contain lot of oils. These result in extremely poor head retention. I'm not sure what is in nut extracts (eg - almond extract), but they may be worth considering.

Real brewers play tricks with the yeast to get a buttery, nutty taste in beer. Sam Smith uses shallow fermenters, special yeast, and careful temperature control to get yeast to fall out of suspension at "just the right time". Removal of yeast at "just the right time" will impart a butters, nutty taste.

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Chip Hitchcock asks about freezing beverages:

> People in cold climates used to produce "winter wine" of 20-25%(?) alcohol  
> by putting the wine out on cold nights and throwing away the (mostly water)  
> ice each morning; I don't know that this would be worthwhile with beer  
> (unless you wanted to try a strange way of making something as strong as  
> ]barley wine[], but it could be interesting with mead, fruit mead, or even  
> high-proof hard cider.

The Germans produce a strong doppelbock called "eisbock" (ice\_bock). As suggested, it has some of the water frozen and removed; the resulting solution is maltier and more alcoholic than normal doppelbocks. The Germans also make an eiswein, produced by freezing wine.

Mike Fertsch

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Date: Tue, 9 Oct 1990 11:31:48 EDT  
From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Raspberry stout

I started a batch of the Raspberry Imperial Stout from Zymrgy. I got a friends pot and primary as a backup, and I sure needed it. If you plan to make this beer, you need one HUGE pot, or if you use the enamelled 3 gallon canning pots plan on using two. This sucker had about 33 pounds of ingredients! I was wondering if I would have room for water! I split the batch into two primaries, and a I planned to use two yeasts, I started them both, and put one in each. One fermenter has a packet of Red Star Pastuer Champagne yeast. This one took off real quick (6-10hrs to start of krausen?). The second has a packet of Cordon Brew (?) ale and stout yeast. This one lagged for almost two days before I saw much other than the odd bubble on the surface, but has biult aup a good krausen now (day 4). Does anyone know what will happen when I mix these two together in secondary? Will one yeast dominate? Which one?

Someone asked how long to keep specialty beers? Well I made some Cherries in the Snow in 1987, and it is comming along real fine now. I haven't noticed a lot of change since it was about 18months old, but it does seem to be still smoothing out a bit. It still has an astringent or acidic aftertaste, but that may be the nature of the beast. The only Framboise I ever had (commercial) had that same dry mouth finish??

About the people having trouble with yeasts, I have used various dry yeasts for 15 years, and have never had a problem I could blame on the yeast\*. If you are having problems, I'd suggest you look elsewhere in your process, unless youhave already proven it is the yeast by splitting a batch and using two yeasts to show one is bad. Even then look carefully at what happened after the split. Yeasts I've used include: Red Star, Doric, Great Dane, Bierkeller, EDME, "beer yeast" (in kits?).....

\*NOTE: I've had very few problems overall. Keep it reasonably clean and you should be OK! I've been trying to fuckup beer for years, and haven't yet managed to? And believe me, I've tried!  
Bill Crick Brewius, Ergo Stout!

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End of HOMEBREW Digest #514, 10/10/90

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Date: Tue, 9 Oct 90 17:07:05 -0400  
From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
Subject: Ballantine IPA cap 66 resolved

The riddle for Ballantine IPA cap 66 has been solved!

In a previous digest, gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU wrote:

> It is puzzle number 66, and the pictures, as best can be translated into  
> words, appear to be:  
> First word: a sheep saying "Baaa..." + "'b" (?)  
> Second word: K + what looks like a necklace (a lei) + 2000 lbs (a ton)  
> Bob Klayton? Who is Bob Klayton?

Well, it really is Bob Clayton. You say "Huh"?  
Well, it is Bob Clayton. Of course even Falstaff  
does not know who Bob Clayton is, but cap 66 is  
Bob Clayton.

BTW, there are 413 different rebuses (rebusi ? :- )  
in the list that Falstaff provided. You can get your  
own list by contacting Falstaff:

Falstaff Brewery  
Sales Department  
P.O. Box 926  
1025 Grant Street  
Fort Wayne, IN 46801

(219) 424-7233

Anybody have a complete collection of these rebus caps?

Thanks, Gregg, for the cap :-)

Ihor

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Date: 9 Oct 90 22:51:14 MDT (Tue)  
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: A bit of Homebrew History?

This question arrived just in time for us to lift one to celebrate an important anniversary...

> My girlfriend recently came across a series of craft books called  
> The Family Creative Workshop (Plenary Publications Intl., Inc. 1974)...  
  
> "At the present time, federal law prohibits the home brewing of  
> beers made of fermented hops and malt. You cannot get a license  
> to make your own brew as you can to make your own wine,...

> ...My question is this: was homebrewing as we  
> know it now illegal back in 1974 when this book was published? I have  
> been brewing for about 5 years and I have never had an inkling that  
> making beer at home was a federal offense so short a time ago...

Yes! Homebrewing was illegal (by federal law) until 1978...and in some states it was illegal even longer than that. I remember being at an AHA convention sometime in the mid-80's [sorry; actual year lost in memory-fog] when it was announced that Texas had finally legalized it. Utah, of course, still forbids it.

The law legalizing homebrewing was signed on October 14, 1978. (You can read about it in Vol. 1, No. 1 of Zymurgy.) For anyone who cares about the tiny details, the legislation was really spearheaded by Sen Cranston (D-CA); other co-sponsors were Schmitt (NM), Bumpers (Ark), and Gravel (Alaska). Cranston also took some care to avoid a "registration" provision in the law, else we would have had to tell BATF we were brewing.

I don't believe there had been any prosecutions under the law for quite some time before legalization, if ever. However, there was a lot of simple game-playing so as not to flout the law too openly. The main thing that happened after legalization was that people started communicating, studying, and learning about homebrew. The quality of the average homebrew has improved about an order of magnitude since then.

Depending on where all this new-tax bullshit falls out, we may see another quantum leap in interest in homebrewing.

But anyway, lift a glass to legal homebrew this Sunday (assuming, sigh, that you can drink on Sunday where you are:-)

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Dick Dunn      rcd@raven.eklektix.com    -or-    raven!rcd    (303)494-0965

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Date: 10 Oct 90 02:14:12 MDT (Wed)  
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)  
Subject: Eis-Stoff

Tony Klein wrote about Eiswein...

> Hmmm, how very interesting. A while back my parents took a trip  
> to the 'old country' (Austria). They brought back with them some 'Eis[wine]'  
> (I don't know how to spell it) which they claimed was made from grapes that  
> had been allowed to freeze on the vine. I was dubious about this - seems  
> to me that allowing grapes to freeze will ruin them...

No, this is for real. In Germany there's a specific category, Eiswein. What happens is that the grapes are left on the vine until they get the first real frost, at which point they pick them (boy, that sounds like fun--sub-freezing harvest) and crush them. The ice crystals are left behind, so the crush contains concentrated juice. Eisweins are generally pretty substantial dessert wines (because the concentration leaves a lot of sugar; it can't all be fermented out). They're also uncommon, because (as Tony was speculating) you can't just let grapes go through arbitrary freeze/thaw cycles without damage.

> So my question: Do you figure it's called 'ice wine' because it's distilled  
> (fortified) via freezing as mentioned above? No frozen grapes involved?

No, the freezing is before fermentation, to concentrate the juice. This is one way to do it. Another way, which also adds some interesting flavors, is to rot the grapes on the vine. No, really! The "rot" is the mold *Botrytis cinerea*; it pierces the grape skin so that water evaporates. This gives you Sauternes in France, [Trocken]beerenauslese in Germany, etc. Check out a good book on "wines of the world" - best is Johnson, next maybe Sutcliffe, then Parker or Finigan.

But it doesn't work for beer, 'cause freezing barley is just stupid, and rotting it gives you a different drug (*Claviceps purpurea*, which to a first approximation gives you LSD...and that's just too wild a digression for this thread:-). So instead, you can make the beer, fermenting it until the yeast stop, then freeze it to remove some water and concentrate the rest. This is the Eisbock process.

For the sake of completeness, the remaining way to "fortify" such a beverage is to add some measure of distilled spirit. This is what's done with sherry and port; their fermentation is stopped by adding what amounts to a young brandy, enough to kill the yeast.

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Dick Dunn      rcd@raven.eklektix.com    -or-    raven!rcd    (303)494-0965

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Date: Tue, 9 Oct 90 19:03:10 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Germany, Part 6

The three weeks spent in Germany were wonderful times. Good friends, good food, good times, good scenery, and GREAT beer.

From July 9 - 31 I got my third chance to experience the best in beer making. Even so, there were many more styles of German beer untried. Not being a wheat beer fanatic, I didn't have any. Swabian beers escaped me, Florian. Rauch beers didn't mess up my olfactory nerves. But I had fun.

Two non-German beers I liked very much were Budweiser Budvar and Pilsner Urquell, both worth Czeching out. The Budwieser bills itself as a Helles Lagerbier and is less bitter than the Urquell. Both are a level of smoothness better than the German beers which are 5 levels of smoothness better than anything else. The Germans have high regard for these beers and are willing to pay 40-60% more to drink them.

My favorites from the trip: Andechs Doppelbock and Helles, Veltins Pils, Schlosser Alt, Kuppers Kolsch, Bitburger Pils, Spaten Pils, Monchshof Kloster Schwartz Pils, and Moravia Pils. Holsten Alcohol-Frei was my choice for no-test fuel.

Homebrew comments: to capture the smoothness of these beers you must have access to a refrigerator and be willing to lager (age) for up to 2 months before bottling. Alts and Kolsch's would need to age up to a month. Use the best yeast available and have a good supply ready to pitch. Don't over mash or sparge to capture the malt flavor without the graininess that often comes along for the ride. Hops usage should be judicious, allowing for 60 minutes of boiling for bittering (after 30 minutes of unhopped boil) and some time for aroma and flavor at the end of the boil.

Personal homebrew comments: I just bottled a wonderful Munich style lager that I would like to think rivals Andechs (I aim high). Here was the recipe 7 lbs Klages, 3 lbs Vienna malt, 6 oz Safeway Pearl Barley (soaked overnight in the fridge, then mixed to a starchy glue in the blender and thrown into the mash; it adds good body and flavor but clears out nicely over time and cold temperature).

1.5 oz Hallertauer cones boiled 60 minutes, .25 oz boiled 10 min, and .25 oz simmered after the boil 10 minutes before the cooling started. Wyeast 2206 with 40 oz yeast starter. Pitched at 76f and visible action seen in 5 hours. The fermenter was then put into the fridge for 23 days before racking.  
OG 1.052, FG 1.015. 49 days before bottling.

In conclusion (its about time!) I have to say that the AHA needs to do a better job training the judges to correctly understand the beer styles they rate. How many of them have been to Germany and actually tasted ON TAP these beers? Some I'm sure but not enough yet. No, I am not a judge at this time. Maybe next year.

Norm Hardy



Date: Wed, 10 Oct 90 06:09:38 PDT  
From: greg roody <roody@whzguy.enet.dec.com>  
Subject: RE: Kegs

I ordered a cornelious keg from Alternate Beverage (\$19.95 plus shipping). It arrived still pressurized with a small amount of syrup in it. I guess that qualifies for "as is from the soda manufacturer" condition. The only peroblem I have with it is I cannot get the gas inlet connector off to change the o-ring, but as long as it isn't leaking I'll avoid the heroics to remove it. I alsso ordered a bunch of other things and all arrived as promised.

Now, here is a new question:

What were the previous contents of the used 6/7 gallon carbuoys that some beer supply stores sell? They look suspiciously like chemocal carbuoys - especially since you can still see the D.O.T. symbol location. I just hope it wasn't something nasty like mercury or chromic acid.

/greg

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Date: Wed, 10 Oct 90 09:12:16 EDT  
From: chw@barnardstar.bellcore.com (Charlie Woloszynski)  
Subject: Soda canisters need a home....

I have eight (8) Coke canisters for anyone who can offer them a good home. I recently moved into an apartment (from sharing a house) and there is no room for these canisters. I had hoped to try kegging in these canisters but, alas, I realized it was not going to suit my drinking habits (I like to take my many creations intermixed, even in the same evening).

So, for those readers in the greater NJ/NY area, offer them a home and they are yours (small brides accepted).

Charlie Woloszynski  
chw@aries.bellcore.com

P.S. These were obtained from a soda distributor, and hence need cleaning and (probably, though I am not sure) new gaskets.

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Date: Wed, 10 Oct 90 08:52:15 -0500  
From: dbreiden@mentor.cc.purdue.edu (Dan Breidenbach)  
Subject: ice-wine

I'll stick with the English spelling.....Tony Klein, your parents were right. Ice-wine is not made by freezing wine. PBS has a lovely series called "Vintage: a history of wine". I don't know anything about broadcast times and I don't remember the host's name, but the show was featuring German wines and a bit on ice-wine was included. Grapes for ice-wine are allowed to freeze on the vine. These grapes are picked (at midnight if you're a purist) and treated like regular grapes except that very little juice can be extracted. Thus, ice-wine is very expensive--and supposedly very good. (I've never tried it.)

I don't know enough about winemaking to discuss the perils of freezing grapes. I do have a friend who made a delightful wine from pure frozen concentrated juice. I gather that the scarcity and cost of real ice-wine adds to its mystery and the general lack of knowledge.

Danny Breidenbach  
I hope someday to work at a place that requires me to have a disclaimer.

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Date: Wed, 10 Oct 90 10:47 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)  
Subject: Freshops

I just received the Freshops price list for the Sept.1990 harvest! Yahoo! The only problem is that I can't figure it out. It looks like you now get a discount for quantity, regardless of the type of hop, and there seems to be a minimum of 3/4 lb., but they also list the price for 1/4 lb. Has anyone else gotten the price list, and if so, does it make sense?

Russ

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Date: Wed, 10 Oct 90 07:30:43 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
Subject: coupla things

Re: Dave Miller Complete Handbook of Homebrewing  
He does have a lot of good info, but I subtitle it:  
The Complete Paranoia of Homebrewing. Sanitization is important, but  
I think he goes overboard. Ditto with ingredient selection (eg, I have found  
crushed malt to work \*just fine\* (at least for adjunct usage) though he  
says the only way he would recommend is do crush it yourself). If what you  
are after is perfect repeatability, fine, be paranoid. If you are a beginner  
(or intermediate) who just wants to brew good beer, Papazain is a much  
better source of philosophy (relax...). Again, Miller has good info but he  
has to be taken with a \*large\* grain of salt. IMHO.

Re: beermaking illegal  
I don't think keeping beer making illegal was an oversight at all. The  
feds did not want you to make ANYTHING from malted barley (I believe even  
MALTING barley without a license was illegal). The reason? Barley malt  
can be used to make more than beer (especially if you have an old still  
around!). That is the way I heard it, anyway.

geoff sherwood

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Date: Wed, 10 Oct 90 11:03:32 -0400 (EDT)  
From: Steven Kent Jensen <sj1f+@andrew.cmu.edu>  
**Subject: Distillation legality**

About two months ago I had occasion to look at the laws on distilling. All information is from 1988 tax codes.

Home distillation of beverage alcohol is illegal. Also illegal under this law are other methods of increasing the alcohol content, such as freezing.

Steven Jensen  
The preceding is my personal interpretation of the codes. This should not be in any way interpreted to be a definite legal statement of the law as it stands.

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Date: Wed, 10 Oct 90 11:18:13 EDT  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: Eiswine

>(I once spotted a bottle of "Eiswine" in the local liquor store - icicles  
>and snowdrifts on the label, hefty price tag (~\$12 for a little bottle)  
>imported from Germany.)

>

>So my question: Do you figure it's called 'ice wine' because it's distilled  
>(fortified) via freezing as mentioned above? No frozen grapes involved?  
>More interesting information would be, well, interestingly informative.

The grapes are picked after partial freezing, which performs the same  
function as freezing bock beer or hard cider. It pulls fresh water out,  
leaving everything else concentrated. It is usually done in conjunction  
with botritus, which also sucks out water.

Ice wine is a risky proposition, as you can lose everything if the weather  
doesn't cooperate. \$12 for a half bottle is pretty cheap too. Most  
of it costs much more. As it is, ice wine, as well as trockenbeerenauslese,  
are usually low profit items for the winery due to the risk as well as  
extra labor, lower yields, etc. They are mostly done for the prestige.

-don perley

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Date: Wed, 10 Oct 90 11:42:22 ECT  
From: Jim Conroy <AS2JXC%BINGVMA.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Beer Drinking Vessels

Folks,

Just yesterday I received a catalog of Beer Vessels from an outfit called  
Originals International  
29 Chestnut Ridge Road  
Mahopac, NY 10541  
(914) 225-2784

Their catalog, an 8 page foldout glossy, has glassware and mugs in the  
\$9 - \$476 price range. (OK one is \$476 top end is really \$180)  
Their description of the offerings ...

"Original Brewery Glasses, Crystal Goblets and Mugs  
Imported, hand-selected, and gift packaged by ORIGINALS INTERNATIONAL  
All glasses are shipped with authentic brewery coaster, Certificate,  
and brewery story"

They do have a collection of "Bavarian Weissbeer Glasses" apx 10. from  
different breweries.

I saw a display at the Hunter Mt. Bavarian Alps festival this summer.

I have not dealt with OI in any manner than adding my name to their mailing  
list, their products do look interesting.

Jim Conroy  
SUNY Binghamton

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Date: Wed, 10 Oct 1990 12:17:31 CDT  
From: CS\_PAUL@gsbvxb.uchicago.edu (Paul Ford 312/702-0335)  
Subject: RE: Raspberry stout

RE: Eiswein

I'm no wine expert, but I'm pretty darn sure the Eiswein is not made by freezing wine. Instead it's the juice, while still in the grapes, that gets frozen and consequently concentrated. You end up with a very sweet, but not more alcoholic, wine. Actually the freezing is sort of icing on the cake, I think these grapes are pretty shrivelled by the time the frost hits.

The Germans and Austrians have a series of names for their succession of fancier, sweeter wines : Spaetlese (late pick), Auslese (selected pick), Trockenbeeren(sp?) Auslese (dry berry selected pick), Eiswein (ice wine), maybe there are some others.

My sketchy understanding of the process involved in producing these wines is based on some conversations, in very halting German, at the Wachau Wine Festival this summer in Krems Austria. The grapes actually start to dehydrate resulting in sweeter and sweeter juice the longer they are left on the vine. Maybe somewhere along the way the noble rot stuff starts happening too. At some point they start picking individual grapes rather than the whole bunch, I guess that's when they become Ausleses instead of mere Spaetleses. All this is apparently very weather dependent so some years are better than others for these wines, especially the Trockenbeeren and Eiswein.

I sampled an Eiswein at Krems, 1/16 liter of the stuff is a lot. Really, really sweet. I think French Sauternes are made in a similar manner.

Paul Ford (cs\_paul@gsbacd.uchicago.edu)

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Date: Wed, 10 Oct 90 10:29:51 -0700  
From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: oak chips and dry hopping**

I would like to use oak chips and dry hopping in my latest batch. However, neither of my two brewing books (Papazian and Reese) says anything about it. So, I would like some advice on how much to use and when to add them. I am basically brewing Propensity Pilsener Lager from TCJOHB. The only important difference is that it will be brewed as an ale with yeast cultured from a Sierra Nevada bottle.

Rick N. Zucker

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Date: Wed, 10 Oct 90 09:59:15 PDT  
From: fredc@pro-humanist.cts.com (Fred Condo, sysop)  
Subject: Mix & match raspberry stout?

Bill Crick says:

>I started a batch of the Raspberry Imperial Stout from  
>Zymrgy. I split the batch into two primaries, and a I  
>planned to use two yeasts, I started them both, and put one  
>in each. One fermenter has a packet of Red Star Pastuer  
>Champagne yeast... The second has a packet of Cordon Brew  
>(?) ale and stout yeast... Does anyone know what will happen  
>when I mix these two together in secondary? Will one yeast  
>dominate? Which one?

It seems a shame to mix them. Keep them in separate secondaries and bottle them separately, and you'll have two different, wonderful brews. Depending on the OG, you could get one dry (Pasteur) and one sweet (ale). If you mix them, the Pasteur would probably dominate, if the alcohol content has stopped the less tolerant ale yeast.

Note that I'm assuming...

- . OG above 1.075
- . Red Star Pasteur is more tolerant than Cordon Brew ale/stout (I've never used either)
- . You didn't have a particular result in mind when you decided to mix the two fermentations in secondary.

But, even if my first two assumptions are false, I'd keep the two separate, to see (taste) the different results.

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Date: Wed, 10 Oct 90 13:31:51 mdt

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

**Subject: Re: Ice?**

Shaun Vecera asks:

>2. There was a question posted last month about putting ice in your  
>strainer while sparging. I didn't see any responses, so here's the  
>question again: Can you get away with this cheap wort cooler, provided  
>you sterilize your ice cube trays and cover them while in the freezer?

Well, yes and no. Ideally, you would like to get a good cold break, which has been achieved (by someone in this digest -- who I don't remember) by simply adding ice to the kettle after the boil, or more conventionally, by using an immersion chiller, or by using a counterflow chiller. The ice or immersion method has the additional advantage that you can leave a large amount of trub in the kettle. I first read about this in a posting by Darryl Richman, well over a year ago. After you get the good cold break, you would like to filter out the coagulated proteins, etc. through your filter bed as you sparge in your lauter tun. If you put the ice in your strainer (your lauter tun in this case), you will have a pretty messy filter bed and a lot of trub will pass through into your fermenter.

Another problem is that if you are doing a full boil, as you would if you were doing all-grain, you would be adding water in the form of melting ice.

I say yes because it is much better to chill your wort any sanitary way, rather than simply letting it sit on a countertop till it's cool enough to pitch.

If you are doing an extract batch, might I suggest adding the ice to the kettle and then straining into the fermenter? That may be the cheapest way to cool quickly. Also, as Noonan has suggested, it's a good idea to cool the wort before aeration (pouring into the fermenter) to reduce oxidation.

Al.

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Date: Wed, 10 Oct 90 15:29:29 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Christmas beers?**

Anyone care to send/post your favorite spicy beer recipe? I've done a couple all-grain batches, and would like to get a tasty Xmas beer going so it has time to mellow.

Thanks.

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Date: Wed, 10 Oct 90 12:57:50 PDT  
From: Kevin Karplus <karplus@ararat.ucsc.edu>  
Subject: Re: Homebrew Digest #514 (October 10, 1990)

Eiswein is indeed made from grapes that froze on the vine---I believe that these very late harvest grapes have a higher sugar content and make a fairly strong sweet wine. The stuff is expensive because for the same reason that late harvest wines are expensive---there is a significant chance of grapes rotting if you leave them on the vine too long, especially if the weather doesn't cooperate.

If there are any vintners out there with more info on Eiswein, feel free to correct me, or amplify on my remarks.

I don't believe that freeze-distillation is used commercially anywhere, because the fusel oils are concentrated along with the ethanol. Fractional distillation produces a much safer concentrated spirit.

Kevin Karplus

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Date: Wed Oct 10 17:05:38 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Ginger Measuring

A quicky (or two):

How many table/teaspoons of coarsely grated ginger in an ounce of ginger?

- OR -

How many table/teaspoons of ginger mush in an ounce of ginger?

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

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Date: Wed, 10 Oct 90 16:31:25 PDT  
From: Tad Blakeley <mblakele@jarthur.Claremont.edu>  
Subject: Eiswein

from Tony Klein <ncrons!klein@RELAY.CS.NET>

And now I say:

Hmmm, how very interesting. A while back my parents took a trip to the 'old country' (Austria). They brought back with them some 'Eis[wine]' (I don't know how to spell it) which they claimed was made from grapes that had been allowed to freeze on the vine. I was dubious about this - seems to me that allowing grapes to freeze will ruin them. But they did not know any more details since they were not interested in the whole manufacturing process .... So I concluded that the story was somehow messed up in translation and left the matter as yet another unsolved question of these modern times.

According to Welt-Atlas des Wines, Hans Ambrosi, Eiswein: Weintrauben bei Lese und Kelterung zu Eis gefroren. Ambrosi calls this the "Gesetzliche Mindestanforderungen," so I assume that he is paraphrasing the West (now simply) German law. Free translation: The grapes must be frozen on the vine and pressed while still frozen. Neglecting ugly rumors about vintner freezers, the traditional process for Eiswein calls for a long, hot summer (like this one was in Germany) and a cold snap just as the grapes are ready. There hasn't been much Eiswein since 83 (global warming? :-), so the prices are high. I've drunk three glasses of Eiswein in my life, thanks to the cellar of a generous professor; if you have the supply and the money, I recommend it.

Eisbock is, as was elsewhere stated, made by freezing bock. One can also bring "winter wine" up to about brandy proof through this process.

-- tad

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Date: 10 Oct 90 17:32:00 WET  
From: "SDPHS2::SBSGRAD" <sbsgrad%sdphs2.decnet%sdph1@ucsd.edu>  
Subject: Chilling time

From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 10-OCT-1990 17:21:53 PT

My partner and I just finished the first stage of brewing for our Xmas ale last night, so I now have real chilling time data to share with the net. We keep things real cheap and simple, since we don't have much spare time or money...We brew in an aluminum pot (2.5 gallons) on an electric stove (worst of all possible worlds, I know!). When the boil is complete we carefully lower the brewing kettle into a large plastic garbage can which is about 1/4 full of ice water. The pot is held in place by a couple of bungee cords which stretch from the pot's handles to the garbage can's handles. The wort chilled to 46 C in 10 minutes and was down to 27 C in about 17 minutes. This seems to be a faster chill than others have quouted using immersion chillers, which is the main reason I have not bothered making one yet. So in the spirit of RDWHAHB, I say relax, chill the wort in your garbage can, and spend the wort chiller money on a few more batches of homebrew!

Sparky (Steve Slade)

Internet:	sslade@ucsd.edu	UUCP:	...ucsd!sslade
Bitnet:	sslade@ucsd.bitnet	DECnet/SPAN:	SDPH1::SBSGRAD

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End of HOMEBREW Digest #515, 10/11/90

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Date: Thu, 11 Oct 90 05:31:27 PDT  
From: "VAX MAILWATCH E1.95" <needle@vaxwrk.enet.dec.com>  
**Subject: Automatic reply from MAILWATCH**

I'm on vacation from 10/11/90 until 11/5/90. Please direct any urgent issues to my manager, Michele O'Leary, at VAXWRK::OLEARY.

Jeff

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Date: Thu, 11 Oct 90 08:56:07 -0400  
From: David Coombs <coombs@cs.rochester.edu>  
**Subject: legality of distillation**

Why do the feds still want to prevent individuals from distilling things, while commercial distilleries are now permitted? I can think of several possible reasons, but what are the real ones?

David Coombs        Dept of Computer Science  
                    coombs@cs.rochester.edu University of Rochester  
                    ...!rochester!coombs Rochester, NY 14627 USA

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Date: Thu, 11 Oct 90 09:30:37 MDT

From: hplabs!mage!lou

**Subject: 7 gallon carboys**

In HBD #515 Greg Roody asks:

>What were the previous contents of the used 6/7 gallon carboys  
>that some beer supply stores sell? They look  
>suspiciously like chemocal carboys - especially since  
>you can still see the D.O.T. symbol location. I just  
>hope it wasn't something nasty like mercury or chromic acid.

My 7 gallon carboys came with a sulfuric acid label still attached. I assume that they are refuse from the local electronics manufacturing. Although they seem perfectly clean when I get them, I fill them with a baking soda solution and let them soak away or so before I use them.

Being of a basically distrusting nature, I would wonder why the one's you see have the label removed. Could it be that they don't want you to know? I think the operative expression is "caveat emptor" (or however it's spelled).

Also Geoff Sherwood writes:

>I don't think keeping beer making illegal was an oversight at all. The  
>feds did not want you to make ANYTHING from malted barley (I believe even  
>MALTING barley without a license was illegal). The reason? Barley malt  
>can be used to make more than beer (especially if you have an old still  
>around!). That is the way I heard it, anyway.

This is an interesting story but it ignores the fact that grapes can be used to make brandy.

Louis Clark  
mage!lou@ncar.ucar.edu

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Date: Thu, 11 Oct 90 11:46 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Homebrew Digest #515

>>Several comments related to Homebrew Digest 515<<

RE: A bit of Homebrew History

Homebrewing is also illegal in Georgia. The ironic fact is that winemaking IS legal. I understand there is an effort underway to bring homebrewing in line with the laws on home winemaking.

RE: Xmas Beer Recipe (Chris Shenton)

I hate to pique your interest with this bit of info, Chris, (because you're not likely to get your recipe in time for Christmas--this year) but keep your eyes peeled in Zymurgy for the winning beer in this year's Specialty beer category. I judged this beer in Oakland and after one taste I was singing "Jingle Bells"!! It went on to finish 2nd in the final round. Phil Fleming from Colorado was the brewer. I just checked Zymurgy and he's a member of Hop Barley and the Alers and lo and behold, his phone number is listed in the Homebrew Club section. Perhaps I shouldn't publish it on the net but here's the address for his club:

Hop Barley and the Alers  
c/o John Bates  
862 Cypress Dr.  
Boulder, CO 80303

RE: Chilling Time (Steve Slade)

I don't have the particulars, and from your comments perhaps you already know this, but...boiling wort in aluminum pots has generally been recognized as a bad idea. Anyone out there in Netland care to enlighten us as to exactly why?

Keep on doin' the brewin'...

Kinney Baughman

BAUGHMANKR@APPSTATE.BITNET

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Date: Thu, 11 Oct 90 12:14:50 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Dry Hopping

I have dry hopped 3 batches now as an experiment. The first batch showed no sign of infection after 5 months, so I think the possibility of dry hopping inducing infection is probably not what some folks would lead you to believe. I think general sanitation is more likley the suspect in infected batches.

With that out of the way, I can definately say that dry hopping \*does\* give you wonderful hop aroma. There are several variations on dry hopping, but what I do is this:

Ferment in the primary until fermentation is fairly well done (avg. 7 days for ales).

Rack to secondary which contains 1-2 oz. of the hops you want to use.

Bottle after brew clears + a few days for good measure (avg. 7 days)

I don't know if the hops will settle to the bottom if left to soak longer, but the majority want to stay floating about in the secondary even after 7-10 days.

Good luck!

Todd Enders  
Computer Center  
Minot State University  
Minot, ND 58701

ARPA: enders@plains.nodak.edu  
UUCP: ...!uunet!plains!enders  
or: ...!hplabs!hp-1sd!plains!enders  
Bitnet: enders@plains

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Date: 11 Oct 1990 8:46 EDT  
From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)  
Subject: Green Grenades, Apple beer

My brew partner and I experienced another homebrewing milestone last night when one of our Grolsch bottles exploded, taking out 2 of its neighbors. Pretty exciting. After reading about this time after time on the HB Digest, I had refined my priming technique to avoid this.

Except this happened to our first experiment in kraeusening, not the bottles primed w/ corn sugar. So....a warning that the kraeusening formula in Papazian may be somewhat liberal. Seriously consider cutting back on the gyle.

I too would like to brew an Apple Beer. Thoughts on the appropriate apple variety would be appreciated. (I like the alternate meaning of "An apple a day keeps the doctor away." In my case the doc would be a psychologist. Living in NJ can be a test of stamina.)

-A Dietz  
Bellcore, Morristown  
bcr!hera!afd  
afd@bellcore.hera.com

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End of HOMEBREW Digest #516, 10/12/90  
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Date: Fri, 12 Oct 90 08:51:34 MDT  
From: bates@palmen.Colorado.EDU (John Bates)  
**Subject: Xmas Beer Recipe**

In Digest #516, Kinney Baughman writes...I judged this beer in Oakland and after one taste I was singing "Jingle Bells"!! It went on to finish 2nd in the final round. Phil Fleming from Colorado was the brewer. ... Phil is not JUST a

member, he's currently president of our club. Anyway, I'll talk to him and see if he would share his recipe for the NET so those interested can give it a shot this year. Please don't write me for the recipe. Do write to me if you would like a copy of our club newsletter for your club. If you don't have a homebrew club in your area, FORM ONE. It's lots of fun and is a great way to share knowledge and recipes.

John Bates

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Date: Wed, 12 Oct 90 10:31 EDT  
From: <WITHALL%CTSTATEU.BITNET@CUNYVM.CUNY.EDU>  
Subject: More on mead..

Greetings,

I have reason to believe that there must be a Mead distributor in upstate New York. I know so far no one has heard of any such place... I was at a Ren.

Fair in Tuxedo NY a while back and they served Mead there...I was told they bought their mead from a place around there...(If they can stock such huge supplies for a fair certainly they must have a steady source..) I was not able to try any because they had run out of it...

- Lisa Withall  
Brynn Silenus (SCA)  
WITHALL@CTSTATEU

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Date: Fri, 12 Oct 90 09:25:47 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
**Subject: distilling**

I think the stated reason the Feds don't want people distilling is safety (using contaminated copper or producing methanol along with the ethanol). The real reason is \$. There is a very high tax on alcohol and they want to ensure they have a piece of the action. I think there is also some moralism stirred into the pot as well.

Re: you can make brandy, though

I thought about that when I posted about why beer brewing was illegal. Yes, you can make brandy, but it doesn't have the commercial appeal that whiskey does. No way can I remember the source (I read it 15-20 years ago) but it did say that the act of malting was illegal and that this was aimed at the moonshiner. The fact that malting is letting the grain sprout means that every barley farmer is doing it goes right along with the stupidity of the whole thing.

Of course, I could be wrong.

geoff sherwood

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Date: Fri, 12 Oct 90 15:19:39 PDT  
From: jpaul@lccsd.sd.locus.com (James Hensley)  
Subject: Mould

I just brewed a batch of brown ale, using a milk-carton (1/2 gal) full of malt extract from Sebastian. I bought some liquid yeast (which has been discontinued by them, btw) as well, and it sat around at UPS for an extra day because I wasn't home when they stopped by. Well, I used one of the swiss lager yeast to make some wiezen, and it worked great. The next one I used was labeled 'high temperature ale' and the bag didn't swell at all for two days. Meanwhile, I had the wort sitting in my plastic fermenter bucket (10 gal) for a couple days (Covered with a clean towel and bucket lid.) I decided the yeast may do better in the wort, so I pitched. Two more days, no action at all. I thought to myself hmmm... the ale yeast must have kicked the bucket, 'cause it wasn't kicking any foam at all. I then was almost worried, but I had a homebrew and sprinkled the contents of a red-star ale packet across the top of the wort. Lo and behold, It took charge, forming a small mound of head within a day. My worries started when I looked inside the fermenter and saw a couple of HUGE bubbles the like of which I've never seen, as well as several patches of bluish-green mould (akin to that on bread). I decided I was going to dump it, but went to bed and left it anyway. This morning, I was surprised to see that it seemed something killed off the mould, so I scooped the visible spots out of the krausen. Has anyone ever had a similar experience? Should I toss this batch? Is the kind of mould that will grow in wort harmful? Would the yeast be able to neutralize/kill the mould by raising the alcohol content, or other means? Advice, please.

James

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Date: Fri, 12 Oct 90 02:23:10 PDT

From: hplabs!ames!gatech!mailrus!uunet!tc.fluke.COM!inc (Gary Benson)

Subject: Vinometer, Aluminum, Blue Ribbon Malt, Revenue, Power

(Prior apologies for the unseemly length of this posting . . . I haven't participated in the discussion in quite a while, but I did have a few things to add...)

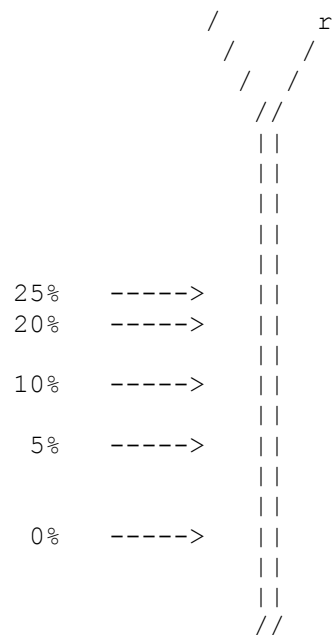
In HBD 511, Gary Heston asked about my "vinometer":

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> ...several months ago someone mentioned testing their brew with an
> "alcohol vinometer" or something of the sort, to determine alcohol
> content. All my attempts at email bounced, so (since I'm already
> sending this in) does anyone out there know what one of those is,
> how much they cost, and where one could be acquired?
```

Twas' I, Gar' ol' Gar'... I bought my little vinometer device at a store that was closing out their wine and beer making supplies. It is apparently used mostly by vintners, and since now and again I am tempted to make wine, I picked one up. I used it to determine alcohol content of a mead that I wasn't sure had finished fermenting. This type of device is no good for beer as someone else has already pointed out.

My vinometer was made in Germany, and cost about 5 bucks. It looks like a little glass funnel with an extra-long neck. The neck is about the size of fever thermometer, and is built the same. There is a very small capillary running through it, and the side has scale markings in % alcohol.

Here's a Patented Gary-O-Rama ASCII-Picto-Graph to give you an idea of what it looks like:



This is just about to scale, too, if you are looking at it on a VT100 terminal! To use it, you fill the funnel with the liquid (room temperature), until the capillary is filled, and a drop falls out. (The "r" on the ascii-gram is a little pouring lip, like on a cream pitcher). Cover the funnel (I use a piece of index card), then invert. The liquid falls down the capillary and when it stops, the top of the liquid points to % alcohol. (instructions say "By volume (Gay Lussac)" . It must have to do with atmospheric pressure, the height of the column, and the weight of the column of liquid. Therefore, I surmise that the "measurement" will be affected by the temperature and barometric pressure (I guess in effect this really is a sort of "barometer")!

Anyway, when I used it to measure my mead, it said 16%, so I figured that was good enough to bottle. After a few months, I measured the same mead "the old-fashioned way" (drinking some of it). This experiment confirmed the vinometer reading to a close approximation.

RE! Blue Ribbon Malt!

A while back, there was some discussion about whether "BLUE RIBBON MALT" was still available. Some guy wanted to recreate his dad's 1950 homebrew.

YES! This past summer, traveling in Montana, I happened into a little diner, and behind the counter lo and behold, there sat a 3.3 pound can of "Blue Ribbon Malt Syrup". I checked the ingredients label: Malt, dextrin. This shop used it in making malted milk, but it sure looked like the same kind of can \*my\* dad used back in the '50's! So, while I waited for them to fry my burgers, I did little pure research, and found that it is distributed by:

Carlin Foods Company  
Seattle, WA 98109

The label also mentioned FOOD SERVICES OF AMERICA at 1-800-877-3007 I called them, and guess what? The guys' you have to talk to's name is "Gary". He was not at his desk (in excellent Gary fashion!), so I'll try back later. Before I hung up with the operator there, I learned that his last name is "MILLER" (nicknamed "BUD" I bet!). Anyway, that should be enough if anyone wants to follow up. Food Services of America is located in Spokane, WA. (Mmmm I can hardly wait . . . a can of this stuff, 5 pounds of C & H, a little Fleischmans "Active Dry" bread yeast, and soon: Homebrew!)

In #516, Kinney Baughman [RE: Chilling Time (Steve Slade)], wrote:

> I don't have the particulars, and ... perhaps you already know this,  
> but...boiling wort in aluminum pots has generally been recognized as a  
> bad idea. Anyone out there in Netland care to enlighten us as to  
> exactly why?

It's a perennial (and probably periodic) topic. Here's how I understand the controversy:

- Patients with Alzheimer's Disease have been shown to have a higher-than-expected level of metallic aluminum in their brain cells.
- Pseudo-scientists have postulated a cause and effect relationship

to the affect that "ingesting aluminum causes Alzheimer's".

- Real scientists are still trying to devise experiments to determine which is cause and which is effect (does the disease cause aluminum to be more readily absorbed, or does more ingested aluminum cause Alzheimer's).
- Some skeptics muddy the waters by arguing that as long as the cause-effect relationship is not known, you shouldn't use aluminum cookware of any sort. (Their critics argue that restaurants have for years used aluminum pots and that no correlation has been shown between eating out and Alzheimer's.)
- Many careful homebrewers think that perhaps the long heating periods and the "acidic" nature of their wort will perhaps leach more aluminum from a vessel, resulting in higher levels of aluminum in their beer, and so, preferring to err on the side of safety, and desirous of as long a period of relaxing as possible, have abandoned aluminum in favor of stainless steel or enamelware.
- Many other equally careful and thoughtful homebrewers think that the concern is unjustified, given that the primary cause-effect relationship is still not known, and that the extent of any aluminum-leaching by wort also has yet to be proved.

In short, far from being "generally regarded as a bad thing", the use of aluminum in homebrewing (and cookery in general) is still under discussion. I was once warned by a HBD reader who signed himself "Dr." against using an aluminum pie-plate even for \*drying\* a yeast slurry! Myself, I don't buy it. Aluminum may be soft, but chemically pretty stable, and it oxidizes slowly enough that I can easily keep it clean and shiny-bright. Also, I seem to recall an HBD reader some time ago performed a chemical analysis of wort prepared in aluminum and found no trace of the metal.

Also in #516, David Coombs asks:

- > Why do the feds still want to prevent individuals from distilling
- > things, while commercial distilleries are now permitted? I can think
- > of several possible reasons, but what are the real ones?

Revenue and Power

REVENUE

If everyone was just free to do whatever they wanted in their own homes with the fruits of their own labor, and using the natural god-given ingredients planted, nurtured, harvested and processed out of their own gardens on their own land, well, gracious, how could the government control the many possible substances that might result and insure that they got a fair share of the money to be made?

POWER

If everyone was just free to do whatever they wanted in their own homes with the fruits of their own labor, and using the natural god-given ingredients planted, nurtured, harvested and processed out of their own gardens on their own land, well, gracious, how could the government control the many possible



lifestyles that might result and insure that they got a fair shot at telling  
you who to be?

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Date: Sun, 14 Oct 90 19:58:48 EDT  
From: cjh%vallance.eng.ileaf.com@hplb.hpl.hp.com (Chip Hitchcock)  
Subject: re legality of distillation

> From: David Coombs <coombs@cs.rochester.edu>  
> Why do the feds still want to prevent individuals from distilling  
> things, while commercial distilleries are now permitted?

For the last ~200 years, the federal government has gotten some portion of its revenues from taxes on alcoholic beverages. These taxes are based on the amount of alcohol in the package, so the tax-per-volume is //much// higher on distilled beverages (I've seen (but doubt) claims of 90%). cf various hillbilly references (e.g., SNUFFY SMITH comic strip) in which the agents hunting illegal stills are referred to as "revenueurs"---they're tax collectors rather than general law-enforcement.

I would guess that the original assumption was that beer, cider, and even wine would be widely brewed for home use or occasional barter (sometimes fermented fluids were the only safe thing to drink), while stills (needing more effort & equipment) would produce liquor for sale. cf the Whiskey Rebellion---grain from in/beyond the Appalachians was converted to whiskey because whiskey was easier to transport to market (less weight/bulk per unit value), so the govt. put a tax on whiskey. (Certainly there have also been moral arguments, but it started with money.)

I think revenue from alcohol taxes is no longer a large fraction of total federal income, but it's not insignificant.

NB---commercial distilleries were banned only during Prohibition. The ads for Jack Daniels say you can't buy a drink in the town where they distill---now //that//'s weird! You could take up a lot of space analyzing sources and causes of our patchwork of laws on alcohol.

PS to all those flaming about the effects of more taxes on beer---I've heard figures around 16 cents per sixpack. How much of a hit is that on anything worth drinking? Even on discount suitcases of Bud that's <8%....

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End of HOMEBREW Digest #517, 10/15/90  
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Date: Mon, 15 Oct 90 09:25:25 -0400

From: kim%nova.npac.syr.edu@hplb.hpl.hp.com (Kim Mills)

**Subject: liquid yeast**

I've been brewing for some time but am a complete beginner in using liquid yeast cultures. I'm looking for advice on  
sources of yeast  
starting and handling the cultures  
culturing for repeated use

In my single experience with a liquid yeast culture, it took forever to get it started and immediately produced off-aromas. I took a chance and pitched it anyway. A few weeks later I had to pitch 5 gallons, a setback because it was an all grain brew.

Thanks, Kim

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Date: Mon, 15 Oct 90 09:17:13 MDT

From: bates%palmen.Colorado.EDU@hplb.hpl.hp.com (John Bates)

**Subject: Xmas Beer Recipe**

Following up on my entry in Digest #517, Phil sez that his speciality beer recipe is still to be entered in competition and he does not want the recipe posted til after (i.e., after about Nov 15). He sez that it only needs 3-4 weeks, so it should be in fine shape by Xmas if I post it about then.

I just tried one of my ginger beers brewed following CP's recipe in TCJHB. Although only in the bottle a week, it was really tasty. It will make a nice spicy beer by Xmas. Here's the recipe,

3.3 lbs Northwestern light ME  
2 lbs DME  
2 lbs wildflower honey  
2 oz Hertsburger (Spelling?) boiling  
1/2 oz Goldings finishing  
2 oz fresh grated ginger boiling  
1 oz fresh grated ginger finishing  
2 paks M + F ale yeast started

Start yeast in about 90F watered down wort. Boil malt extract, honey, hops, and ginger about 1 hr. Strain, then add finishing hops and ginger. Cool rapidly in tub, pitch yeast already started. SG=49, FG=14 after 2 weeks. Prime and bottle. This is a quite light beer with a nice ginger aroma and flavor.  
Regards, John Bates

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Date: Mon, 15 Oct 90 10:15:04 EDT

From: cjh%vallance.eng.ileaf.com@hplb.hpl.hp.com (Chip Hitchcock)

**Subject: malting?**

> From: sherwood@adobe.com (Geoffrey Sherwood)

> The fact that malting is letting the grain sprout means that every  
> barley farmer is doing it goes right along with the stupidity of the whole  
> thing.

I think malting is defined as letting grain sprout under controlled  
conditions,  
e.g. you can collect it after it has sprouted. I don't think that planting  
and watering seeds fits the definition....

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Date: Mon, 15 Oct 90 8:55:24 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Return of the Green Bubbles

In HOMEBREW Digest #517, James Hensley's beer has been attacked:

> I just brewed a batch of brown ale ...  
> ... My worries started when I looked inside the  
> fermenter and saw a couple of HUGE bubbles ...  
> as well as several patches of bluish-green mould (akin to that on bread).  
> ... I was surprised to see that it seemed something killed off the  
> mould ... Should I toss this batch?

James, I'm the last person to recommend dumping a batch, but the prognosis is not good. This sounds EXACTLY like what happened to a batch of Porter brewed by a friend of mine last summer: a sort of bluish-green "skin" over the surface, patches of what looked like bread mold floating here and there, and a few gigantic bubbles that lasted for days. Those who attended last Saturday night's Sactoberfest (where a fine time was most definitely had by all [thanks again, Robert, for making it happen!]) can attest that Dave can brew, so this was something of an abberation. In time, the ferment took on a more normal appearance, and he bottled. The flavor was astonishing! It had an incredible note of mildew, that seemed stronger with every sip. I could still taste the stuff days later. Dave's going to try out the rest of the batch on the slugs in his garden.

Nevertheless, I drank a bottle of it and survived, and Dave, who drank several bottles, seems still to be among us. Your apparently infected beer will be, er, memorable, but probably not lethal.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: 15 Oct 90 10:06:02 PDT (Mon)

From: florianb@tekred.cna.tek.com

**Subject: distilled power drinks**

In yesterday's HBD, Geoffrey Sherwood mentioned that the stated reason Fed's forbid distillation of fermented beverages might include the danger of producing methanol along with ethanol. If in fact the Fed's state that, it would be wierd, indeed. How, in the name of science, can methanol be produced from the distillation of ethanol-containing fermented beverages?

I grew up in the Ozark mountain foothills of Eastern Oklahoma and Western Arkansas. I had a friend who had a friend who had an acquaintance who knew where to get moonshine. I never bought any, but I tasted some once. It was smooth, tasty, and powerful--like fine Vodka. It just now occurred to me that since it's possible to brew great beer at home, it should be possible to produce great distilled liquor at home. Too bad it is illegal.

I once heard of a European custom for making brandy. Wine is placed in a large boiling pot. A soup bowl, made of wood, is floated in the center of the pot. The lid to the pot is inverted, and placed on top of the pot. Ice is put on top of the inverted lid. The wine is then heated. As the distillate rises, it condenses on the cool pot lid, runs down to the bottom of the lid, and drips into the bowl. The bowl is emptied at regular intervals which balance between overflowing and losing the head of distillate by opening the kettle. I've never tried this since I don't like wine or brandy. But I thought of doing it with, say, a couple of gallons of cider. It should be possible to rig up some sort of cage to prevent the bowl from moving around, and to force it to be at the center of the pot. Maybe we could hear from someone who has tried this.

Florian

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Date: Mon, 15 Oct 90 13:07:44 PDT  
From: John Cotterill <johnc@hprpcd.rose.hp.com>  
**Subject: Oxidation**  
Full-Name: John Cotterill

I have read numerous articles that mention the ill effects of beer oxidation due to air within carboys, transfer tubes, and bottles. Does anyone have any idea how much this oxidation affects the taste of the beer? If the effects are noticeable, how can oxidation be reduced, especially due to air in the bottling process?

Thanks, John.  
johnc@hprpcd.rose.hp

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Date: Mon, 15 Oct 90 12:25:06 EDT  
From: rossini%biostat@endor.harvard.edu (Tony Rossini)  
**Subject: Boston homebrew and brewpubs**

Thanks to all for replies about Boston. If anyone would like a summary, drop me a line and I'll email them to you (it contains comments about boston homebrew suppliers and brewpubs (both of them). I'd rather not post what must be redundant material to most of you...

-tony  
(rossini@biostat.harvard.edu)

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Date: Mon, 15 Oct 90 14:51:30 PDT  
From: Dave Sheehy <dbs@hprnd.rose.hp.com>  
Subject: HBD #506

Could someone send me a copy of HBD #506? I didn't get one for some reason and it's not in the archive at netlib either.

Thanx,

Dave Sheehy  
dbs@hprnd.hp.com

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Date: Mon, 15 Oct 90 16:59:01 cst

From: "Schoon, Timothy G" <SCHOON%GRIN1.BITNET@CUNYVM.CUNY.EDU>

**Subject: Cherries in the Snow**

We are thinking of making "Cherries in the Snow" according to Pappazian's book. It says it takes years to age appropriately. Do you really have to wait that long before it is good? Is there anything you can do to shorten the aging time?

tim and jim

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Date: Mon, 15 Oct 90 13:44:57 PDT  
From: fredc@pro-humanist.cts.com (Fred Condo, sysop)  
Subject: Germany/Denmark (summary to the net)

A while back, I asked for information on Germany. I received two replies, which I've excerpted below. Of course, I hugely enjoyed Norm Hardy's recent series of postings on his trip to Germany.

Again, if any HBD reader is going to be in or around Germany during December, I'd like to hear from you!

cjh@vallance.eng.ileaf.com (Chip Hitchcock) wrote, in part:

- If you're going to Switzerland, there's a local brew in Luzern (Pony? my travel notes are elsewhere at the moment)---OK standard and a good special dark (not cheap, but then in Switzerland nothing is).

In Copenhagen

- Be sure to do the Carlsberg tour; if you're lucky, the samples will include a new brew which is as close as they can get to what was brewed 100 years ago (all barley, a bit sweet, not as alcoholic). Maybe you can get them to explain how they keep outdoor primary fermenters at the right temperature (it was close to 80 at the end of August, and the winters are /cold/)---sheer inertia of 5e5 liters?

- There are also stores downtown (e.g., Arcade, on west side of Tivoli just north of the gate) which sell singles of a large variety of local beers--- Carlsberg is now brewing something the label calls both "porter" and "stout".

- There's a brewpub just south of Tivoli west gate, but I didn't have time to try it.

- See also the "frikadeller" (huge buffet for around \$20) in NW corner of the railroad station---great food in large quantities, and a dozen kinds of akvavit you can sample at tolerable prices.

- most interesting tourist attraction (if you have any time) is the ruins under Cristiansborg Castle---shows layout and gradual expansion of previous castles that C'borg was built over.

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"Andy Wilcox" <andy@mosquito.cis.ufl.edu> wrote:

I just returned from Germany, stayed in Darmstadt, just south of Frankfurt. One of the best beers in my opinion (well, they were all damn good) was the Darmstadter Pils. Give it a try, you should be able to find it in Frankfurt.

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I'll try to keep good notes while I'm there, although I could never hope to do as thorough a job as Norm Hardy. I don't think I could drink that much in just 3 weeks ! ;-)

===

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

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Date: Mon, 15 Oct 90 22:36:11 EDT  
From: hplabs!hp-sdd.sdd.hp.com!hp-sdd.sdd.hp.com!ncr-sd!ncrcae!ncrmud!  
ncrmud.Columbia.NCR.COM!brew  
**Subject: Re:Kegs**

Let's try this again. The first time I sent this message, it bounced.

>Hello,  
>I was just reading the latest Zymurgy and discovered an add for alternative  
>Beverage companies stainless steel kegs. I called them and they told me they  
>are shipped "as is from the soda manufacturer." I was wondering if anyone  
>reading the digest has purchased kegs from this outfit and what quality the  
>kegs were ?  
>  
>Tkx  
>  
>Doug

I have not bought kegs from them, so I can't answer what shape they  
may be in. I called them about 2 weeks ago asking about their kegs,  
and all they had in stock were Coke kegs (ones with pin lock connectors).

I ordered 2 Pepsi kegs from Art's Brewing in Salt Lake City. They arrived  
in fairly good shape, with the plastic Pepsi and Diet Pepsi seals intact.  
(These are plastic bands that loop through the bail on the lid which must  
be broken to open the keg.) Cost was \$25 + \$2 handling each plus \$7.40  
shipping to South Carolina.

I plan to drive up to Charlotte within the next few weeks to buy some fittings  
from Alternative Beverage and will report on what I find.

PS: Is Pete Soper still around? I have tried quite a few times to contact  
him and have gotten no reply. I am also having trouble getting things  
from the archive. Usually mail just disappears with no indication of  
anything wrong, although I have received some things.

Jim Griggers	* * * * *
brew@ncrmud.Columbia.NCR.COM	* * *
408 Timber Ridge Dr.	* *
West Columbia, SC	* * *
29169	* *

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Date: Mon Oct 15 11:35:05 1990  
From: bose!synchro!chuck@uunet.UU.NET  
Subject: re: Germany

Norm Hardy complains that the AHA needs to train beer judges better...

I assume that you are unhappy about a score you received in a competition. If you have a serious complaint, you can tell the AHA/HWBTA judge program about it, simply send a copy of your score sheet(s) to the AHA (the address is in Zymurgy) and explain your problem. Judges can be reprimanded.

As for training, the judge program provides NO training of any kind. Judges are expected to be self-educated. Most of us started by reading & re-reading Jackson, Papazian, Miller, etc. Book-learning will get you only so far, practical experience at brewing and tasting various styles is absolutely necessary, but does not guarantee knowledge of every style.

In order to advance through the ranks, judges have to gain experience by judging. Yes, some judges make a career out of judging only ales, but you can be assured they are not judging obscure lagers, especially at a National competition. In fact, the AHA makes a token effort at using properly experienced judges for some of the more specific styles in their National competition, especially for things like British Bitter, Lambic, Kolsch, etc.

While there is no requirement, most of the highly ranked judges (National & Master) have been to Europe and tried the beers they claim to know, and avoid judging the beers they haven't tried at the source. Keep in mind also that the judging program is still in its infancy, not all judges have had the chance to travel enough to realize how ignorant they really are. If you really want to improve the program, become a judge yourself and let others gain from your experience.

In summary, your Alt could get judged by someone who thinks those California Alts define the style, but in the National there will probably be at least one judge who has been to Dusseldorf and tried the real thing. Of course, he/she may prefer the blander commercial Alts to the tasty brewpub Alts, but nobody's perfect.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Mon, 15 Oct 1990 17:51:32 -0400  
From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: ICEWINE

Icewine is made from grapes that have been frozen on the vine. The water freezes out, and when they are pressed while still frozen, they yield a juice of >50Brix (>50%sugar). The place I talked to them about it (Rief Wines) said that they pick and press the grapes in February after several days of <-15C weather. It is very expensive, because; they buy grapes in October, but if the weather cycles too much before it gets cold enough, they can loose the grapes, no one wants to pick and press (outdoors) grapes at -15C, and they don't get a lot of wine per grape. They have been producing world class gold medal icewine in the Niagra area for ten years. The weather conditions are good in that they usually get cold enough weather to get the harvest in. Two wineries I know of that make it are Rief, and Hillbrandt both of Niagra Falls Canada. They charged to taste it, and upon having it, I said that they should give the samples free because they would sell some to anyone who tries it. He said they have no trouble selling all they make! I usually buy a 1/2 bottle every year. It is more like an expensive liquer, rather than a wine. It has tremendous aroma, and concentrated grape flavour. It will keep for several weeks after being opened in the fridge (so they say! I've never had a bottle last more than a few days;-) ). It can be drank as soon as you buy it, but it is supposed to improve tremendously with 10-25 years aging! I've gto a bottle tucked away, and I'll tell you in 2015;-)

To get a buttery, nutty flavor in your beer, boil all of your brewing water to drive off the oxygen. This will cause the yeast to create more Diacytl. Then put finings in at teh end of promary fermentation to strip the yeast out early. Note because you are growing Bonsai yeast, the secondary fermentation will take longer than you expect. Sam Smith's hear we come!

Someone wanted to make Olde Peculiar? Well I saw something somewhere that adding about 5% of total malt weight of treacle (molasses??) will produce "that Olde Peculiar taste".

Brrrr!ius ergo EisWien!  
Bill Crick

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End of HOMEBREW Digest #518, 10/16/90  
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Date: Mon Oct 15 19:09:05 1990  
From: contact!zen@uunet.UU.NET (Nick zentena)  
Subject: beer&juice?

Hi,

I was wondering if anybody has made a fruit beer using juice? I want to use some cherry juice to make a cherry stout. But I don't know how much to use.

Thanks

Nick

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Date: Tue, 16 Oct 90 8:54:36 CDT  
From: ingr!b29!maven!dave@uunet.UU.NET  
Subject: Jack Daniels and Federal Taxes

The Jack Daniels Distillery is a short drive from here in Huntsville, AL. It is a favorite place to tke out of town guests as they give a nice, FREE tour. It is true that being in Lynchburg, TN they are in a dry county and you cannot buy any alcoholic beverages in that county. On the tour they will tell you that employees are allowed to bring home one pint bottle every month or so.

The federal tax is a very big deal and they will also tell you about that. The barrel houses in the surrounding hills have two locks on the door - one owned by the distillery and one belonging to the Feds. On my last trip up there they said that the federal tax came to roughly \$10 per gallon. So a fifty gallon barrel is worth \$500 to the Feds. One barrel house has over a million dollars in federal taxes inside. There are probably seven or more barrel houses in the area. So while this won't buy a B-2 bomber, there are significant tax revenues involved in the sale of whiskey.

Enough of this. Let's talk beer. Has anyone got a recipe for a good Scotch Ale?

- - -

Dave Bradford ...uunet!ingr!b29!maven!dave (UUCP)  
b29!maven!dave@ingr.com (Internet)

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Date: Tue, 16 Oct 90 10:41:49 PDT  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
Subject: AHA National

In HD518 Chuck Cox delivers a lot of positive facts about judges at AHA competitions, but these facts are not facts, if you know what I mean.

In saying, "In order to advance through the ranks, judges have to gain experience by judging", Chuck implies a couple of things that I take issue with. First, I've dealt in the past with very experienced judges who don't know or taste anything, so I don't agree with Chuck's implication that experience makes a judge good. Second, Chuck implies that the AHA judges are advancing through the ranks, and this is certainly not true. I'm not an AHA judge, and I judged this year in Oakland, and there were a lot of other non-AHA judges there, too. We're not advancing through the ranks; we're not even *in* the ranks.

Here's my favorite part of Chuck's article: "Yes, some judges make a career out of judging only ales, but you can be assured they are not judging obscure lagers, especially at a National competition. In fact, the AHA makes a token effort at using properly experienced judges for some of the more specific styles in their National competition, especially for things like British Bitter, Lambic, Kolsch, etc."

I judged British Bitter at Oakland. Nobody asked me what my qualifications were. Nobody asked if I was in the Beer Judge program. Nobody asked me if I knew anything about British Bitter. I was on that panel because I walked up to that table and sat down. After judging the beers with the rest of the panel, I am convinced that nobody questioned their qualifications, either. Two of them had no idea what a British Bitter is, and I don't think they had judged much before, either. Another was an AHA judge and also a professional brewer in San Francisco. He didn't know what a British Bitter is, either, but at least he's a good judge. The fourth was a northern English emigrant who is a professional brewer in California and not, to my knowledge, an AHA judge. And I lived for a couple of years in the south of England, I have a lot of experience judging, and I'm not an AHA judge. I don't think this panel matches Chuck's glowing description. Only two of the five judges had ever tasted the style.

I know there were experienced judges at the National Competition. I know some panels were better than others. My experience there, however, shows that Chuck's stated view is not based on reality. The AHA *is* using inexperienced judges in the National Competition. It makes *no* effort to find judges experienced in some of the more specific styles.

Anybody who has an opinion is qualified to state it, I believe, and my opinions are based on the same things everybody else's are, whatever that is, but in addition, I have organized a number of big (state) beer competitions, and medium (county) competitions, and that gives me a perspective that most people don't have. My view is that the AHA National is sloppy and disorganized to the extent that it simply cannot provide what it claims to its customers, which is fair, rational, and articulate comparison of homemade beers.

Norm Hardy, if you're unhappy with what an Alt beer judge said, forget it. The AHA doesn't want to know about it. The judge won't be reprimanded. My advice is to stop investing your time, money, beer, and emotion in a competition as poorly run as the AHA National.

Chuck's article, which he has designed to sound like fact, is just his opinion, and I think he should be more careful to identify it as that. It's his opinion that the Beer Judge Certification Program, which he has bought into, is worthwhile and valuable.

I haven't bought into it because it reminds me of the Boy Scouts, with levels to attain, and badges to earn, and uniforms to wear. That's my opinion.

Suurballe

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Date: Tue, 16 Oct 90 15:56:40 EDT  
From: Ray Mrohs <IRMIS971%SIVM.BITNET@CUNYVM.CUNY.EDU>  
Subject: Rolling Rock after IPA

From: Ray Mrohs  
\*\*\* Resending note of 10/16/90 15:52  
Systems Programmer, CSMD  
Smithsonian Institution

I was convinced by all the talk about Ballantine's India Pale Ale to hunt down a six-pack and try it. I must say its quite good, especially when you consider the source. However, I made the mistake of drinking a bottle of Rolling Rock right after an IPA and it tasted like I just bit into an ear of corn. In fact, I was so repulsed by this phenomenon that I haven't bought Rolling Rock since. Maybe that's a good thing (?). BTW - we were buying Rolling Rock because it's supposed to be the purest beer available from any commercial US brewery - any opinions and/or facts regarding this?

Ray Mrohs (Rhymes with Stroh's)

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Date: Tue, 16 Oct 90 13:16 PDT

From: ARUTUNIANEB%WHITMAN.BITNET@CORNELLC.cit.cornell.edu

**Subject: A couple of questions for homebrewers**

First off, does anybody know the name of the Homebrewing Instructional Video?

Secondly, how do you re-use the same yeast for another batch of HB?  
Does the beer get progressively better?

I would appreciate any and all responses.

Thanks,  
Richard

ARUTUNIANEB@WHITMAN.BITNET

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Date: Tue, 16 Oct 90 15:36:03 -0500  
From: ralph@ecn.purdue.edu (Ralph L McCallister)  
Subject: **Brewers caramel...**

I have run across a recipe that calls for brewers caramel???  
I have looked in my local brew supply house and at several  
mail order catalogs and can find no one that carries it, yet.  
Does anyone have suggestion as to what I can substitute in its  
place? I have thought of regular caramel and I will use this  
in one stout recipe I have, but if there is a better substitute  
or if I can find a vendor that carries brewers caramel I would  
rather use that.

I am assuming that it is caramel in some sort of powder or flake  
form that has the flavor without the consistency of candy  
caramel.

...Ralph... "...what's going to happen.... something wonderful..."

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Date: Tue, 16 Oct 90 20:09:32 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: AHA Judging

Chuck Cox gave a wonderful description of the judging process and weighed the pros and cons of the system as it is now.

He also wondered if my initial comment was about a low judging score I received.... well, no, not really, the beers have received fair scores but have had some wierd comments at times and occasionally a rude comment: (your beer's aroma smells as though the yeast ate sauerkraut, hahaha).

The new 1991 regional system should be much better than before.

Thanks Chuck.....Norm Hardy

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End of HOMEBREW Digest #519, 10/17/90  
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Date: Tue Oct 16 12:08:30 1990  
From: bose!synchro!chuck@uunet.UU.NET  
Subject: AHA Conference rumors

GOOD NEWS:

It seems that the AHA may have finally seen the light, and are considering regional elimination rounds for the national competition. In the past, the first round was performed in Denver/Boulder and was characterized as a crap-shoot due to the sub-mediocre local judges. Rumor has it that there will be a west coast elimination somewhere in California, central region elimination in Colorado, and east coast elimination in Boston. If this pans out, the first round judging should improve substantially, especially in the west and east. Lets keep our fingers crossed. I have already told our Board of Advisors representative that I would be willing to help organize the Boston competition.

BAD NEWS:

Well the latest rumor about the 1991 AHA National Conference is not good. It seems that for whatever reason, the AHA and Boston University were unable to come to an agreement, so the conference will not be held in Boston. Instead it will be held in Manchester, New Hampshire. Manchester is best known for its total lack of homebrewers, breweries, brewpubs, or even decent bars, and is over an hour away from anything interesting in New England (unless I'm driving).

Why they picked Manchester is a total mystery. In any case it will probably be a repeat of the lackluster Estes Park conference, but without the beautiful scenery as an added incentive. It is my guess that they will be lucky to get 100 attendees. Given the high cost of attending the conference, I have not found any Boston area homebrewers willing to make the drive, so I don't know how they hope to attract homebrewers from outside New England. This is particularly frustrating since several Wort Processors offered to help the AHA find a Boston site, but they continue to insist on doing everything themselves from Boulder.

Some Wort Processors have discussed the idea of putting on some kind of event in Boston as an alternative the the AHA conference, but so far its just lips flapping in the breeze.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Wed, 17 Oct 90 05:33:24 EDT  
From: "VAX MAILWATCH E1.95" <needle@vaxwrk.enet.dec.com>  
**Subject: Automatic reply from MAILWATCH**

I'm on vacation from 10/11/90 until 11/5/90. Please direct any urgent issues to my manager, Michele O'Leary, at VAXWRK::OLEARY.

Jeff

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Date: Wed, 17 Oct 90 08:21:08 EDT  
From: UKNALIS@VTVM1.CC.VT.EDU  
Subject: Yeast in mead

I had a couple of gallons of mead perking away VERY slowly for a month and this past weekend they took off and started bubbling like a beer primary fermentation. The yeast is Red Star Pasteur Champagne, which I've had no problems or bad results with in the past. My question is- was the fermentation inhibited by something or queued in by some seasonal change? My grandmother used to say don't make bread on rainy days... Has anyone else in the east had any unusual fermentation situations recently?

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Date: Wed, 17 Oct 1990 09:02:32 EDT  
From: Marc Rouleau <mer6g@virginia.edu>  
Subject: Re: distilled power drinks

On Oct 15, 10:06, florianb@tekred.cna.tek.com wrote:  
>  
> How, in the name of science,  
> can methanol be produced from the distillation of ethanol-containing  
> fermented beverages?

The story I've heard is that if you cook it over a wood fire bits  
of wood (perhaps from green wood popping or maybe from smoke) can  
end up in the distillation pot and get distilled. Methanol comes  
from wood.

-- Marc

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Date: Wed, 17 Oct 90 09:43 EDT  
From: "JEFF BRENDE S:(814)867-2849" <BLI@PSUVM.PSU.EDU>  
Subject: European requests...

I was wondering if any of the people reading the Digest had any experience in Europe (Netherlands, Belgium, France, Germany...) and especially Leeds, UK. My best friend is going to be over there for a semester of studies abroad in Civil Engineering and plans on traveling via rail to as many places as possible until he has to come back home. So if you can make any suggestions about where to go and what to do, with emphasis on what to drink naturally, I'd appreciate it! He assures me the pubs will be visited as often as he can...any good pub ales I can tell him about? Hope I can last until Spring Break when I go over to visit ...somehow I think the idea of a british ale in a real pub MIGHT get to me.... :-)

Thanks for the help, gang!!

Jeff.

PSU CAC Student Operator and Sr. Consultant

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Date: Wed, 17 Oct 90 10:20:21 EDT  
From: olson@antares.cs.virginia.edu  
Subject: re: Rolling Rock and aftertastes

in HBD 519, Ray Mrohs writes:

>I made the mistake of drinking a bottle  
>of Rolling Rock right after an IPA and it tasted like I just bit into an  
>ear of corn. In fact, I was so repulsed by this phenomenon that I haven't  
>bought Rolling Rock since. Maybe that's a good thing (?). BTW - we were  
>buying Rolling Rock because it's supposed to be the purest beer available  
>from any commercial US brewery - any opinions and/or facts regarding this?

I don't know about purity, but there's one terrific reason for buying RR at our local high-volume supplier: it comes in longnecks with - --> silk-screened <-- labels. I \*hate\* soaking and peeling labels, so the RR bottles are terrific. I haven't actually had to drink any yet, I'm still working on empties left over from a friend's wedding. Not that RR is terrible beer, I'd drink it in preference to lots of other dreck. That "I just bit into a fistful of Fritos(tm)" flavor is present in other commercial beers too, I just can't remember which ones. Maybe Busch, or Miller Draft?

Ray's posting also brings up the interesting question of after-taste interactions. In the Bad Old Days (before I discovered that you can't clean scratched primaries) I brewed what I now realize were some badly contaminated batches. They were marginally drinkable, so I drank them, though now that I know better I'd pour out anything that came up with such serious flaws. One night I drank one of those, then cracked a Juengling Chesterfield. The first mouthful of the Chesterfield tasted horrible, like burnt plastic or dead skunk or something (sorry I don't know the fancy judging terms.) So did the second and third, in fact they tasted much worse than the contaminated homebrew, so I decided the commercial beer had gone bad and trashed it. Some nights later, though, I stole a taste of a Chesterfield my wife was drinking -- tasted fine -- then drank one of my homebrews, then stole another sip of Chesterfield. Whammo, the skunk flavor was back, even though the \*same bottle\* had tasted fine 10 minutes previously. What's remarkable is how persistent the off-flavor interaction was; the skunk taste stayed with me for about 30 minutes after I'd finished the homebrew.

Has anyone had similar experiences with the flavor of one beer radically modifying the flavor of another tasted later? Any idea what causes these interactions? I can imagine that it might be disastrous for beer judges. The skunk flavor was completely solid and convincing -- I had no idea during that first experience that it could be the result of an aftertaste. Do judges do anything to clean out their tasting apparatus between samples?

yours for uncontaminated beer,  
- --Tom Olson

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Bill Mayne  
mayne@nu.cs.fsu.edu

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Date: Wed, 17 Oct 1990 11:04:50 EDT  
From: PEPKE@scri1.scri.fsu.edu (Eric Pepke)  
Subject: Re: Brewers caramel....

Ralph L McCallister asks about brewer's caramel. Brewer's caramel is the British name for what is called "caramel coloring" in the United States. It is burnt sugar in solution and is used to make the beer darker. It is not a significant source of yeast nutrients and doesn't really do much for the flavor. You can leave it out, but if you want to follow the recipe, search specialty shops and old drugstores for bottles of caramel coloring.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
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Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 17 Oct 90 11:04 EST  
From: <S\_KOZA1%UNHH.BITNET@MITVMA.MIT.EDU>  
Subject: RE:re: Germany

Here's my 20 millidollars worth on AHA judging. I'd agree w/ Chuck that although the system isn't perfect the judges do the best that they can. The thing that Chuck forgot to mention, however, is that all palates and nostrils are not created equally. Therefore, since the AHA has no standardized tasting exams there will be a # of judges who although they know the rules and think they know what a beer is supposed to taste like but do not have the physical ability to discern faint or muted nuances.

This doesn't mean that there is no value to the homebrewer in entering their libations in contests. These contests afford the entrant a non-partial evaluation of their brewing technique. That is you'll find out if there is something seriously wrong with your beers. Beyond that the score total means very little since they are subject to the judges usually predisposed likes and dislikes. In other words I'm more interested in the comments than the scoring.

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Date: Wed, 17 Oct 90 11:03:24 -0400  
From: Arun Welch <welch@cis.ohio-state.edu>  
Subject: distilled power drinks

> How, in the name of science,  
> can methanol be produced from the distillation of ethanol-containing  
> fermented beverages?

Some fermentations produce both, but the methanol blows off. The problem is that though methanol and ethanol have different boiling points, if sufficient care isn't taken in distilling, the end result has a mixture of the two. In India, where I grew up, there are a number of reports every year of people being blinded/killed by drinking improperly distilled arak, a derivative of fermented rice. Not surprising, since all the stills I've seen consisted of a large earthen pot on the stove, a short piece of pipe, and a small pot half-submerged in a tub of water, with the distiller pouring water over the pot, cooling then being obtained from evaporation. No temperature controls, etc. It's pretty easy to blow it, given such conditions.

...arun

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Arun Welch  
Lisp Systems Programmer, Lab for AI Research, Ohio State University  
welch@cis.ohio-state.edu

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Date: 17 Oct 90 08:14:06 PDT  
From: stevef@sidd.SanDiego.NCR.COM  
Subject: too much sugar

I just bottled up a couple cases of Boothbay Amber Light last night. The only reason I bring this up is to compare it to the last time I made this beer, which was about a year ago. The recipe is simply John Bull hopped amber malt extract, water, sugar and yeast. The first time I made it I followed the recipe on the can of malt which called for 4 lbs (!) of corn sugar added to the 3.3 lbs of extract. The result was a sugary, flat beer. The flatness was probably a result of the yeast being totally spent (I only used one packet) but it seems clear to me that 4 lbs is just too much of any ingredient that doesn't add much in the way of character to the beer.

This time I used only one lb of sugar and the result, so far, is a very nice, hoppy brew. So my question is, why do these kits call for so much sugar? My potential alcohol from this last run was only about 3% (that's why I dubbed it a light beer) but I'm not in this to get drunk.

This batch was also incredibly clear. Maybe I was charmed but when I racked the beer from the secondary into a bucket for bottling, I didn't transfer any (well hardly any) of the sediment. The beer was clear in the bottles almost immediately. Now I'm just hoping, but not worrying, that it carbonates.

steve fanshier  
stevef@sidd.sandiego.ncr.com

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Date: Wed, 17 Oct 90 11:19:59 EDT

From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: re making diacetyl (bill crick)**

...Then put finings in at teh end of promary fermentation...  
What species? Irish Moss? (doesn't that have to be boiled?) Polyclar?  
(for proteins?) ?? ?

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Date: Wed, 17 Oct 90 12:04:15 EST

From: KOHR@LL.LL.MIT.EDU

**Subject: Re: Return of the Green Bubbles**

(This is in regard to the discussion of James Hensley's beer being attacked by some kind of mold.)

My most recent batch, a variation of the "Dark Sleep Stout" recipe in Papazian's CJOHB, had a mild infection problem. I think I left it in the primary too long, so that when I moved it to the secondary, the fermentation was nearly complete. Exposure to air during racking put enough bacteria (or some kind of bug) into it that, in the absence of CO2 from fermentation to blow the bugs off (or at least starve them of oxygen), the bugs got a foothold.

A greasy, whitish "oil slick" appeared on the top of the wort, and a slight off smell could be discerned in the fermentation unit. Not one to waste precious brew unnecessarily, I decided to try to fight the bugs rather than throw out the batch. I put in 1/4 cup corn sugar to restart the fermentation in the secondary, then waited a few days for the CO2 bubbles to appear. The growth of the "oil slick" stopped, and the off smell disappeared. I bottled a few days after that, figuring the bugs had mostly bought the farm. That batch is now fully aged, and tastes just fine. No one who has sampled it has gotten sick from it, so it appears that my bug-fighting strategy worked.

I would recommend doing this only at the very earliest stages of infection; I bet that if you let the mold or whatever grow much further, damage to the batch's taste will be noticeable, and maybe the bugs will even be able to make you sick.

I think I heard about this trick of restarting fermentation from somebody on this digest, but I can't remember for sure at the moment.

David R. Kohr     M.I.T. Lincoln Laboratory     Group 45 ("Radars 'R' Us")  
email: KOHR@LL.LL.MIT.EDU  
phone: (617) 527-3908 (home), (617) 981-0775 (work)

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Date: Wed, 17 Oct 90 09:05:48 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: AHA Judging

In HBD #518, bose!synchro!chuck@uunet.UU.NET (Chuck Cox) writes:

> In order to advance through the ranks, judges have to gain experience  
> by judging. Yes, some judges make a career out of judging only ales,  
> but you can be assured they are not judging obscure lagers, especially  
> at a National competition. In fact, the AHA makes a token effort at  
> using properly experienced judges for some of the more specific styles  
> in their National competition, especially for things like British  
> Bitter, Lambic, Kolsch, etc.

But in his trip report on the AHA national conference (HBD #450), Chuck wrote this:

> As usual, judge assignment was a free-for-all (I managed to grab a seat  
> at the traditional mead table). I heard that the first place steam  
> beer was actually eliminated from the first round of the nationals, but  
> received a bye to the second round by winning best of show in a  
> regional. One could argue that maybe there was something wrong with  
> the bottle that went to the national first round, but I think bad  
> judging is more likely. Most competitors consider the national first  
> round a total crap-shoot.

Yours in bewilderment,

John Polstra                                    polstra!jdp@uunet.uu.net  
Polstra & Co., Inc.                            ...!uunet!polstra!jdp  
Seattle, Washington USA                        (206) 932-6482  
"Self-knowledge is always bad news."    -- John Barth

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Date: Wed, 17 Oct 90 16:18:30 GMT  
From: sbsgrad%sdphs2.span@Sds.Sdsc.Edu  
Subject: Keg equipment

From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 17-OCT-1990 09:11:07 PT

Hi all!

The other day I had the good fortune of receiving a free pony keg and tap. This is a 7.75 US gallon, 30 liter keg made by Miller brewing co. Since I have never owned a keg before, I have naturally ignored all information relevant to kegging on this network. Now, of course, I feel like a fool. Could some kind person out there please send me advice on how to use this baby for storing homebrew? Specifically, I wonder if the keg can be pressurized with CO2 using the tap that came with it. The tap is the standard type that you would get with a keg from the local liquer store - a hand pump and dispensing valve rig that fits over a ball valve assembly which is secured to the top of the keg.

All advice is greatly appreciated!

Thanks in advance,

Sparky (Steve Slade)

Internet:	sslade@ucsd.edu	UUCP:	...ucsd!sslade
Bitnet:	sslade@ucsd.bitnet	DECnet/SPAN:	SDPH1::SBSGRAD

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Date: Wed, 17 Oct 90 11:55:27 MST  
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>  
Subject: Re: AHA Judging

In HBD #518 Chuck Cox sez:

> Norm Hardy complains that the AHA needs to train beer judges better...  
>  
> I assume that you are unhappy about a score you received in a competition.  
If  
> you have a serious complaint, you can tell the AHA/HWBTA judge program about  
> it, simply send a copy of your score sheet(s) to the AHA (the address is in  
> Zymurgy) and explain your problem. Judges can be reprimanded.

While it's true that you can go through the `appeal' process, it's not likely to yield much. Heck, they may not even be able to identify the judge, let alone locate him/her. Many of the judges are obviously not in the BJCP.

If your beer was given a low score, it's possible that any of the following occurred:

- the bottle was not clean (or retained cleaning sol'n residue)
- caps were not clean
- bottle was not sealed well
- your bottle filling equipment was not clean
- the judge was inexperienced and had no guidance
- the judge did not take his job seriously
- the judge had a cold (ability impaired)
- the judge recently burned his tongue sipping hot coffee :-p
- your beer was the last in a `flight' and the judge was just tired/burned out (or drunk, too much RDWHAH)
- your beer was just not up to snuff in comparison with others in the class for the particular session (flight)
- your beer was as bad as they say it was :-)

I recently had the opportunity to talk with some of the folks who run the national competition & BJCP and those were but a few of the comments they had on entrants' complaints.

> As for training, the judge program provides NO training of any kind.  
> Judges are expected to be self-educated.

There is no training per se incorporated with the program. The AHA *\*does\** provide training. I just finished the Fall Beer Evaluation Seminar, a course designed as an introduction to: the brewing process, ingredients, styles, and evaluating characteristics of the finished product. This included prepared (doctored) samples to exhibit common problems, some commercial samples of mostly common styles, and a couple of specialty homebrews. We judged all the commercial and homebrews using the regular competition procedures and score sheets. This *\*is\** judge training. I'll post more about this in a day or two when I can collect my notes



and include more details.

And in #519 Dave Suurballe rebuts:

>I know there were experienced judges at the National Competition. I know  
>some panels were better than others. My experience there, however, shows  
>that Chuck's stated view is not based on reality. The AHA *\*is\** using  
>inexperienced judges in the National Competition. It makes *\*no\** effort  
>to find judges experienced in some of the more specific styles.

I don't recall anyone posting the numbers of entries in the national  
this past year: over 2000. Guess how many judges it takes to evaluate  
that many entries? It's no surprise that they'll take anyone who volunteers  
to do judging. There are just not enough judges. Next year the judging  
will be split between three locations for the first round. This will help  
with the numbers. The score sheets have also been revised to identify  
the judge as: inexperienced/apprentice, recognized, certified, national,  
experienced but not part of BJCP, and other. Also, they plan to go  
strictly by the numbers instead of 'best 2 of 12 advance to next round'.  
This will undoubtedly raise more complaints due to the lack of coordination  
between scoring levels.

I must take exception with Dave's last comment. They *\*do\** want to get  
at least one experienced judge on every team and try to do so. It's  
the responsibility of the organizers to make sure this happens but the  
sheer size of the national competition is really overwhelming. Chances  
are fair to middlin' that your potentially winning entry can get lost in  
the shuffle.

If you want to see the situation improve, become a judge and help recruit  
judges who will take their job as seriously as you take your brewing.

Steve Dempsey, Center for Computer Assisted Engineering  
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UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!dempsey

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Date: Wed, 17 Oct 90 12:37:56 EDT  
From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)  
Subject: another round on protein

I decided to try for a good protein break after the back-and-forth of the last few weeks' Digests. I did a half batch of the Double Stout recipe from Zymurgy:

8 oz crystal  
3 oz roasted barley  
steep 30 minutes @ ~150F in a quart of water  
strained, washed, made up liquid to 3 quarts  
1 3.3# Mountmellick stout kit  
8 oz amber dry malt  
1/2 tsp gypsum  
boil 45 minutes; add 1/2 tsp Irish Moss after 15 minutes.  
1/4 oz Fuggles plug (steeped 4 minutes after boil)  
poured the resulting tar over 6 quarts of frozen bottled water (took 1 qt out of each of 2 1-gallon plastic bottles, froze, cut away plastic) in my plastic fermenter. This was far too much ice; after 2.5 hours and another 2 quarts of water there was still lots of ice, but the temp was around 42F. I racked this to warm glass (found only a few hard bits (undissolved dry extract?) in the bucket) and pitched. Temp was 56F; 6 hours later (60F) there was an inch of cottony-looking stuff in the bottom of the carboy.

I have several questions about this:

- How long should you have to wait at how low a temperature for a cold break?
- Has anyone tried Miller's recommendation of pitching into near-freezing wort, waiting ~6 hours, then racking? What was the result? How big a culture did you pitch?
- I'm assuming the precipitate is protein. How much of a taste problem am I likely to get from having the beer sitting on protein (instead of being mixed with it) for however long I let the primary go? Would it be (havebeen) useful to rack again as soon as the blowoff subsided?
- Where/how do proteins cause a problem? Do they have off tastes themselves, do they decay in the fermenter or bottle, do they react with yeast?

- --Chip Hitchcock (cjh@ileaf.com)

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Date: Wed, 17 Oct 90 11:55:26 PDT  
From: rdavis%dat.sun.llnl.gov@lll-lcc.llnl.gov (Rusty Davis (guest))  
Subject: brewers caramel

I personally use gravey browning, but make sure it is a type with no additives (eg. don't use bisto or the like)

bst rgrds  
Rusty

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| Russell K. Davis          |
|                            |
| Technological Investigator |      Life is the ONE game you can
|                            |
| 80, Briarmeads, Oadby,   |
|                            |
| Leicester, Leicestershire, |      NEVER win!!!
|                            |
| England LE2 5WD.         |
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| Tel: +44 (0) 533-716289  |
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Date: 17 Oct 90 15:40:50 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: Yeast repitching & AHA bashing (a little long)

To richard whitman: you can just pour the slurry right off the bottom of one batch straight into the next. This usually works fine. As for getting better and better, I don't know about that. Brewers hire microbiologists to culture and maintain yeast purity. From what I understand yeast mutates. I know some breweries wash their yeast strains with mild acids as at least one type of mutation is weakening of cell walls. Washing with acid kills these mutants. I would thus suggest that you not re-pitch too many times. What is too many?? Depends on the yeast strain but I've heard tha Bud tosses theirs after six times so that should give you a guideline.

AHA Bashing. Yahoo, let em have it. While I'm the last one to say I told you so (yeah right :>) ) we had a discussion on this net over a year ago where I bashed on the AHA competition system (though not as elegantly and to the heart of the matter as Dave S. has) for its short comings and proposed a tiered competition system where rather than the artificial size criterion that now determines judge experience point awards, a true system of local, regional and national competitions in a pyramid setup with winners advancing up the ladder would exist. At least a portion of this is now coming into place with the advent next year of regional first round competitions to alleviate the total lack of ability to deal with the number of entries received. (At the GABF a similar attitude is evident in the staffing, or generally shortfall thereof in setup and serving since the festival relies heavily on volunteers).

Judging still seems pretty haphazard. The pool of available judges is not large enough and even those that are in the program have holes in their knowledge. Unfortunately it seems that there is no attempt to try to factor this into the competition setup if indeed there is a way to do so. My experience at the AHA nationals 4 years ago was very similar to what Dave describes so nothing has changed there! While I am an active judge I currently have let my AHA membership lapse and plan to keep things that way until a few things change.

While the board of advisors is a good idea there is no direct member representation. The BOA is appointed not elected. I still call for elections for BOA members. Perhaps elected members might more strongly address such critical shortcomings as the competition seems to have. Dave's assertion that the AHA National is sloppy and disorganized is pretty much on the mark, though in fairness they do have a shoestring staff. Partition of some of the AHA responsibilities into a publications branch to continue Zymurgy (which is top

notch) and a member organization similar to say the ACM or IEEE might do much to allow each group to focus better on their tasks (i.e magazine publication in one, and member development and support in the other).

As for the training of judges local groups have started to take on this responsibility. Only about 1/2 of the training can be done on your own from reading. The rest needs to be done with palatte training and other hands on approaches. Here in New England Steve Stroud and I have done Dr. Beer sessions.

I began doing these 2-3 years ago. The AHA provided me with a list of substances to add to doctor beers and left me on my own. Through trial and error and continued refinement (with help from people like steve and some associates back at RPI) I was able to get this down to a farily useful 2-3 hour session for the initial training and (very important) continued refreshing of judges palettes. The response so far has been very positive. The drawback is that a few of the samples require special equipment and a bit of care, though most can be done easily.

I don't think bagging the BJCP is the answer. I think strengthening it is. I am willing to try to help interested individuals set up Dr. Beer seminars in their areas and jump start them with our (Steve and I) experiences. If you want to foot the bill I'll travel to do these. Again I believe an elected BOA might increase pressure to strengthen the BJCP.

While I still have some fundemental grievances with aspects of the AHA to be fair I can't post a blanket condemnation, just my ideas on how to take the framework they have begunlnd try to forge a much stronger judge and competition system from it.

- Jay H

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Date: Wed, 17 Oct 90 14:15:15 -0700

From: krweiss@ucdavis.edu

**Subject: Yeast cycling**

I have a plan. We all know that there's nothing more dangerous than Ken with a plan, so let me know if this is a foolish idea...

I've been thinking about re-using my yeast by arranging to brew on the same day I have a batch ready to bottle. I'll just cook up my beer, and bottle the other batch while the new stuff is cooling off in an ice bath. Then I'll pitch the slurry from the bottom of my secondary fermentor, instead of culturing a starter from a new packet of yeast.

The only risk I can see here is that if the batch I'm bottling is infected, I'll be adding that infection to the new beer. On the other hand, I always taste the beer I'm bottling, so I'd pitch a packet of Whitbread's if things seemed off.

The advantages are that I would be pitching a \*huge\* volume of yeast, and I'd be saving a few dollars per batch. Of course, if the "nickel a drink" thing passes here in CA, a few dollars for two cases of beer is going to seem like very small potatoes indeed.

So, what have I missed? Is this plan reasonable?

Sactoberfest was a nice event. I got to taste some Raspberry Imperial Stout, which was a treat for me. This stuff is so far away from my preferred style that there's no way I'll ever make it myself, but with some aging it ought to be a really nice winter beer. At the risk of losing my well deserved reputation for personal modesty, I'll add that my beers received the accolade of being "Very beer-like in nature." Awriight! But seriously, I was impressed. Out of about 10 beers we tried, there were only two clunkers, and both were presented as "Something I made the second time I tried homebrewing..." When I compare the average quality of homebrew I made and tasted ten years ago to what's being produced now, I am truly amazed at the progress.

Oh yeah, and a retraction of my recent Edme-bash. I tried one of those 4 month old ginger beers that caused me such concern. It was pretty good! A little overcarbonated, and very very dry, but definitely not a gusher. I'd have to conclude that Edme is significantly more attenuative than other yeasts, and perhaps ferments out completely a bit more slowly, but there was nothing in the taste or level of carbonation to indicate a problem with the yeast. I think I'll stay with Wyeast anyway, though.

Ken Weiss  
krweiss@ucdavis.edu

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End of HOMEBREW Digest #520, 10/18/90  
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Date: 17 Oct 90 08:06 -0800  
From: mike\_schremp%29@hp4200.desk.hp.com  
Subject: Wort chilling

I just brewed a batch last night and created a data point for those who care about using ice to chill wort.

I froze a 5 quarts of water and threw it into 1.5 gallons of boiling wort. I calculated this would bring it down to 65degrees. Well, after 10 minutes it was down to 59 and I pulled out about a 1 quart block. I guess there was quite a bit of cooling through the sides of the pot.

Point is, this quick chill method worked for me, and I'll continue to use it in the future, at least until I start those all-grain 5 gallon boils.

Mike Schremp

"If my boss knew I did this from work, I'd have to share my beer."

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Date: Wed, 17 Oct 90 15:23:26 EDT  
From: imagesys!shannon@uu.psi.com (Shannon Posniewski)  
Subject: Apple beer

Here is an example of a apple beer that we brewed in March. It is based on the Cherries in the Snow recipe in Papazian's book. The reason we chose this particular recipe as a base is that we were actually planning to make it with cherries. Unfortunately (or fortunately, depending on how one looks at it) it was not possible to get cherries, or raspberries, or any-other-berries at the time. We settled for apples. They were inexpensive (cheap), we liked them, and readily available.

The recipe is below, including the comments we've made since the time it was brewed. It is a direct copy of the log we keep, minus the wort-stains. But first, some comments on the apples we used. We used 9lbs. of granny smith and 3lbs. of macintosh apples. We chose granny smiths because we wanted to have an "appley" flavor. What many people define as "appley" is mainly caused by the sugar found most often in apples: fructose. We figured that most of the fructose would be snarfed up by the yeasties, so we wanted an apple that had more than a mere fructose taste. Granny smith apples fit the bill. (And besides, we like them.)

Here's the recipe:

Apples in the snow

1.5 gal cold water  
6.6 lbs John Bull Malt Extract Light (any brand should do)  
1 lb corn sugar  
2 oz Hallertauer Hops (boiling)  
.5 oz Hallertauer Hops (finishing)  
12 lbs apples (9lbs Granny Smith, 3lbs. Macintosh)  
3.5 gal cold water with water crystals  
2 pkg Ale yeast (we used Edme)  
.75 cup corn sugar (for priming)

Cut up apples into 8-10 slices each (discard cores). Put 1.5 gal water, and boiling hops in pot. Bring to a boil. Add extract and 1lb corn sugar. Boil 40 minutes. Add finishing hops and apples. Let sit and steep for 15 minutes.

Take the entire wort and pour into a plastic fermenter that has water and water crystals in it. Push apples to one side, pitch yeast and stir. (This may sound scary to those of you who are paranoid about infections, but don't panic. The steeping (in boiling wort) should kill any nasties. If you are really worried, simmer it and keep it at a boil. Once you put it in the fermenter, the cap is on and nothing can get in...)

We let it ferment for 3 weeks. Sparged into a handy plastic bucket, added .75c corn sugar, stirred, and bottled. At this point it tasted "sweet, kinda appley (not surprising). Hops yield an interesting secondary taste. Might taste better a little cooler than 75oF." (and flat, BTW)

We let carbonate for a little under a month. Here's a quote: "Not

very sweet; next time less hops. The carbonation yeasties over-carbonated at this point. The beer was kept at 60oF for the whole time."

Summary:           Boil: 40m                   Original.S.G. 1.050  
                  Finish/Steep: 15m           Finished.S.G. 1.015

                  primary fermentation: 3 weeks.  
                  bottle fermentation: 4 weeks.

Some comments:

                  Perhaps the use of Saaz (or other, more delicate) hops, or less hops at the boiling stage would reduce the hop flavor a bit. I am a hop-head, and it was still too hoppy for this beer.

                  Over-carbonation was probably caused by the length of time the beer was left at a warm temperature. After 3 weeks, I suggest cooling it down. This will slow (possibly) stop the carbonation and keep the beer sweeter.

                  I have a couple bottles (which I necessarily hid) around now. I had one last night. It was "immaculate" (as Dan would say). No over-carb, lightly sweet, with the taste tilted towards the hops more than the apple.

                  In any case, enjoy the beer! It is really good. A pleasant surprise from what amounted to an experieiment.

                  Slainte!

                  Shannon       (With help from Dan Wiesen and Pete Oehler)

\*\*\*\*\*  
\* Shannon Posniewski   \* The beer erupts in a tower of foam!           \*  
\* Image Systems Technology, Inc. \* You die.                                   \*  
\* shannon@imagesys.com   \* RIP Warthog, killed by a tower of foam.           \*  
\*\*\*\*\*

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Date: Thursday, 18 Oct 1990 07:43:16 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Aluminum????

>Date: Sun, 14 Oct 90 19:58:48 EDT  
>From: cjh%vallance.eng.ileaf.com@hplb.hpl.hp.com (Chip Hitchcock)

>In #516, Kinney Baughman [RE: Chilling Time (Steve Slade)],  
>wrote:

>> I don't have the particulars, and ... perhaps you already know this,  
>> but...boiling wort in aluminum pots has generally been recognized as a  
>> bad idea. Anyone out there in Netland care to enlighten us as  
>> to exactly why?

>It's a perennial (and probably periodic) topic. Here's how I  
>understand the controversy:  
[stuff deleted about Alzheimer's]

OK, here is my understanding.

High acid liquids leach aluminum from aluminum pots. This is particularly why people who make tomato sauces and other high acid liquids have avoided aluminum pots for years.

Some people claim to be able to taste the difference when using an aluminum pot for wort. Some claim not to be able to.

Some people may believe ingesting aluminum is dangerous. No proof has been given to support that yet.

So, it is up to you to balance the potential for a metallic taste and/or possible other complications against the availability and cost difference in aluminum or stainless steel or ceramic.

Most people seem to think that if you want a >20 quart pot, the ceramic crab pots are the cheapest deal of the three, anyway.

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

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Date: Thursday, 18 Oct 1990 07:44:21 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Too much sugar**

>Date: 17 Oct 90 08:14:06 PDT  
>From: stevef@sidd.SanDiego.NCR.COM

>[last batch used 4 lb. of sugar]

>This time I used only one lb of sugar and the result, so far, is  
>a very nice, hoppy brew. So my question is, why do these kits  
>call for so much sugar?

As far as I know, the manufacturers want everyone to think it is  
\*very cheap\* to brew your own beer. Obviously, buying two cans  
of extract to get ~6-7 lbs of malt is much more expensive than  
buying one can and adding 4 lbs. of sugar. Perhaps they also  
think people only homebrew to get strong stuff cheap and don't  
care what it tastes like.

The good news is that you can find more kits in cans that give  
reasonable all-malt recipes nowadays.

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

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Date: Thursday, 18 Oct 1990 07:46:09 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Drinking Fermented Fluids

>From: William Mayne <mayne@nu.cs.fsu.edu>

>>From: cjh%vallance.eng.ileaf.com@hplb.hpl.hp.com (Chip Hitchcock)

>>

>> I would guess that the original assumption was that beer,

>>cider, and even wine would be widely brewed for home use or

>>occasional barter (sometimes fermented fluids were the only

>>

>>safe thing to drink), while stills (needing  
>>^^

>>^^

>>more effort & equipment) would produce liquor for sale...

>I think your analysis of why distilling is illegal when brewing  
>and winemaking are not is correct. But I question this business  
>about alcoholic drinks being the only safe thing to drink. I  
>have heard it many times, mostly from tee-totaler  
>fundamentalists trying to explain the embarrassing fact that  
>almost everyone in the Bible drank wine, Jesus turned water into  
>>wine, etc. I am surprised to hear it from (I assume) a fellow  
>drinker. Any alcoholic drink, especially one as strong as wine,  
>causes the body to use more water than the drink itself  
>provides. (This has been discussed at great length under the  
>subject of hangovers in rec.food.drink.) There is no way one can  
>live by substituting wine for unsafe but nonalcoholic drinks. I  
>expect the same would be true of beer, though I have never tried  
>it.

- 1) Wine and other strong drinks are often mixed with water because they are expensive, and still provide protection much greater than drinking plain water.
- 2) Nasty things simply won't grow in beer; something told to every new homebrewer who is afraid the beer will kill someone or make them seriously sick.
- 3) I personally lived for a long while on watered wine as my only drinking liquid (with occasional Coca Colas when I felt rich), while living in Spain. I imagine that it would be possible to have a diet such that you would need a non-alcoholic drink to get enough liquids, but I never came across such a situation in real life.

In conclusion, I think it is fairly obvious that mildly alcoholic drinks (like beer, or like wine mixed with water) provide protection against nasty bugs and provide liquid sustenance as well.

John "Doesn't mean you should overdo it, though" DeCarlo

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

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Date: Thu, 18 Oct 90 8:44:54 EDT  
From: davidson@hpanlr.an.hp.com  
**Subject: Temperature controller, Lager questions**

(I am resending this as the first time (a couple days ago) I accidentally sent it to requests instead of submissions - if it appears twice, sorry...)

Not satisfied with the control on the refrigerator recently purchased, I decided it was time to buy another control that would more accurately achieve a stable temperature. I know there has been a lot of talk about the Hunter AIRSTAT so I looked into it. Comparing what I could find out about this control from past issues of HBD, as well as an inquiry to Gary Mason who recently purchased one, I decided that maybe the Honeywell controller described in Zymurgy, Fall 1989, would be more practical. The article, "Taming the Wild Fridge", mentions the part number Honeywell T6031A1029 with a price of roughly \$45. That seems to be about the average price I've heard mentioned for the Hunter control. Looking under the controls section, the refrigeration section, and the electrical section of the yellow pages, I couldn't find anyone that carried such an item, of any kind (the only ones they had were meant for operation inside the fridge - to replace the existing one).

I broke down and called Honeywell, (617) 969-0250, and spoke to someone in "Residential" that told me immediately where the closest place was that carried it - Energy Control Systems, Inc. in Woburn, MA. I called them and they gave me a price of \$35.44 - probably contractors price since they asked me what company I was with so I told them. They had lots in stock so I went down at lunch and picked one up. It has a knob on the front that has a range of -30F to +90F and a knob on the inside from 3 to 16. The inside knob sets the differential and is set at 3 (they don't say whether that's +-3 or +-1.5). There are also three terminals that are used to have the power cord wired across - a common, an NC, and an NO. I took a spare extension cord, cut one wire and wired it up - it took about 4 minutes.

I immediately installed it on my fridge that contained my first lager which I brewed on Sunday, and set the temperature. That's when the questions began. The notes on the Wyeast Munich Lager #2308 said to ferment at temperatures of 45-48 degrees. Well there seems to be about an 8-10 degree difference between the carboy and the glass of water I have about 6 inches away from the carboy. I decided to tape the thermocouple (which is on about a 3 foot wire) to the carboy (towards the bottom) and set the temp to 48. The temp of the fridge is now about 39 degrees. I am assuming that as the fermentation nears completion, this difference will approach zero. Is this correct?

In summary of the control, assuming the temperature control is accurate, I am very satisfied with the controller and would recommend it over the Hunter control - this of course is done never seeing the Hunter control, only reading about it. The fact that it only went down to 40 degrees was unsatisfactory and indicated to me that it was intended more for controlling the temperature in your home and not in a refrigerator.

The notes on the yeast suggested that a temperature of 45-48 degrees be

maintained for the first 2/3 to 3/4 of the fermentation and end at 60-65 degrees. When is 2/3 to 3/4 of the fermentation? Is this a fraction of the total time, or is it a fraction of the drop in specific gravity? It also says to "chill to the 30s for a day before separating from the lees." Is this a day before racking, which I'll probably do around the 6th day, or is it a day before bottling, which I'll probably do around the 20th day?

I probably should have broken this up into two postings, but what's done is done...

Marc

- - -

Marc Davidson  
hp-and!davidson

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Date: Thu, 18 Oct 90 09:44 EST  
From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)  
Subject: Manchester brewers

Hey Chuck, I agree with you that Manchester, NH (the proposed site of the AHA national conference?) has no brewpubs and no good bars (and really nothing at all to offer in general), BUT it does have homebrewers. I'm one, and I know others. So if the conference *is* in Manchester, I'll be at it (although I rather not have to pay anything *\*:-)*.

Homebrewers (like Elvis) are everywhere!

Russ

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Date: Thu, 18 Oct 90 08:56:08 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
**Subject: Automash**

Has anyone found out about or used the Automash I see advertised in Zymurgy? What's the general opinion of this thing? I've never seen it and have no idea what it costs.

Mike Zentner           zentner@cn.ecn.purdue.edu

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Date: Thu, 18 Oct 90 11:16:24 MDT  
From: hopper@chtm.unm.edu (An-shyang Chu)  
Subject: carboys

Why even chance it?

HBD #516 :

My 7 gallon carboys came with a sulfuric acid label still attached. I assume that they are refuse from the local electronics manufacturing. Although they seem perfectly clean when I get them, I fill.....

We went out to our water-bottled company and got some 5-gallon carboys for \$10 a piece. Just look under "water-bottled & bulk" in the yellow pages. I did not ask them if they have 7-gallon jobs, but \$10 is \$10.

Happy brewing,  
Hopper Chu

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Date: Thu, 18 Oct 90 13:15:28 CDT  
From: tking@ux.acs.umn.edu  
Subject: Date sugar for brewing?

My roommate and I have just taken up homebrewing. We are working on our fourth batch of brew, and have been fairly successful.

I have a question:

Has anybody brewed using date sugar? Papazian says he hasn't tried it, but that it would work. The question is, if you boil and sparge it, will it lend enough sugar to the wort to ferment? Also, does date sugar contain pectin and should I avoid boiling it?

Thanks in advance...

Tim King tking@ux.acs.umn.edu

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Date: Thu, 18 Oct 90 13:29:29 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: re: Rolling Rock and aftertastes

>Has anyone had similar experiences with the flavor of one beer  
>radically modifying the flavor of another tasted later?

Why yes, Tom, now that you mention it, I have experienced something similar. A few weeks ago, my cousin, Linas, and I tried a variety of beers in a (sort of) double-blind taste test. The reason I say "sort of" is because, although I knew what beers were in the sample, I labeled them with numbers on the glasses and then pseudo-randomized the beers (I put the dark beers at the end). I wanted to try this test because of Florian's praise of Budweiser a few weeks ago. The beers we tasted were: Budweiser, Miller Lite, Falstaff, Hacker Pschorr Pilsner, Pilsner Urquell, Sam Smith's Old Brewery Pale Ale, McEwan's Scotch Ale, and one more beer that I can't remember. The test was primarily for drinkability because you cannot compare a Scotch Ale with a Pilsner.

I have to disagree with you Florian -- I hated the Bud. In fact, both of us ranked the Bud, Lite, and Falstaff in the 1, 2 or 3 (out of 10) range and the others were in the 6 to 9 range. I wasn't going to post results of this taste test (because it was very un-scientific and the data was not surprising) but all this talk of taste interactions reminded me of one strange data point in our test.

I like ales. However, I scored the SS OB Pale Ale as a 0 -- undrinkable. It tasted so salty, that I was repulsed. I know, I know, it's the water in England. I tasted the SS Pale on another occasion and I thought it was fine (I like their Brown Ale and Newcastle Brown much better). With the idea of taste interactions in mind, I realize now what must have happened. In fact, all the beers tasted different from the first sip, to the second, to the third.

I think that we will try the test again with unsalted crackers and water between beers.

Al.

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Date: 18 Oct 90 14:46:19 EDT  
From: Jay Hersh <75140.350@compuserve.com>  
Subject: AHA Competition

Re; Steve Dempsey's comments. Steve I had heard that was over 2000 bottles, not entries (at 3 bottles per entry) and therefor ~700 entries for the first round.

Certainly no small task. I have experience with a local competition of ~70 entries we did that in one day. The AHA has tried to space the first round out over a few weeks. Still all in all I think they should have called for help sooner, as they now seem to be doing with the proposed 3 regions for round 1.

A suggestion for round 2. Perhaps giving a discount on the conference fee to people in the BJCP with the requirement that they work the 2nd round would help to boost attendance by Judges in the program.

For the sake of humility I think the distribution of judging into various regions was an eventuality and I don't believe there was a cause-effect relationship between the past discussion (and any suggestions I may have put forth) and the apparent pending adoption of part of this structure.

Steve D. says

>If you want to see the situation improve, become a judge and help recruit >judges who will take their job as seriously as you take your brewing. Kudos!!

Steve I believe that training you spoke of is only available in your area, and at the national conference, which only hit the road last year. For those in other locales it is strictly a do-it-yourself-if-you-can arrangement.

P.S. I can't find me Norm Hardy Germany Part 1. I tried contacting Norm directly but have received no reply. Can anyone forward (maybe you Norm) this since I want to keep these excellent notes for my long planned, often postponed trip to Munich, Prague, and Vienna

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Date: 18 Oct 90 11:23:11 EDT (Thursday)

From: dw <wegeng@arisia.xerox.com>

**Subject: Re: Yeast in mead**

There's no reason why healthy yeast will suddenly start fermenting more quickly, unless something else changed. Did the air temperature change (it did here in Rochester)?

However, it sounds to me like your yeast isn't very healthy. Our batches of mead have always bubbled pretty fast (as you say, like "a beer primary fermentation"). Did you add yeast nutrients with the yeast? Acid blend?

BTW, we're trying out a liquid mead yeast culture in our current batch. It's made by "meV." We've been pretty happy with their beer yeast cultures. It'll be a few months before we know how it turns out, but right now it's fermenting quite nicely.

/Don

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/Don

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End of HOMEBREW Digest #521, 10/19/90

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Date: Fri, 19 Oct 90 08:28:33 PDT

From: willa@hpcvlwa.vcd.hp.com

Subject: Ice to chill wort

> From: mike\_schrempp%29@hp4200.desk.hp.com

> Subject: Wort chilling

> .

> .

> I froze a 5 quarts of water and threw it into 1.5 gallons of boiling wort. I

> calculated this would bring it down to 65degrees. Well, after 10 minutes it

> was down to 59 and I pulled out about a 1 quart block. I guess there was

> quite a bit of cooling through the sides of the pot.

> .

> .

Mike:

How did you calculate the effect of the ice on the water? Did you account for the (substatnial) energy required to convert ice at 0C to water at 0C?

. . .Will

Will Allen

HP Vancouver Division

willa@vcd.hp.com or ...!hplabs!vcd!willa or Will ALLEN / HP5400/UX

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Date: Fri, 19 Oct 90 09:04:05 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: AHA Conference rumors

> Well the latest rumor about the 1991 AHA National Conference is not good.  
It  
> seems that for whatever reason, the AHA and Boston University were unable to  
> come to an agreement, so the conference will not be held in Boston. Instead  
> it will be held in Manchester, New Hampshire.  
> - Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

This is really a shame because Boston offers as many opportunities for fine beer as the Bay area gave us last year. I thought that Boston had more colleges than any other city--can't they talk with some of the others?

But another of your comments struck a note I've heard sounded many times before: "Given the high cost of attending the conference..." Is \$250 plus hotel and travel really that expensive for a 3 day conference including a several meals? It seems to me that I've seen many other conferences in the computer industry that don't offer as much for more money (although everyone hopes to get their company to pay for the attendance). It really does cost \$20/head to get rubber chicken, and, as the Falcons discovered last year, a very small room costs \$350 to rent for the evening. It's not like the AHA was making 100% profit on this either--the last issue had an abbreviated budget sheet and I noticed that the conference brought in \$70k and spent \$50k. (Do you think they could spend some of that \$20k on a little more beer at the MJ lunch? I got only the tiniest of sips of the Peche.) In fact, the \$20k seems to be the margin that AHA runs on, on annual revenues of \$370k. At about ~5%, that's pretty close to non-profit, which is what the AHA is supposed to be.

--Darryl Richman

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Date: Fri, 19 Oct 90 09:43:57 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: AHA Judging

I'm so sad that I was out on a business trip (Hi Chuck!) when this started. The AHA is everyone's favorite whipping boy; I've been known to engage in a little bashing myself. It certainly is easy to do, but the question is, how can it be done better. The regional first round has been resisted by the AHA for quite a while, but I'm happy to hear that they have finally given in. The first round \*has\* always been a disaster, and I have heard that the Boulder Police Chief was not going to put up with any more kidnappings off the street. The "Beds for Brewers" was a joke with only a few crazies responding. (after all, if you only get 2 weeks of vacation, and one of them goes to the Conference, how can you justify spending the other one in Boulder, especially to the non-brewing spouse?)

The second round this last year had more BJCP judges than ever before. It was my impression that there were 2 or 3 BJCPers at each table and a few hangers-on as well. (At the Scotch Ale table, there were 3 BJCP judges and two others). It would be nice if the judges were scheduled for categories, which is what the Falcons try to do. (e.g., ask all of the prospective judges to specify three categories they feel qualified for and then place them by preference.) This provides some control and guarantees that each table has as many qualified judges as are available, assuming you have any faith in the BJCP.

Now, regardless of your opinion of the worth of the BJCP exams and ratings, it is a screening process that selects for people who are interested in beer (for more than its alcohol level) and beer styles, and have an idea of what the different styles are supposed to be about. Which is certainly a step up from what was available before. It is impossible to recruit a thousand Michael Jacksons (or even Chuck Coxes), so there is always going to be some variation in the judging. Furthermore, inexperienced judges are relying on the AHA to tell them what most of the styles are like. If you've ever looked closely at the category descriptions in the contest, you'll realize that somewhere around half of them don't say anything about the style at all, and none of them are, by any stretch, complete. The AHA ought to look at their judging form and write a set of comments for each style. The Falcons have been trying to do this as a background project for our own use in our competitions and for our Troubleshooters Corner tastings at each meeting.

Papazian has said on previous occasions that the AHA was not going to market a beer doctor kit, but they could at least go to the effort of writing a useful doctoring guide so that the rest of us can do it in a consistent fashion. I run Dr. Beer sessions for the Maltose Falcons' training (cramming?) classes that we put on prior to giving the BJCP exam each year. I'm not going to claim that my sessions are repeatable from year to year, but it would be useful to have some repeatability and consistency with the rest of the world.

I guess that I believe the AHA could be doing the most good by directing some research into practical matters and publishing the results. We have come a long ways from Prohibition Ale, but we still need more information. Sorry about being so long winded.

--Darryl Richman

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Date: Fri, 19 Oct 90 12:18:21 mdt  
From: Mark.Nevar@hp-1sd.cos.hp.com

**Subject: Soda kegs, and warm weather in the east**

I finally got some soda kegs to use. I released the pressure in one and looked inside. Now the questions.

I know I should replace the o-rings, but how many are there ? Just the large one and the two on the valves ? Or are there more ? Do I take the valves off ? Do I need a special tool ?

Please help. I need it. I want to keg soon. My kegs are pin-type, BTW.

The North East had a warm couple of weeks in early October. I had just bottled my Raspberry Stout before the heat wave and my XMAS beer was in the secondary. Now, the XMAS beer (which had been dormant) has started bubbling again. The SG hasn't changed, so I assume it is CO2 coming out of solution. I would have bottled it, except for the stout. I tested one after 2 weeks in the bottle and, even chilled, it was a gusher. The taste needs time to mellow out, so I checked my remaining bottles and, since they were warm, they were even gushier. I use Grolsch bottles, so I relieved the pressure in all of them.

My question is this: Is the gushiness a result of CO2 coming out of solution, over-priming (I don't think so), infection (tastes fine), or bottling too soon (again, I don't think so) ?

So, I haven't bottled my XMAS beer for fear of the CO2 syndrome, although it has never happened to me before. Alas, the cooler weather is here. I will bottle soon. But I want to KEG it!!

Mark Nevar

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Date: Fri, 19 Oct 90 19:16:21 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Automash, 7 Gal Carboys, Germany Part 1

The AutoMash is a wonderful way to stop making "handcrafted" beers. It is fully programmable for the times and temperatures you want for the mash. Set it and forget it. A friend of mine says it has helped the quality of his beers immensely and swears by it. He says he paid \$550 for it.

Take the 7 Gal carboy and fill it with a solution of baking soda and let sit for a week or two. Then rinse, rinse, and rinse. Then sanitize. It works.

The Germany Part 1 article is available for only \$10 with a self-addressed stamped envelope....no, no, I'm just kidding of course. John Polstra has the achived copy and will gladly send you a copy.

Norm Hardy (I wish I were at Andech's)

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Date: Sat, 20 Oct 90 21:07:39 -0400  
From: dlawson@grebyn.com (Drew Lawson)  
Subject: Flowers in beer

Well, I am getting the money together to start my first batch. In the mean time, I have to get my brewing pleasures vicariously. There is one thing that I have been wondering about. I have read through Papazian's book, and he emphasizes in several places that hops are flowers (ergo delicate, volitile, etc). I also know that many flowers (marigold, nasturtium) have been used as seasonings before the fast food era.

My question then, is whether anyone knows of/has experimented with the use of flowers other than hops (I think I saw a rose beer message somewhere) in brewing. I would imagine that there would be a lot of possibilities, but I don't want to repeat other's bad batches if possible. (It might cause me to start worrying.)

[If I missed any of the typing errors it's because I only have commercial beer to keep me from worrying.]

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+-----+  
| If you aren't part of the solution,          | Drew Lawson          |  
| you are part of the precipitate.            | dlawson@grebyn.com  |  
+-----+
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Date: Sun, 21 Oct 90 21:18:48 -0500  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Competition

Ignoring whether the judging in homebrew competitions is up to snuff, I am wondering just what homebrew competitions are available between the local level and the national level.

I am interested in maybe submitting a brew or two, but we have no local judging around here (as far as I know), and submitting something to the national competition is a bit daunting. It'd be nice to see a list of regional judgings posted periodically. What about entering a competition outside of your region (for instance is it kosher for me to submit an entry to a west coast competition?)?

=====  
=

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

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

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End of HOMEBREW Digest #522, 10/22/90  
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Date: Mon, 22 Oct 90 09:57:36 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Competition

In HBD #522, Todd Enders - WD0BCI <enders@plains.NoDak.edu> writes:

> I am wondering just what homebrew competitions are available between  
> the local level and the national level.

The Calendar of Events in each issue of Zymurgy lists many local competitions. The Fall 1990 issue lists about ten of them.

> What about entering a competition outside of your region ... ?

Not only acceptable, but encouraged! In staging a competition, the worst fear is that nobody will enter. The more entries, the better. (Provided you have enough qualified judges to bear the load, of course.) You don't want to have to award first prize to a trashy beer just because it was the only entry in its class.

Also, many county fairs include a homebrew competition.

John Polstra	polstra!jdp@uunet.uu.net
Polstra & Co., Inc.	...!uunet!polstra!jdp
Seattle, Washington USA	(206) 932-6482
"Self-knowledge is always bad news." -- John Barth	

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Date: Mon, 22 Oct 90 15:26:18 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: BrewCap

Do any of you have any actual experience using the BrewCap closed fermentation system? The more I think about it, the more it appeals to me.

For those of you who don't know what I'm talking about, here's the idea. Fermentation is done in a 7-gallon carboy that is supported upside-down. A 2-hole stopper is used in the mouth of the carboy. (The stopper is fastened in place somehow -- otherwise the weight of the wort on top of it would push it out.) Through one hole of the stopper is a long stiff tube that reaches up all the way to the highest part of the inverted carboy (i.e., to what would normally be the bottom of the carboy). Through the other hole is a short tube that is normally closed off. (There is a sketch of this in an advertisement on page 54 of the Fall 1990 Zymurgy.)

Since the carboy is inverted, the long tube extends up into the head space above the surface of the wort. CO2 escapes through the long tube, which on the outside is connected to a standard fermentation lock.

The spent yeast and trub which settles out falls to the mouth end of the carboy. From there, it can be drained by briefly opening the short tube. So instead of racking the wort off the spent yeast and trub, you can simply drain the spent yeast and trub out from under the wort.

Here is what appeals to me about this approach (in theory, at least):

1. No racking is required. As soon as the trub has settled, near the beginning of primary fermentation, you can remove it through the short tube. Later on, when you normally would rack the beer off the spent yeast for secondary fermentation, you just drain out the yeast through the short tube.
2. When it is time to keg (or bottle) the beer, you don't have to siphon it. Just drain it out using the short tube.
3. The entire fermentation process is enclosed from beginning to end. That means less opportunity for contamination.
4. You only have to wash and sanitize one fermentation vessel.
5. It is easy to collect the yeast for repitching into another batch.

At least one microbrewery that I know about (Thomas Kemper) uses this general approach, with good success. Their fermentation tanks have special conical bottoms with valves for removing the yeast and trub.

The problems I can imagine are:



1. If the stopper comes out, you've got a real mess!
2. Clogging of the drain tube could be a problem. (Probably not a problem if hop pellets are used.)
3. You need some kind of stand to support the carboy upside-down.
4. Dry hopping in secondary would be awkward or impossible.

I'd appreciate any comments from people who have actually tried this.

John Polstra                              polstra!jdp@uunet.uu.net  
Polstra & Co., Inc.                      ...!uunet!polstra!jdp  
Seattle, Washington USA                (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Mon, 22 Oct 90 16:31:13 PDT  
From: John Cotterill <johnc@hprpcd.rose.hp.com>  
**Subject: Want Stainless Vessel**  
Full-Name: John Cotterill

Does anyone know of good source of sealable stainless steel vessels? I am looking to buy something around 15 gallons as a fermentor. Naturally, a cheap source is preferable, but at this point, any information is welcome.

Thanks, John.

- --

~~~~~  
~       John Cotterill   (916) 785-4138       ~  
~       Systems Technology Division       ~  
~       8010 Foothills Blvd.       ~  
~       Roseville, CA 95678       ~  
~       HPDesk: John (hprpcd) /HP5200/UX       ~  
~       Unix to Unix: johnc@hprpcd.rose.hp       ~  
~~~~~

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Date: 22 Oct 90 16:27:19 PDT (Mon)

From: florianb@tekred.cna.tek.com

**Subject: Last Line on Bud**

First, my regrets to those who sent me mail directly, recently. Our computer was down and I was unable to log on for some time.

Second, Algis says,

>I have to disagree with you Florian -- I hated the Bud. In fact, both

I received several comments on my spiel about Budweiser. I suppose if I wouldn't write so parabolically, people would understand me easier. The gist of my comments was intended to be:

1 Practically any beer can taste good under the right circumstances.

2 Most microbreweries have a long way to go to catch up with breweries who deliver really good products, such as some German breweries. Until then, some modesty should be shown.

3 It is possible to brew high quality beer at home. So what is the big deal about microbrews?

By the by, it's the same for hamburgers, ice cream, fried chicken, pickles, bread, and so on.

Florian

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End of HOMEBREW Digest #523, 10/23/90

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Date: Tue, 23 Oct 90 06:41 CDT

From: "C. Luchini (UIUC High energy physics Dept)" <CBL@uihepa.hep.uiuc.edu>

**Subject: Low cost brew-stuff**

Can anyone give me a reference to a source for large quantities of  
\_cheap\_ brew stuff?

Between the 11 people I know who are brewing, we go through about 10-12  
batches a month (20-25 cases). At \$15 per can of extract, it's getting  
expensive.

-C. Luchini

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Date: Tue, 23 Oct 90 08:38:18 -0400  
From: kim@nova.npac.syr.edu (Kim Mills)  
**Subject: competition, bottle rules**

I will be involved for the second year in organizing our brewing club's annual competition. The rules on bottles (caps only, size) always present difficulties to some of our members. Can anyone describe why these rules are used in sanctioned competitions? What do brewers do who keg their beer?

Thanks, Kim

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Date: Tue, 23 Oct 90 09:35 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
**Subject: Edme bashing, revised.**

Dredging up a weeks-old topic: Edme Bashing.

I was the one who defended Edme vigorously, submitting the results of an old experiment with many different yeasts, to refresh your memories...

...but I now have 2 kegs full of beer brewed about a month ago (a red bitter and a stout, both partial mashes, both using Edme). They started out ok, but seemed over carbonated when I started drinking them. Fortunately, since they are in a keg, I can relieve the pressure. The over-carbonation hasn't stopped,

however, and they are starting to pick up odd flavors. It is as if there is either an infection or a super-attenuative yeast in there munching away, but incredible quantities of CO2 are being generated long after fermentation should

have stopped. (The stout, by the way, sat in a secondary for an extra week or so, with nearly no action at the end).

This seems to be the keg equivalent of gushing bottles. Has anybody else seen this keg behavior (you can reply to me if you don't want to clutter the net)?

I still believe that Edme used to be pretty good stuff, but there is probably a batch out there with some pretty bad contaminants. I for one will stop using it for awhile (switch to Whitbread).

I hope nobody ruined a batch due to my bad advice.

Relax, don't worry, have some foam.      Jeff Casey  
casey@alcvax.pfc.mit.edu

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Date: Tue, 23 Oct 90 10:15:49 EDT  
From: moscom!tcm@ee.rochester.edu (Tom Maszerowski)  
Subject: BrewCap experience

In HOMEBREW Digest #523, 10/23/90 polstra!jdp@uunet.UU.NET (John Polstra) writes:

>Do any of you have any actual experience using the BrewCap closed  
>fermentation system? The more I think about it, the more it appeals to  
>me.

I felt the same way. In theory, it is the ideal fermentation system for home since it avoids contact with the air until the beer is actually in the bottle. In practice, it is a difficult and, dare I say, worrisome, way to brew. The first problem is building a stand to hold your carboy upside down. I used two plastic milk crates ty-wrapped together. Even with this, it is not simple task to turn over 5 gallons of wort in a carboy, you may want help. The actual fermentation went smoothly, as far as the beer goes. I was unable to completely empty the carboy neck of trub no matter what I did. Thus, come bottling time I was forced to fill the first couple of bottles with the sediment. Even after the carboy was empty the trub remained in contact with the glass. I used pellet hops so there was no chance of blocking the tubes, this may have been a factor. In spite of all of this the theory is still sound and I may even try it again some day.

- -----  
Tom Maszerowski tcm@moscom.com  
[rit,tropix,ur-valhalla]!moscom!tcm

"I brew the beer I drink."

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Date: Tue, 23 Oct 90 08:18:49 PDT

From: jayl@EBay.Sun.COM (Jay Littlepage - Global Information Resources)

**Subject: re: BrewCap**

I haven't tried the official BrewCap for closed fermentation, but I can share my experience with my homemade BrewCap clone, which I put together primarily for bottling. It always seemed that starting a siphon was about as un-sanitary a practice as a homebrewer could have, so I thought i'd try gravity instead.

In my setup there is nothing to the long tube, it is just a vacuum breaker. The short tube is 3/8in. rigid tubing; I melted the end shut with a soldering iron and drilled a number of tiny input holes on the sides of the tube. These holes sit just above the settled yeast, and I havn't had a clog yet. I built a shelf in my garage (3/4in. plywood covered with a scrap of carpet, with a hole in the middle for the carboy neck) and use a bungee to keep the inverted carboy from tipping here in earthquake country.

I still go through a normal primary/secondary fermentation. Shortly before bottling I invert the carboy on it's shelf to let the yeast settle into the neck. This is a pain, and is the only time I have lost the cap (yes, it's a real mess!). Once it's set up, though, bottling is a breeze, very little trub gets into the bottles, and the yeast is ready for collection.

I hadn't thought about a closed fermentation, but now i'm intrigued. If someone has tried it I hope they write about it.

Jay Littlepage jayl@homebrew.sun.com

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Date: Tue, 23 Oct 90 08:57:38 PDT  
From: tcp@phobos.ESL.COM (Tim Phillips)  
Subject: Re: BrewCap upside-down carboy

> Fermentation is done in a 7-gallon carboy that is supported  
> upside-down. A 2-hole stopper is used in the mouth of the carboy.  
> Through one hole of the  
> stopper is a long stiff tube that reaches up all the way to the highest  
> part of the inverted carboy (i.e., to what would normally be the bottom  
> of the carboy). Through the other hole is a short tube that is  
> normally closed off.

One more problem you may encounter: when emptying the trub or filling  
the bottles, the long tube (i.e. the fermentation lock) is going to suck  
a lot of air. It's probably best to take the lock off temporarily.

Any ideas on how to do blow-off with this method? In case of clogging,  
is an upside-down beer volcano better than right-side-up (e.g. the floor  
is easier to clean than the ceiling :^)?

Tim

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Date: Tue, 23 Oct 90 10:19:07 MDT

From: sandven@hooey.unm.edu

Subject: Apples...

Hola -

Being the farsighted individual that I am - I completely ignored the past postings on cider recipies. I had no plans for doing this, but last weekend was invited to a small town here in New Mexico (Nambe) and ended up working to harvest apples ( Jonathon and Winesap ? ). Anyhow, there is a hundred year old community apple press, and when I got home Sunday night I had 9 gallons of cider in the back of my car. I froze 4 gallons, and decided to brew something with the rest. The local homebrewing shop owner was out of town, but his wife was there. She knew next to nothing about brewing so I just went for it. I added the following to the five gallons of cider.

1/8 tsp. sodium meta-bisulfite (to kill wild yeast)  
4 lbs. of corn sugar  
5 tsp. pectic acid (?) (to stop browning)  
2 tsp. tannin (adds astringent wine flavor)  
2.5 tsp. acid blend (???)

I then waited for a day, then added 2 tbsp. of yeast nutrients and pitched one and a half packets of champagne yeast (red star). I waited to pitch the yeast to let the bi-sulfite produce SO2 and kill anything wild in there. I am planning on brewing it like beer for now. I'll rack it in a few days. I guess I really want to know how this recipe sounds. I basically took a wine recipe and cut the acid blend/tannin amounts in half to try and keep the stuff sweeter than wine. I would like to have it slightly carbonated in the bottle and was wondering if I should prime it with a cup of corn sugar - or will the alcohol level kill the yeast ?? I kind of want it to come out like sweet wine, with a fair amount of alcohol, but still carbonated like sparkling wine. I think that adding the sugar will make more alcohol and keep me from being able to carbonate it in the bottle. The O.G of the stuff was 1.095.

Thanks for any information,  
Steve (sandven@wayback.unm.edu)

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Date: Tue Oct 23 12:59:24 1990  
From: semantic!bob@uunet.UU.NET  
Subject: Funny Smelling Starters

On funny smelling starters:

On all of my previous batches of homebrew I have only used dry yeast. Further I have always pitched right into the carboy and had a vigorous ferment going in about 8 hours. (All where ales)

In making my last batch of brew I decided to get my yeast started a couple of hours early. So I boiled up a half cup of light DME with two cups of water, cooled it (covered in the freezer) until it was 75F and pitched in my dry yeast (Whitbread).

I noticed the yeast didn't stir into the starter at all, but since this was the first time I've tried a starter I assume this is normal. A while later, maybe an hour or two, the starter is kicking away and forms a nice foamy head. Well I was happy! But then I noticed this odor. So I stick my nose in and there is this nasty smell. It was very sulfury and estery (Like grape skins). I got worried :-).

But it was all the yeast I had around, except for some Fleischmans Bread Yeast. So I tried not to worry and pitched the starter into the carboy as usual.

Unfortunately I broke the carboy (A story for another day) and lost five gallons of a beautiful red ale, Aarg! So I don't have any idea if my starter was contaminated. Anyway my question for discussion is:

Is it alright for starters to smell funny?

Or did I have some bad or dead yeast and either a bacteria or wild yeast had taken control of my starter?

Yours, for stainless steel carboys,

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

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Date: Tue, 23 Oct 90 12:47 EDT  
From: durk@dialogic.com (Dave Durkin)  
Subject: For what it's worth

The colder weather is coming on us and it got me to think....

When I was living in England, I had a problem brewing in the winter. The houses there usually are not heated when no one is home. And, as you can well imagine, this posed a problem with breeding ale yeasties. But, I came upon an idea. I bought a submersible aquarium heater (long, glass cylinder type going for around \$20-\$25 in any pet shop) and, after soaking it in sterilizer, placed it in my primary fermenter. I was using a plastic bin fermenter, so I cut a hole in the lid to accomodate the electric heater and cord. I then cut a wedge out of a solid rubber stopper, placed the cord in it, and glued the wedge back in place.

In the beginning, I was a little nervous about infections because the heater has a twist knob on it with lots of ridges in it as well as some other good hiding places for nasties. But I have had absolutely no problems with the set up.

I would think that the mouth of a carboy is big enough to swallow the heater and the same sort of stopper arrangement could be made even with the airlock in place. But, I have never tried it.

If any one has to ferment in a cold basement, this may be a solution.

Cheers,  
Durk

Dave Durkin		"If Abe Lincoln were alive		Dialogic Corp.
durk@dialogic.com		today, he'd turn over in		Parsippany, NJ 07054
durk@dialogic.uucp		his grave" -- Gerald Ford		(201) 334-1268 x105

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Date: 23 Oct 90 08:26 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: icing wort

Someone asked about my calculations for the amount of ice to add to the hot wort to cool it. Well, here is what I calculated:

W = the amount of boiling wort (in any convenient units)  
I = the amount of ice (in the same units as the wort)  
T = the final temperature after the ice melts

Some constants:

The specific heat of water is 1 (some units of heat/weight per degree F)  
The latent heat of fusion of water is 143 (same units)

An assumption:

The specific heat of wort is the same as the specific heat of water

The process:

To simplify the calculations, I calculate the cooling capacity of the ice and apply this to the boiling wort. At this point, I have a quantity of wort (W) at some temperature, and an amount of water (I) at 32 degrees F. I then calculate the temperature when these are mixed.

Well, here goes

The cooling capacity of the ice,  $Q = 143 * I$

When this cooling capacity is applied to the boiling wort, the temperature drop will be  $(143 * I)/W$ , so after the temperature of the wort will be:

$$T_w = 212 - 143 * (I/W)$$

Now, mixing this cooled wort with the ice cold water, we get a final temperature of:

$$T = \frac{W * (212 - 143 * (I/W)) + (I * 32)}{(W + I)}$$

$$= \frac{(212 * W) - (111 * I)}{(W + I)}$$

In practice, we know how much wort we are starting with and the temperature we want to end at and would like to know how much ice to add, so the equation

above can be solved for I:

$$I = W * \frac{212 - T}{111 + T} \quad (T \text{ in degrees F})$$

or,

$$I = W * \frac{100 - T}{79.4 + T} \quad (T \text{ in degrees C})$$

Example: 1.5 gallons of wort to be cooled to 65 degrees F.

$$\begin{aligned} I &= 1.5 * \frac{212 - 65}{111 + 65} \\ &= 1.25 \text{ gallons} \end{aligned}$$

The big catch here is that you will lose a lot of heat out through the sides of the pot when it is hot, so if the ice all melts, you will wind up below the target temperature. I did.

Well... thats the end of math class for today. Don't forget to do your homework (HAHB), and I don't want to see any more of those Bart T-shirts in class!

Mike Schrempp

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Date: Tue, 23 Oct 90 13:48:16 CDT  
From: sja@gath.cray.com (Sheridan Adams)  
Subject: Re: BrewCap & a comment on taste

> Date: Mon, 22 Oct 90 15:26:18 PDT  
> From: polstra!jdp@uunet.UU.NET (John Polstra)  
> Subject: BrewCap  
>  
> For those of you who don't know what I'm talking about, here's the  
> idea. Fermentation is done in a 7-gallon carboy that is supported  
> upside-down. A 2-hole stopper is used in the mouth of the carboy.  
> ... Through one hole of the  
> stopper is a long stiff tube that reaches up all the way to the highest  
> part of the inverted carboy (i.e., to what would normally be the bottom  
> of the carboy). Through the other hole is a short tube that is  
> normally closed off...  
> Since the carboy is inverted, the long tube extends up into the head  
> space above the surface of the wort. CO2 escapes through the long  
> tube, which on the outside is connected to a standard fermentation  
> lock.

One problem??? I see with this method is that the CO2 would never be able to force all of the air out of the container. The space above the tube would contain air since it seems to me that any CO2 that went above the tube would flow down the tube and be replaced. I don't know if this should be a serious consideration or not.

One thing I haven't seen mentioned concerning the taste of product B after trying product A is this: Some foods/flavors can desensitize the taste buds on your tongue. I learned this the hard way. After brushing my (I used Aquafresh if that matters) I tried drinking a Mountain Dew. The taste was almost enough to curl your hair. Anything relating to sweetness was gone. I believe this is why wine judges use something to "cleanse their palates" between samples. It's to re-sync their taste buds.  
- -

Of course, I've been known to be wrong on at least one occasion.

Sheridan J. Adams  
sja@grog.cray.com  
(612) 683-3030

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Date: Tue, 23 Oct 90 08:40:55 PDT  
From: keng@epad.MENTOR.COM (Ken Giles)  
Subject: Re: BrewCap

My brother has one of these. I helped him with a batch, once, from brewing all the way to bottling, using the BrewCap for fermentation. Overall, it works pretty well. The biggest problem we had was with the settling trub sticking to the shoulders of the inverted carboy. The instructions for the BrewCap warn you about this, recommending that you rotate the carboy quickly back and forth about its vertical axis in order to dislodge the trub. This was only moderately successful. I estimate that 1/4 of the trub could not be removed because of this problem. Also, the draining process has to be done daily, so that the compacted trub doesn't clog the drain tube.

I see why loose hops would be a problem if you use a hop bag. Dry hopping does seem impractical, though.

We used a homemade wooden stand. Simple to build, but you have to do it, or buy one.

It doesn't use a stopper, but a cap instead (hence the name BrewCap). The cap fits over the mouth of the carboy and is fastened by one of those ratcheting cable ties. I don't know what those are called. Its like the ties that you see the police using to handcuff protestors. The provided tie has a tab that lets it be loosened as well. We didn't have any problem with leakage. It made a solid seal. There is some variation in carboy mouths. Don't you have to specify the type?

One neat thing about this setup is that priming can be done by simply submerging the drain tube in the priming solution and lifting it above the carboy. It will syphon right into the carboy. It's an odd thing to see, even if you understand the physics behind it. It feels like a magic trick.

In summary, if you:

- o don't mind daily attention to your wort (draining trub)
- o don't worry about getting rid of 100% of the trub
- o are willing to build or buy a stand
- o don't plan to dry hop (unless you have a clever method)

then you'll probably like it.

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End of HOMEBREW Digest #524, 10/24/90  
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Date: Wed, 24 Oct 90 01:27 PST  
>From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>  
Subject: Cheap supplies -- try malt extract in bulk

In HBD 524, C.Luchini (CBL@uihepa.hep.uiuc.edu) writes:

>Can anyone give me a reference to a source for large  
>quantities of \*cheap\* brew stuff? Between the 11 people I  
>know who are brewing, we go through about 10-12 batches a  
>month (20-25 cases). At \$15 per can of extract, it's getting  
>expensive.

I don't have a suggestion for any particular source, but I do have a money-saving tip. Buy your malt extract in bulk. Alexander's pale extract is about \$16 for 10 lb (in a 1-gallon container), which is about 50% off of what you're paying for extract in cans. This is enough for 2 "ordinary" batches or 1 high-gravity batch. Alexander's is a great base malt, but I always add some crystal malt (0.5 to 1.5 lb per 5-gallon batch).

Fun Fermentations in Orange, CA sells Alexander's in 1-gallon or 10-gallon containers.

You can save even more money by mashing your own grain (of course there is a labor & time cost as well as an equipment investment to this route).

===

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

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Date: Wed, 24 Oct 90 08:58:59 EDT

>From: hirsch@eniac.seas.upenn.edu (Stephen Michael Hirsch)

Subject: Re: Homebrew Digest #524 (October 24, 1990)

hello,

I have enjoyed the list but can no longer keep up... please remove me.

-thank you

-steve

---

Date: Wed, 24 Oct 90 09:22 EDT  
>From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
**Subject: RE: Sulphur smells**

Bob Gorman asks about "Funny Smelling Starters":

> ...So I stick my nose in and there is this nasty smell. It was very  
> sulfury and estery (Like grape skins).

> Is it alright for starters to smell funny?

Yeast starters should smell like (are you ready?) YEAST. I find yeast to have a very strong sulphur component. I don't have my Miller or Noonan books here at work, but I recall yeast making lots of sulphur compounds in the early stages of fermentation. These normally get scrubbed out over time by the CO<sub>2</sub>. Ale yeasts are SUPPOSED to generate esters, so I assume your yeast is okay.

I often note a sulphury smell when racking beers out of primary into secondary; it always disipates.

When I make starters by stepping up cultures, I always taste a little before I pitch it into my wort. It should have bread-like yeastyness, and a bit of sulphur.

Mike Fertsch

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Date: Wed, 24 Oct 90 08:01:55 PDT

>From: willa@hpcvclwa.vcd.hp.com

**Subject: (more on) Ice to chill wort**

Mike Schrempp writes:

> To simplify the calculations, I calculate the cooling capacity of the ice  
> and apply this to the boiling wort. At this point, I have a quantity of  
wort  
> (W) at some temperature, and an amount of water (I) at 32 degrees F. I then  
> calculate the temperature when these are mixed.

Mike,

I like your idea of relaxing, and not worrying about specific units that  
cancel out anyway!

I think your calculation neglects the energy required to warm the ice to  
32F before melting takes place. My freezer runs right around 0F. Perhaps  
this extra energy (along with some cooling through the metal) would account  
for your cooler-than-expected final product.

I'm interested in your model, and hope you can get it dialed in. You could  
heat up some water (simulated wort) and see how fast it cooled without ice  
so you could approximate the loss through your metal vessel.

. . .Will

Will Allen

HP Vancouver Division

willa@vcd.hp.com or ...!hplabs!vcd!willa or Will ALLEN / HP5400/UX

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Date: Wed, 24 Oct 90 10:09:22 PDT

>From: brown@ocelot.llnl.gov (Dave Brown)

Subject: Re: For what it's worth (durk@dialogic.com (Dave Durkin))

Dave Durkin writes:

The colder weather is coming on us and it got me to think....

I bought a submersible aquarium heater (long, glass cylinder type going for around \$20-\$25 in any pet shop).

When I was touring a Portland Microbrewery I found the fermentation room was refrigerated, though they make ales. The Brewmaster replied that the fermentation vessels were well insulated, and the act of fermentation and the insulation was enough to keep the temperature correct. He added that when fermentation was complete, the beer would slowly cool to the temperature of the refrigerate room giving them a controlled storage environment.

I definitely don't need this now, it tends to be warm all year around, here in CA. But, I thought, if I ever return to cold climates, I would try it out. Maybe you could use one of those blankets they use to wrap water heaters.

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David S. Brown	This is not the official word of...
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_ / /  _)	Livermore CA 94550 ME(415) 423-9878
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Date: Wed, 24 Oct 90 11:26:52 PDT  
>From: ocarma@unssun.nevada.edu (Oran Carmona)  
**Subject: Re:BrewCap**

I have used a BrewCap system quite frequently and had a mixed experience with it. Ken Giles' message pointed out most of the points I would have made but I would like to add a comment or two. The system itslef works very well for the most part. My major complaint with it is that when you use it with a 5 Gallon carboy, you tend to lose anywhere from 0.5-0.75 gallons in the process of draining off the spent yeast/trub. If I could figure out a way to make one that would work on the 7 gallon acid carboys (which have a narrower neck) I'd use the system much more frequently. It's a usefule tool to have and would recommend it. (if you can live with the beer loss!) Does anyone know if there is a brewcap arrangement available for the 7gal carboy???

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Date: Wed, 24 Oct 90 13:33 EST

>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)

**Subject: SG meter**

A few months ago, someone mentioned something about a device for measuring Specific Gravity that could be virtually isolated from the fermenting brew. Something about a wire that could be run into the carboy, with a digital display outside the carboy. Does this thing exist? Or am I just wishfully thinking?

Russ

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Date: Wed, 24 Oct 90 11:49:08 PDT  
>From: exile@Corp.Sun.COM (Keith Abbey - TSE)  
Subject: How to obtain bottles???

Hi,

Has anyone come up with some creative ways of obtaining bottles? I just don't drink enough beer to get the amount of bottles I need. How has everyone else done it? Any tips or hints would be greatly appreciated.

Thanks in advance,

--

'\_ ) /                    /\_ /                    Keith Abbey, Technical Support Engineer  
/ -<                    o /\_ /                    Phone: (415) 336-0149    FAX: (415) 969-9131  
/    ) </\_ < < \_ / /\_                    E-Mail: kabbey@Corp.Sun.COM

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Date: Wed, 24 Oct 90 10:36:10 PDT

>From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)

**Subject: competitions**

In response to Kim Mills' questions in HD524:

The competitions that I've organized do not allow Grolsh bottles, or half-liter bottles, or anything bigger. The restriction is mostly due to the difficulty of handling these large bottles. They don't fit into standard six-packs and cases like the rest of the hundreds of bottles.

Also an issue, but less important, is that these bottles are more rarely used than the usual 12-ouncers, and this may inadvertantly allow the judge to identify the brewer, if they are acquainted. It is always best to keep the brewer's identity from the judge. People are people, and they cannot help letting their personal feelings enter into subjective things like beer judging. I'm not talking about downright cheating, or anything deliberate at all; it's unconcious.

For this reason, we don't allow any labels or identifying marks of any kind on the bottle, and we blacken the cap if it is marked in any way, either by the brewer or by the cap manufacturer (like pepsi or RC cola).

Brewers who keg their beer either don't enter competition, or they bottle from the keg. You can do this if you chill the beer, the equipment, and the bottles, and dispense the beer gently. Or you can use a so-called "counter-pressure bottle filler" which, in general, gets the beer in the bottle more gently than other ways, and keeps more of the fizz in the beer than other ways. This device has been described here in the Digest and in various print magazines.

Suurb

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Date: Wed, 24 Oct 90 21:02:55 EDT  
>From: durbin%cuavax.dnet@netcon.cua.edu  
**Subject: Mashing German pilsner malz**

My roommate is making his first attempt at mashing and wanted me to pose this question:

Is pilsner light malt (German Pilsner Malz) partially or fully modified (should I infusion mash or step mash). And does it have a high enzyme count or do I need to mash it with a malt containing enzymes. Also any advice on pitching wyeast #2308, Munich Lager would be appreciated; I plan to use a starter.

Prosit Phil

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Date: Tue Oct 23 16:46:39 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
**Subject: re: AHA national competition**

I apologize in advance for the length of this posting as well as the delay in posting it. The HBD has been arriving rather sporadically and out of order here. In addition I went to Houston for a few days to judge and party at the Dixie Cup.

Well, I seem to have stirred up a bit of controversy in my discussion of the AHA/HWBTA beer judge certification program. I love controversy, but unfortunately, this one seems to be more over semantics than facts, so I will attempt to clarify some of my comments and respond to some of the follow-up messages I have read.

Dave Suurballe sez...

> In saying, "In order to advance through the ranks, judges have to gain  
> experience by judging", Chuck implies a couple of things that I take issue  
> with. First, I've dealt in the past with very experienced judges who  
> don't know or taste anything, so I don't agree with Chuck's implication  
> that experience makes a judge good. Second, Chuck implies that the  
> AHA judges are advancing through the ranks, and this is certainly not  
> true. I'm not an AHA judge, and I judged this year in Oakland, and there  
> were a lot of other non-AHA judges there, too. We're not advancing through  
> the ranks; we're not even \*in\* the ranks.

What I meant was that experience is the only way for certified judges to become National or Master judges, this is fundamental to the judge certification program. I do not think that experience alone makes a good judge, but it certainly makes a judge better. Obviously, you cannot advance through the ranks if you're not in the program. You should be aware however, that experience points are retroactive, if you have judged in sanctioned competitions in the past, those experience points will be credited to you immediately if you become a recognized/certified judge.

Next Dave sez...

> Here's my favorite part of Chuck's article: "Yes, some judges make  
> a career out of judging only ales, but you can be assured they are  
> not judging obscure lagers, especially at a National competition.  
> In fact, the AHA makes a token effort at using properly experienced  
> judges for some of the more specific styles in their National  
> competition, especially for things like British Bitter, Lambic, Kolsch,  
> etc."  
>  
> I judged British Bitter at Oakland.  
...  
> Only two of the five judges had ever tasted the style.

This is exactly what I mean by a "token effort". I did not mean that every judge had sterling credentials. What the AHA tried to do was to identify certain judges with direct experience with specific styles and ask them to judge that style. This does not mean that every judge was an expert at the



style that they were judging, but most of the experts were judging the styles they knew best. This generally meant that styles such as Bitter had at least one judge who really knew the style. Given the number of entries and the number of judges it would be impossible to do any better.

> I know there were experienced judges at the National Competition. I know  
> some panels were better than others. My experience there, however, shows  
> that Chuck's stated view is not based on reality. The AHA \*is\* using  
> inexperienced judges in the National Competition. It makes \*no\* effort  
> to find judges experienced in some of the more specific styles.

I never said there were no inexperienced judges at the competition. Since there will always be inexperienced judges, it will always be part of the responsibility of the experienced judges to help them understand and appreciate the style they are judging. While it may not have been obvious, the AHA did ask certain judges to help judge styles they were considered experts at.

> My view is that the AHA  
> National is sloppy and disorganized to the extent that it simply cannot  
> provide what it claims to its customers, which is fair, rational, and  
> articulate comparison of homemade beers.

I agree that the AHA National has problems, I would be the last person to try to defend the (lack of) organization of the event. Nonetheless, it attracts more experienced judges than any other homebrew competition. You stand a better chance of having your Faro or Rauchbier judged by someone who knows the style than at any other event I have attended.

> Norm Hardy, if you're unhappy with what an Alt beer judge said, forget  
> it. The AHA doesn't want to know about it. The judge won't be reprimanded.  
> My advice is to stop investing your time, money, beer, and emotion in  
> a competition as poorly run as the AHA National.

The AHA/HWBTA Beer Judge Certification Program is independent of the AHA. We \*DO\* want to know about dissatisfied competitors. Judges who make inappropriate or erroneous comments \*WILL\* be reprimanded, and can even be demoted or ejected from the program.

> I haven't bought into it because it reminds me of the Boy Scouts, with  
> levels to attain, and badges to earn, and uniforms to wear. That's my  
> opinion.

I didn't know we had uniforms. I have always wanted to show up at a competition with a judge's robe & powdered wig :-)

I am also sorry that you feel so negatively about the BJCP program. The program is very young and still in its formative stages. We are simply trying to bring a measure of organization and accountability to a system that threatens to run amok.

Norm Hardy sez...

> He also wondered if my initial comment was about a low judging score I  
> received.... well, no, not really, the beers have received fair scores but  
> have had some wierd comments at times and occasionally a rude comment:  
> (your beer's aroma smells as though the yeast ate sauerkraut, hahaha).

This kind of comment is exactly the sort of thing that would get a certified judge reprimanded, but it was probably not made by a certified judge.

Stephan Koza sez...

> The thing that Chuck forgot to mention, however, is that all palates and  
> nostrils are not created equally. Therefore, since the AHA has no standard-  
> ized tasting exams there will be a # of judges who although they know the  
> rules and think they know what a beer is supposed to taste like but do not  
> have the physical ability to discern faint or muted nuances.

Hopefully, with experience a judge will learn his/her sensory strengths & weaknesses. In addition, many clubs and conferences provide sessions that allow you to smell and taste various chemically altered beers so that you can learn more about your perception thresholds. When I took one of the first certification exams (in 1986) it included an experimental section on threshold evaluation that attempted to determine your ability to perceive some basic flavors such as sourness, bitterness, sweetness, etc. The concept proved too complicated to implement for every exam and was eventually dropped. Too bad, I thought it was a good idea that just needed some refinement.

John Polstra expresses some bewilderment over apparently contradictory statements I have made...

> In HBD #518, bose!synchro!chuck@uunet.UU.NET (Chuck Cox) writes:

...

>> In fact, the AHA makes a token effort at  
>> using properly experienced judges for some of the more specific styles  
>> in their National competition, especially for things like British  
>> Bitter, Lambic, Kolsch, etc.

>

> But in his trip report on the AHA national conference (HBD #450), Chuck  
> wrote this:

>

>> As usual, judge assignment was a free-for-all (I managed to grab a seat  
>> at the traditional mead table).

...

>> Most competitors consider the national first  
>> round a total crap-shoot.

>

> Yours in bewilderment

Lets see if I can talk my way out of this one. The first round of the AHA Nationals is a joke, you'll never catch me trying to defend that catastrophe. The second round is a little better, in that the overall quality of judges is excellent. Once again I think the important phrase is "token effort".

Certain

judges were asked to judge categories they were considered experts in, the rest of the judges were allowed to judge pretty much anything they wanted. The (dis-) organizers did try to distribute the less experienced judges evenly, so that a given style had at least one experienced judge.

Steve Dempsey and Jay Hersh correctly point out that although the BJCP does not provide training of judges, the AHA and various clubs do. At the national conference there is always a session or two on beer evaluation. Some of the larger clubs, such as the Wort Processors, also provide similar seminars to their members. I heartily recommend such training regardless of your experience or certification level.

Steve also sez...

> If you want to see the situation improve, become a judge and help recruit  
> judges who will take their job as seriously as you take your brewing.

Amen.

Jay goes on to revisit some of the major complaints against the AHA, specifically its lack of democracy and lack of organization at the competition. These issues have been around since I joined the AHA in 1983, and will remain around until they have been resolved. Some folks have tried to make me out to be an apologist for the AHA. Nothing could be further from the truth, but I am not an AHA-basher either. The AHA has served its purpose quite well considering that most homebrewers are fairly anarchistic and independent. However, times have changed and the AHA needs to change too. Remember the Homebrewers Alliance? They tried to create an alternative to the AHA, but were unsuccessful. I think the AHA will have to become more democratic if it wants to survive, and the national competition will have to become more organized if it wants to retain what credibility it still has, but teeth-gnashing and name-calling aren't going to accomplish anything. We need members who are willing to actively promote changes.

Steve says there were about 2000 entries in the 91 nationals, Jay says there were about 700. According to the AHA the actual number was 1541 entries in 23 styles.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Tue Oct 23 16:45:51 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
Subject: re: Manchester, New Hampshire

Well, it seems that Manchester, New Hampshire does indeed have some homebrewers, and at least two of them read this digest.

In addition, Kevin McBride informs me that there are some good bars in Manchester, there is a homebrew club forming in the area, there is a homebrew supply shop and an Anheuser-Busch brewery nearby as well. He also reminded me that there are some nice mountains & seacost nearby.

I stand corrected.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Tue Oct 23 16:47:12 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
Subject: BJCP

Mark Bradakis asked me for some information about getting started in the Beer Judge Certification Program, and I thought that it would be relevant to the recent discussions about the program, so I decided to post it to the digest.

The Beer Judge Certification Program has various ranks for the judges from 'Recognized' to 'Master'; the difference is how well you scored on the beer judge exam and how much experience you have. Experience points are accumulated for stewarding, judging, and organizing local, regional, or national competitions.

In order to become recognized you must get a score of 60 (out of 100) or better on the exam, no experience is required. 70% of the exam is 10 essay style questions, and 30% is judging 3 or 4 beers. The exam takes about 3 to 4 hours to complete.

I Recommended reading the following:

The Complete Joy of Homebrewing - Charlie Papazian  
The Complete Handbook of Home Brewing - Dave Miller  
The Essentials of Beer Style - Fred Eckhardt  
The Simon & Schuster Pocket Guide to Beer - Michael Jackson  
The New World Guide to Beer - Michael Jackson  
The AHA National Homebrew Competition Rules and Regulations  
Transcripts from the latest national conference.  
The BJCP introductory pamphlet

If you want to get really advanced, read:

Principles of Brewing Science - George Fix  
Brewing Lager Beer - Gregory Noonan

These will provide a solid base of book-learning.

I have given the exam a couple of times. In order to pass the exam you need to be very knowledgeable about both brewing beer and beer styles. Most people have trouble with the questions about beer styles. The questions are tough and require fairly specific answers for full credit.

You should have practical experience in extract and all-grain brewing. There will be questions about various ingredients and procedures. You should understand as much as possible about hops, barley, yeast, malting, mashing, brewing, fermenting, and conditioning.

You must be prepared to describe, differentiate and give commercial examples of every major beer style. By major style, I mean anything that Jackson describes in his books.

If you get the opportunity to judge in a few competitions, that would help

too. Any judging that you do at sanctioned competitions will be credited toward your experience points once you become recognized.

If you already have enough judging experience, and get a decent score on the exam, you start out as a certified, national, or master judge.

The time and location of beer judge exams is printed in the Calendar of Events published in Zymurgy. If your club or homebrew shop wish to sponsor an exam, Contact either the AHA (club) or the HWBTA (shop) at least 2 months in advance. They will delegate a local judge to administer the exam. The exam questions are provided by the BJCP, the beers to judge are provided by the exam sponsor.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Tue Oct 23 16:48:09 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
Subject: re: AHA national conference

Darryl Richman sez...

> But another of your comments struck a note I've heard sounded many times  
> before: "Given the high cost of attending the conference..." Is \$250  
> plus hotel and travel really that expensive for a 3 day conference including  
> a several meals?

...

> It's not like the AHA was making 100% profit on this either--the last issue  
> had an abbreviated budget sheet and I noticed that the conference brought  
> in \$70k and spent \$50k.

...

> In fact, the \$20k seems to be the margin that AHA runs  
> on, on annual revenues of \$370k. At about ~5%, that's pretty close to  
> non-profit, which is what the AHA is supposed to be.

I disagree with you on this one Darryl. First, the conference costs closer to \$300 if you include all the tastings, meals, and seminars. Not all homebrewers are overpaid and underworked techno-weenies like you and I ;-)  
Second, \$20k is a lot of profit for an event that only cost \$50k to produce. I don't think the conference should be used to subsidize other AHA expenses.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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End of HOMEBREW Digest #525, 10/25/90  
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Date: Thu, 25 Oct 90 09:08:37 -0400  
>From: William Mayne <mayne@nu.cs.fsu.edu>  
**Subject: Re: How to obtain bottles?**

Keith Abbey writes:

> Has anyone come up with some creative ways of obtaining  
>bottles? I just don't drink enough beer to get the amount of bottles  
>I need. How has everyone else done it?

How have I drank that much beer? Persistence! :-)

Seriously, though. Here are a few suggestions:

(1) Hunt around for a glass recycling bin. It is usually okay to take bottles from them. I stocked up on bottles after just a few visits to the recycling bin at my local food coop. Monday is the best time to check.

(2) If you can find a local liquor store or bar which sells beer in returnable bottles you can usually buy cases of empties for the deposit value. They usually don't keep them around long, so you may need to call and arrange for them to save you some or tell you when to come by ahead of the collection truck. You may even be able to get a bar or restaurant which serves imported beers to save you some of those bottles.

(3) A great labor saving substitute for 12 oz. recapable glass bottles is one or two liter plastic soft drink bottles. They work for bottling home brew and since you don't need so many of them you save a lot of bottle cleaning time. Caveat: Since these are mostly clear you should keep them in a dark place to protect the beer from light.

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Date: Thu, 25 Oct 90 09:13:26 -0400  
>From: kim@nova.npac.syr.edu (Kim Mills)  
**Subject: Leistad yeast book**

I'm looking for a place to buy a book on yeast culturing (described in Dave Miller's book)

Leistad, Roger. Yeast Culturing for the Homebrewer. Spencer, Iowa. Leistad Services. 1983.

Thanks for any leads, Kim

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Date: Thu, 25 Oct 90 08:37:29 PDT  
>From: sherwood@adobe.com (Geoffrey Sherwood)  
**Subject: tea taste**

I am an extract brewer (with specialty malt adjuncts). Most of my brewing has been done using English extracts (Munton & Fison mostly, but various other kits as well). Our local homebrew store sells Alexander Light and Amber extract in bulk. The last batch I made from it had a very pronounced 'tea' aroma and taste. A friend of mine who is also a brewer had the same experience. I used 1 pound of crystal malt which I removed at 170F, 6 lb extract, and 1 lb corn sugar. I hopped with 2 oz mixed cascade and halletauer hops. I have made MANY batches with a similar recipe without ever experiencing this (never with American extracts, though).

The aroma was strong at the end of the boil, and I tasted it in the cooled wort (the keg is not drinking yet, but I expect it there as well). We first noticed this in Dave's brew. The batch was undercarbonated at the time and tasted almost exactly like iced tea.

Has anyone experienced this? My suspicion would be the extract, but I have read many praises of Alexander's malts in this list.

geoff sherwood

(Anybody know where I can get Munton and Fison extracts in bulk? They make the best I have used - IMHO, of course)

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Date: 25 Oct 90 07:39 -0800  
>From: mike\_schremp%29@hp4200.desk.hp.com  
Subject: Gushers? EMDE? ... An idea

I just got a copy of Miller's book and have been casually reading it while a batch is fermenting in the tub. Something he said about yeast, plus what's happening to my beer got me thinking about gushers and EDME yeast.

I don't have the book, so I can't quote it, but in discussing ale yeast versus lager yeast, Miller said that some ale yeasts end up acting like bottom fermenters ("no yeast pancake on the top" or something like that). At about this time, I racked my beer (an ale using whitbread dry yeast). Before racking I had 1 bubble per minute, and since racking I haven't seen one bubble. I also never saw a "yeast pancake".

I have no experience with lager yeasts, but if ale yeast is working from the bottom, and then it gets thrown out with the trub after racking, is there enough yeast left in suspension to continue the fermentation of the complex sugars? Maybe priming with corn sugar (glucose) jump starts the process, then the yeast can continue the fermentation of those complex sugars and WHAM! gushers.

So, a question for the gusher people, did you rack of the trub and have your fermentation stop? Also did you prime with corn sugar or wort?

Since I'll be bottling next week, I may try a couple of bottles without any priming, and see what happens.

Hoping to see Old Faithful only in Yellowstone,  
Mike Schremp

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Date: Thu, 25 Oct 90 09:43:15 pdt  
>From: Dan Needham <dann@hpsadlb.hp.com>  
**Subject: Re: How to obtain bottles???**  
Full-Name: Dan Needham

In HBD #525 Kieth abbey asks ...

> Has anyone come up with some creative ways of obtaining  
> bottles? I just don't drink enough beer to get the amount of bottles  
> I need. How has everyone else done it? Any tips or hints would  
> be greatly appreciated.

I have found a couple of good sources of sparkling wine bottles. These take a crown cap, and are a good size (A pair of beer mugs full!). Restaurants that serve champagne brunches and weddings are good sources for bottles by the case. Be aware that some of the Spanish sparkling wines have a larger lip that does not take a standard crown cap.

Happy Brewing!!

Dan Needham                      dann@hpsad.hp.com

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Date: Thu, 25 Oct 90 10:32:00 edt  
>From: Andy McBrearty <sdrc!gcandy@uunet.UU.NET>  
**Subject: Warming Winter Wort**

In HOMEBREW Digest #524 Dave Durkin writes:  
>When I was living in England, I had a problem brewing in the winter...  
> (rest of article deleted)  
>

I just wanted to offer a (possibly simpler) solution:

Rather than submerging the aquarium heater into the fermenting wort (and run a risk of contamination ;-), how about using the same carboy-in-a-water-bath setup that has been mentioned before in this Digest (summer topics). It was designed to keep the wort cool during the hot months, but by putting the aquarium heater in the water bath, you can regulate the bath temperature and you avoid any special cuttings or setup.

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Andy McBrearty  
uunet!sdrc!gcandy

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Date: Thu, 25 Oct 90 12:07:56 CDT  
>From: whg@fenchurch.wustl.edu (Walter Gude)  
**Subject: Bottles...**

When I started homebrewing I just went down to my favorite bar which sells beer in long neck bottles and asked the nice man if he'd sell me a case or 3 of empties. They evidently pay about 2 cents per bottle and 12 cents for the carton deposit. So for \$1.00 per case they sold me all the bottles I wanted. And I got some really sturdy cartons to carry them in.

Walter

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Date: Thu, 25 Oct 90 10:33:33 PDT  
>From: marcs@SLC.COM (Marc San Soucie)  
**Subject: Getting One's Mitts On Bottles**

Keith Abbey asks:

> Has anyone come up with some creative ways of obtaining bottles? I just  
don't  
> drink enough beer to get the amount of bottles I need. How has everyone else  
> done it? Any tips or hints would be greatly appreciated.

A common problem among those of us who brew far more than we can drink, but  
the  
solution offers itself within the problem statement. You brew more than you  
drink, therefore there is beer in excess. You have buddies with the opposite  
problem, no? Who drink more than they brew? So you sidle up late into a  
drinking session and offer to exchange full bottles for empties. The  
inebriated  
one mulls this over for an instant, calculating the relative net worth of his  
empties and your fulls, and keels over from the blinding stupidity of your  
gesture. The next morning, sporting a wicked corn-beer hangover, he deposits  
seventeen cases of Lone Star long-necks in your garage, and drives away a  
moment later with a case of homebrewskies. He chuckles at his luck, while you  
moan at the thought of cleaning the butts out of all those bottles. But  
entropy  
has been pushed back for a brief glorious moment, and the net happiness of the  
world has been increased.

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

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Date: Thu, 25 Oct 90 11:41:44 MST  
>From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>  
**Subject: Re: How to obtain bottles???**

In HBD#525 exile@Corp.Sun.COM (Keith Abbey - TSE) writes:

> Has anyone come up with some creative ways of obtaining  
> bottles? I just don't drink enough beer to get the amount of  
> bottles I need. How has everyone else done it?

Go down to the friendly neighborhood beer store and ask them to bring out some pre-emptied returnable bottles. They'll charge you the normal rent of \$0/case and deposit of about \$2/case. But you neither have to pay for the beer nor drink it :-). Get an extra case or so and return the damaged/worn/very\_filthy ones after sorting through them. Then comes the fun and exciting chore of cleaning. I'm sure you know what to do next.

-Steve

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Date: Thu, 25 Oct 90 11:07:56 -0700

>From: noah@cs.washington.edu (Rick Noah Zucker)

**Subject: How to get bottles**

>From: exile@Corp.Sun.COM (Keith Abbey - TSE)

>Subject: How to obtain bottles???

>

> Has anyone come up with some creative ways of obtaining bottles?

>I just don't drink enough beer to get the amount of bottles I need. How

>has everyone else done it? Any tips or hints would be greatly appreciated.

A couple of ideas:

- 1) I got a lot of my bottles from a friend who posted something on our departmental newsgroup asking people to bring him bottles. Ask people at work to help you out if it is that sort of place.
- 2) Seattle has curbside recycling. On Thursday nights I can go out and get bottles from my neighbor's recycling bins. The 65 year old woman across the street from me drinks a lot of champagne. It works out really well.
- 3) I have a friend who occasionally asks a local restaurant to save a day's worth of bottles for him.
- 4) If you don't have curbside recycling, you still might try going to a recycling center. If you live in a state with a bottle bill, you could pay \$0.05/bottle.

What's really annoying is how many micros use bottles with threaded caps. Of course I don't buy too much microbrew since I started brewing (just bottled my sixth batch) except for Sierra Nevada (to culture the yeast).

Rick Zucker

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Date: Thu, 25 Oct 90 14:45:15 EDT  
>From: Chris Brown <CBO@CORNELLC.cit.cornell.edu>  
**Subject: This Is A Test**

Sorry to waste the bandwidth, but I just got added to the list and I wanted to make sure I can post. I'm waiting for my first digest with baited breath.

Toapher

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Date: Thu, 25 Oct 1990 15:25:16 EDT  
>From: Marc Rouleau <mer6g@virginia.edu>  
**Subject: Ale Yeast for "Lager" Recipes?**

I have a couple of ale yeasts from Wyeast (one English, one German -- I don't have the numbers handy), and I'd like to make something akin to Papazian's Rocky Raccoon Lager. What do y'all think? I'll be fermenting and storing this brew at 60-75 degrees.

In general, how will using ale yeast where lager yeast is called for change the outcome of a recipe? Is lager yeast mainly important for its ability to ferment at low temperatures or are there other factors as well?

-- Marc Rouleau

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Date: 25 Oct 90 12:33:55 PDT  
>From: stevef@sidd.SanDiego.NCR.COM  
**Subject: still too much sugar**

Just to finish my story on corn sugar in the wort, my Amber Light came out tasting pretty good but a little tart. It makes a good thirst quencher--certainly better than Bud, etc. I doubt, though, if I ever use corn sugar again except for the priming.

On another topic, I'd like to try approximating a Bass Ale. Does anyone have a good starting point for me, recipe-wise?

-steve f

- -----  
stevef@sidd.sandiego.ncr.com

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Date: 25 Oct 90 13:56:07

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

**Subject: New Participant**

OFFICE MEMO  
Subject: New Participant  
Time:12:23 PM  
Date:10/25/90  
Greetings all! I have been reading the HBD for the past year, somewhat sporadically, via local BBS and CI\$. Finally I am able to subscribe directly through a new mail link established by my department's LAN.

I thought I'd introduce myself by way of my first message to the HBD:

I am Russ Wigglesworth, a San Andreas Malt (and Boston Wort Processor). I have been fairly active in the CI\$ Forum since it began and know some of you from there. I also met some of you in Oakland in June. I am, to borrow Chuck Cox's phrase, just another "overpaid and underworked techno-weenie" at the UCSF Medical Center in San Francisco. I am a novice brewer and long time consumer of fine beers who is always interested in learning something new. I make no claims at expertise, however like the rest of you, I have my opinions. I look forward to exchanging views via the Digest.

Some comments about the recent AHA/BJCP discussions:

First of all, I strongly suggest that all comments be forwarded to the powers that be (as it were) at the AHA. I hear much valid criticism of the AHA and its events from homebrewers around the country, most of which never reaches those who should be aware of it. I agree with Chuck Cox that the AHA is an organization with the potential to democratically serve ALL homebrewers. And, that the change must be initiated from within by brewers who will participate in the process. The same holds for the BJCP and the National Competition. Active membership and frequent communication are key in tailoring any group. If you are a BJCP judge and you see problems, say so to the people in charge. If you are not part of the BJCP because of specific reasons or complaints, make them known as well so that they can be addressed.

I can say from my own experience that the AHA is making an effort to correct the poor organization of the National First Rounds by regionalizing them and planning well in advance for the anticipated 2000 entries. Plans are in the works to attract more judges to these regional 1st rounds and to set guidelines for the judging so that there is (positive) consistency between the three regions.

I also believe that the AHA could be doing more to find and address comments and criticisms like those which appear here and at the various clubs around the nation. The CI\$ Forum does not get as much of this type of discussion as the HBD. I don't know what can be done to change this outside of continuing to pass along any such dialogs and hope that they make some impression. It would be nice if at least one of the members of the Board of Advisors was a

participant here.

If possible, a copy of the comments referred to in HBD 525 should be forwarded to the Advisors. Chuck, since you have access to Bill Murphy, perhaps you could do it (if you don't already!).

Anyhow, I tend to get on a soapbox from time to time and I guess now is one of those times. With luck I have not offended anyone. I look forward to your replies.

RW...

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Date: Thu, 25 Oct 90 10:57:45 PDT  
>From: robertn@fml.intel.com (JEEPSRUS)  
**Subject: cool weather fermentations**

David S. Brown writes...

<When I was touring a Portland Microbrewery I found the fermentation  
<room was refrigerated, though they make ales. The Brewmaster replied  
<that the fermentation vessels were well insulated, and the act of  
<fermentation and the insulation was enough to keep the temperature  
<correct. He added that when fermentation was complete, the beer would  
<slowly cool to the temperature of the refrigerate room giving them a  
<controlled storage environment.

In the interest of lower energy bills, I kept my house very cool last  
winter. This did make things tuff when it came time to brew. So, I simply  
wrapped my primary with a very heavy blanket. It fermented away just as  
happy as could be. In fact, on of my best beers was fermented in this  
manner.

One item I saw in the instructions for one of my first beers was interesting.  
It consisted of a lagre wooden box and a thermastat controlled light. In  
small areas, youd be suprised at the amount of heat a 60 watt light bulb  
gives off.

As a matter as a fact, that's what I've done for my dogs at times. I'd take  
my drop-light from the garage and hang it in the dog house. Presto, a warm  
happy dog!

<I definitely don't need this now, it tends to be warm all year  
<around, here in CA. But, I thought, if I ever return to cold  
<climates, I would try it out.

Make a trip to Sacramento this January, when it gets into the mid twenties.  
I've been around colder places, but that's still a might bit chilly :-)

<Maybe you could use one of those  
<blankets they use to wrap water heaters.

Try the army-navy surplus store. Pick up one of those heavy wool blankets.  
That'd probably work great, and be fairly cheap. Those water heater blankets  
usually have fiberglass insulation. You dont wat that stuff near where you  
brew your beer.

RobertN  
robertn@fml.intel.com

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Date: Thu, 25 Oct 90 19:10 EDT  
>From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>

**Subject: Distillation**

In recent HBD's I've noticed some discussion on why Uncle Sam doesn't want his citizens distilling their own spirits. I remembering reading a book about bootlegging and recall two good reasons. First of course is money. Taxes on a spirits amount to some serious bucks for the feds. Secondly is a health reason. Apparently bootleggers would use old lead pipes (from radiators, etc.) to do the distillation. This, of course, caused lead poisoning.

Eric

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Date: Thu, 25 Oct 90 22:10:29 EDT  
>From: Jim Griggers <brew@ncrmud.Columbia.NCR.COM>  
**Subject: Art's Brewing Supplies**

Michael Metheny asked me to send him information on Art's Brewing Supply. Since I am having trouble sending mail to him, and maybe other people are interested in Pepsi kegs for \$25 +\$2 +shipping, I will post this to the HBD.

Here is the info you requested:

Art's Brewing Supplies  
640 So. 250 West  
Salt Lake City, Utah 84101  
801 533-8029

Hours: Tuesday thru Saturday 12noon till 6pm Mountain Time  
Cards: Visa and Mastercard

I have no interest in Art's other than I was satisfied with the two kegs I ordered from them.

PS: (note to Pete Soper) Pete, I have gotten every mail message that you have sent me, but I am having no luck at all getting a message to you at encore.com . I am going to send you a note by US. Mail if all else fails. Your mail traveled this path: ncrmud!ncrcae!ncrlnk!relay.cs.net!encore.encore.com!maxzilla.encore.com!soper Note that uunet does not talk to hubcap, since mail to hubcap!uunet gets bounced.

Jim Griggers (brew@ncrmud.Columbia.NCR.COM)

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Date: Wed, 24 Oct 1990 17:52:13 -0400  
>From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Specific heat?

Anyone know the specific heat of malted barley?  
Metric units preferred IE: joules/g deg K, but  
even BTU/ lbs deg F would be OK as long as its in British  
pounds, BTU, and Deg F ;-)

When is a gallon not a gallon? Whan the ounces are different !@#\$\$%&\*#&#^@

Bill Crick

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End of HOMEBREW Digest #526, 10/26/90  
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Date: Fri, 26 Oct 90 03:57:14 CDT  
>From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Lots of stuff**

A few things I'd like to comment on:

- 1) Yeast Culturing book. It's available from the AHA for \$4.25 + shipping. The phone number is (303) 447-0816. It's a pretty good book, and as far as I can tell, the methods work. We've done about 5 batches from our cultured yeast so far. Definitely worth while.
- 2) Those AHA people on CI\$ who don't read HBD. Why is this? I'm pretty sure they can subscribe to HBD from their CI\$ account. Maybe someone should tell them that we exist. It would be nice to have some of the higher up people in the AHA taking note of some of the things that go on here.
- 3) BJCP and the National Competition. I've never entered this competition before, so what I have to say may not mean much, but I'd say that with the size of the competition there are bound to be problems. I would say that the BJCP is a very good method of combating some of the problems. If everyone who judged this event was a Recognized judge, then you'd know that they have at least written an exam and tried to identify a few beers. This is better than what is available now where you have no idea what kind of experience the judges have. If someone is a Certified judge then you at least know that they have judged before. This says something. It's a young program; let it work a bit before condemning it.
- 4) Gallons. Actually, I think the ounces are the same. It's the pints that are different. A pint is defined as an eighth of a gallon and half a quart. An imperial (British) pint is 20 oz. A US pint is 16 oz. (I think, but it could be 17 -- I always forget). An imperial pound is the same as a US pound. If something doesn't change soon I'll probably go crazy because half my books are british, the other half US, and my measuring devices are a random mixture of US, Imperial and metric. (That's Canada for you...)
- 5) Chilliness. One good thing about Winnipeg; in the winter, it can get to -40. At least this is the same in degrees F and degrees C. :-)

Mike (there's too many Mike's here) Charlton

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Date: Fri, 26 Oct 90 09:40 EST  
>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)  
Subject: plastic bottles, faithful?, breath

W.Mayne suggested bottling in 2-liter plastic bottles. I like the sound of this; I've had Watney's in 2-liter bottles and it was fine (and inexpensive, when compared to the same amount in bottles. Just shows the expense of packaging). Has anyone else used plastic bottles?

Non-brew statment: I was at Old Faithful, and it wasn't. It was late 3 times in a row (by up to 30 minutes). It indirectly caused me to lock my keys in my car. Murphy rides again.

To the person with the baited-breath: Have a homebrew, your breath will be much nicer \*:-).

Russ (of NH)

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Date: Fri, 26 Oct 90 07:05:12 PDT  
>From: foster@stanly.enet.dec.com  
Subject: RE: Warming Winter Wort

Rather than insert a heater in the fermenter, you can get a heated wire that fits around a glass carbouy. I brought mine with me from the UK but I have seen recently that hardware stores are selling what looks like the same insulated heated wire to wrap around water pipes to prevent feezing. You buy this stuff by the yard. By changing the position of the heated-wire loop, you can manage the temp in the fermenter. The lower you place the heated loop, the higher the internal temp. I usually ferment in a cardboard box to exlude draughts and conserve heat.

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      ! !
     /  /
    !    !    <- carb.
    !    !
    !=====  
    !    !    ^
    '-----' +--- Heated wire looped around Carb.
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It would have to be pretty cold (below 55) in the brewery before I would resort to heating though. I find an insulated fermenter works fine and doesnt run the risk of off flavours due to high fermentation temps.

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Date: 26 Oct 90 10:16:00 EDT  
>From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Various, incl. request for help

Hi there!

I've been mostly out of commission the last 3-4 weeks due to illness, and as a result want to offer "catch-up commentary" now. Also, I need some input and so will address my current problem as my last topic.

BEER HUNTER TAPES: Mine finally arrived last week, taking about 2 weeks longer than advertised. The image and sound quality are excellent; better than having recorded the original broadcasts, even at top speed. In answer to \*everyone's\* question: no, there are no commercial breaks or even the fade-outs for them; yes, there is some stuff that the commercials cut out, but only a few seconds' worth. The difference is genuinely insignificant in my opinion.

What I find far more interesting, is that the program sequence is different on the tapes. And I suspect that the sequence on the tapes is the sequence originally intended for broadcast, and that the Discovery Channel juggled the programs. I know for a certainty that Disc. Ch. has done so to other programs in the past.

All in all, I'm satisfied with the product, and glad I spent the money.

HONEY MEASURES, AND PYMENT UPDATE: For those who have been wanting to know, one pound of honey measures 10.56 fluid ounces.

I let my pyment (described previously) ferment out completely. This may have been a mistake, in that I may end up with a somewhat drier product than originally intended, but these things are \*so\* hard to call. More important is the overall result.

First of all, much to my amazement (considering I boiled the grape juice), the pyment clarified \*completely\*. At bottling, it was (as my roommate termed it) a truly gorgeous "apricot-gold" color. The bouquet is as marvelous as the color. As far as taste goes, however, it's exceedingly clear that this brew will require a minimum aging of one year. And as I already stated, it promises to be on the dry side-- but I don't think it will be overly so.

NEW YEAST BRAND: I recently got the catalog for Cottage Brewing Supply, in Daytona Bch. This is the supply store that Dr. Andrews recommended to me as a source of adjunct bags. In perusing the catalog, I came across listings for Vierka wine yeast. These are described as being German dry wine yeasts. As the list included both a mead yeast and several yeasts suitable for use in making fruit wines, I'm curious about the stuff. Does anyone know anything about this particular brand of yeast?

DISTILLATION: I'm a biologist, not a chemist, but I am given to understand that if the distillation process isn't correctly handled (in terms of

temperature, etc.), one can end up with undesirable elements in one's end product. An example is benzenes. What you're distilling, and what your equipment is composed of, will affect the potential undesirable elements that can be produced. The main thing, though, is that it's on the dangerous side: the potential for poisoning oneself does exist.

AGING FRUIT BEERS: When I made "Cherries in the Snow", and more recently when I made a framboise, I found the minimum aging time to be 3-4 months. I think I aged the "CitS" 6 months before really consuming it in any quantity. Most of the recipes I've looked at where fruit is included have indicated a 3-4 month minimum aging, with 6-8 months not unusual.

The "Cherries," btw, really does get better, the longer it ages. My last bottles were 14 months old when consumed.

For those who care to know: the framboise has come along quite nicely; I can't wait to try it again when this batch is gone!

AHA JUDGING: I am a relatively new member of the AHA, and have yet to compete. However, I was initially planning to enter the "Weiss is Nice" competition when I discovered that membership in the local homebrewing club was a prerequisite for competition. This I resented.

Now, I think the first-round judging at the local level makes perfect sense. What I *\*don't\** like is the dis-enfranchisement of independent brewers like myself! The way this competition was set up, you not only *\*had\** to go through a local group, you *\*had\** to be a member. Sorry, but I have neither the time nor the inclination to join my local homebrewer's club. I have nothing against them; far from it! It's just that I don't believe in joining clubs to which I have no time to contribute. Thus, to have competed in the "Weiss is Nice" competition, I would have had to shell out \$21.00 to join the local club, after which I would have had to pay the fees to complete locally. And later, if my brew had done well locally, there might have been additional costs. Sorry, but that's just too damn much muss, fuss, and bother!

Surely, there can be a means by which those of us who are not "official club types" can be allowed to compete! I have no objection to an "entry fee" for non-members, for example. But surely, it shouldn't be necessary to force people into joining a club they don't want to join.

EDME BASHING, AND MY OWN LITTLE PROBLEM: I think I got some of the contaminated EDME, and that it went into my most recent batch. To explain: I decided to try to brew a pseudo-"Old Peculier". I cooked up a medium-bodied ale with both brown sugar and molasses added. Before pitching the yeast, I racked the wort off the trub. This is the first time I had done this. I then pitched the EDME, which I had purchased before the warnings about contamination, and which I was using for the first time. I figured there was no other way for me to find out if I had any of the bad stuff or not, and besides which this brew wasn't going to be around long enough to over-carbonate. :-)

Nothing about the fermentation of this batch has been "normal". The krausen came and went in less than 18 hrs, instead of the usual 40-48. Fermentation in the next 36-48 hrs after that was so active, the fermenter was actively *\*generating\** heat! (As in, it felt *\*perceptibly\** warmer than room temp to the touch). Fermentation then slowed, and a lot of yeast settled out. The rate of fermentation since then has been around 4-6 bubbles per minute, and

the brew has remained cloudy and opaque-- with suspended yeast, I presume. At this writing, it's been 3 weeks, 5 days since I pitched the yeast. \*No brew\* I've ever made has taken longer than 2 weeks to ferment, including the Imperial Stout I once made!

So now, I'm not at all sure what to think! Did I pick up an infection when racking off the trub? Is it the EDME? Should I pour this batch down the drain? (ouch!) See if it ever stops fermenting?

I would appreciate any and all advice!

Thanks in advance!

Yours in Carbonation,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

0 Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: 26 Oct 90 10:32:00 EDT  
>From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Note of interest

Hi there!

The following appeared in the "Notes from All Over" section of the November issue of Readers' Digest, and I thought some might find it interesting.

"After a long day of slaving over pottery kilns or digging tombs, ancient Egyptians probably looked forward to knocking back a few jars of the local beverage-- a beer brewed from Nile water, half-baked bread, wheat malt and date juice. Under the direction of Michael Hoffman ant the University of South Carolina's Earth Sciences and Resources Institute, archeologists recently unearthed a four-vat operation that may be the oldest brewery in the world.

Jeremy Geller, an archeologist at Washington University in St. Louis, is excavating the brewery, in the ancient city of Hierakonpolis. By examining pottery shards and assessing a radiocarbon analysis of a black residue found in the vats, Geller estimates that the brewery was active about 5400 years ago, before the construction of the pyramids. Solomon Katz, an anthropologist at the University of Pennsylvania, believes that the process of brewing beer helped prehistoric hunter-gatherers band together and learn to develop agriculture and create civilizations."

-- William Booth in Washington Post

Respectfully submitted,

Cher

"With one tuckus, you can't dance at two weddings." -- Yiddish proverb

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Cheryl Feinstein  
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Date: Fri, 26 Oct 90 10:23:36 -0500

>From: dbreiden@mentor.cc.purdue.edu (Danny-Boy)

**Subject: Note of interest**

In response to a query about gathering bottles suitable for a homebrewer, William Mayne suggests collecting bottles from recycling bins. How does one be sure that these are returnables? My assumption would be that the vast majority of the bottles sent to be recycled are of the non-returnable variety and have those nasty twist-tops....not so hot for capping. But then, Are returnable bottles \*really\* necessary?? I have always worked under the assumption that the NR's aren't satisfactory for bottling homebrew...

About 2-liter pop bottles...maybe I'm a damned purist or maybe I'm closed minded

but the idea of storing my precious homebrew in one of those \*plastic\* bottles brings me close to a shudder. Question: is there a noticeable effect on taste? Even bigger question: how do you seal it tight enough to get carbonation? Can the original cap be screwed on that tight??

When I get the urge to find bottles, I'll probably take the liquor store route.

Or I'll drink a lot. HMMMMMMMMM. And then 16oz. returnable pop bottles aren't all that bad.

Danny Breidenbach

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Date: Fri, 26 Oct 90 09:53:39 PDT

>From: falk@Eng.Sun.COM (Ed Falk)

**Subject: Re: where to get bottles**

If you happen to live in the San Francisco bay area, there's a bar in San Mateo called the Prince of Wales, which throws Grolsch bottles away by the case. I found this out and immediately told the owner to start saving them for me, I'd be back in a couple weeks to pick them up.

Perhaps some other bay area brewers would like to get together and take turns going over there for the empties?

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Date: Fri, 26 Oct 90 10:21:10 PDT

>From: Kevin Karplus <karplus@ararat.ucsc.edu>

**Subject: Re: Homebrew Digest #526 (October 26, 1990)**

Someone suggested picking bottles out of recycling bins. Be aware that this activity is illegal in most places---it constitutes theft. Many municipal curbside recycling programs rely on the income from reselling the materials they collect, and get understandably upset if people come around taking the high resale value stuff (cans, bottles with redemption value, ...) and leaving them to pick up the almost worthless stuff.

It is legal to ask people who have put stuff out for recycling if you can take it for reuse instead. Most people are glad to let you have it (reuse is more ecologically sound than recycling), and they still own the stuff at that point, so it is perfectly legal.

Champagne bottles are much better for brewers than the flimsy beer bottles now used by commercial brewers. If you can find "splits", they're ideal. Try University graduation ceremonies and caterers who do a lot of weddings.

Kevin Karplus

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Date: Fri, 26 Oct 90 11:58:51 PDT  
>From: jwhite@anovax.enet.dec.com  
**Subject: Bulk supplys**

A few HBD's back someone asked for a place to get bulk brewing supply's. If you are on the eastern half of the U.S. then Alternative Beverage is a good place to buy from. You can obtain 50 lbs of amber DME for \$110.00 and get a 10% discount on a pound of hops. Good bunch of guys there. They will talk to you about what you want to do and give you hints/help if you need it. Their number is 1-800-365-BREW. They are located in GA I believe.

Joe

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Date: Fri, 26 Oct 90 14:46 EDT  
>From: durk@dialogic.com (Dave Durkin)  
**Subject: Warming Winter Wort**

In digest #526 Andy McBrearty wrote:  
>I just wanted to offer a (possibly simpler) solution:  
>Rather than submerging the aquarium heater into the fermenting wort (and run  
>a risk of contamination ;-), how about using the same carboy-in-a-water-bath  
>setup that has been mentioned before in this Digest (summer topics).  
>[rest deleted]

What a great idea. I must admit that when I first did the heater trick I hadn't heard of or thought of the bath technique. But it makes good sense to try it since it would entirely eliminate the risk of infection. I don't need to worry about ambient room temperature at the moment but I will certainly keep it in mind for the future.

- --Durk

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Date: Fri, 26 Oct 90 12:07:09 PDT  
>From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: AHA Competition**

It's nice to finally have a response from Chuck on this matter.

Chuck is very happy with the fact that there is at least one experienced judge on each panel at the AHA national. He sees the glass as half-full, and I see it as half-empty. Imagine getting your scoresheets back and finding that one judge liked your beer and four others didn't; they detected some flavor that they didn't recognize and didn't like. Trouble is, that flavor is important in the style, but they don't know that. The experienced one knows it and scores the beer highly. Her score, however, is only one score, and cannot prevail against the four uneducated scores, so you end up losing. The beer that wins isn't the best one for that style, but the one that appealed most to the uneducated palates of the four novices, or the one that seemed most familiar to them.

I am compelled to make the following point again. Chuck says that "Certain judges were asked to judge categories they were considered experts in...", and while this may be true, it implies that there was some effort to place experienced judges on each panel, and this is *not* true of the British Bitter panel in Oakland. All of the judges on that panel just sat down there. Nobody asked them to, and nobody asked them (us) what our qualifications were. The event is so poorly organized that they were grateful that there were five people sitting there; it didn't matter who they were.

I wonder if any readers submitted a British Bitter to the competition. It might be interesting to see the scoresheets. Like I said in my last posting on this subject, only two of the five judges had ever tasted British Bitter, another judge was a BJCP Certified Judge, and the other two were very novice, basically right off the street.

The reason I make such a big deal about the British Bitter panel is because Chuck Cox writes glittering generalities about the National Competition which don't apply to the British Bitter panel. I saw how disorganized the event was, so I believe that the glittering generalities don't apply to other panels, too, and this leads me to believe that the glittering generalities are just not true at all.

The first round of the AHA National competition is a joke, and so is the second round. The beers are not judged fairly because of the large number of inexperienced judges, and the wrong beers are being judged, because of the crap-shoot first round.

I'm really glad that there's at least one experienced judge on each panel of the second round, but it bothers me a lot that there are so many inexperienced judges on each panel. Maybe if they can only find one Kolsch judge, they should use only the one, and if they can find only two Bitter judges, they should use only those two. I don't think there

is \*any\* place in a \*national\* competition for \*inexperienced\* judges.

Suurballe

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Date: Fri, 26 Oct 90 13:57:21 PDT

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: The Nature of Dry Yeasts**

In HOMEBREW Digest #526, Mike Schrempf observed:

> ... Miller said that some ale yeasts end up acting like bottom  
> fermenters ("no yeast pancake on the top" or something like  
> that) ...

I have an even less precise reference: Leistad quoted someone (don't remember who, and don't have the booklet handy) who maintained that the available dried yeasts were NEITHER lager nor ale, but were more closely related to bread-yeast strains. Presumably, this is from the need to have a fairly large number of the yeasties survive the rigors of the dried-yeast process.

Mike then asked:

> So, a question for the gusher people, did you rack off the trub and  
> have your fermentation stop? Also did you prime with corn sugar or wort?

Hard to say. When I had my two "gusher batches", my process was to leave the beer in the primary until I could no longer detect any activity. That doesn't mean there WASN'T any! The microfauna & microflora in the ferment could have slowly been munching away, without betraying their existence. The long ferments of Belgian lambics, Michael Jackson tells us, are a succession of different organisms gaining the "upper hand" in the (semi-)closed environment of the fermentor. The dramatic increases in carbonation that don't appear for more than a month after bottling could very well be due to a similar syndrome. My point is that I suspect the Edme Gusher Effect is more related to the nature of the colony pitched into the wort, than to the technique involved in the subsequent process, primarily because I changed the yeast and not the technique, and had no more gushers. I have always primed with corn sugar.

> Since I'll be bottling next week, I may try a couple of bottles  
> without any priming, and see what happens.

I'd love to hear the results.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Sat, 27 Oct 90 14:01:00 EDT  
>From: #ROSS27@ccm.UManitoba.CA  
**Subject: Subscribing to list**

Sub homebrew Chris Ross

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Date: Sun, 28 Oct 90 12:24:29 EST

>From: gt4393c@prism.gatech.edu

**Subject: Beer Evangelism ...**

Hey There,

I know that this is a "worn-out" topic, but I have yet to see a homebrewer who hates to give recipes, so ...

I am trying both to impress and to "convert" someone who is currently of the "Old Style / Schaefer (however it's spelled)" persuasion. I'm thus looking for a good ale for "conversion purposes". (Yeah, I realize that this is one \*heck\* of a lower bound, but ...) I'm hoping for an extract-based ale, with hops and speciality grains as needed, that doesn't break the bank.

Considering the "lack of competition" per se, I may just go with a good kit. Any suggestions? (I do like to do my own "hopping" however ...)

Thanks,

-Ivan      gt4393c@prism.gatech.edu

(P.S. : many thanks to Florian for sending me suggestions to my yeast query from a couple of months back. (This machine can't send to your side of the net apparently.) I made a batch of the "Spruce Ale" from TCJOHB, substituting Cascade hops and Whitbread yeast, and using a spruce extract from a company whose name escapes me. The current bottles have aged for about 2 months, and have been really great (except for being just a \*tad\* too perfume-y for my tastes - did "create" a new homebrewer with them, though ... :-)) From what I've read and experienced, I'm pretty sure that the off-tastes in my previous batch were caused by an EDME wild yeast infection.)

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Date: Mon, 29 Oct 90 11:14:06 -0500

>From: dbreiden@mentor.cc.purdue.edu (Danny-Boy)

**Subject: Beer Evangelism ...**

I think I remember seeing someone tell of their adventure with some malt extract that made a tea-like beer. What was the name of this brand.

I think I remember it was Alexanders.

My fellow brew-meister and I made a pale ale using 4 lbs of Alexanders Pale Malt Extract, 1.1 lbs Munton-Fison Amber Malt Extract, 1 lb corn sugar, etc. Everything went really well up through bottling. After two weeks in the bottle, we opened one. Absolutlely no carbonation and a very fruity taste and aroma. Three weeks later, we tried again. This time, there was slight carbon-

ation -- no where near what one would like -- and the taste was still young. I've heard of homebrews being described as cidery--but when I smelled a glass of this, I thought my mom had given me a nice cold glass of apple juice!! Maybe it's going to improve in another 3 weeks.....

Does anyone out there have any opinions on Alexanders?? Please respond-- either via e-mail or on the net--maybe a good bashing round is in order. I sure don't plan to buy it again.

Danny-Boy (dbreiden@mentor.cc.purdue.edu)

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Date: Mon, 29 Oct 90 08:46:58 -0800

>From: krweiss@ucdavis.edu

**Subject: yeast recycling**

Well, I brewed last Saturday, and tried to recycle my yeast with the following method. While the batch was sitting in an ice bath cooling, I went down to the basement (aka Ken's World) and bottled a batch that had been in the secondary for about four weeks. I put the cooled wort from my new batch into the primary fermentor, dumped in the yeast slurry from the batch I'd just bottled (about 2 1/2 cups worth), and added water to bring total volume up to about 5 gallons. The wort was well aerated in the process of topping it up.

The yeast used in the slurry was Wyeast European Ale. After 24 hours in the primary there was absolutely \*NO\* activity at all. The little gizmo inside the fermentation lock hadn't lifted a millimeter. So, I dumped in a packet of Whitbreads ale yeast. Fermentation began within four hours.

Anyone got any thoughts on why 2 1/2 cups of yeast slurry produced no activity at all? Should I have expected a long lag using this method? I figured fermentation would begin almost immediately with that large a volume of yeast.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Mon, 29 Oct 90 12:29:58 EST  
>From: pkel@psych.purdue.edu (Paul L. Kelly)  
**Subject: Flowers in beer, big fermenter**

Recently someone posted a question about using flowers in brewing. As the poster noted, hops are indeed flowers, but the question remains as to what other flowers are available/useful/safe/desireable for brewing. I would be greatly interested in this information if there is anyone out there who has tried it. Another thought that occurred to me was that one might use flowers in beer for unique coloring, e.g. green beer for St. Paddy's Day, or something that I've always wanted to make, Romulan Ale (if this is a complete mystery to you, see Star Trek II - The Wrath of Kahn). Any ideas? (Please don't say to use food coloring in my beer -- I'd consider that cheating!)

My next question regards brewing large batches. I have discovered that it is very disappointing to drink the last of a really good batch of brew, only to find that the next batch is not even bottled, or worse yet, that I have neglected to even start the next batch yet! I believe that if I were to brew say, 20 gallons at a time, that I'd be saving time as well as insuring that the last drop of beer is further away than next weekend. My question is this: what's good to use for a big fermenter? Are there food-grade buckets with airtight lids that hold 20 gallons or so? Would a stainless steel 15 gal keg work okay for fermentation? Do they even make stainless kegs anymore?

Enlighten me, oh great brewnet.

Paul (pkel@brazil.purdue.edu)

Paul L. Kelly | "Bones, you know this stuff is illegal!"  
Dept. Psych. Sci. | "I only use it for medicinal purposes."  
Purdue University | Disclaimer: My cat agrees with everything I say,  
W. Lafayette, IN 47907 | but only if I'm saying it's dinnertime.

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Date: Mon Oct 29 13:58:28 1990  
>From: semantic!bob@uunet.UU.NET  
**Subject: Warming Winter Wort**

In HBD #524 Dave Durkin writes:

> For what it's worth ...  
> The colder weather is coming on us and it got me to think....  
>  
> When I was living in England, I had a problem brewing in the winter.  
> The houses there usually are not heated when no one is home. And,  
> as you can well imagine, this posed a problem with breeding ale  
> yeasties. But, I came upon an idea. I bought a submersible  
> aquarium heater (long, glass cylinder type going for around \$20-\$25  
> in any pet shop) and, after soaking it in sterilizer, placed it in  
> my primary fermenter.

I used to have pet lizards. They also needed to be kept from the cold when the heat was turned off. For terrariums they make special heaters. They lay flat underneath the terrarium and warm it from the bottom. They even come with little thermostats to control the temperature. Although I have never tried one on wort this would seem like a fitting application.

Also, old waterbed heaters are very similar. They may event be more robust since they're usually used for large amounts of water. They also have their own thermometers and are more sensitive. Quite often you can find old waterbeds at yard sales or in the want-ads. These tend to be larger than terrarium heaters and could even be wrapped around a carboy rather than placed underneath.

Of course, I would recommend testing one of these on a carboy full of water before trying it on wort.

- -- Cheers,

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

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Date: Mon, 29 Oct 90 13:13:02 PST  
>From: Ken Buswell <kenb@hpsmeng1.rose.hp.com>  
**Subject: HB Digest**  
Full-Name: Ken Buswell

Please sign me up.  
My address is:  
kenb@hpsmeng1.rose.hp.com

Thanks Rob  
Ken Buswell SMO Roseville ,Calif 786-7076

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Date: Mon, 29 Oct 90 14:30:21 mst  
>From: hplabs!hp-lsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
**Subject: Re: How to obtain bottles???**

Dan Needham writes:

>Be aware that some of the Spanish sparkling  
>wines have a larger lip that does not take a standard crown cap.

I've read that American Champagne bottles fit crown caps and non-American do not.

The place where I got my 12oz bottles was at a tavern that was attached to a liquor store. At the bar they served beer in returnable long-necks which are the best (in my opinion) bottles for bottling. They are made of very thick glass, fit crown caps perfectly, are dark brown to prevent light damage, and come with wire frame reusable cardboard cases. In the back of the liquor store, they had about 50 cases of empties from the tavern. I think I gave them \$1.20 per case and they gave me the wire frame cardboard cases free.

Al.

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End of HOMEBREW Digest #527, 10/30/90  
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Date: Wed, 31 Oct 90 10:45:22 mst

>From: Rob Gardner <rdg>

**Subject: Wooooops**

Full-Name: Rob Gardner

Sorry about the ghost of issue #518 yesterday. I guess I should have expected that after restoring my disk from the backup tape!

Now back to our regularly scheduled program...

Rob

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Date: Tue, 30 Oct 90 04:56:31 PST

>From: "Gary Mason - Image ABU - 603-884[DTN264]1503 30-Oct-1990 0754"  
<mason@habs11.enet.dec.com>

**Subject: Conversion brew/Bass substitute**

Since my virgin batch turned out so well, and since it was supposed to be a poor man's substitute for Bass, I'd recommend Carp Ale. The recipe is from the

Z... special issue (1986?) on extract brewing. Recipe is by Russ Schehrer. I'd insert the recipe, but it isn't with me. Ask if you want it. It was pretty

simple and inexpensive as well.

Cheers...Gary

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Date: Tue, 30 Oct 90 01:32:10 PST

>From: fredc@pro-humanist.cts.com (Fred Condo, sysop)

**Subject: Alexander's**

In HBD 527, "Danny-Boy" (dbreiden@mentor.cc.purdue.edu) writes about an unsatisfactory result from a recipe whose fermentable content was about 70% Alexander's. In particular, the results were undercarbonation, high fruitiness, and maybe cideriness.

My experience with Alexander's has been very good. Using it as a base malt, I've made English Mild, Pale Ale, and Porter that have all been very well received by connoisseurs and plain folk alike. The Porter in particular was acclaimed as excellent by all at my local homebrew club recently.

I would guess that the fruity character is a result of the type of yeast used (not mentioned) and possibly high fermentation temperature. Also, it's in the nature of Pale Ale to have much more fruitiness than a lager. Also, I've noticed that M&F Amber Malt Extract (which dbreiden used in addition to Alexander's) imparts a lot of fruitiness. I can't explain the failure to carbonate.

It would be a shame to abandon Alexander's, as it's of excellent quality and quite inexpensive, especially in bulk. For your next Pale Ale try this:

one-half pound crushed crystal malt, steeped and twice sparged  
5 to 6 lbs. Alexander's pale malt extract  
10 oz dextrose (corn sugar) (optional)  
1.25 oz. Cascade hops (pellets) for 60 mins.  
0.25 oz. Cascade hops (pellets) at end of boil or as dry hop  
Munton & Fison dry beer yeast.  
Water to make 5 gallons (I do full-wort boil)

Prime with half a cup corn sugar.

OG: 1.058, FG: 1.022, 4.7% alcohol v/v.

Now, being a Pale Ale, a British Bitter, really, this shouldn't be highly carbonated. It should have about 1 vol. of carbon dioxide, and certainly no more than 1.5 volumes. Too much carbonation eliminates the taste and bitterness of the hops.

My notes say that this is a well-balanced brew with good maltiness and bitterness. It was good when fresh, albeit cloudy, but this is okay in a Pale Ale. After 2 months of refrigeration, it is crystal clear and still delicious. And there's only one bottle left... ;-<

By the way, M&F beer yeast is very aggressive. Fermentation can be completely done in 24-72 hours. I've even had it finish overnight, but don't bottle too early if you have any doubts. After bottling, let it carbonate a week or two, then pop it into the fridge. Drink it at 50 deg. F. I hope you'll like it as much as I do!

===

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200/2400 bps

Internet: fredc@pro-humanist.cts.com Bitnet: condof@clargrad  
UUCP: crash!pro-humanist!fredc [add '@nosc.mil' for ARPA]  
matter: PO Box 2843, Covina, CA 91722 America Online: FredJC

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Date: Tue, 30 Oct 90 10:04 EST

>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)

**Subject: yeast culture, cider**

I tried to culture some Sierra Nevada yeast (what a great beer!) using a modified version of the method in TCJOHB, but it didn't catch. Is the yeast possibly too far gone to start up again? I have no idea how old the beer is or how it has been handled. I've got two more bottles of SN Pale Ale, and I'd really like to get some yeast from them, so any info sent my way would be appreciated.

Now my cider story: 3 gallons of apple cider, 1.5 lbs of brown sugar, and 1 package of Red Star champagne yeast. OG:1.066, FG: 0.994! We're talking dry. Maybe too dry, so I thought I'd open the bottles and add some sugar (.5 tsp) for a little sweetness and some sparkle. Wrong! Almost as soon as the sugar went in, the cider bubbled over \*alot\*. So I guess it \*will\* be sparkling, but still very dry. Oh well, not too bad for a first try.

Russ (of NH)

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Date: Tue, 30 Oct 90 8:20:16 PST  
>From: Jeffrey R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: beer evangelism ...**  
Full-Name: Jeffrey R Blackman

In HBD 527, Ivan writes,

< "I am trying both to impress and to "convert" someone who is  
< currently of the "Old Style / Schaefer (however it's spelled)" persuasion.  
< I'm thus looking for a good ale for "conversion purposes".

Last July, I gathered some friends together to brew a simple yet tasty batch of homebrew. I chose "Righteous Real Ale" from TCJoHB because it was \*SIMPLE\* and very \*TASTY\*. In this group (totaling 6) I was the only one who had previously brewed; simplicity may have helped "convert" if you will. Part of the fun of doing this was the lobster barbeque we had at the same time!

Charlie Papazian writes about Rigteous Real Ale:

"The taste of Righteous Real Ale is excellent and authentic within 14 days of brewing. It is brewed in a style of "ordinary bitter" served in parts of London and inhop country to the south. It is a distinctly hopped ale with a beautiful hop bouquet. Bear in mind that authentic bitter may not be as carbonated as you are used to. If more carbonation is desired, add 1/4 cup additional corn sugar at bottling time."

6 Cooks Ale  
by Eilene, Gwen, Jeff, Karl, Mike & Paul

INGREDIENTS:

(for 10 gallons)  
10lbs English Pale malt extract (DME)  
4 oz Cascade hop pellets (boiling)  
2 oz Hallertauer hop pellets (finishing)  
4 tsp. gypsum  
2 pkg EDME Ale yeast (1 pkg. per 5 gallon)  
1 - 1 1/2 cup corn sugar (bottling)

Original Specific Gravity (O.G.): 1.030 (July 22, 1990)  
Final Specific Gravity (S.G.): 1.007 (August 14, 1990)

Brought 3 gallons of water (purified, but not bottled drinking water) to a boil. Added four (4) teaspoons gypsum, four (4) oz Cascade hop pellets and ten (10) lbs DME. brought to rolling boil (used medium high to high temperature on electric range). Boiled on medium high for about 45 minutes. Added two (2) oz Hallertauer hop pellets to boil for about one (1) minute. Poured wort through nylon straining bag into 55 gallon trash container with additional 7 gallons water. Allowed wort to cool (about 1.5 hours) and syphoned into 5 gallon carboys. (Note: O.G. was taken on sample which was allowed to cool) Let cool overnight and add yeast. (A wort chiller would be a nice addition).

I tend to add probably more hops than most of the "Old Style / Schaefer persuasion" might prefer. If you think its too much, cut back. TCJoHB suggests something more on the order of 1.5 oz bittering and .5 oz aromatics. Without a scale, its easier to dump in the whole 2oz package!

Hope your Evangelism is succsessful!

-Jeff Blackman

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Date: Tue, 30 Oct 90 08:36:49 PST  
>From: xilinx!canopus!carolh@uunet.UU.NET (Carol Hatcher)  
Subject: Re: Homebrew Digest #527 (October 30, 1990)

Hello,

This is my first posting to the HBD, but I've been reading for a few months now. I am beginning brewer with about 20+ batches under my belt and a RDWHAHB attitude towards brewing. I shoot for a good, healthy product for my friends and me without a lot of fuss. I also do a fair bit of canning and actually find the "scrupulously clean" requirement in homebrewing actually quite relaxed compared to what one MUST do in canning to avoid ruining the product and POISONING yourself.

Anyway, to the people wondering about the types of bottles one can use for homebrew. I find that most brown beverage bottles without the twist off tops to work just fine, they don't have to be as thick as the returnables as you aren't going to be putting them through the automatic cleaning machines and man-handling them the way the bottlers do. I do avoid the green Heinechen bottles as they are the only ones that have busted on me when I do get an exploding bottle of beer. Other good bottles are champagne or Sparkling Cider bottles. I don't like using the soda pop bottles as I can't get a good seal with a crown cap over those threads and I will not reuse the original caps because the sealent compound on the cap is a one-time only affair just like a canning lid. (my canning background comes into play a lot when brewing) I also like the Grolsch bottles (and similiar brands that do the same type of bottling) especially for the novelty. I also bought, for the bottles, two gallon jugs with the cap and gasket arrangement at CostCo last year. They had some bad beer in them, but the jugs are just great.

As far as getting a hold of empties, I just told my friends and relatives to save bottles for me. Before my first batch was ready, I had more bottles than I could use for that batch. All were looking forward to a taste of what ol' shorty could brew up, I guess.

All in all, just RDWHAHB and bottle in whatever'll work for you.

Cheers,  
Shorty

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Date: Tue, 30 Oct 90 08:58:03 PST  
>From: polstra!jdp@uunet.UU.NET (John Polstra)  
**Subject: AHA Club-only Competitions**

In HBD #527, "FEINSTEIN" <crf@pine.circa.ufl.edu> writes:

> I was initially planning to enter the "Weiss is Nice" competition when  
> I discovered that membership in the local homebrewing club was a  
> prerequisite for competition. This I resented.

Cher, from the above and from what you wrote after it, I got the impression that you were misinformed about the AHA club-only competitions such as Weiss is Nice. They are open to *\*clubs\** only, *\*not\** to *\*club members\** only. In other words, joining a club still would not have automatically made you eligible to enter the AHA's contest.

In the club-only competitions, each *\*club\** sends in a single entry to the AHA. The entry represents the club as a whole. At the club level, the members can select their representative entry any way they want to. The most common way is to hold an in-club tasting and choose the best entry from among the individual club members.

There are four club-only competitions each year:

- Weiss is Nice (wheat beer)
- Hail to Ale (India pale ale)
- Bock is Best (Bock)
- Best of the Fest (Oktoberfest)

In addition, there are many, many other small competitions that are open to any and all individuals. Check the listings in Zymurgy. You could enter a different contest every month if you felt like it.

> But surely, it shouldn't be necessary to force people into joining a  
> club they don't want to join.

Nobody is forcing you to do anything! They're just not offering you the option you would prefer. If you don't like it, maybe you should stage the "CRF Invitational Competition," open to non-club-members only. ;-)

I hope this clears things up a little bit.

John Polstra                    polstra!jdp@uunet.uu.net  
Polstra & Co., Inc.            ...!uunet!polstra!jdp  
Seattle, Washington USA        (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Tue, 30 Oct 90 09:37:25 PST

>From: brown@ocelot.llnl.gov (Dave Brown)

**Subject: Homebrew Digest #527 (October 30, 1990)**

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> So now, I'm not at all sure what to think! Did I pick up an infection when  
> racking off the trub? Is it the EDME? Should I pour this batch down the  
> drain? (ouch!) See if it ever stops fermenting?

I brewed a batch of Brown Ale, called 'Wild Hesitation', which pretty much describes how the thing fermented. I used contaminated EDME, and it tased, well not real good, but drinkable. I set it aside for a couple of months, and now its tasting pretty good. In fact I enjoy it, though it's still a bit peculiar.

My advise: RDWHAHB, set it aside for several months and come back to it. You were trying to get a peculiar beer, and by damn, you got it! Anyway this brewing thing started from refining wierd yeasts for hundreds of years to the ones we have today, so you can tell your friends this is what ale tasted like half a millenia ago. An interesting time machine.

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Date: Tue, 30 Oct 90 9:46:57 PST  
>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
**Subject: Beer Hunter Tapes**

In HOMEBREW Digest #527, Cher Feinstein said:

> BEER HUNTER TAPES: Mine finally arrived last week, taking about 2 weeks  
> longer than advertised.

Mine arrived last week too, taking about 2 weeks LESS than advertised. I suspect I ordered mine somewhat later, and that the shipping schedule was directly tied to the production schedule.

> What I find far more interesting, is that the program sequence is  
> different on the tapes. And I suspect that the sequence on the  
> tapes is the sequence originally intended for broadcast, and that  
> the Discovery Channel juggled the programs.

I was puzzled by the sequence on the tapes (I don't have cable, and didn't see the show when "aired"). The episode that explains the whole premise of the series was the last one (Belgium), which i would have aired first. In fact, perhaps the order that would have left the fewest "loose ends" is the exact reverse of the order on the tapes. Just an opinion ...

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Tue, 30 Oct 90 12:06:41 CST  
>From: bradley@dehn.math.nwu.edu (R. Bradley)  
**Subject: ounces, Bass, killing yeast**

In #527, Mike Charlton says:

> Actually, I think the ounces are the same.

Sorry Mike. And as a fellow Canadian, I'm ashamed of you. Pick up a Canadian 12 oz. brewski. 341 ml, right? Now get an import, one intended for the US market. 355 ml, right? Fact: 1 US ounce = 25/24 Imp ounces. Thus, even though the ratio of ounces in an Imperial gallon to those in a US gallon is 5:4 (owing, as you correctly noted, to a 20 oz. Imp. pint and a 16 oz. US pint), the ratio of capacities is a mere 6:5. This last figure, btw, is available in your Dave Line books.

In light of all this, we should ask Cher Feinstein in which units a pound of honey comes out to 10.56 ounces? If US, then you Canadians make sure you measure out 11.00 ounces. And get the second decimal place right!! (P.S. Cher: Reader's Digest? I mean REALLY!)

\*\*\*\*\*

In a recent HBD (#526?) someone asked for a Bass recipe. Rick Goldberg obliged with an extract recipe. I'll enter the fray with a grain recipe.

6 or 7 # pale malt (preferably 2-row, 6 if UK, 7 if US)  
1 # crystal malt  
1 # demarara or dark brown sugar  
1 oz northern brewer hops (1 hour)  
1 oz fuggle hops (30 min)  
1/2 oz fuggle hops (finish; try adding 1/4 oz for 10 min of boiling, then add the rest, turn off the heat, steep for 15 min)

Notes: (a) I'm a hophead \*:-) (b) "Sugar in my all-grain beer?" you scream in outrage. A careful tasting of Bass reveals brown sugar/molasses character in the finish. Not as strong as Newkie Brown, of course, but present. British malt, in particular, can easily stand up to a bit of sugar, both in flavour and in gravity.

(P.S. In searching for Rick's posting with my text editor, I wasn't certain whether to capitalise Bass, so I used the last three letters only. I found: galss, molassses, assessing, assumption x 2, then finally Bass.)

\*\*\*\*\*

Re gushing bottles: (BTW, I've used Edme once only, and had results comparable to those I've heard described on the net.) Bottles which are slowly becoming over-carbonated can be shoved, space permitting, into the fridge until it's time to drink up. They won't carbonate any further at those temperatures. However, refrigerator temperature

is too cold for most ales, stouts and porters.

NOW THE QUESTION: will this eventually kill the yeast, or will it simply remain dormant and go back to overcarbonating once the beer is brought to room temperature? I'll give an empirical answer to this question (based on a sample of size 1 or 2) in a few weeks if there's nobody out there who knows a priori.

Happy sparging,

Rob (bradley@math.nwu.edu)

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Date: Tue, 30 Oct 90 11:10:20 MST

>From: hplabs!mage!lou

**Subject: large fermenters**

In HBD #527 Paul Kelly writes:

>I believe that if I were to brew

>say, 20 gallons at a time, that I'd be saving time as well as insuring that

>the last drop of beer is further away than next weekend. My question is  
this:

>what's good to use for a big fermenter? Are there food-grade buckets with

>airtight lids that hold 20 gallons or so? Would a stainless steel 15 gal keg

>work okay for fermentation? Do they even make stainless kegs anymore?

I've seen large (e.g. 15-20 gallon) plastic fermenters and carboys at

North Denver Cellar

4370 Tennyson St.

Denver, CO 80212

(303) 433-5998

(open Wed-Sat, 10-5 Mountain Time)

I would suggest checking at a local wine shop first as you might be able to  
save on shipping.

Also, keep in mind that 20 gallons of wort weighs ~160 pounds. That detail  
has

always kept me from considering such large batches.

Louis Clark

reply to mage!lou@ncar.ucar.edu

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Date: Tue, 30 Oct 90 13:11:36 -0500

>From: desktalk!jeg@uunet.UU.NET

**Subject: test**

testing 1 2 3

- --john

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Date: Tue, 30 Oct 90 12:10:05 CST  
>From: flowers@csrd.uiuc.edu (Craig L. Flowers)  
**Subject: Homebrew competition**  
Full-Name:

Well, I've tried to stay out of this thread, but I just can't do it. What I have to say is likely to sound ridiculous to many people. All I ask is that you consider my arguments before replying.

Dave Suurballe is upset about it, Chuck Cox thinks it is working and nearly everyone agrees it needs to change. I say, who needs competitions? If you win a ribbon, does that make you a better brewer? It most certainly does not. If you win a ribbon, does that make you better than other homebrewers? Absolutely not! I am against homebrew competitions that say one beer is better than others. I feel it distracts from the very reasons I became a homebrewer and the reasons I joined the AHA. This isn't a hobby to win at, it is a movement towards better tasting beers than what the mass producers brew.

I object to the fact that the AHA solicites winners to write articles. I also do not like the way they use the competition accomplishments of a writer to lend credibility to what they write.

I recently offered someone a homebrew and the first thing they asked is, "What kind of awards have you won?" Is this the perception you as a homebrewer want of the uninformed public? I was appalled. I said I had been brewing for nearly five years and am not in it for the glory. I'm in it for the good beer. But good beer to this person is winning competitions. Isn't that what makes Sam Adams a good beer? Winning competitions creates good pr for the winner. Just remember, good pr does not produce a good beer, it just sells it.

I remember one of my first issues of Zymurgy. There was an article about a guy in Maine I think. He lived in a book store and brewed beer on a hotplate. Imagine that, a hotplate! Well who cares about a guy who brews on a hotplate! The article went on to say that he brewed a good beer and had been doing that for quite some time. Hell, the article wasn't about the beer, it was about the person, the homebrewer, who he is, what he likes and why he does what he does. That's the kind of brewer I want to be. Good, interesting and knowledgable. And if Zymurgy or the AHA were ever interested in me, that's WHY I would want them interested in me.

No, leave me out of competitions. I don't need a ribbon to think I'm good. The demand for my beer tells me I'm good. But mostly, I don't want someone to think I'm not good because I don't have a ribbon. I don't want to have to have a ribbon to write an article for Zymurgy. My experience should speak for itself.

My apologies to anyone I offended. I know that competition is a fact of life and can create better homebrewers over time. I also know that people enjoy



the competition. Maybe, though, that phrase of Charlies, "Relax. Don't Worry. Have a homebrew." should also be the motto for competitions. It's not the end of the world, tomorrow there will be another batch.

-Craig Flowers  
(I can get a bit excited sometimes.)  
HBD subscriber since #444  
(flowers@csrd.uiuc.edu)

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Date: Tue, 30 Oct 90 10:26:07 pst  
>From: Don Reid <donr@hpcvcab.cv.hp.com>

**Subject: Plastic bottles**

Full-Name: Don Reid

> Has anyone else used plastic bottles?

I have used 2 liter soda (PET) a couple of times. They worked well. In addition to saving time while bottling, I can drink the contents in what ever quantity I wishover a few days.

Since plastic is said to harbor bad critteres is scratches, I expect to dispose of them after several uses and use new ones. Fortunately my family drinks enough soda, and I can recycle the PET bottles (once the labels are removed the stores will not refund the deposit).

Don Reid  
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1020 NE Circle blvd. Corvallis, OR 97330

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Date: Tue, 30 Oct 90 14:02:44 -0500  
>From: William Mayne <mayne@creat.cs.fsu.edu>  
**Subject: Bottles - and some warnings**

dbreiden@mentor.cc.purdue.edu (Danny Breidenbach) writes:

>In response to a query about gathering bottles suitable for a homebrewer,  
>William Mayne suggests collecting bottles from recycling bins. How does one  
>be sure that these are returnables? My assumption would be that the vast  
>majority of the bottles sent to be recycled are of the non-returnable variety  
>and have those nasty twist-tops....not so hot for capping. But then, Are  
>returnable bottles \*really\* necessary?? I have always worked under the  
>assumption that the NR's aren't satisfactory for bottling homebrew...

Just look at the mouth to see if a bottle takes a twist off cap. I have never tried using any which do. Some writers claim that these are too thin to stand the pressure of capping. More on this danger below. (See also warning at end about getting permission to raid recycling bins.)

Most of the bottles I use are non-returnable bottles which originally held imported beers and take regular caps. These seem to be as good as domestic returnables. Obviously it just wouldn't be worth shipping them back to Germany or where ever. I've never had a problem with them breaking. The main disadvantage is that the size and shape varies, so they don't fit neatly in a case or on a shelf like a more uniform bottle collection. On the other hand it is kind of interesting to see the labels, even when not drinking the original contents. (I don't bother to soak them off.)

CAUTION: With any bottle, even returnables, there is some risk that a bottle may break under the pressure of capping. This happened to a guy in my local brewing club. Unfortunately he was using a one lever bench capper and had his left hand around the bottle at the time. As a result he not only made a mess and wasted some beer, he got a nasty cut. Someone else in the club who works with lab glassware said that you can't always tell by looking if a bottle is weak and may present a hazard. Use a glove when handling any bottle this way.

Here is another suggestion about using imported beer bottles. Some foreign brewers (like Samuel Smith) use mostly clear bottles. The down side of using these is that they don't provide the light protection that brown bottles do. However there is an advantage if you store beer in a dark place during conditioning. If you include one or two clear bottles in each batch you can inspect them to see how well the beer is clearing as conditioning and settling proceed. I try to make it a point to do this, especially when trying a new recipe.

>About 2-liter pop bottles...maybe I'm a damned purist or maybe I'm closed minded  
>but the idea of storing my precious homebrew in one of those \*plastic\* bottles  
>brings me close to a shudder. Question: is there a noticeable effect on

taste?

I have not found any effect on the taste, and I have bottled in both plastic and glass from the same batch partly to compare the results. Plastic pop bottles are made of good food grade plastic. They do need to be kept in the dark to avoid light damage to the beer, though. Otherwise that could affect the taste.

>Even bigger question: how do you seal it tight enough to get carbonation?  
Can  
>the original cap be screwed on that tight??

Yes. No problem there. I've used the ones with plastic caps. After all, these bottles are designed to hold the pressure of carbonated soft drinks.

One more warning: Someone pointed out that in many places taking bottles from recycling bins without asking may be illegal. On the other hand if you ask most owners of bins will give permission and this is okay. The ecological benefits of reusing bottles are even better than recycling. Since I was one of those who made the original suggestion in HBD and it is repeated in the quote above I just wanted to emphasize this again.

- --- Bill Mayne | mayne@nu.cs.fsu.edu

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Date: Tue, 30 Oct 90 11:27:56 PST

>From: falk@Eng.Sun.COM (Ed Falk)

**Subject: free bottles**

Anybody in the Bay area want some empty, clean, de-labeled bottles?  
I've been stockpiling them for too long, and realize that I have  
far more than I need. I'm going to get rid of about three cases  
worth, and I figure some homebrewer might want them rather than  
see them go into a recycle bin.

contact me, Ed Falk, at [falk@sun.com](mailto:falk@sun.com)

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Date: 30 Oct 90 12:37:13 PST (Tue)  
>From: florianb@tekred.cna.tek.com  
**Subject: yeast book**

Kim Mills asks where to get Leistad's book on yeast culturing:

It can be ordered from Steinbart's:

F. H. Steinbart Co.  
602 SE Salmon  
Portland, OR 97214  
503-232-8793

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Date: Tue, 30 Oct 90 12:46:19 PST  
>From: Kevin Karplus <karplus@ararat.ucsc.edu>  
Subject: Re: Homebrew Digest #527 (October 30, 1990)

Rick Goldberg,  
Sorry to disappoint you, but rosehips do not have a flowery taste.  
The flowery taste in most rosehip herbal teas comes from hibiscus flowers,  
which are also responsible for the red coloring of the teas.

You could try using rose petals or rose water, but be sure you get food-grade  
ones, most roses are so loaded with pesticides that you could be poisoned  
if you used them for food.

If you want a flowery taste, I'd recommend something more compatible with the  
taste of beer---perhaps chamomile? A floral taste to mead is fine---look  
at some of Kenelm Digbie's mead recipes and see what flowers were used.  
The only one I remember right now is clove gillyflowers, but I'm sure there  
were others.

Kevin Karplus

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Date: Tue, 30 Oct 90 16:47:52 mst

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

**Subject: Alex bashing**

(Danny-Boy) writes:

>My fellow brew-meister and I made a pale ale using 4 lbs of Alexanders Pale

>Malt Extract, 1.1 lbs Munton-Fison Amber Malt Extract, 1 lb corn sugar, etc.

And then later in the posting:

>I've heard of homebrews being described as cidery--but when I smelled a glass

Woah! Before you start bashing your malt, look at your ingredients.

It's more likely that your 1 lb of corn sugar is giving you cidery flavors than your extracts. Try the recipe without the corn sugar

or substitute another 1.2 lbs of light dried extract for the sugar.

(Dried malt extract has about 20% less fermentables than corn sugar.)

Your yeast may also be at fault for the aroma. At higher fermentation temps (say, above 55F) your yeast makes lots of esters. The warmer the ferment, the more esters you produce. You may be using a yeast that produces apple esters at the temperature at which you were fermenting. If you don't like apple esters, then switch yeasts or lower your fermentation temperature. In any case, why don't you post your yeast/fermentation temperature data for those HB Digesters who may be looking for an apple ester for their ale.

Al.

-----



Date: Tue, 30 Oct 90 16:11:08 -0800  
>From: kjohnson@zirconium.berkeley.edu  
**Subject: yeast recycling**

Ken Weiss asks,

Anyone got any thoughts on why 2 1/2 cups of yeast slurry produced no activity at all? Should I have expected a long lag using this method? I figured fermentation would begin almost immediately with that large a volume of yeast.

Try harvesting the yeast off the PRIMARY fermenter, putting it in a sterile bottle and then into the fridge. This is the way I treated my yeast that I cultured from a Sierra Nevada bottle, and it won't stop fermenting, even at 35 degrees. Every few days I have to reclean the airlock, because those little yeasties keep on going. Today I pulled the bottle out of the fridge to let it warm up for a pitching into a new batch of beer, and it kicked into a powerdrive with the higher temperature. Papazian says that one needs 4 to 8 oz. of yeast slurry to start a 5 gallon batch. If the yeast has gone dormant, try a starter (I saw no activity for 36 hours when I cultured the yeast from the SN bottles).

Hope this helps  
Ken

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Date: Tue, 30 Oct 90 19:00:28 PST

>From: "Gary Mason - Image ABU - 603-884[DTN264]1503 30-Oct-1990 2155"

<mason@habs11.enet.dec.com>

**Subject: Partial vs full wort boils**

I am partial (sorry...) to full wort boils. I know that there is an increase in hop extraction, and that the entire batch is sterilized, but are there any other effects? I see so many recipes that advocate partial (1-3 gallon) boils that I am inclined to ask. Obviously the time taken is longer as well.

Cheers...Gary

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Date: Tue, 30 Oct 90 23:29:32 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: Romulan Ale**

In Homebrew Digest #527, Paul L. Kelly <pkel@psych.purdue.edu> writes:

>Recently someone posted a question about using flowers in brewing.  
>...  
>Another thought that occurred to me was that one might use flowers  
>in beer for unique coloring, e.g. green beer for St. Paddy's Day, or some-  
>thing that I've always wanted to make, Romulan Ale...

Yes! I would love to make Romulan Ale! Some friends who are fans of my beer are also BIG Star Trek fans. I think that this would be a HUGE hit in the right circles.

I seem to recall that Romulan Ale is blue. Is that right? What interesting flavors might a Romulan Ale have? Would it be real strong?

I wonder if the blue coloring would come out in the wort if one were to mash a certain amount of blue corn? Where would one obtain blue corn suitable for crushing and mashing? Perhaps blueberries would work too, but I don't expect that those overly manly Romulans would drink Ale that tasted like fruit. It's just not Arnold-like. :-)

I think I see a net.recipe in the works. A homebrew to take to the next Star Trek convention.

- --

Kevin L. McBride, President	// Amiga:	Brewmeister, VP of Tasting,
McBride Software	// The computer	and Bottle Washer,
Consulting Group, Inc.	// // for the	McBeer Home Brewery
uunet!wang!gozer!klm	/x/ creative mind	Nashua, NH

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Date: Wed, 31 Oct 90 09:18:37 -0500  
>From: kim@nova.npac.syr.edu (Kim Mills)  
**Subject: summary of liquid yeast characteristics**

I recently asked for recommendations on sources of information and experiences with liquid yeast cultures. I appreciate the many useful comments.

After brewing my first batch (with MeV American Ale yeast) I can see there is great potential for brewing better beer with pure cultures. Now I would like to learn more about yeast strain selection. For example, I found MeV American Ale to produce a very clean taste with none of the "homebrew" flavor I have been enjoying for years from dry yeast. For my taste, it is too neutral.

Unless this has already been done, I would like to receive comments on yeast strain characteristics--handling, flavor, best used in a particular style, etc. I will assemble a summary report to post to the net.

Kim Mills

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Date: Wed, 31 Oct 90 8:12:26 MST  
>From: Jon Rodin <jar@hpcndpc.cnd.hp.com>  
**Subject: Superbrau yeast**

My local homebrew shop only carries four brands of yeast. M&F, Edme, Red Star and Superbrau. Lately, M&F and Edme have both been reported to have been infected with variant strains (I've personally had problems with Edme) and Red Star is generally bad mouthed. So I was thinking of trying the Superbrau yeast. Anyone have any experience with it? I've never seen Superbrau yeast mentioned in HPD.

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+-----  
Jon Rodin | There are two kinds of fool.  
j\_rodin@cnd.hp.com | One says, 'This is old, and therefore good'.  
(303) 229 2474 | And one says, 'This is new, and therefore better'.  
| -- John Brunner

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+-----  
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Date: Wednesday, 31 Oct 1990 11:23:17 EST  
>From: ml4051@mwvm.mitre.org (John DeCarlo)

**Subject: Re: Plastic Bottles**

>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)  
>

>W.Mayne suggested bottling in 2-liter plastic bottles. I like  
>the sound of this; I've had Watney's in 2-liter bottles and it  
>was fine (and inexpensive, when compared to the same amount in  
>bottles. Just shows the expense of packaging). Has anyone else  
>used plastic bottles?

Yes, I use them regularly. I usually bottle one case of regular  
or Grolsch-style bottles, then the rest into 1- or 2-liter  
bottles. I find that bringing 1- or 2-liter bottles to a  
friend's house is much more convenient than lugging lots of  
bottles and then bringing them back home. Since I drink lots of  
seltzer water, I always have plenty of those plastic bottles  
around.

>From: dbreiden@mentor.cc.purdue.edu (Danny-Boy)  
>

>About 2-liter pop bottles...maybe I'm a damned purist or maybe  
>I'm closed minded but the idea of storing my precious homebrew  
>in one of those \*plastic\* bottles brings me close to a shudder.  
>Question: is there a noticeable effect on taste? Even bigger  
>question: how do you seal it tight enough to get carbonation?  
>Can the original cap be screwed on that tight??

Let me put it to you this way. You can store carbonated  
beverages in the soda bottles, and even drink a little and reseal  
them, keeping in the carbonation. In other words, there is  
little problem sealing them tight enough to get carbonation. On  
the other hand, I haven't reused the caps more than twice, as I  
have heard that they do wear out, losing the seal.

So far, I haven't noticed any affect on the taste from a plastic  
soda bottle or a glass beer bottle. But then, your taste buds  
may differ. Just try an experiment with a 1-liter bottle  
sometime.

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

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Date: Wednesday, 31 Oct 1990 11:24:03 EST  
>From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Problems with Alexanders, Could be Sugar?**

>From: dbreiden@mentor.cc.purdue.edu (Danny-Boy)  
>  
>I think I remember seeing someone tell of their adventure with  
>some malt extract that made a tea-like beer. What was the name  
>of this brand. I think I remember it was Alexanders.

[further explanation deleted.]

I noticed that both posters who complained of this used at least 1 pound of sugar in their recipes. I have used Alexanders once with no noticeable effect, but then I wasn't putting any sugar (except maltose) in the beer. It may be that eliminating the sugar from your recipe may eliminate the problem you are having with Alexanders. I personally suggest you will see a taste improvement no matter which malt extract you use.

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

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Date: Wednesday, 31 Oct 1990 11:24:39 EST  
>From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: yeast recycling**

>From: krweiss@ucdavis.edu  
>

>Well, I brewed last Saturday, and tried to recycle my yeast with  
>the following method. While the batch was sitting in an ice  
>bath cooling, I went down to the basement (aka Ken's World) and  
>bottled a batch that had been in the secondary for about four  
>weeks. I put the cooled wort from my new batch into the primary  
>fermentor, dumped in the yeast slurry from the batch I'd just  
>bottled (about 2 1/2 cups worth), and added water to bring total  
>volume up to about 5 gallons. The wort was well aerated in the  
>process of topping it up.

[information deleted about no activity from this slurry]

The one time I tried it, I saved the slurry from the \*primary\*  
fermenter in the refrigerator for a few days and it worked  
nicely. My guess is that most of the yeast in the bottom of the  
\*secondary\* after 4 weeks is dead. I \*do\* know that the places I  
have seen written recommendations for reusing yeast

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

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Date: Wed, 31 Oct 90 8:39:14 PST  
>From: Jeffrey R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: Re: Homebrew Digest #518 (October 31, 1990)**  
Full-Name: Jeffrey R Blackman

It is somewhat interesting how All Hallow E'en (which is what Halloween is short for) can cause such spooks as to alter the HBD number (it should be 528). Just yesterday I received HBD 527 and on October 16 I received HBD 518.

Have a happy All Saints Day and get those Holiday brews going!

-Jeff Blackman

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Date: Wed, 31 Oct 90 9:15:42 PST  
>From: Tad Blakeley <mblakele@jarthur.Claremont.edu>  
Subject: German brewpubs

fredc@pro-humanist.cts.com (Fred Condo) posted some info about German and other European breweries. One thing to look out for in Germany are the Hausbrauerei, or brewpubs. They can be hard to find, but German microbrew is IMHO sublime.

I can recommend one specific place in Wuerzburg, which is also the capital of the Franken wine district. It was called Die goldene Gans, the golden goose, and is located across the river from the center of Wuerzburg. You cross the old bishop's bridge from the market place, then turn left and it's there. They serve a pilsner with incredible finish, but the cloudiness puts some people off (apparently their main idea is "keep it simple," so they don't clarify the brew). The food is also excellent, especially the bread, which tastes like they use their wort in it.

You can find brewpubs in many German towns; just keep your eyes open. "Wir nehmen unsere Bier ernst - deshalb brauen wir selbst!"  
- tad

W the sciences in colonial Santo Domingo." - The Begonia Trials T  
I mblakele@jarthur.claremont.edu, but call me Tad R  
B West is Best, See You in Hell ~

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Date: Wed, 31 Oct 90 14:40:37 -0800

>From: miles@cs.washington.edu (Dan Miles)

**Subject: Vierka Mead Yeast or Unidentified Foreign Substance?**

Cher writes:

> NEW YEAST BRAND: I recently got the catalog for Cottage Brewing Supply, in  
> Daytona Bch. This is the supply store that Dr. Andrews recommended to me as  
> a source of adjunct bags. In perusing the catalog, I came across listings  
> for Vierka wine yeast. These are described as being German dry wine yeasts.  
> As the list included both a mead yeast and several yeasts suitable for use  
> in  
> making fruit wines, I'm curious about the stuff. Does anyone know anything  
> about this particular brand of yeast?

In June, I was preparing to brew my first batch of mead. I was going to use the standard Red Star Champagne yeast, but a local shop had one packet of Vierka Mead yeast, so I decided to try it. I rehydrated the yeast as per the instructions and pitched it into a two gallon batch of mead. After four days of inactivity and increasing difficulties at "not worrying", I repitched with Red Star and had fermentation in a few hours.

So, what happened? The yeast could have been old, especially since it was the last packet in the store. The yeast also looked very unusual. It was irregularly shaped and about the size of cumin seeds, with flakes of what looked like dried leaves. In some of my lapses into the worry state, I wondered if it was really yeast at all. Maybe I had pitched some unknown foreign material into my mead.

Whatever it was, it didn't ferment or ruin the batch. The mead turned out fine, no weird tastes other than the "you haven't waited long enough" medicinal taste. Has anyone had better luck with Vierka Mead Yeast?

Dan

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Date: Wed, 31 Oct 1990 18:14:39 -0500

>From: hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)

**Subject: Specific heat?**

Does anyone know the specific heat of malted barley?

SI units are preferred, but I'll take BTU/F lb. as long as they are British BTUs, Fs, and lb's ;-). When is a gallon not a gallon? When the !@#%#@^@!& ounces are different.

Dont' rush Cherries in the Snow! Its worth the wait. Relax and have some other homebrew!

Bill Crick

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Date: Wed, 31 Oct 90 21:59:23 PDT

>From: "Mike Schmidt (314)872-3168" <schmidt@53454.mdcbbbs.com>

**Subject: Twelve Oz. Bottles**

I realize the "source of bottles topics" has been thoroughly discussed but some may find this approach desirable. I needed two cases of 12 oz. returnable type bottles for the top shelf of my beer frig. The top shelf only has 8 inches of clearance so this ruled out long-neck returnables. I almost bought two cases of Anchor Steam (yes, it is available in St. Louis) for drinking pleasure and refills but I couldn't justify spending almost \$50.

While roaming the soda isle at the grocery store, I discovered I.B.C. Root Beer.

A perfect bottle! Almost 8" tall, dark brown glass, and a sturdy recapable mouth. I.B.C. is bottled in St. Louis yet it is distributed throughout the Midwest and Northeast.

If you prefer 'clean', cheap, short, 12 oz. bottles then check them out. Plus, the kids will love you knowing that you are dying to empty cases of root beer in record time.

Mike

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End of HOMEBREW Digest #528, 11/01/90

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Date: Thu, 1 Nov 90 08:14:26 EST

>From: rossini%biostat@endor.harvard.edu (Tony Rossini)

**Subject: Conversion brew/Bass substitute**

> Since my virgin batch turned out so well, and since it was supposed to be a  
> poor man's substitute for Bass, I'd recommend Carp Ale. The recipe is from  
the

> Z... special issue (1986?) on extract brewing. Recipe is by Russ Schehrer.

> I'd insert the recipe, but it isn't with me. Ask if you want it. It was  
pretty

> simple and inexpensive as well.

I'd appreciate a copy if you get around to typing it in!

Thanks,

-tony

(rossini@biostat.harvard.edu)

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Date: Thu, 1 Nov 90 07:44:51 EST

>From: abvax!calvin.icd.ab.com!bwc@uunet.UU.NET (Barry Cunningham)

**Subject: RE: Beer Hunter Tapes**

I got my copy of the Beer Hunter tapes about 2 weeks ago. The thing that I found most enjoyable about them was the fact that they contained NO commercials.

This makes an immense difference in the mood of the shows (or at least in my mood while watching the shows). For me, the price is absolutely worth it: for ~ \$36 I get 3 hours of Michael Jackson doing a nice relaxed show with no commercials (conducive to RDWHAHB), Michel Jackson's Pocket Guide to Beer, and the use back of the video tape on which I had taped some of the Beer Hunter episodes with commercials. But then I'm an overpaid techno-weenie in a MINK household. If I were still a starving student, my values might be different.

Barry Cunningham		[cwjcc,pyramid,decvax,uunet]!bwc@icd.ab.com
Allen-Bradley Company, Inc.	or	ICCGCC::CUNNINGHAM
747 Alpha Drive	or	BWCUNNIN@MRGSD@REMNET
Highland Hts., OH 44143	phone: (216) 646-5241	FAX: (216) 646-4484

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Date: Thu, 1 Nov 90 09:00:13 -0500  
>From: dbreiden@mentor.cc.purdue.edu (Danny-Boy)  
**Subject: Carp Ale**

Gary Mason--I tried to email, but it bounced. I would like to get a copy of the recipe you mentioned--sounds like a very worthwhile brew.

Regarding my cidery-ale: thanks for all the comments. In our rush to blame something other than the recipe, we forgot that we introduced another variable.

This was our first try with Red Star ale yeast. We've had close to stellar results with their lager yeast, but this stuff is taking much longer to mature.

I guess you get marginal yeasties and give them corn sugar to munch on, and out come the appley smells and tastes. Temperatur of fermentation was in the 65-70 degree range--probably closer to 65.

Yours etc. Danny-Boy

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Date: Thu, 01 Nov 90 09:19:00 PDT  
>From: jbergmann@aqlan.ssc.af.mil  
**Subject: Legal Issues in 'Bama**

Howdy,

Well, I've brewed my first batch, didn't worry, and it came out just fine :). However, it seems that Murphy has it in for me, and not two days after my unveiling, the Montgomery Advertiser ran a story about some bootleggers that were caught with some 500 gallons of moonshine. The story went on to say that:

'...According to the Alabama Beverage Control Board (ABC), it is legal to make up to five gallons of wine a year at home, distillation of liquor and beer is illegal in Alabama...'

Now this caught my eye rather quickly. Now I know that it is illegal to distill spirits and all, and at first I assumed either a misprint or that for some reason they were telling us that distilling beer was illegal. (Why would anyone want to distill beer???) So I called the local ABC office in Montgomery, and spoke with one of the agents in enforcement. He said:

'... yea, that's right. You cannot make beer at home in Alabama...'

Needless to say, this caused me grief. When I asked him about the availability of ingredients, supplies, etc., he said it was the same as rolling papers and other paraphenalia, legal to have, not to use. He went on to say that, yes, the federal government made it legal in th 70's, but that the Alabama legislature never got around to putting it on the books.

So I come to you, oh brewnet, HELP!!!!!!!!!! Was this guy speaking truth to me, or just blowing smoke. I know that there are several home brewers in Huntsville, and really need to know if the revenuers are going to break down my door and steal my yummy beers. Any input would be most appreciated...

Relaxing and not worrying (too much),  
Johnny B.  
Internet: jbergmann@aqlan.ssc.af.mil  
(Standard disclaimer, etc.)

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Date: Thu, 1 Nov 90 10:36:09 EST  
>From: card@APOLLO.HP.COM  
Subject: 55 gallon trash container

Jeffrey Blackman's "6 Cooks Ale" brewed in a 55 gallon trash container sounds like a great idea for large batches. Why not?

You could even complete primary fermentation in it to reduce risk of contamination (to say nothing about simplicity). Just drill a hole in the cover for the air lock stopper and you've effectively got a closed fermentation vessel. Also, pitching temp could be reached very fast if you pre-cool boiled water before brewing.

Perhaps Mike Schrempp could really get scientific but my simple averaging "algorithm" :- ( never claimed to be a math whizz) says:

15 gallon batch  
\*\*\*\*\*

START:	12 GALLONS	45F
	+ 3 GALLONS	210F
	-----	
	15 GALLONS	78 F

/Mal (I better start saving bottles) Card

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Date: Thu, 1 Nov 90 08:53:38 PST  
>From: Gary Mason 01-Nov-1990 1151 <mason@habs11.enet.dec.com>  
**Subject: Carp Ale recipe (as I did it)...**

I have had several requests for this, so here it is!

The recipe is based upon Russ Schehrer's Carp ale from the 1986 Zymurgy special issue.

3.0 # M&F Light DME  
3.0 # M&F Amber DME  
1.0 # Crystal malt  
2.6 oz Fuggles @ 4.7% = 12.22 AAU  
1.0 oz Kent Goldings @ 5.9% = 5.9 AAU  
Pinch of Irish Moss  
1 pkt Brewer's Choice #1098 (British Ale - Jun 90)

Started the yeast in 1 qt of sterile starter medium (1 C M&F Amber DME in 1 qt water). That was about 28 hrs after breaking the inner seal, and about 10 hrs before beginning the initial boil. Less than 12 hours to full kraeusen cover on the starter (the starter container was a 1 gal cider jar fitted with a <" ID blowoff tube).

Bring 2< gal water to boil with crystal (crushed with a rolling pin) in a bag. Remove crystal when the boil starts (about 60'). Fill to 6< gal, add DME, and bring to a boil. After boiling 10 min, add Fuggles. At 55 min, add a pinch of Irish Moss. At 58 min add Kent Goldings. Cool with immersion chiller to 800 (about 18' - only racked about 4= gal into the primary). Pitch the yeast. Ferment at about 700 for a week. Rack to the secondary (about 4< gal - found that the fermentation was already complete). Rack to the keg (5 days later) with 1= pt of sterile starter.

Hops might be a little light; mouth feel could be greater; the brew is cloudy .  
Slightly strange nose, but not objectionable. FG 1.016.

Cheers...Gary

P.S. I have lost the mail from one requester, so if you don't get this by E-mail, you know who you are 8')

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Date: Thu, 1 Nov 90 11:30:27 EST

>From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: Romulan ale**

Color: I wouldn't be sure of anything giving you that sapphire color naturally. You could try steeping cornflower petals after the boil, but I wouldn't bet on either flavor or color. Note that blueberries are blue only on the outside; anything containing blueberry pulp gets a dark purplish-red color. The idea of mashing with blue corn is interesting, but I wouldn't bet on preserving even the muddy blue I've seen in blue-corn chips; it could be eaten by enzymes or coagulated with the trub (cf exhibit at Carlsberg, which identified a major component of chill haze as being the same substance that turns rhododendrons red---they were trying to gene-splice barley with snips from albino rhododendrons).

Style: from the way the blue stuff was handled (1 inch in a 1-foot flute, no head) I'd say whoever thought of the stuff thought "ale" just meant "exotic alcohol"; if the servings were that small it was probably as strong as whiskey. So you'd need to start with some Romulan yeast that could ferment to 40% alcohol....

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Date: Thu, 1 Nov 90 11:47:13 CST  
>From: flowers@csrd.uiuc.edu (Craig L. Flowers)  
**Subject: Flowers in beers**

>Someone recently posted a question about using flowers in brewing.  
>....

Well, from the person who ought to know, let me take a quote from a famous  
oldie (can't remember singer or title):

"If this is what it feels like to be used,  
use me till I'm all used up."

I like to think there's a little part of me in every beer I brew.

-Craig FLOWERS  
(flowers@csrd.uiuc.edu)

Sorry gang, couldn't pass it up.

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Date: Thu, 1 Nov 90 12:15:54 CST  
>From: tamulis@dehn.math.nwu.edu (Andrius Tamulis)  
**Subject: Re: Cherries in the Snow**

The only way I know of to shorten the aging time for certain brews that require it is to have plenty of faster-aging brew available. It helps pass the time.

Andrius.

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Date: Thu, 1 Nov 90 10:29:05 PST  
>From: dreger@seismo.gps.caltech.edu  
**Subject: Plastic Bottles**

All this plastic bottle talk has interested me. I'm a kegger but when you want to bring some beer somewhere having a smaller container is nice. I was wondering if anyone has experience in bottling kegged beer into one of those 1 to 2 litre plastic bottles. I don't have a counter pressure filler, and am also wondering if simply filling from the bottom using an extension on the tap is sufficient to limit contamination and OXIDATION, or should the beer be quickly consumed after bottling?

Thanks  
Doug Dreger

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Date: 1 Nov 89 11:19:10

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

**Subject: Homebrew Comps**

REGARDING Homebrew Comps

In response to Craig Flowers' comments on the "competitive" aspects of homebrewing in HBD #528:

I couldn't agree with you more as far as "Winning" being the focus of homebrew competitions. However, the underlying and primary basis for these competitions

is supposed to be feedback to the brewer about his/her beer. I do not enter many competitions, because as a rule I am too lazy to bottle my beer. Also, I have plenty of local HB'ers to come by to give me feedback. Many brewers who are more isolated may find the comps helpful when looking for pointers about their products. This is why the BJCP stresses the need for the judge to suggest possible problem areas to the brewer when trying to identify the cause of a particular flaw. I do enjoy judging at the comps. It provides me with a reason for honing my skills and developing my palate, beyond examining my own beers. It also allows me a chance to see what a wider range of brewers are doing with their skills, often giving me something to aspire to.

What bothers me about the competitions is the weight put on the "Winning" especially when the AHA bestows the title of "Homebrewer of the Year" on the Best of Show winner from the National each year. To me, such a title should encompass much more selection criteria than merely a single batch of beer! I make no slight of past winners' achievements, however, I think things should be changed in the future, the very least of which should be dropping the title from the comp.

The whole idea behind a hobby is to have fun, or at least enjoy doing it, yes? The prizes and recognition at competitions are completely secondary to me. They are gravy! Even the social aspects of the events are more important to me. The fact that some people take winning as the primary reason for their being homebrewers can get in the way at times, however if I concentrate on my reasons for being there and not theirs', I can live with it. There is plenty of room in the homebrewing community for all points of view. As long as you enjoy what you're doing, who cares?

May the yeast be with you... Russ Wigglesworth...

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Date: Thu, 1 Nov 90 13:21:33 CST  
>From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Weights and measures**

Since I seem to have gaffed about the size of fluid oz., I figured I'd better check my facts. Here is a table showing the relative sizes of different weights and measures. The data for Imperial measurements are from Dave Line's "Big Book of Brewing" and the data for US measurements are from "The New York Times Cook Book" by Craig Claiborne. One thing to note: Line's measurements aren't very precise (ie. they are rounded off).

Dry Ingredients

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# ounces	Grams as US oz.	Grams as Imp oz.
1	28.35	~30
4	113.40	113
8	226.80	226
16 (1 pound)	453.60	453
80 (5 pounds)	2270	2267

The column marked ounces gives the number of ounces (US and Imperial). The columns marked Grams as \* oz. give the number of grams if you take the oz. as being \* (either US or imperial) oz.

I think it is fairly clear from the table that for weight 1 imperial oz. is the same as 1 US oz. and that 1 imperial pound = 1 US pound (at least I got something right :-)).

Liquid Ingredients

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# ounces	ml as US oz.	ml as Imp oz.
1	29.573	28
8 (US 1/2 pint)	236.59	224 (*)
10 (Imp 1/2 pint)	295.73	284
16 (US pint)	473	448 (*)
20 (Imp pint)	592 (*)	568

(\*) - These values are not listed in the books I consulted. I just multiplied from a previous entry in the table.

I think it is also clear that 1 fluid oz. US is NOT EQUAL to 1 fluid oz. imperial. I am willing to accept 25/24 US:Imperial as a reasonable value (not having a calculator handy). Please note in the above table, the 224 oz. Imperial is NOT 1/2 US pint and that 295.73 oz. US is NOT 1/2 Imperial pint since we have shown the sizes of the ounces to be different. The references to pints are just handy if you want to know how many oz. of the same units are in the pint of that unit system.

Mike Charlton

(the completely confused)

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Date: 1 Nov 89 14:00:41

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

**Subject: Homebrew Comps**

REGARDING Homebrew Comps

In response to Craig Flowers' comments on the "competitive" aspects of homebrewing in HBD #528:

I couldn't agree with you more as far as "Winning" being the focus of homebrew competitions. However, the underlying and primary basis for these competitions

is supposed to be feedback to the brewer about his/her beer. I do not enter many competitions, because as a rule I am too lazy to bottle my beer. Also, I have plenty of local HB'ers to come by to give me feedback. Many brewers who are more isolated may find the comps helpful when looking for pointers about their products. This is why the BJCP stresses the need for the judge to suggest possible problem areas to the brewer when trying to identify the cause of a particular flaw. I do enjoy judging at the comps. It provides me with a reason for honing my skills and developing my palate, beyond examining my own beers. It also allows me a chance to see what a wider range of brewers are doing with their skills, often giving me something to aspire to.

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May the yeast be with you... Russ Wigglesworth...

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Date: Thu, 1 Nov 90 14:11:37 PST  
>From: brown@ocelot.llnl.gov (Dave Brown)  
Subject: Homebrew Digest #528 (November 01, 1990)

Kevin of gozer writes:

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In Homebrew Digest #527, Paul L. Kelly <pkel@psych.purdue.edu> writes:

Yes! I would love to make Romulan Ale! Some friends who are fans of my beer are also BIG Star Trek fans. I think that this would be a HUGE hit in the right circles.

I seem to recall that Romulan Ale is blue. Is that right? What interesting flavors might a Romulan Ale have? Would it be real strong?

Yes, I think it would knock your socks off, and that's not counting the after taste! A friend of mine made Goat Scrotum(sp) Ale. That stuff was rude the first few months. I think if you added some more nasty stuff like molasses, brown sugar and other adjuncts, as well as a lot of dextrin to make it thick you would have the right start. You would want to keep the amount of dark malts down, so that you could get the blue color. Oh, kick in about a pound or two of honey to just to get the alcohol up.

I wonder if the blue coloring would come out in the wort if one were to mash a certain amount of blue corn?

Don't think so.

Perhaps blueberries would work too, but I don't expect that those overly manly Romulans would drink Ale that tasted like fruit.

Remember, Worf liked PRUNE JUICE. (O.K. so he's a KLINGON, they're both mean and nasty) I think any recipe for Romulan Ale should include Prune Juice. As for the Color, if you want blue, blueberry's got my vote. First you can't always tell what a beer will taste like based on what fruit you put in. Some fruit tastes just don't come through in the final product -- this I know from brewing fruited beers. Secondly, that blue in blueberry is intense, so you wouldn't have to add a lot of it to get a blue beer. However, if you want a blood-black color blackberry works well.

looking forward to concocting a recipe for Romulan Ale.

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David S. Brown  
brown@ocelot.llnl.gov

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| This is not the official word of...  
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| Livermore CA 94550 ME(415) 423-9878  
| beer@ocelot.llnl.gov FAX(415) 294-5054

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Date: Thu, 1 Nov 90 17:52:01 EST  
>From: botteron@bu-it.BU.EDU (Carol J. Botteron)  
**Subject: Length of Homebrew Digest**

Would it be possible for HD issues to be smaller (and more frequent)? #528 is over 1000 lines long. Much as I enjoy HD, I can't read all of every issue, and it's frustrating to see an irresistible topic in the Contents and have to skim 950 lines to get to it. Not trying to make extra work for the list keeper, but shorter HDs would be nice.

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Date: Thu, 1 Nov 90 09:35:28 PST

>From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)

**Subject: Length of Homebrew Digest**

Someone asked (I forgot to save the name :- ( ):

>I tried to culture some Sierra Nevada yeast (what a great beer!) using a  
>modified version of the method in TCJOHB, but it didn't catch. Is the yeast  
>possibly too far gone to start up again? I have no idea how old the beer is  
>or how it has been handled. I've got two more bottles of SN Pale Ale, and  
>I'd really like to get some yeast from them, so any info sent my way would  
>be appreciated.

After having problems with over-carbonation on a couple of batches, I asked the HBD in general for help, especially regarding reculturing. I received some really good (and detailed) advice on how to do this, notably from Pete Soper, Rick Zucker and David Baer. I've now used the procedure four times without one single problem. I'll pass along my methods and experiences.

I always buy un-refridgerated SN Pale Ale. I don't know if it makes any difference but it's possible the yeast is more viable if it hasn't been cooled.

At Pete Soper's advice (and I think he's 100% correct), I use much more careful techniques to assure sanitation. This process is beginning with a very small yeast population and they won't be able to "get the upper hand" on other nasty things that may be hanging around. I use stronger bleach solutions and soak all equipment longer. I wipe down all counter tops with this solution as well. Also, I'm careful not to breath near the open culturing bottles. I use brown bottles to minimize the effects of light on the growing yeast culture.

This is a two step process:

First, I boil two tablespoons of dried malt extract in about one cup of water for about 15 minutes, effectively making a light wort. I include one-half teaspoon yeast nutrient and three or four hops pellets. This I cool to pitching temp (77 degrees F). While cooling and once the temperature has fallen to under 120 degrees F, I aerate it by stirring. I do this because boiling the wort has removed most of the O2. Waiting until it's cooler than 120 helps prevent oxidation, I think. The cooled wort is then poured into a sterilized 12 oz long neck, straining out the hops. I carefully pour all but the bottom half-inch of two or three bottles of SN Pale Ale into glasses, being extremely careful to not disturb the yeast on the bottom. I then flame the lips of the SN bottles with a butane cigarette lighter (to kill off any mold, etc), vigorously stir up the dregs to get the yeast off the bottom, pour the contents into the wort then affix a fermentation lock. I usually just put the bottle at the back of the counter top somewhere out of the light. I've found that I get a much quicker start from three bottles. I see obvious activity within 12 hours and have a healthy kraussen in one day. I let this work until I see the kraussen begin to fall (usually about three days) and then proceed to the next step.

I now make a larger wort, using a half cup of dried malt extract and about one and one-half cups water, adding one tsp yeast nutrient and six or seven

hops pellets. Once the wort has boiled and cooled (again aerating the wort to introduce O2), I strain it into a sterilized 22 oz bottle. I flame the lip of the 12 oz bottle of yeast starter from step one, swirl it around to mix it up and then pour it into the new, larger wort and affix a fermentation lock.

This starter will be ready in about two or three days. I always wait for the kraussen to fall before I use it and just pitch it as I would any other yeast starter after stirring it up to get the yeast off the bottom.

I've had excellent results with this method. The 5 gallons of wort shows activity within a few hours and very active bubbling within 24 hours. One thing I've noted is that this yeast is never as active as dried yeasts, such as Edme or Red Star. The fastest I have seen the lock bubble is about once per second. It takes about two weeks for the fermentation to complete, sometimes a little longer. I have not had a case of over-carbonation since switching to this way of obtaining yeast.

Keith Winter (winter@cirrus1)

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Date: Thu, 1 Nov 90 17:23:46 PST  
>From: marcs@SLC.COM (Marc San Soucie)  
**Subject: Oregon Brewwater**

Here's a question for the Oregon homebrewers, the answer to which may be of interest to other parties as well.

I would like to know if anyone has come to some clear conclusions about the quality of Portland-area tap water for brewing. In particular, I am in the Wolf Creek Highway water district, and my impression is that the water is not particularly hard, though I haven't fetched a water analysis from the district yet. Has anyone got some brewing-oriented information about W.C.H. water?

And further, what do you Oregon brewers tend to do in the way of water preparation? In my previous geographical incarnation I was blessed with wonderfully rich hard water that needed no adjusting. Now, I am not so sure. Comments?

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

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Date: Thu Nov 1 15:43:08 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
**Subject: AHA Club Competitons**

In HBD #527, Cher complains that she can't enter any of the AHA club competitions, because she isn't a member of a club. This is an interesting point, and a complaint I hadn't heard before (I've heard most of 'em).

Unfortunately, I don't have a solution, but perhaps I can justify the club competition concept. Probably the most obvious aspect of the competition, is the fact that keeping entries down to one per club allows for a simple and focused national level competition. Perhaps less obvious are the secondary goals of promoting local club membership and providing club members with some experience judging beers.

I don't see any equitable way of allowing independent brewers access to the competition without making it unmanageably large and unfair to club brewers. Perhaps you could form your own club solely for the purpose of entering the competitions. If you were sufficiently motivated, perhaps you could establish a national club for independent brewers. I think the AHA definition of 'club' is sufficiently loose to allow for such an organization.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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Date: Thu Nov 1 17:38:30 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
Subject: re: AHA National Competition (a bit long )

I think that Dave Suurballe and I agree on the major problems of the AHA national competition, namely lack of organization and lack of highly experienced judges. We even agree that the competition could easily be better organized and run. However, I must take task with Dave's implication that somehow the AHA is to blame for the lack of experienced judges.

Dave suggests that there should be no inexperienced judges at the National, even if that means only one judge per category. I am afraid that such a policy would bring howls of protest from competitors. Even an experienced judge has blind spots & lapses of judgement. Having multiple judges helps even out the individual irregularities. It is the responsibility of the experienced judge(s) in a panel to coach the less experienced judges and to discuss the judging. Most of the judges I have worked with appreciated insights into the style and were quite willing to reconsider and adjust their scores in order to increase consistency. Some judges have suggested that I may exercise too much influence over less experienced judges, so you simply can't please everybody.

The only alternative is to get more experienced judges, but the simple ugly truth is that there aren't very many and we don't grow on trees. The national competition draws more experienced judges than any other competition, but they still represent only about one in five of the judges present. There are only two ways that I can see to increase the number of experienced judges at the national: First, attract more of the existing experienced judges to the competition. Second, create more experienced judges.

You might get more experienced judges at the national if you offered to pay for their travel & lodging expenses, but you are still asking them to take time off from work and family. This might double the number of experienced judges to two in five, but certainly won't eliminate all inexperienced judges as Dave would like. My quick math shows such an incentive might cost as much as \$25 extra per entry.

You might create more experienced judges by offering similar incentives to judge regional and local competitions, but ultimately you would want to send them to Europe every few years to get a real education.

I am all for any of these ideas, but who would be willing to pay the bill? I spend well over \$1000 per year and over two weeks of vacations and weekends just to judge various competitions including the national. At most I might get a T-shirt or ribbon as compensation. My beer trip to Europe this summer took two weeks and cost over \$2500. How many judges can afford to do this? I am a well-paid self-employed computer consultant, but most judges have families and regular jobs. It's easy to complain about lack of experienced judges, but the only solutions I see cost money and time and I don't hear anybody volunteering to pay.

The bottom line is that there are very few experienced beer judges, certainly

not enough to judge a national competition by themselves. The number of experienced judges is increasing, but unless someone wants to start subsidizing their education, it will be a slow process. The average judge probably does a couple of competitions a year and my go to Europe once or twice in their lifetime.

As long as judges are unpaid volunteers who judge and train at their own expense, competitors and organizers will simply have to accept the expertise that is offered. It's been said before, but I'll say it again: The only way you can improve the quality of beer judging is to become a quality judge yourself.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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End of HOMEBREW Digest #529, 11/02/90  
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Date: Fri, 2 Nov 90 09:00:06 EST  
>From: Rich Simpson <simpson@paramax.encore.com>  
**Subject: Small bottles**

I've been watching all of the discussions about sources for bottles with interest. In Massachusetts, the easiest solution for me has been to go to a local liquor store and buy bottles for the price of deposit. Now I've got a slightly different problem. I am going to be brewing a high-gravity Imperial Stout and I'd like to bottle it in smaller bottles like barley wine. My problem is that the stores I usually get my bottles only carry twist-off pony bottles in small sizes. My question is two-fold.

What are some types/brands of beer to look for that come in small, recappable bottles.

Where in the western suburbs of Boston is a good place to go looking for those bottles (either large recyclers or well-stocked liquor stores.) I'd prefer something near Acton or Marlboro.

Thanks  
Rich Simpson rsimpson@encore.com

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Date: Fri, 2 Nov 90 10:09 EST  
>From: Mark Beck <BECK%UOROPT@db1.cc.rochester.edu>  
**Subject: Longevity of hops**

Dear readers,

I have a question for those of you who like to buy supplies in large quantities. Who long will pelletized hops keep? Weeks? Months? I've noticed that when I buy hop pellets, sometimes the pellets are harder than usual. Is this a sign of age? Thanks for your replies in advance.

Mark (beck@optics.rochester.edu)

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Date: Fri, 2 Nov 90 10:49:13 EST

>From: hirsch@eniac.seas.upenn.edu (Stephen Michael Hirsch)

**Subject: Re: Homebrew Digest #529 (November 02, 1990)**

please remove me from the mailing list.

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Date: 02 Nov 90 11:05:19 EST  
>From: Jay Hersh <75140.350@compuserve.com>  
**Subject: Truncated HBDs**

Hi folks. now that the digest has grown longer mine seem to be showing up truncated. Has anyone else (particularly you COMPUSERVE users) experienced this?? It is very dismaying to have an excellent chuck cox diatribe cut off just as it is getting controversial!!

Thanks.

JH (Dr. BEER)

P.S. Using Blueberries won't make your Romulan Ale Blue, it will make it a rose color, or slightly deeper reddish purple, not blue though.

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Date: Fri Nov 2 11:09:25 1990  
>From: "David E. Husk" <deh7g@newton.acc.virginia.edu>  
**Subject: Yeast**

Is the maximum % alcohol for each yeast tableted somewhere?  
Husk@virginia.edu

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Date: Thu, 1 Nov 90 07:26:55 -0800  
>From: darryl@ism.isc.com (Darryl Richman)

**Subject: yeast culture**

> I tried to culture some Sierra Nevada yeast (what a great beer!) using a  
> modified version of the method in TCJOHB, but it didn't catch. Is the yeast  
> possibly too far gone to start up again? I have no idea how old the beer is  
> or how it has been handled. I've got two more bottles of SN Pale Ale, and  
> I'd really like to get some yeast from them, so any info sent my way would  
> be appreciated.

Sierra Nevada uses a notch code on the side of the label that tells when it was bottled. There is a wide "index" notch. The other notches are all narrow, and about 1/16" apart. The first five give the binary number of the bottling day of the month, the next four give the month of the year, and finally the last four give the year of the decade. Sierra Nevada yeast is great stuff--it'll take quite a bit of abuse and still make a clean, clear beer at a wide range of temperatures. It is a vigorous fermenter and it flocculates well, forming a solid pack on the bottom of the bottle that is not easily disturbed. Often I can pour all of the beer out without getting any sediment. Good luck!

--Darryl Richman

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Date: Thu, 1 Nov 90 10:06:46 -0800  
>From: darryl@ism.isc.com (Darryl Richman)  
**Subject: Re: yeast culture**

Hmmm... well, I t \*h thought\* I said 'R" ' it's not the  
first thing I've messed up since I've been back,  
and I suppose it's not going to be last either. Thanks for catching it;  
I hope it wasn't too much trouble. Also, they've messed up my mail over  
the last week or so, so you may have gotten some of it back... but it's  
su[ pposed to be ok now. Thanksagai agains , I ,

--Darryl Richman

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Date: Thu, 1 Nov 90 07:35:04 -0800  
>From: darryl@ism.isc.com (Darryl Richman)  
**Subject: re: large fermenters**

In HBD #527 Paul Kelly writes:

>I believe that if I were to brew  
>say, 20 gallons at a time, that I'd be saving time as well as insuring that  
>the last drop of beer is further away than next weekend. My question is  
this:  
>what's good to use for a big fermenter? Are there food-grade buckets with  
>airtight lids that hold 20 gallons or so? Would a stainless steel 15 gal keg  
>work okay for fermentation? Do they even make stainless kegs anymore?

I use a 30 gallon food grade "trash can" for my primary. It doesn't seal completely, but with a good starter, it quickly creates an overpressure that prevents anything else from getting in. I use a chest freezer with a thermostat to control the fermentation temperature, and I have a hand winch looped in the rafters of my garage to pick up the primary for racking. (Yeah, I ought to just get a pump and stop messing around, but I had the winch from a fencing project...) I know of several others that use 15 gallon kegs as fermentors. The only problem is getting them clean afterwards. These folks rely on cleaning with caustic, which is nasty stuff and its dust has a terrible tendency to float in the air.

--Darryl Richman

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Date: 2 Nov 89 08:49:29

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

**Subject: RE>Homebrew Digest #529 (No**

Reply to: RE>Homebrew Digest #529 (Novem  
Sorry for the double msg. in HBD #529. My mail server told me that my first attempt to send had gone "unread" and I believed it (silly me), and sent it again! Anyhow, just wanted to apologize for taking up extra space.

On another topic, a few HBD's back someone was looking for Weisse glasses.  
The

San Andreas Malts has a 20oz. club glass which has an "Imperial Pint" certification stamp etched in it and the club logo on it. We sell these for \$5.00 each. The general shape of this glass fits what I understand to be a Weisse style. If you have MJ's Pocket Guide, the glasses shown on the upper half of pg. 24 "IN SUMMER" are the style I mean, almost a pilsner, but with more curved lines and a greater capacity.

So, if this fits the bill let me know and I'll send some out via UPS.

Russ Wigglesworth (Rad\_Equipment@RadMac1.ucsf.edu) or 415-474-8126

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Date: Fri, 2 Nov 90 12:17:59 -0500  
>From: b5a@mace.cc.purdue.edu (Steven Muchmore)  
**Subject: Scaling up batches**

I have recently acquired a 12 gallon glass carboy and was wondering if recipes for 5 gallon batches could simply be doubled to make a 10 gallon batch. I would also like any comparisons/tips/hints/etc concerning brewing in larger batches. My experience is limited to 5 gallon batches, and before I invest twice as much malt, hops, etc I would like to have some advice on the pitfalls, joys, etc.

Thanks in advance

Steve Muchmore

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Date: Fri, 2 Nov 90 24:13:00 CST  
>From: Teague\_Joel@lanmail.ncsc.navy.mil  
**Subject: Rotokeg blues**

I finally got around to using the Rotokeg I purchased on sale some time back (too ashamed to say when). It was a different experience for me in many ways since I have always bottled in the past. Anyhow, when I charged the keg for the first time an interesting thing happened: The concave base, on which the keg normally rest, bulged out making my keg look like a white basketball with a spigot. Yes, I used the right size cartridge and followed the directions. Since I work with high pressure systems I was a little concerned, however, not enough to trash the brew. Anyone else had a similar experience with these plastic beauties?

Joel

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Date: Fri, 2 Nov 90 10:04:30 PST

>From: Kevin Karplus <karplus@ararat.ucsc.edu>

**Subject: Re: Homebrew Digest #529 (November 02, 1990)**

Warning about brewing or storing food in trash containers.

Trash containers are not (usually) made of food grade plastics. The plastics used could leach all sorts of nasty chemicals into your beer or food.

I don't like using plastic containers in the best of circumstances, and certainly wouldn't use a non-food grade plastic.

Kevin Karplus

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Date: Fri, 2 Nov 90 10:28:21 PST  
>From: Kevin Karplus <karplus@ararat.ucsc.edu>  
**Subject: Re: Homebrew Digest #529 (November 02, 1990)**

According to "The International System of Units: Physical Constants and Conversion Factors" published by NASA in 1966,

One ounce mass (avoirdupois) is 28.349523125 grams exactly.  
This is (or was then) the official definition of an ounce.  
A pound (avoirdupois) is 0.45359237 kilograms exactly.

One U.S. fluid ounce is defined as 29.5735295625 milliliters.  
One U.S. dry gallon is 4.40488377086 liters.  
One U.S. fluid gallon is 3.785411784 liters.  
One British gallon is 4.546087 liters (approximately, not a definition).

The publication also gives conversion factors for other units of volume:  
acre feet, board feet, bushel (US), cord, cup, dram (US fluid), cubic foot,  
gill (British), gill (US), hogshead (US), cubic inch, peck (US), pint (US  
dry),  
pint (US liquid), quart (US dry), quart (US liquid), stere, tablespoon,  
teaspoon, ton (register), and cubic yard.

Some interesting units of mass too, including scruples, slugs, pennyweights, 4  
different tons, hundredweights, drams, and carats. (Not stones---this is  
just US units, not British ones!)

If anyone needs any of these conversion factors, I would be glad to type them  
in. Better yet, go to you local library and look up the publication---the  
diversity of weird units in the US system is amazing!

Kevin Karplus

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Date: Fri, 2 Nov 90 11:02:44 PST  
>From: Marty Albini <martya@sdd.hp.com>  
**Subject: brewpubs in Portland and Corvallis?**

I'll be in Portland, OR the evening of 11/8 and Corvallis on 11/9. I'd appreciate any tips on interesting brew in either place.

Please email--I've used enough bandwidth on this already. Thanks!

- - -

Marty Albini

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"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
CSNET : martya%hp-sdd@hplabs.csnet  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

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Date: Fri, 2 Nov 90 16:25:34 EST  
>From: pkel@psych.purdue.edu (Paul L. Kelly)  
**Subject: Vierka Yeast**

Recently I have seen a couple of postings regarding Vierka wine yeast. I purchased some packages from Steinbart's this summer, and used two in a batch of apple melomel. After about four or five days, fermentation FINALLY began, but was sluggish, and didn't really seem to have the commitment to do the job, so I went ahead and pitched a packet of Red Star. Fermentation then went on the way I had been accustomed, but when I racked to the secondary, I noticed a horrid chemical smell had developed. Not one to worry, I allowed the batch to ferment on for another month and a half, but the chemical odor (and, as I discovered, matching taste) persisted. This is the only thing I have ever brewed that never made it into bottles. Based upon my personal experience, I would never use Vierka yeast again, and I would not recommend it to anyone else. BTW: I tried the Vierka simply because I had heard all sorts of horrible things about Red Star yeasts, and wanted to avoid any of the problems I had heard of. Now, somewhat wiser, I realize that I must endorse Red Star Pasteur Champagne yeast, as I have always had excellent results with it.

I currently have four batches of mead fermenting merrily along. Three of them are cranberry ginger meads -- I started one, and upon racking I accidentally allowed some to splash on my tongue, and it tasted so good I decided to make two more : ). In case of net.interest, I will post the recipe, but it pretty well conforms to the Barkshack Gingermead in CJOHB, with 6 oz. ginger, 12# honey, and 4 12 oz. packs of cranberries plugged in as variables.

re: Romulan Ale

Okay folks, the race is on! Who can find out how to make Romulan Ale WITHOUT just adding blue food coloring to some plain-jane beer? Should be a challenge, and I'd be perfectly willing to serve as a clearing house for judging the entries :). Somebody suggested mashing blue corn -- I don't know if that would work, but it seems worth a try. The big problem is that there just don't seem to be many blue things that are edible. Blueberries are probably out, as they tend to make things kind of purple when the juice is diluted. Flowers might be found that would impart the correct color, but flavor would still be of high priority. In any case, if anyone figures this out, PLEASE don't keep it a secret!

Hoping to have the blues,

Paul

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Date: Fri, 2 Nov 90 14:59:13 MST  
>From: Greg Beary <gbeary@uswat.uswest.com>  
**Subject: Sick Brew?**

Help ...

I'm brewing my second batch of hb and have stumbled upon a problem.

The first batch I brewed was from an extract with corn sugar added. As many have noted for another poster, it came out sweet and appley. I've heard that a British bitter should have a fruity component.... I just happen not to care for it.

This lead me to do a extract/DME/hops batch on my second attempt.

I boiled  
1 can (4lbs) Mountmellick Brown Ale Extract  
3 lbs Amber DME  
3 ga Water  
at the end of the boil  
.5 oz Hop pellets in a hop bag  
1lb crushed Crystal malt

I then let the wort steep for bit (20-30 minutes). I then strained the wort into a primary that was about 1/3 full of ice. When it cooled (1 hour) I pitched the yeast at about 75 degrees.

Now not happy to just try a new receipe, I also wanted to experiment with the yeast. Three days before brewing I decanted two bottles of Sierra Nevada STOUT into two classes. I then swirled around the dregs in the bottom of the bottle and pitched it into a clean wine bottle with wort and added an air lock.

Within 36 hours I had a "cake" forming on top of the wort. I let it go for another 36 hours and began the above mentioned brew.

Now my problem. When I checked the primary 18 hours after pitching, it was going great, bubbling about every second. I then went on a business trip for 10 days, when I returned I was suprized to see that it was still bubbleing.

At that time it was one bubble in a minute or two. Two days later it had stopped.

Now today, 18 days after the wort was pitched, I went to prime and keg it. When I popped the top on the primary there was a brown "mat" floating on top of the brew. It was a slick dense starch with bubbles trapped in it. It was lite brown and didn't smell bad, it smelled like beer.

Mildly worried that I introduced a disease with my yeast, I racked the brew into a class carboy, added water, blew some CO2 into the neck of the carboy, and added an airlock.

Now having read this newsgroup for several months now, I realize lots of things



could be happening:

I could be the owner of a very sick brew

I could have a healthy brew and don't know it

One thought that crept threw my mind was that the Sierra Nevada Stout yeast could be a "top" fermenter. Maybe what I described is what you get with such a beast.

Anyway, I'd be grateful to anyone who could guess what the heck is going on. I plan on letting the brew sit in the carboy for a week or two (it seemed cloudy as I was racking it) and then try again to keg it.

Thanks in advance for any advice,

Greg Beary

(gbeary@uswest.com)

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Date: Sat, 3 Nov 90 00:13:58 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: Re: Romulan Ale**

Thanks to those of you who have sent in suggestions on a recipe for Romulan Ale. I am presently working on a recipe (including small scale experiments) for a very strong, light, pale blue ale that will be exotically flavored.

It will probably be at least 2 weeks before I get a chance to brew it. I have been somewhat negligent in my brewing duties lately and have gotten off to a very late start on my Christmas brewing. To make amends, I am brewing 2 batches this weekend. This means that all three of my fermenters will be tied up until bottling time.

As soon as I brew the Romulan Ale recipe I will post it here and keep everybody posted :-) on it's progress.

OHINT: I'm using a basic Weissbier recipe as a jumping off point.  
What I'm jumping INTO is an entirely different matter.

- --

Kevin L. McBride, President	// Amiga:	Brewmeister, VP of Tasting,
McBride Software	// The computer	and Bottle Washer,
Consulting Group, Inc.	// // for the	McBeer Home Brewery
uunet!wang!gozer!klm	/x/ creative mind	Nashua, NH

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Date: Fri, 2 Nov 90 07:35:58 PST  
>From: sherwood@adobe.com (Geoffrey Sherwood)  
**Subject: in defense of corn sugar**

I guess being against corn sugar in brewing is the current religion, but I must put in a word for the other side. I am an extract brewer, using both British (Munton&Fison when I can get it) and US (Alexander's) malts. I have used up to three pounds of corn sugar in the past (when I used only 3.3 lb of extract) and still use a pound (with 5-6 pounds of extract). I have \*never\* gotten off flavors from the use of sugar. I have gotten cidery (and other fruity) flavors from fermenting at 80+ degrees. I have had beer brewed at a proper temp with SUCROSE that tasted cidery (not mine...).

I find the effect of corn sugar to be just as advertised: it is a way to bump the alcohol content that is cheap (important when I was a student!) and that does not increase the body of the beer (they don't have to have a syrupy texture to have a kick). Perhaps it adds to the off flavors when fermented hot -- no data and no desire to obtain any! -- but when fermented at around 60F I have no problems with it.

Affecting the body can be important with a new brewer. The thicker, chewier beer is something of an acquired taste -- especially when you are used to regular American beer. I started with light body, but now use much more malt plus a pound of crystal because I want that mouth feel. My brothers still prefer my old recipes....

In summary, if you don't want to use corn sugar, don't. But please do not condemn it out of hand, dismissing any recipe that contains it (as I have read on this list in the last few days). If someone has a problem with off flavors (I asked about a 'tea' aroma and taste) it is probably not the fault of the corn sugar unless a ridiculous amount is used.

This may not be the party line, but there it is.

geoff sherwood

(By the way, the tea taste was almost completely gone by the time I kegged it. Hopefully it will be history by the time it is ready to drink.)

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Date: Sun, 4 Nov 90 12:58:11 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: Re: Length of Homebrew Digest**

This has nothing to do with beer, but everything to do with reading the Homebrew Digest. Sorry about the length.

In Homebrew Digest #529, botteron@bu-it.BU.EDU (Carol J. Botteron) writes:

>Would it be possible for HD issues to be smaller (and more frequent)?  
>#528 is over 1000 lines long. Much as I enjoy HD, I can't read all of  
>every issue, and it's frustrating to see an irresistable topic in the  
>Contents and have to skim 950 lines to get to it. Not trying to make  
>extra work for the list keeper, but shorter HDs would be nice.

A couple of mail reading packages exist that make it very easy to skip around within large messages (like HBDs) and find the things you want to read. If you fit into the overpaid underworked technoweenie category (as Chuck likes to call our breed), it shouldn't be too much effort to install ELM on your system or the mail subsystem that runs on top of GNU EMACS. If you don't fit into that category, ask your friendly neighborhood system administrator to install them.

Even with a relatively dumb line oriented mail program like mailx (a lowest common denominator on many UNIX systems) it is fairly easy to skip forward from the table of contents to find the article you want to read. For example: Using mailx and the program 'pg' as the pager (you might also use 'more') I looked at the table of contents, found the article I wanted to read (yours) and used the '/' command to search forward until it found a line with your name on it. (i.e. the beginning of your article.)

While I agree that I don't always have time to read everything, it is a relatively simple matter to save articles for later perusal and to do searches for the topics you want to read about.

The total volume of traffic in the Digest is going to remain the same whether it all comes at once or broken up into 2 or 3 issues. For those of us who are making (and paying for) long distance phone calls to receive our mail, the large digest serves an important purpose. It is cheaper for me to receive 100K bytes of mail in one phone call than it is to split that same volume over 2 or more phone calls.

All OPPOSED to making individual digest issues smaller... "Aye!"

We now return to our regular program...

- - -

Kevin L. McBride, President	// Amiga:	Brewmeister, VP of Tasting,
McBride Software	// The computer	and Bottle Washer,
Consulting Group, Inc.	// // for the	McBeer Home Brewery
uunet!wang!gozer!klm	/x/ creative mind	Nashua, NH



Date: Sun, 4 Nov 90 14:01:09 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: My brewpot runneth over**

Some thoughts on various topics:

A good way to evaluate your brewing procedures is to brew two batches on the same day. You'll quickly find out where you need to get yourself better organized. I did.

My spiced Christmas Ale is furiously bubbling away with a beautifully ugly krausen about 4 inches thick. I pitched the yeast about 24 hours ago and it started displacing air in about 2 hours. When I got up this morning it was going full tilt. I didn't have time to make a yeast starter on Friday so I just pitched the Whitbread Ale yeast directly into the fermenter.

Due to the large amount of crud in the primary (from orange peel and ground ginger root that didn't get completely filtered out), I am fermenting this beer (5 gallons) in a seven gallon carboy with an airlock on top. The possibility of said crud clogging a blowoff tube and creating a large glass grenade would make me worry too much.

My Wiessbier (for those family members who don't care for the exotic, or the dark) is also going well. I ad-libbed on the Sayandra Wheat Beer recipe in the TCJOHB, mashing 2 lbs. of wheat malt instead of 1. It's been going for about 18 hours. The fermenter is sitting here next to my workstation happily blowing gobs of foam out of the blowoff tube (As much fun to watch as a Lava Lamp.) This helps me to Relax and Not Worry while I work. I used Whitbread Ale yeast for this beer also.

Well, enough rambling... Time to have a homebrew and get back to work.

- - -

Kevin L. McBride	Contract programming (on and offsite)	Brewmeister and
President	X, Motif, TCP/IP, UNIX, VAX/VMS,	Bottle Washer
MSCG, Inc.	Integration issues, Troubleshooting.	McBeer Brewery
uunet!wang!gozer!klm	Reseller of ISC UNIX and Telebit Modems.	Nashua, NH

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Date: Sun, 4 Nov 90 21:45:07 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: Equipment upgrade time**

Well, it's that time again... time to figure out what I'm going to buy for my Christmas present to myself. Last year it was a new CD player. This year I think it's going to be brewing equipment.

What I really really need is a very large pot so that I can start doing full 5 gallon boils. This pot preferably has a spigot near the bottom so that I can gravity feed the hot wort into a chiller (another item for my wish list) and some sort of filter screen to keep the crud out of the tubing. Of course it is stainless steel and has a thick aluminum clad bottom to evenly distribute heat.

Suggestions anyone?

Has anyone seen (or does anyone own) equipment from a company called B.I.T.O.A. that advertises in Zymurgy? The drawing in their ad looks real nice. :-) Their 3 level, 3 pot, 3 burner, gravity feed system for mashing, sparging and boiling looks real neat. I haven't sent away for their non-free catalog. Does anyone know how much it costs? (the equipment, not the catalog :-)

--

Kevin L. McBride	Contract programming (on and offsite)	Brewmeister and
President	X, Motif, TCP/IP, UNIX, VAX/VMS,	Bottle Washer
MSCG, Inc.	Integration issues, Troubleshooting.	McBeer Brewery
uunet!wang!gozer!klm	Reseller of ISC UNIX and Telebit Modems.	Nashua, NH

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End of HOMEBREW Digest #530, 11/05/90  
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Date: Sun, 4 Nov 1990 15:04:02 -0500  
>From: Rob McDonald <rob@maccs.DCSS.McMaster.CA>

**Subject: Filtration**

The local homebrew shop has rental filtration systems that some wine makers use before bottling. Since I keg my brew, and carbonate artificially, I was wondering if this would be a good idea for my homebrew. Does anybody have any experience with these units, or suggestions relative to beer filtration? Would this have any effect on the aging of my beer? My intention is to eliminate that last bit of sediment that I still get in the bottom of my kegs (probably due to impatience).

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>  
ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

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Date: Mon, 5 Nov 90 08:05:37 -0800  
>From: darryl@ism.isc.com (Darryl Richman)  
**Subject: re: Sick Brew?**

>Now my problem. When I checked the primary 18 hours after pitching, it was  
>going great, bubbling about every second. I then went on a business trip  
>for 10 days, when I returned I was suprized to see that it was still  
bubbling.  
>At that time it was one bubble in a minute or two. Two days later it had  
stopped.  
>Now today, 18 days after the wort was pitched, I went to prime and keg it.  
>When I popped the top on the primary there was a brown "mat" floating on top  
>of the brew. It was a slick dense starch with bubbles trapped in it. It was  
>lite brown and didn't smell bad, it smelled like beer.

You have just successfully used a cultured yeast. This is just what  
Sierra Nevada acts like. I've just finished a week of primary on a  
Mild ale (22 gallons of it, in fact) and collected the brown, spongy  
mat to use in my next beer. I will repitch the yeast 3 or 4 times  
before going back to a new starter. Sierra Nevada yeast a has a  
tremendous ability to remain on top of the beer even when the fermentation  
is essentially over. This is a great attribute since it protects the  
beer from airborne contaminants until you can rack the beer out from under  
the cap. I try to collect the yeast before the head falls to a completely  
flat top, and rack at the same time. Good luck with your beer!

--Darryl Richman

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Date: Mon, 5 Nov 90 10:16:28 -0500  
>From: iws@sgfb.ssd.ray.com (Ihor W. Slabicky)  
**Subject: Blue Corn and Bad Yeast**

Someone mentioned using blue corn to impart color to their Romulan Ale. Good luck :-), as the blue color in blue corn is in the outer skin, and not in the meal portion of the kernel. Blue corn meal is blue (really a slate blue) color because the kernels are ground up finely. The grinding mixes up the blue outer skin with the white inner meal and gives the blue or slate blue color. I don't think this will brew out as blue. If anything, a greenish color because hops tend to add color to the brew also. Besides, when you use grains, you use cracked grain, and not ground grain. If the blue corn is cracked, it looks like white cracked corn with blue outer skins - the insides are not blue. But, a good idea! Btw, I grow blue corn (for fun, of course :-).

This probably was already brought up, but why not brew a very light colored beer as a base for the Romulan Ale, and then add blue food coloring until you get the right shade of blue? Sure, it sounds yucky, but those Romulans can't tell the difference anyway :-)  
They just like the color :-)

I always read about bad yeasts - Red Star seems to be this month's culprit. Has anyone done what every good consumer should do: complain to the company? Not just the store where you bought the yeast, but directly to Red Star, or Edme, or Wyeast, or who ever package the yeast that spoiled your homebrew? A nice letter telling them that their yeast just brewed 5 gallons of p\*\* water, after you had spent so much time and effort making up this wonderful batch, that this never happens with other yeasts, and that they should not relax, start worrying, because their yeast will never yield a passable homebrew... If these companies are in the business of providing us with a clean, fresh, usable product, and they are not, as evident by a few postings, they should know about it, and clean up their yeast.

Has anyone ever complained? What happened?

Ihor

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Date: Mon, 5 Nov 90 11:34:51 EST  
>From: pkel@psych.purdue.edu (Paul L. Kelly)  
**Subject: More on Romulan Ale**

This weekend I did some reading, and a little experimentation, on the topic of blue food coloring. It seems there is a major problem to be overcome with making beer blue, and that problem is acidity. If you remember your chemistry basics, acid turns litmus red, while base turns it blue. I encountered pretty much the same phenomenon this weekend, using a color I extracted from blueberries. I was able to come up with a pretty nice blue color in a weak alkaline solution (using either baking soda or egg whites), but if I added in any lemon juice -- boom! Bright red. The question now is, is it even possible

to get a natural blue with a slightly acidic solution, as we have with beer? Would it be detrimental to the flavor of the beer to make it alkaline in order to achieve a desired color?

Kevin McBride claims to have a way to make blue beer -- please share your ideas! I'd be delighted to find out how to do it, if in fact it is possible.

One other possibility I have discovered through reading is the use of borage flowers. However, I don't know how stable the color would be, nor have I been able to locate a source for them. They are apparently safe to use as food coloring, and have some purported medicinal properties (according to a few herb books -- I'll believe it when I see it in a medical journal). Any hints on where to find them or how to use them would be appreciated.

Thanks,

Paul

-----

Date: Mon, 5 Nov 90 08:44:25 PST  
>From: hesh@lll-crg.llnl.gov (Chris Steinbroner)  
**Subject: dead mead**

i recently purchased what seemed like a reasonable startup book on making mead. it says that boiling honey is bad as that boils off aroma etc. the alternative is to add campdan (sp?) tablets. i tried this, and waited the requisite 24 hours before pitching the yeast. before pitching, i rehydrated as i usually do -- ~95 degree water followed by a little sugar to get it going. it was foaming by the time it hit the mead. after that, nothing. the campdan seems to have killed it. was this a \$10 lesson on how NOT to steralize mead or what?

is there a beginner's book on mead making someone could suggest?

thanks,

- -- hesh

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Date: Monday, 5 Nov 1990 12:50:54 EST  
>From: m14051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Small Bottles**

>From: Rich Simpson <simpson@paramax.encore.com>  
>  
>I am going to be brewing a high-gravity Imperial Stout  
>and I'd like to bottle it in smaller bottles like barley wine.  
>My problem is that the stores I usually get my bottles only  
>carry twist-off pony bottles in small sizes. My question is  
>two-fold.  
>  
>What are some types/brands of beer to look for that come in  
>small, recappable bottles.

Well, my favorite \*small\* bottles are the very small (6 oz?  
8oz?) Coca-Cola bottles in the Holiday edition. Since we have  
folks who will drink the original liquid, we bought a couple of  
cases. Maybe we will again this year, if they offer them again.

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

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Date: Monday, 5 Nov 1990 12:53:14 EST  
>From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: In defense of corn sugar**

>From: sherwood@adobe.com (Geoffrey Sherwood)  
>  
> [text deleted about not having off-tastes with corn sugar.]  
>  
>I find the effect of corn sugar to be just as advertised: it is  
>a way to bump the alcohol content that is cheap (important when  
>I was a student!) and that does not increase the body of the  
>beer (they don't have to have a syrupy texture to have a kick).  
>Perhaps it adds to the off flavors when fermented hot -- no data  
>and no desire to obtain any! -- but when fermented at around  
>60F I have no problems with it.

Hmmm. Yes, it is cheap. Another reminder that people brew for different reasons. Those of us who brew year round in the warmer climates find it more cost effective to avoid the corn or table sugar in the recipe and brew at higher temperatures. I might also mention that I brewed the Nut Brown Ale in TCJOHB and added lots of sugar, as the recipe called for. I couldn't stomach the result, but friends of mine really liked it.

>Affecting the body can be important with a new brewer. The  
>thicker, chewier beer is something of an acquired taste --  
>especially when you are used to regular American beer. I  
>started with light body, but now use much more malt plus a pound  
>of crystal because I want that mouth feel. My brothers still  
>prefer my old recipes....

You can make lighter tasting beer many different ways. 1) Use less malt and get less taste and less alcohol. 2) Use rice or corn syrups for brewing--not as cheap.

>In summary, if you don't want to use corn sugar, don't. But  
>please do not condemn it out of hand, dismissing any recipe that  
>contains it (as I have read on this list in the last few days).

Personal experience tells me I don't like the recipes with corn or table sugar. Your taste buds may differ.

>If someone has a problem with off flavors (I asked about a 'tea'  
>aroma and taste) it is probably not the fault of the corn sugar  
>unless a ridiculous amount is used.

Or it could be the "fault" of the high fermentation temperature, the "cleaner" tasting malt extract that highlights other flavors, or the yeast used.

I guess my bottom line would be this:

If you are just starting out in brewing, try recipes without corn or table



sugar to see if that is the taste you want. If you like the result with corn sugar, continue to use it. But beware that it may result in flavors you don't want, though again it may not.

John "Sorry to go on about this" DeCarlo

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org)

Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo

Fidonet: 1:109/131

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Date: Mon, 5 Nov 90 06:43:16 PST  
>From: sherwood@adobe.com (Geoffrey Sherwood)  
**Subject: flaked barley?**

I recently brewed a batch of dark beer using 6 lb dark malt, 1 lb crystal malt, and 1 lb chocolate malt. Similar to most of my beers. The guy at the homebrew store suggested adding flaked barley for head retention. I tried a half pound, adding it to cold water (with the adjunct malts) and brought the glop up to around 170F, whereupon I sparged into my brewpot and boiled for about an hour or so. So far, normal. Then it gets a little weird.... When I drained the beer into the primary, it foamed like all getout. I had to stop and beat down the foam before I could finish filling. I pitched the yeast. Within a day it had clogged the airlock (blowing it out of its hole), popped the lid of the fermenter, and drained brown foam glop down the side of the fermenter. I used M/F dried yeast (as always). I really hadn't expected THIS much head retention (especially from only a half pound!). Anyone have any similar experiences? Oh, and I racked the beer this weekend. It's SG dropped to 1020 (about normal for this recipe) and it tasted good (though young, of course). Weird...

That batch was also the first I made in my new brewpot. It is called 'Cordon Brew' and is imported from England (\$90 from Let's Brew in Morgan Hill, CA). It consists of a heating element stuck through the side of a white plastic bucket with a thermostat pressed against the outside. It is not real fast (45 min to boil 5 gal) but a) it gets me out of the kitchen and b) you can set the thermostat to kick on and off so your wort doesn't boil over. I like it a lot. The only hassle was that it comes without a plug and takes 220V. I cobbled one together from a dryer cord, a 110 socket and 110 plug. The gauge of the wire is small enough that I am sure I can run two or even three buckets at once if I want from the same dryer cord -- an easy way to upgrade capacity at \$90/batch.

geoff sherwood

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Date: Mon, 5 Nov 90 11:25:50 EST

>From: abvax!calvin.icd.ab.com!bwc@uunet.UU.NET (Barry Cunningham)

**Subject: Re: Small Bottles**

In HBD #530 Rich Simpson asks about what kind of things come in small bottles suitable for a barley wine. I would suggest using small Perrier bottles. I have used these before and they should not be too hard to obtain (although, they are probably harder to get than they were before the Perrier benzene scare).

Barry Cunningham		[cwjcc,pyramid,decvax,uunet]!bwc@icd.ab.com
Allen-Bradley Company, Inc.	or	ICCGCC::CUNNINGHAM
747 Alpha Drive	or	BWCUNNIN@MRGSD@REMNET
Highland Hts., OH 44143	phone: (216) 646-5241	FAX: (216) 646-4484

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Date: Sun, 4 Nov 90 11:15:53 EST

>From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>

**Subject: Getting Bottles from Curbside Recycle Bins**

Illegal, at least in DeLand. Check with the local authorities before doing this, as it is probably illegal there as well. You may be able to make a special arrangement with the proper person in Public Works.

--

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

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Date: Mon, 5 Nov 90 12:27:50 mst

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

**Subject: Re: 55 gallon trash container**

Mal Card writes:

- > Jeffrey Blackman's "6 Cooks Ale" brewed in a 55 gallon trash
- > container sounds like a great idea for large batches. Why not?
- >
- > You could even complete primary fermentation in it to reduce risk
- > of contamination (to say nothing about simplicity).

55 gallon trash containers are not made of food-grade plastic. When I read about Jeffrey's use, I was tempted to post a response, but I refrained since in his case, the beer spent a very short time in the container. Certain plastics should not be used for storing food. I'm not a chemist, so I'm not sure whether the reason is due to flavors or something more dangerous, but I avoid using plastic containers that are questionable.

Al.

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Date: 05 Nov 90 15:05:25 EST  
>From: Jay Hersh <75140.350@compuserve.com>  
**Subject: Vierka Defense**

I have used Vierka lager quite a bit. It is not an open and toss dry yeast though. If you use it as such expect poor results. I found 24-48 hour lags just tossing it. I then took to rehydrating it in a boiled corn sugar or dry malt extract solution (i.e. make a starter) at least 6-8 hours prior to pitching. When doing this I had excellent results. I found Vierka to be very hearty. My lagging environment was a spare room with a small window. It was subject to temperature variations and sometimes got too cold. The vierka worked well despite the fluctuations. It made some really good smooth lagers. I typically did a 2 week primary then a 2-3 week secondary. I cold conditioned so it would take 4-12 weeks for carbonation to occur. It was always worth the wait.

I can't attest to the Vierka wine yeasts. While I join with others in maligning Red Star beer yeasts the champagne yeasts I have used are quite good. Yeast I think is a crap shoot. Find someone you trust and go by their recommendations or experiment yourself. Unfortunately the supply world is often confusing and though a company may produce some bad products in one area, it's products in another may be quite good (Red stars good wine & champagne yeasts but crummy beer yeasts, Vierka's good lager yeasts but questionable wine yeasts).

Good Luck

JH

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Date: Mon, 5 Nov 90 14:08:40 CST  
>From: Karl Wolff <wolff@aqm.ssc.af.mil>

**Subject: Romulan Ale**

Greetings out there in HB land. I just thought that I would put my two cents in regarding this subject. Although I have not yet done any brewing, I would like to suggest that you try not to brew the subject ale. In the past, I have had the chance and the opportunity to sample a number different beers, and a number of other drinks. Romulan Ale being among them. When I was given a sample of it, I liked the taste of it so much that I requested the recipe. I was given the following information.

- 1 fifth of Bacardi 151
- 1 fifth of Blue Curaco
- 1 2 liter bottle of Sprite or 7-Up

In a large container mix all ingredients. Chill for approx 3 hours and serve.

This is the only recipe for Romulan Ale that I know of as of yet. If anyone has another recipe please enlighten me.

re: Legal Issues in 'Bama (jbergmann) HBD #529

Since I am also here in Alabama, I would like to know the same answers he needs.

relax, and have a homebrew.

Those of you here in 'Bama, Relax and Hide a Homebrew.

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End of HOMEBREW Digest #531, 11/06/90  
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Date: 6 Nov 90 08:47:00 EST

>From: "KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu>

**Subject: dry "hopping" spices**

Greetings Homebrewers --

Has anyone ever tried adding nutmeg, cinnamon, cloves or other spices to a secondary fermentor to try to get more spice aroma? The aroma emanating from the primary containing my holiday ale just smells like pale ale, barely any spice odors detectable. I guess I overreacted to last year's overspiced ale and cut back too much on the spices. Since I plan to dry hop in the secondary with Cascade pellets I am considering adding some spices then too. I realize this won't do much for *\*flavor\** but I'm hoping it'll give the brew a festive nose. Any comments or suggestions would be appreciated. Thanks.

Happy holiday brewing to all.

Tim Holtsford

HOLTSFORD@MSUKBS.BITNET

HOLTSFORD%KBS.DECNET@CLVAX1.CL.MSU.EDU

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Date: Tue, 6 Nov 90 08:37:24 MST  
>From: Greg Beary <gbeary@uswat.uswest.com>  
**Subject: Some "rookie" questions**

Thanks to all of those that responded (in the newsgroup and via e-mail) to my post on the "Sick Brew". It eases my mind to know that the "brown mat" is how SN yeast behaves.

While racking the Sick Brew off to the carboy, I became concerned about the effects of fluorescent lights on the beer in a glass carboy. I've read that the lights can have the same skunky effect on beer as natural sunlight (I'm no fan of Heineken). So I took a large plastic trash bag, cut a 3" hole in the bottom and but it upside down over the carboy. Is this really necessary? Also, is there any effect on the brew if its in a white plastic primary and exposed to large doses of light?

After racking the sick brew, I saved a quart "off the bottom of the barrel" to try to use as another starter (see I wasn't worryin that it really was sick). It's very dark and has about 1/3" of trub in the bottom of the mason jar. If SN is a top fermenting yeast, did I get enough yeast? As I understand it, all I do with next batch is take the starter out of the fridge and dump it into my chilled wort. Will I have enough yeast beasts to get it going as quickly (within 12 hours of pitching) as last time?

Thanks for all your help. Also a note to new brewers (like myself), using the yeast culture from Sierra Nevada is no big deal. It really was pretty painless (except for having to drink two bottles of Stout for breakfast on a Saturday morning). If the effect on the beer is as good as everyone says, I'll be staying with this technique for acquiring my yeast. Which begs the question, where on the scale of quality would the "old hands" put the use of SN yeast cultures. Also, since everything went well for me my first time out...what pitfalls await me in the future, or is this (culturing SN yeast) a no fail type of process?

Thanks for all the information supplied directly and indirectly by this newsgroup.

Greg Beary  
(gbeary@uswest.com)

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Date: Tue, 6 Nov 90 8:35:18 PST

>From: Jeffrey R Blackman <blackman@hpihouz.cup.hp.com>

**Subject: Re: 55 gallon trash containers**

Full-Name: Jeffrey R Blackman

> Mal Card writes:

> > Jeffrey Blackman's "6 Cooks Ale" brewed in a 55 gallon trash  
> > container sounds like a great idea for large batches. Why not?

> >

> > You could even complete primary fermentation in it to reduce risk  
> > of contamination (to say nothing about simplicity).

>

> 55 gallon trash containers are not made of food-grade plastic.

> When I read about Jeffrey's use, I was tempted to post a response,  
> but I refrained since in his case, the beer spent a very short  
> time in the container. Certain plastics should not be used for  
> storing food. I'm not a chemist, so I'm not sure whether the  
> reason is due to flavors or something more dangerous, but I avoid  
> using plastic containers that are questionable.

> Al.

>

>

Regarding 55 gallon trash containers, here is the evolutionary process that I have undergone. Originally I used the trash container as the primary fermenter, without a hole or an air lock. Every night I would skim the surface (with sterilized utensils) and then transfer into glass carboys for secondary fermentation. Eventually this process became cumbersome and I became much more concerned about contamination. (Never once did I have a batch go bad using this method.) I then switched to pouring the wort into the sterilized trash container with the additional H2O to make up the 10 gallon batch. Once this was stirred and somewhat cool, I transferred it then into glass carboys for primary and secondary fermentation. (Again, I never encountered a bad batch with this method). This is an easy way to get the wort evenly divided into two 5 gallon carboys.

When brewing smaller (5 gallon batches) I skip the whole plastic primary fermentation set-up and transfer the wort directly into carboys filled with the additional water. I agree with Al that the trash containers are probably not "food grade plastic", but as long as they are sterilized and the plastic is not heated too much (I would guess too much might mean adding only the boiling wort) problems should be minimal to none. I now prefer using only the glass carboys and instead of brewing 1 ten gallon batch I have been brewing 2 5 gallon batches of different brews at the same time. This way I use the same amount of effort and get two great tasting brews to relax with!

-Jeff

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Date: Tue, 6 Nov 90 08:45:24 PST  
>From: Kevin Karplus <karplus@ararat.ucsc.edu>  
Subject: Re: Homebrew Digest #531 (November 06, 1990)

Borage is very easy to grow, and is available from in seed or plant form from most gardening supply places. It may even be possible to plant it at this time of year in California. Unfortunately for Paul Kelly, at Purdue you'll probably have to wait until next Spring.

I've never heard of borage being used for blue coloring, and I don't care much for the taste, and no longer grow any.

Blue is one of the hardest colors to get in food. Most of the edible blue substances turn red in acid.

Kevin Karplus

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Date: Tue, 06 Nov 90 12:40:24 EST  
>From: Philip Homatidis <PJHOMA%WMVM1@VTVM2.CC.VT.EDU>  
**Subject: Being added to mailing list**

Please add me onto the mailing list for this topic. Thanks.

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Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: 06 Nov 90 10:13:32 PST (Tue)

>From: bryan@tekgen.bv.tek.com

**Subject: Re: Flaked Barley**

I heard about using flaked barley to enhance the head also, though I heard to use 2 oz. In my last batch I had about 4 oz. left of the 16 oz. that I had purchased last year, so I decided to use the rest of it. I also experienced an unusually large amount of foam blowing out of my primary, in fact, I still had about an inch a week later, when I racked into my secondary.

Bryan

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Date: Tue, 6 Nov 90 12:31:47 CST  
>From: tking@ux.acs.umn.edu  
**Subject: Malt Liquor, Cream Ale**

I have a couple of questions:

1. Malt Liquor. What is it? How would you brew it? One of my favorite beers is Mickey's Malt Liquor, and I would like to try to duplicate it at home. Problem is, no one seems to know what makes "Malt Liquor" different from "Beer."
2. Cream Ale. Does anyone know how to make a Cream Ale?

I rather have a bottle in front of me than a frontal lobotomy.

Thanks in advance,

Tim King tking@ux.acs.umn.edu

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Date: Tue, 6 Nov 90 10:30:13 PST  
>From: robertn@fml.intel.com (JEEPSRUS)  
**Subject: Romulan ale recipe**

Karl writes about Romulan Ale...

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<From: Karl Wolff <wolff@aqm.ssc.af.mil>
<Subject: Romulan Ale
<
<Romulan Ale being among them.
<When I was given a sample of it, I liked the taste of it so
<much that I requested the recipe. I was given the following
<information.
<
< 1 fifth of Bacardi 151
< 1 fifth of Blue Curaco
< 1 2 liter bottle of Sprite or 7-Up
<
<In a large container mix all ingredients. Chill for approx
<3 hours and serve.
<
<This is the only recipe for Romulan Ale that I know of as of
<yet. If anyone has another recipe please enlighten me.
```

I forwarded that to a "Trekkie" friend of mine, and this was his response...

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1 fifth of Bacardi 151
1 fifth of Everclear
1 fifth of Blue Curaco
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... Mike has found this at Star Trek conventions. Mike said this is done in shots. The average human apparently cannot stand up to a tall cool glass of Romulan Ale. 8^) It appears to be a good idea to stay with "very short" cool glasses of Romulan Ale.

Karl, maybe your recipe is the modified version for human consumption?

If anyone is interested, you might cross-post to the SF Lovers Digest at  
sf-lovers@rutgers.edu

I was on that net a long time ago. There are a LOT of subscribers, so you might just find some more ideas.

RobertN  
robertn@fml.intel.com

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Date: Tue, 6 Nov 90 10:51:53 PST  
>From: figmo@mica.berkeley.edu (Lynn Gold)  
**Subject: Romulan Ale**

>Date: Mon, 5 Nov 90 14:08:40 CST  
>From: Karl Wolff <wolff@aqm.ssc.af.mil>  
>Subject: Romulan Ale

>  
> 1 fifth of Bacardi 151  
> 1 fifth of Blue Curaco  
> 1 2 liter bottle of Sprite or 7-Up

>  
>In a large container mix all ingredients. Chill for approx  
>3 hours and serve.

>  
>This is the only recipe for Romulan Ale that I know of as of  
>yet. If anyone has another recipe please enlighten me.

The only recipe I'M familiar with contains vodka, Blue Curacao, and  
Everclear, although I need to look up the exact ratios.

- --Lynn

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Date: Tue, 6 Nov 90 16:04 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
**Subject: Comments on BrewCap**

Greetings All:

I watched the discussion on the BrewCap with interest and have stayed out of it until now primarily because Mike Morrissey (of New World Enterprise fame) and I designed it, so I didn't want to prejudice the discussion here with my point of view. Needless to say, I'm an avid fan of the gadget despite its peculiarities. Using it properly requires inverting not only a carboy but a few attitudes as well! Some complain that it's awkward to use and I admit that it is the first time you try it. But homebrewing itself is awkward the first time through and I still think the BrewCap is much less awkward than racking to secondaries and priming tanks.

If I may indulge in a few comments...

(Tom Maszerowski) moscom!tcm@ee.rochester.edu writes:

>Even with this, it is not simple task to turn  
>over 5 gallons of wort in a carboy, you may want help.

Hmmm. If you held the carboy up in the air and tried turning it over all in one motion then I would agree. However tipping it over and laying it down on its side on the floor or counter and THEN tipping it up, has never been more than a one-man operation for me.

(Tim Phillips) tcp@phobos.ESL.COM observes:

>when emptying the trub or filling  
>the bottles, the long tube (i.e. the fermentation lock) is going to suck  
>a lot of air. It's probably best to take the lock off temporarily.

This is a point many people make. Yes, you do suck in air but the important point here is that CO2 is heavier than air and the CO2 blanket formed during fermentation for the most part shields the beer from the O2 coming in. Even if it doesn't succeed totally, since you aren't swishing the beer around the risks of oxidation, which is the concern here, is really quite minimal. In fact, it's no more a problem with the BrewCap than it is with siphoning from a carboy standing right side up.

I've NEVER had an oxidation problem from fermenting with this system.

>Any ideas on how to do blow-off with this method? In case of clogging,  
>is an upside-down beer volcano better than right-side-up (e.g. the floor  
>is easier to clean than the ceiling :^)?

No one, to my knowledge, has ever blown up a carboy using the BrewCap. The reason being the blow-off tube is a 1/2" in diameter. By siphoning the wort into the carboy using a 1/4" ID siphon hose, nothing large

enough to clog the larger 1/2" tube will ever get inside the carboy. Relax, don't worry, etc., etc.!

While we're on the subject, the whole issue of volcanic carboys arose because Charlie Papazian in TCJHB says you can put a stopper in a carboy and blow off through a 1/4" ID siphon hose. As dozens of beer volcanoes around the country will attest, sooner or later you'll get burned if you keep using that technique. When Dr. Michael Lewis suggested the blow-off method almost ten years ago, he recommended blowing off through a 1" ID clear plastic hose stuffed into the neck of the carboy. NOTHING clogs one of those suckers! The 1/2" tubing employed by the BrewCap is a compromise on the 1" hose but we've found it to be sufficient. I wish Charlie would modify that part of his book but he'd rather ignore the issue for some reason. That has always puzzled me because Charlie has done more than anyone to spread the word on sound brewing practices.

(Ken Giles) keng@epad.MENTOR.COM talked about the difficulty of trub removal:

>The biggest problem we had was with the settling trub sticking to  
>the shoulders of the inverted carboy. The instructions for the BrewCap  
>warn you about this, recommending that you rotate the carboy quickly  
>back and forth about its vertical axis in order to dislodge the trub.  
>This was only moderately successful. I estimate that 1/4 of the trub  
>could not be removed because of this problem.

1/4 of the trub is indeed excessive and I'm hard pressed to say why that was your experience. Did you use a wort chiller? I do and have always been able to remove virtually all the trub and yeast sediment. I've never fretted over a couple of tablespoons of residual yeast. Obviously you were left with more than that. I'd like to hear from more brewers who have had this problem. It's one that keeps cropping up yet is one I've never had.

Using an upside down carboy was a compromise over the ideal shape for the kind of fermentation system we were shooting for. A cylindro-conical vessel would be ideal but who could afford the tooling required to make one of those monsters? Carboys are relatively easy to find and are made of glass which are easy to clean and sterilize. Designing a cap to fit carboys, therefore, was the difference between just having an idea and having an idea you could share with everyone else. The shoulders of the carboy do tend to collect sediment more than we would have liked, thus the sharp twisting back and forth action that Ken wrote about. But when done regularly, and that means from day one, we always found it to do the trick.

As for hop pellets, don't be lulled into thinking they're nothing but powder. Upon rehydration, pellets can be found to contain whole leaves which would have a real impact on the way the BrewCap operates, especially when it comes to draining away the sediment. I suspect hop pellets are the cause of many of the complaints we've heard about not being able to drain the BrewCap properly. We use whole hops and strain through a copper wound pot scrubber enveloped in a fine mesh hop bag, both of which are attached to the bottom of the pick-up tube. This gives a remarkable clear run-off into the fermenter.

>I see why loose hops would be a problem (unless) you use a hop bag.

>Dry hopping does seem impractical, though.

Dry hopping is a pain but it can be done if you tie the hops up in a fine mesh hop bag or a piece of ladies nylon hose and stuff it in after primary fermentation. The bag floats to the top of the fermenter, below the blow-off tube and out of harm's way.

This problem of dry-hopping in the BrewCap has puzzled me for years. Recently I came up with a little homebrewer's sized "hopback", though, that seems to have solved the problem. It imparts the hop nose of dry hopping with none of the hassle, whether one is using a BrewCap or a 'normal' fermentation system, but that's a topic for another discussion.

(Oran Carmona) ocarma@unssun.nevada.edu writes:

>The system itself works very well for the  
>most part. My major complaint with it is that when you use it with a 5 Gallon  
>carboy, you tend to lose anywhere from 0.5-0.75 gallons in the process of  
>draining off the spent yeast/trub.

Not really. This is another complaint we often hear and is the result of the mere PERCEPTION of lost beer rather than any ACTUAL loss of beer. It's just that when one uses the BrewCap, for the first time you see just how much yeast and trub is deposited during the course of a normal ferment! Sure, when you're draining that yeast away it appears you're losing a lot of beer as well. This is especially true with the BrewCap because you can see the level of the beer drop as the yeast is removed. But you either drain it away using the BrewCap or leave it behind in a regular fermenter. Either way, you lose it. I've done careful experiments just to see how much beer is lost from draining the yeast. This is a simple matter of collecting all the spent yeast into a jar for the entire ferment. I usually lose about 1/3 Cup of beer. Most people leave at least that much behind when racking to secondaries and/or primaries. So to the contrary, I've found that you actually lose \*less\* beer using the BrewCap than with a conventional system. (Some beer is lost during blow-off, of course, but I'm assuming everyone expects to lose beer when using a blow-off system.)

>If I could figure out a way to make one that  
>would work on the 7 gallon acid carboys (which have a narrower neck) I'd use  
>the system much more frequently.

The reason we don't advise using the 7-gallon carboys is that you would lose all the benefits of the blow-off method. Have you ever tasted the brown scum that floats on the kraeusen head and sticks to the side of the primary fermenter? Try it! The old controversy of whether to skim or not will cease as the astringent bitterness on your tongue lingers...and lingers...and....

>Does anyone know if there is a brewcap arrangement available for the 7gal  
>carboy???

Maybe one day, the above comments notwithstanding.

>From: jayl@EBay.Sun.COM (Jay Littlepage - Global Information Resources)

>I haven't tried the official BrewCap for closed fermentation, but I can  
>share my experience with my homemade BrewCap clone, which I put  
>together primarily for bottling.....Shortly before bottling I invert  
>the carboy on it's shelf to let the yeast settle into the neck. This is  
>a pain, and is the only time I have lost the cap (yes, it's a real mess!).

Ahem! Please note that Jay wasn't using the BrewCap but a clone. The cap has a releasable wire tie that very securely holds the cap to the carboy. One point about hydrostatics is pertinent here. There is very little pressure on the BrewCap even though 5 gallons of beer weighs some 50 pounds. That's because water pressure is a function of the depth of the liquid in a container and not of its weight. At most there is only 1 pound of water pressure exerted on the cap itself.

>Once it's set up, though, bottling is a breeze, very little trub gets into  
>the bottles, and the yeast is ready for collection.

Sorry about the length of this response. I only wanted to comment on some of the negative experiences mentioned in this thread. I've tried to be sensitive to the fact that this shouldn't turn into a sales pitch. One of the nicest things about homebrewing is its diversity--in beers, techniques, recipes, brewers and equipment. The BrewCap is just one more entry in the field of fermentation systems. We took the BrewCap out of our basement because we thought it allowed the average home-brewer to avoid many of the mistakes commonly made during the fermentation process. We like it. Others don't. And that's why we like homebrewing.

Cheers,  
Kinney Baughman, BrewCo  
BAUGHMANKR@APPSTATE

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End of HOMEBREW Digest #532, 11/07/90  
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Date: Wednesday, 7 Nov 1990 07:39:18 EST  
>From: m14051@mwvm.mitre.org (John DeCarlo)

**Subject: Re: In defense of sugar**

One more important note on this issue. Many British ales are brewed with sugar of some sort or another to achieve the particular taste. And they also win awards. So, if you know what you are doing, go for it.

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

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Date: Wed, 7 Nov 90 08:26 EST

>From: rick!moby!sushi!pdk@ulysses.att.com

**Subject: Re: In defense of sugar**

Thanks for the homebrew information; please cancel my subscription until I get a new news-feed path. I hope it will be soon.

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Date: Wed, 7 Nov 90 08:42:01 EST

>From: abvax!calvin.icd.ab.com!bwc@uunet.UU.NET (Barry Cunningham)

**Subject: RE: Flaked barley**

In all the recipes that I have ever seen using flaked barley as an adjunct, it is mashed in order to convert the starches to sugars. Books with recipes using flaked barley include Ken Shales books "Brewing Better Beer" and "Advanced Homebrewing", Dave Line's books "The Big Book of Brewing" and "Brewing Beers Like Those You Buy", and Dave Miller's book "The Complete Handbook of Homebrewing". In all of these, the recipes using flaked barley require that it be mashed with a diastatic malt syrup (such as Edme DMS or Munton & Fison Diastatic Malt Extract) or with some pale malt (the exact amount required varying with the enzyme content of the malt). Just boiling or steeping the flaked barley in water or wort without any diastase should result in a large amount of starch being dissolved in the wort.

Yours in foam and haze,

Barry Cunningham	[cwjcc,pyramid,decvax,uunet]!bwc@icd.ab.com
Allen-Bradley Company, Inc.	or ICCGCC::CUNNINGHAM
747 Alpha Drive	or BWCUNNIN@MRGSD@REMNET
Highland Hts., OH 44143	phone: (216) 646-5241 FAX: (216) 646-4484

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Date: Wed, 7 Nov 90 7:59:34 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Flaked Barley**

In HOMEBREW Digest #531, Geoffrey Sherwood added a half-pound of flaked barley to a normal recipe of his, and:

>.... When I drained the beer into the primary, it foamed like all getout.

>... Within a day it had clogged the airlock (blowing it out

>of its hole), popped the lid of the fermenter, and drained brown foam glop

>down the side of the fermenter ...

> ... Anyone have any similar experiences?

Yep. Flaked barley is fun stuff. It produces loads of beta glucans, which do indeed help head retention, as well as making my Stout somewhat "stouter". I fear it has the same effect on me, as well. For a masher, it means that sparging will truly be a challenge, with very slow (but clear!) runoff, and greatly enhanced potential for the dreaded "set mash".

My flaked barley stout has always generated much more blowoff than anything else I make, with the foam standing firmly in the catch jug, where others collapse. The finished product always has an impressive head: appx. 0.25", when carefully poured, of wonderfully creamy foam that lasts and lasts, and leaves delicate lacing on the glass. I prime with (usually) 0.5 cup of corn sugar, occasionally less, for a 5-gallon batch.

Your method of steeping it, rather than mashing it, would result in a greater yield of complex, long-chain proteins in the wort, so you could probably get a good effect with less (4 oz, maybe?). Despite the dramatic process, you'll probably like the effect on the flavor and mouthfeel. From the proportions of crystal & chocolate malts in your recipe it appears that you're seeking the smooth rather than the aggressive; the flakes smooth thing out quite nicely.

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-) =

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Date: Wed, 7 Nov 90 11:00:32 EST  
>From: Jennifer\_Glass@ub.cc.umich.edu  
**Subject: New Orleans Brewpubs**

Next week I will be attending a conference in New Orleans. Does anyone know of any good brewpubs there? I will be staying in the Hyatt Regency and I won't have a car, so any place I go will have to be relatively close.

Please e-mail any responses to me directly--there have been lots of postings on brewpub locations etc...and they are lengthy and annoying to those who aren't interested.

Thanks in advance----Jennifer

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Date: Wed Nov 7 12:33:24 1990

>From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>

**Subject: Brewing with liqueur extracts**

I have an idea for making specialty beers that I would like to bounce off the readers out there. I am wondering if anyone has tried using any of the liqueur extracts as a flavoring for homebrew.

I have seen (and tasted) beers made with Root Beer extract that is intended for making root beer soda at home, so I figure that the any of the soda extracts would be fair game. But, I have not seen any beers using the liqueur extracts. Are they the same thing, just different flavors (and different intended use)?

Looking through what is available, here is some of the extracts that I think might be interesting:

Almond - Might go well to make a real nut brown ale  
Peach  
Strawberry  
Coffee/Kahlua - Might be real interesting in a stout  
Peppermint

Does anyone out there have any experience using any of these extracts for beer brewing? Any reason that it might not be a good idea to give it a try?

Thanks in advance!  
Bill

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Date: Wed Nov 7 08:53:08 1990  
>From: microsoft!jonm@uunet.UU.NET  
Subject: Re: dry "hopping" spices

I've never tried it, but how about coriander? The last time I was at The Unicorn in Seattle, Angus tried to sell me a (costly) bottle of beer brewed with coriander instead of hops. He told me that the use of coriander in brewing predates the use of hops ... it has similar preservative qualities.

I can't tell you how it tastes, because I didn't buy the bottle. They're always trying to sell you the expensive stuff at The Unicorn, and one develops a natural resistance. I was planning to go there for dinner tomorrow, though, so maybe if they still have it I'll try a bottle and let you all know how it was.

Jonathan      uunet!microsoft!jonm

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Date: Wednesday, 7 Nov 1990 15:37:33 EST  
>From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Malt Liquor**

>From: tking@ux.acs.umn.edu

> 1. Malt Liquor. What is it? How would you brew it? One of my  
> favorite beers is Mickey's Malt Liquor, and I would like to  
> try to duplicate it at home. Problem is, no one seems to  
> know what makes "Malt Liquor" different from "Beer."

Well, it has been explained to me thusly. The United States has  
as many different liquor laws as there are states and counties  
and cities. Many regulate beer as a low-alcohol beverage  
differently from "liquor" as a high-alcohol beverage. Thus, some  
higher-than-average alcohol beers are classified as malt liquor.  
I don't think it has to be too strong (greater than 5%, 6%???)

I was talking to a guy in Ottawa who had looked into exporting  
real Canadian beer to an area in Florida that had a large  
Canadian population. Unfortunately, he would have had to relabel  
the beer as "malt liquor" because it is stronger than most U.S  
Beer.

John "Figuring out a recipe that is like a beer you buy is a  
whole 'nother problem" DeCarlo

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

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Date: Wed, 07 Nov 90 15:33:12 CST  
>From: Kevin Vang <MN033302@VM1.NoDak.EDU>  
**Subject: dry-hopping spices**

re: Tim Holtsford's question on increasing spice flavor and aroma by  
"dry-hopping"

Try making a spice 'tea' by steeping your spices in a cup or two of boiling water, then strain the tea and add to your fermenter. This will extract flavor and aroma (use your nose to judge the progress of the extraction) and also will insure sterility. You can speed the process up to about two or three minutes with a microwave oven.

Good luck,

Kevin Vang  
mn033302@ndsuvml

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Date: Wed, 7 Nov 90 16:48 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Fleming's Christmas Ale Recipe

Merry Christmas to All:

Following is Phil Fleming's recipe for Christmas Ale that I mentioned a couple of weeks ago. The recipe is in the latest special issue of Zymurgy so I assume that it is now public domain.

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit  
3 1/2 pounds Munton and Fison amber dry malt extract  
3 pounds Munton and Fison amber dry malt extract ] ?? Typo ??  
1/2 ounce Hallertauer hops (60 minutes)  
1/2 ounce Hallertauer hops (5 minutes)  
3/4 pound honey  
5 3-inch cinnamon sticks  
2 teaspoons allspice  
1 teaspoon cloves  
6 ounces ginger root  
6 rinds from medium size oranges  
Wyeast No. 1007 German ale liquid yeast  
7 ounces corn sugar for priming

\*O.G.: 1.069

\*T.G.: 1.030

\*Primary fermentation: 14 days @ 61 degrees F.

\*Age when judged: six months

#### BREWER'S SPECIFICS

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes). Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast.

#### MY COMMENTS:

The second call for 3 pounds of M & F amber dry malt extract is probably a typo in the magazine. 7 pounds of extract and 3/4 pound of honey would give you an O.G. of around 1.069. 10 pounds of extract would give you an O.G. much higher than that.

Though he doesn't say so, it sounds like Phil did not brew the honey and spices together with the extract but mixed them together in the fermenter.

This was a great beer in Oakland. I'm brewing up my batch this week-end!

Cheers!

Kinney Baughman  
BAUGHMANKR@APPSTATE

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Date: Wed, 7 Nov 90 15:02:21 MST

>From: sandven@hooey.unm.edu

**Subject: Drillin' a cork**

Howdy - I've been using a 1/4" blowoff tube and am expecting a big grenade one of these days. I have an extra rubber stopper that fits a 5 gallon carbouy ( I think that the stopper is a #8 or 8.5) but it is drilled for 1/4" tubing. Question: how does one go about making a 1/2 " hole ?? I tried a regular drill bit but the rubber stretches - A sharp knife won't really cut a round hole - taping the tube to the stopper seems a silly (and unclean) solution - and the local brewshop doesn't carry stoppers drilled for 1/2 ". Will an auger type bit be the ticket ?? Can I order one or maybe get a sympathetic fellow brewer to send me one or two. I really think that a blowoff tube makes sense, but am tired of racing home at night to see if I've blown up the cat ...

Thanks for any help,  
steve (sandven@wayback.unm.edu)

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End of HOMEBREW Digest #533, 11/08/90

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Date: Thu, 8 Nov 90 09:10:21 EST

>From: loc@bostech.com

**Subject: Re: Corriander Spicing and Drillin' Corks**

Re: Corriander as a spicing for brew. Yes, corriander pre-dates hops as a spicing for beer, so do most other spices and herbs. Hops are relatively new on the scene as a bittering agent in beer. In fact for a period of time a long time ago hops were considered not appropriate in beer. My how times change. As to corriander's perservitive qualities I have no data. I have had several beer that have used corriander as a spicing component and they were great. Corriander add a distinctive flavor not as bitter as hops. The closest I can describe it is a sharpness with a unique undertone of sweet. For those of you that were fortunate enough to be at the 1989 National Homebrew Conference and were also luck to get a taste of Ray Spangler's "Claude of Zeply" that was a good example of corriander (he even put a seed in each bottle to enhance the flavor).

Re: Drillin' a Cork. A couple of suggestions. First there is a specific tool that is used to "drill" out these holes. It looks like a tube with a handle and the business end is sharpened like a knife. Your local HB shop might have such a tool. But, I've found a better way to deal with blow-off. Get a big hose. One that fits over the mouth of the carboy. My local HB shop sells the stuff by the foot and about 3 feet of this 1 1/8" (I think) tubing is perfect. They call it "blow-off hose". Once you're ready to install the blow-off, you just slip one end of this hose ove the mouth of the carboy and the other in a pail of water or B-Brite solution and let-r-rip. I like it because I don't have to worry about things geting stuck in a hose of that size. If something does get stuck you got other problems.

Happy homebrewin'

Roger Locniskar <loc@bostech.com>  
problems.

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Date: Thu, 8 Nov 90 09:29 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
**Subject: drilling stoppers for blow-off**

In Homebrew Digest 533, Steve (sandven@wayback.unm.edu) asked about drilling a hole in a stopper to insert a 1/2" blow-off hose. A better solution is to just buy about 4 feet of 1" ID vinyl hose from the local hardware store and stuff it into the neck of the carboy. The OD on the 1" hose is 1 1/8" which fits the 1 1/8" ID of the carboy neck quite well.

Drilling a hose in a stopper is a real pain. Probably the only way to pull it off is to freeze it first in dry ice. Buy some 1" hose!

Kinney Baughman  
baughmankr@appstate

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Date: Thu, 8 Nov 90 09:50 EST

>From: <R\_GELINA%UNHH.BITNET@MITVMA.MIT.EDU> (Russ Gelinias)

**Subject: pasteurization**

I've been experimenting with pastuerization of beer and cider. I was under the impression that I needed to heat to 170 degrees F for 30 minutes. In a scientific dictionary, it says heat to 62.8-65.5 degrees C for 30 minutes. That comes to 145-150 degrees F. So while I've been on the safe side, it would be quicker, easier, and safer (I'v had a couple of bottles explode) if I could safely use the lower values. Any info would be appreciated.

Russ (don't ask *\*why\** I'm pasteurizing)

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Date: 8 Nov 90 08:47:14

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

**Subject: RE>Homebrew Digest #533**

Reply to: RE>Homebrew Digest #533

In HBD #533 sandven@hooey.unm.edu asks about drilling corks to fit larger (1/2 inch) tubing for blowoff use.

My suggestion is to forget the stopper/tube combo and find some 1 inch (more or less) tubing which will fit the hole in the fermentor directly and be done with

it. You will never suffer a clogged blowoff tube again, the larger tubing is much easier to clean out the sticky gunk normally associated with blowoff, and you don't risk bodily injury when you try to drill out corks! The only drawback that I have encountered using this method is that you generally need to support the tube (like draping it across a nail in the wall) otherwise the weight of the tube could allow it to fall out of the fermentor and/or the overflow jar. And I suppose this method would be a problem if you are not using narrow neck glass carboys (standard water/acid type).

Russ Wigglesworth <Rad\_Equipment@RadMac1.UCSF.EDU>

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Date: Thu, 8 Nov 90 09:26 CST  
>From: gary@sci34hub.sci.com (Gary Heston (sci34hub!gary))  
**Subject: Re: Homebrew Digest #533 (November 08, 1990)**

In reply to HOMEBREW Digest #533 and other recent discussions:

In 533, sandven@hooey.unm.edu ask about:

Subject: Drillin' a cork

Howdy - I've been using a 1/4" blowoff tube and am expecting a big grenade one of these days. I have an extra rubber stopper that fits a 5 gallon carboy ( I think that the stopper is a #8 or 8.5) but it is drilled for 1/4" tubing. Question: how does one go about making a 1/2 " hole ?? [ ... ]

Find a piece of thinwall steel tubing and grind a sharp edge one one end. Place your stopper on a scrap wood block, and drive the sharpened tubing thru it. Make sure the OD of the tubing is slightly less than the OD of your new blowoff tube.

Regarding the discussion concerning Alabama alcohol laws.... (Yep, there's another one of us out here... :-). As it was told to me several years ago, by someone who indicated real plans to do small scale commercial brewing, the rules are briefly this:

Without a license (\$2000 annually), no brewing, no distillation, and only 5 gallons of wine--but you have to grow the fruit you use for the wine yourself.

His research into the matter had only turned up one person ever charged for either brewing or winemaking, and that was when the individuals' neighbor had reported him as making moonshine... The Alabama Beverage Control agents raided, found it was only wine, and fined him a total of \$55. This was as of '85 or so; I've heard of one university course in beer and winemaking being canceled because of this law (they'd been running the course for several years). Equipment, supplies, and books are sold openly at the local health food store (where I buy) with never a mention of problems.

Generally, as long as someone is not selling or otherwise drawing attention to themselves, I don't foresee any problems. I stay within the federal regs and don't worry.

Gary Heston System Mismanager and technoflunky uunet!sci34hub!gary or  
My opinions, not theirs. SCI Systems, Inc. gary@sci34hub.sci.com  
The sysadmin sees all, knows all, and doesn't tell the boss who's  
updating their resumes.... This .sig Copyright G. L. Heston, 1990

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Date: 8 Nov 90 09:09:14

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

**Subject: More Flaked Barley comments**

REGARDING More Flaked Barley comments

The first time I used flaked barley I had only used extracts, and though I had been told that I would need to do at least a partial mash in order to use the flaked barley, I wanted an easier way. I decided to try using Koji which is an enzyme derived from rice which is used in the production of sake. Some HB shops carry it. I "mashed" 1 lb. of fl. barley at 140 degrees with 1/2 tsp. of Koji for an hour (the suggested method) and never got a complete conversion test from my iodine. I used the run-off from the barley in a holiday stout I was brewing. The results were not bad, however I have since used flaked barley several times via the normal "partial mash" (1lb. of 6-row per lb. of flaked barley) method with much greater success.

So, since the amount of work and time involved in doing the partial mash is almost the same as these other "short-cut" methods, and it yeilds better results, mash it!

BTW, I have never had any problem with the blow-off being any heavier when I use flaked barley, perhaps it is the starch which is not being converted to fermentables which is the problem here.

Russ Wigglesworth <Rad\_Equipment@RadMac1.UCSF.EDU>

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Date: Thu, 8 Nov 90 09:59:28 PST  
>From: wdh@Eng.Sun.COM (Dennis Henderson)  
Subject: Re: Malt Liquor (John DeCarlo)

In California "beer" must be less than 4%. If the alcohol content is higher then it is either labelled as Malt Liquor \*or\* you must have a 'wine/liquor license' to sell it. Don't know which it is as I have drank/drunken/previously consumed beer here in California that seemed over 4%.

Most nationally distributed beers are less than 4% as this is the level that most states use to define beer.

The above info \*has\* to be correct as I got it from a bartender ;)

Bonus Question: How does 'light beer' differ from the 3.2% beer?

...Dennis 'my first beer posting' Henderson

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Date: Thu, 8 Nov 90 08:00:17 PST  
>From: ncpmont@brahms.AMD.COM (Mark Montgomery)  
**Subject: Cutting holes in stoppers.**

In HBD #533 Steve Sandven asks about making larger holes in stoppers:

Having had to do this very thing recently, I'll put in a suggestion. Pick up a piece of thin wall brass tubing of the desired diameter from a hobby shop. This should cost less than a dollar. On the business end, file a few small notches to act as cutting teeth. This tube can then be twisted back and forth while pressing it into one end of the cork to cut a cylinder through the length of the cork. If you put the wide end of the cork down on a flat surface and cut down through the small end it's a little more stable and you won't deform the cork as much as doing it the other way. This works for both cork and rubber stoppers. If you want to get real fancy you can cut a short piece from the tubing and solder it crosswise to the back(non-business) end of the cutting tube to act as a handle thusly:

```
                Small hole to poke out cut plug
                    |
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-----/ /-----
 / | | /
1/2"brass tubing/----->| | /
 | | /-- Solder fillet
 | |
 | |
 | |
 | |
 | |
 | | <-- Sharpened end for cutting
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I hope this helps out,  
Mark

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Date: Thu, 8 Nov 90 12:24:46 EST

>From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: drilling a cork**

If you have access to more of UNM than the computer room, try to find a beer drinker in the chemistry department. Most of the chem labs I worked or studied in had sets of hole borers to allow you to put any size hole in a rubber stopper. The borers are thin metal cylinders with a handle on one end and the other end sharpened all the way around the outside; you put the stopper on a flat surface and drive the borer through by twisting while leaning on it. They're clumsy, and the rubber tends to squeeze aside under them so it's impossible to get a smooth, non-tapered hole, but they do the job. If you do this, you probably should make the hole big enough that you can push the tube all the way through, because the cut surface will be rough enough that it won't sterilize very well.

Another good solution is to use 1" tubing instead of 1/2"; this will fit the mouth of most carboys fairly snugly without a stopper. A lot of people are doing this, so your homebrew store ought to stock 1" tubing; if not you may be able to get some from the chemistry department, or piggyback on their next supply order.

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Date: Fri, 9 Nov 90 11:10:06 +1300  
>From: Lloyd Parkes <L.Parkes@comp.vuw.ac.nz>  
**Subject: Fleming's Christmas Ale Recipe**

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit  
3 1/2 pounds Munton and Fison amber dry malt extract

All the Munton and Fison stuff over here in N.Z. is marked with metric measurements. I assume this is because N.Z. and Great Britain (where Munton and Fison are) like 90% of the world actually use these metric thingys :-). How much is 3 1/2 pounds? I assume these are American pounds, which are different from English pounds (the English ones are not used in England anymore of course).

Hope you all have a very merry Christmas with this ale.  
Lloyd

-----  
Lloyd Parkes | The stereotypical young adult male in New  
lloyd@comp.vuw.ac.nz | Zealand is a good reason for being lesbian.  
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Date: Thu, 8 Nov 90 16:01:14 mst  
>From: hplabs!hp-1sd.cos.hp.com!att!druco!homer  
Subject: 1990 GABF Professional Panel Blind Tasting Results

Brown Ale

GOLD - Pacific Crest Ale, Hart Brewing Company, Kalama, WA  
SILVER - Tied House Dark, Tied House (Palo Alto Brewing)  
BRONZE - Bond Street Ale, Deschutes Brewery and Public House, Bend, OR

Pale Ale

GOLD - Pale Ale, Sierra Nevada Brewing Company/Sierra Nevada T, Chico, CA  
SILVER - Liberty Ale, Anchor Brewing Company, San Francisco, Ca  
BRONZE - Mirror Pond Pale Ale, Deschutes Brewery and Public House, Bend,  
OR

Blond/ Golden Ale

GOLD - Prime Time Pale Ale, Big Time Brewing Company, Seattle, WA  
SILVER - Burbank Bitter, Kelmers Brewhouse, Santa Rosa, CA  
BRONZE - Blonde Pilsner, Sun Valley Brewing Company, Sun Valley, ID

Scotch Ale

GOLD - Holiday Ale, Sun Valley Brewing Company, Sun Valley, ID

Porter

GOLD - Coal Creek Porter, Big Time Brewing Company, Seattle, WA  
SILVER - Anchor Porter, Anchor Brewing Company, San Francisco, Ca  
BRONZE - Charles River Porter, Cambridge Brewing Company, Cambridge, MA

Stout

GOLD - Barney Flats Stout, Anderson Valley Brewing Company, Boonville, CA  
SILVER - Killer Whale Stout, Pacific Coast Brewing Company, Oakland, CA

India Pale Ale

GOLD - Rubicon IPA, Rubicon Brewing Company, Sacramento, CA

Strong Ale

GOLD - Jubelale, Deschutes Brewery and Public House, Bend, OR  
SILVER - Eye of the Hawk Special Ale, Mendocino Brewing Company, Hopland,  
CA  
BRONZE - Independence Ale, Kelmers Brewhouse, Santa Rosa, CA

Barley Wine

GOLD - Old Woody Barley Wine, Big Time Brewing Company, Seattle, WA

SILVER - Old Dipsea Barley Wine, Marin Brewing Company, Larkspur, CA  
BRONZE - Old Foghorn, Anchor Brewing Company, San Francisco, Ca

Amber Ale

GOLD - Bridalveil Ale, Butterfield Brewery, Fresno, CA  
SILVER - Alaskan Autumn Ale, Alaskan Brewing and Bottling Company,  
Douglas, AK  
BRONZE - Celebration Ale, Sierra Nevada Brewing Company/Sierra Nevada T,  
Chico, CA

Bock

GOLD - Bock Oktoberfest, Stoudt Brewery, Adamstown, PA  
SILVER - Oktoberfest, Mill Bakery, Brewery and Eatery (#5), Charlotte, No  
BRONZE - Hornet Trail, Mill Bakery, Brewery and Eatery (#5), Charlotte, No

Doppelbock

GOLD - Samuel Adams Double Bock, Boston Beer Company, Jamaica Plain, MA  
SILVER - Duesseldorfer Doppelbock, Weinkeller Brewery, Berwyn, IL

Amber/Vienna

GOLD - Wild Boar Special Amber, Georgia Brewing Company, Atlanta, GA  
SILVER - Winterfest, Adolph Coors Company, Golden, CO  
BRONZE - Vienna, Old Dominion Brewing Company, Ashburn, Vi

Maerzen/Oktoberfest

GOLD - Adler Brau Oktoberfest, Appleton Brewing Company/Dos Bandidos Brew  
Pub, Appleton, WI  
SILVER - Market Street Oktoberfest, Bohannon Brewing Company, Nashville,  
TN  
BRONZE - October, Privatbrauerei Hubsch, Davis, Ca

European Dark/Munchner Dunkel

GOLD - Capital Gartenbrau Dark, Capital Brewery Incorporated, Middleton,  
WI  
SILVER - Frankenmuth Dark, Frankenmuth, Frankenmuth, MI  
BRONZE - Durango Dark Lager, Durango Brewing Company, Durango, Co

Export/Special

GOLD - Dortmunder, Great Lakes Brewing Company, Cleveland, OH  
SILVER - Dortmunder Export, Stoudt Brewery, Adamstown, PA

Munchner Helles

GOLD - Penn Light Lager, Pennsylvania Brewing Company/Allegheny Brewer,  
Pittsburgh, PA  
SILVER - Hopfen Helles Beer, Weeping Radish Restaurant & Brewery (#2),  
Durham, NC

American Lager

GOLD - Rainer, Rainier Brewing Company, Seattle, WA  
SILVER - Pabst Blue Ribbon, Pabst Brewing Company, Milwaukee, WI  
BRONZE - Rough Rider Premium Beer, Dakota Brewing Co., Grand Forks, SD

American Light Lager

GOLD - Lowenbrau Light, Miller Brewing Company, Milwaukee, WI  
SILVER - Coors Light, Adolph Coors Company, Golden, CO  
BRONZE - Miller Reserve Light, Miller Brewing Company, Milwaukee, WI

American Premium Lager

GOLD - Coors Extra Gold, Adolph Coors Company, Golden, CO  
SILVER - Lowenbrau, Miller Brewing Company, Milwaukee, WI  
BRONZE - Berghoff, Berghoff-Huber Brewing, Monroe, WI

American Premium Dark Lager

GOLD - Lowenbrau Dark, Miller Brewing Company, Milwaukee, WI  
SILVER - Henery Weinhard's Dark, Blitz-Weinhard Brewing, Portland, OR  
BRONZE - Michelob Classic Dark, Anheuser-Busch Incorporated, St. Louis, MO

European Pilsner

GOLD - Samuel Adams Boston Lager, Boston Beer Company, Jamaica Plain, MA  
SILVER - German Pils, Privatbrauerei Hubsch, Davis, Ca  
BRONZE - Crazy Ed's Arizona Pilsner, Crazy Ed's Black Mountain Brewing  
Company, Cave Creek, AZ

Dry

GOLD - Michelob Dry, Anheuser-Busch Incorporated, St. Louis, MO  
SILVER - Bud Dry, Anheuser-Busch Incorporated, St. Louis, MO  
BRONZE - Rainer Dry, Rainier Brewing Company, Seattle, WA

Malt Liqour

GOLD - St. Ides, McKenzie River Corporation, San Francisco, CA  
SILVER - Olde English 1800, Pabst Brewing Company, Milwaukee, WI  
BRONZE - Mickey's Malt Liqour, G. Heileman Brewing Company Incorporated,  
LaCrosse, WI

Alt

GOLD - Alaskan Amber Beer, Alaskan Brewing and Bottling Company, Douglas,  
AK  
SILVER - Long Trail Ale, The Mountain Brewers Incorporated, Bridgewater,  
VT  
BRONZE - Amber Alt, Pacific Coast Brewing Company, Oakland, CA

American Lager-Ale

GOLD - Genesee Cream Ale, Genesee Brewing Company Incorporated, Rochester,  
NY  
SILVER - Little Kings Cream Ale, Hudepohl-Schoenling Brewing Company,  
Cincinnati, OH

Fruit, Vegetable

GOLD - Blueberry Ale, Marin Brewing Company, Larkspur, CA  
SILVER - Zele Lemon Dry Light, Zele International, Seattle, WA  
BRONZE - Raspberry Wheat, Rubicon Brewing Company, Sacramento, CA

Herb, Spice

GOLD - Hoppy Holiday, Marin Brewing Company, Larkspur, CA  
SILVER - McGuire's Christmas Ale, McGuire's Irish Pub and Brewery,  
Pensacola, FL

Rauch

GOLD - Rauch, Oregon Brewing Co./Bayfront Brewery and Publi, Newport, OR  
SILVER - Alaskan Smoked Porter, Alaskan Brewing and Bottling Company,  
Douglas, AK

Weizen

GOLD - Weizen, Stoudt Brewery, Adamstown, PA

American Wheat

GOLD - Millstream Wheat, Millstream Brewing Company, Amana, IA  
SILVER - Pyramid Wheaten Ale, Hart Brewing Company, Kalama, WA  
BRONZE - Doppelweizen, Tied House (Palo Alto Brewing), ,

Jim Homer  
att!drutx!homer  
att!druco!homer

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Date: 08 Nov 90 16:15:22 EST  
>From: Jay Hersh <75140.350@compuserve.com>  
**Subject: Frozen Cornelius Kegs (On a stick)**

Well I opened my spare fridge and was surprised to see some wort on the bottom of it. A closer look revealed some frozen foam lurking about the seal of the cornelius keg (3 Gallon). I was attempting to do a 4 week low (but not that low) 30s lagering of an Alt I've made, following Norm Hardy's suggestions.

I didn't know my little spare fridge had that much cooling capacity. In any case I have raised the thermostat. Questions

- 1) I know that CO2 dissolves better at lower temps. Will freezing affect the carbonation or will the CO2 still be dissolved upon thawing??
- 2) Anyone else done anything stupid like this?? How did it turn out??

Jay Hersh (Dr. Goof)

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Date: Thu, 8 Nov 90 16:59:55 mst

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

**Subject: Re: Drillin' a cork**

steve asks:

>Question: how does one go about making a 1/2 " hole ??

Well, I tried two different methods and I don't remember which one worked. One was a 3/8" bit and the other was a 3/8" OD piece of copper tubing about 3" long. Both were tried with a power drill and the result was a very ugly hole. I squeezed a 7/16" hard plastic tube about 4" long into the stopper and the ugliness of the hole was no longer to be seen. I do remember that I used a slow speed (otherwise the stopper will melt and gum up the works). Be careful!

Al.

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Date: Thu, 8 Nov 90 19:22:34 -0500 (EST)  
>From: "Stephen P. Marting" <sm6h+@andrew.cmu.edu>  
**Subject: Recipes, please!**

Hi! I'm a relative newcomer to homebrewing, having only about 5 batches under my belt, and all of them were kits from William's Brewing in California. Now, I'd like to start my own batches, but I really have no recipes.

Can anyone send me, or post, recipes for lagers, porters, pilseners, and ales? Also, if you get the ingredients from anyplace other than William's, could you include the address for a catalog?

Thanx in advance - SPAM.  
sm6h+@andrew.cmu.edu

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Date: Thu, 8 Nov 90 20:04:39 CST  
>From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: My old Head Retention Problem**

Hi all. You may remeber my problem with head retention. Well, I took everybody's suggestions, and even a few of my own and made a weizen bier. Guess what? No head at all!!! Now this is getting a little frustrating. A beer with 60% wheat and no head. Well, I figured it must be something contaminating our equipment (with detergent or something). However, neither soap nor detergent has ever touched any of our equipment. We bought everything specifically for brewing. In addition, the bottles are only rinsed with water and sterilized with Sodium Metabisulphate. Detergent has never touched them either. About the time I realized this, I was about to jump off a bridge. To calm myself down I decided to read a few chapters of George Fix's book "Principles of Brewing Science". I was near the end of the chapter on protein-phenol reactions when I saw it; irish moss not only attacks large protein molecules, but medium sized ones as well. George Fix warns never to exceed to maximum reccomended use of any clarifying agent. We ALWAYS exceed this value (I'm not sure why we started this practice, but we do). We get such a good hot break, that it's unbelievable. I am now convinced that this is the problem, and the next batch of beer will be brewed without any irish moss!

Thanks for everybody's help  
Mike Charlton

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End of HOMEBREW Digest #534, 11/09/90  
\*\*\*\*\*  
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Date: Fri, 9 Nov 90 08:54:33 -0600

>From: kncarp@wunoc.wustl.edu (Kevin N. Carpenter)

**Subject: 5 vs 7 gallon carboys**

Hi, I'm a complete novice at this (2nd batch being brewed this Sunday) although I've been reading the journal for several months now. Anyhow, over the months I've collected several 5 gallon carboys and (1) 7 gallon carboy. Now it seemed to me (and I have/will use this method for my first two batches) that it was a lot easier to use the 7 gallon carboy and have enough head space to not need to worry about blowoff. But having recently read through Papazian (sp?) I came across a comment that utilizing a blowoff system actually improves the end product by allowing nasty oils and stuff to be removed from the brew. I have been using the 5 gallon carboys for secondarys.

So, what the general opinion? Should I convert the 7 into a terrarium? Is a 5 gallon only method better? I'm I totally confused?

Kevin Carpenter  
kncarp@nicns1.monsanto.com

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Date: Fri, 9 Nov 90 9:07:57 CDT

>From: jlf@poplar.cray.com (John Freeman)

**Subject: Homebrew Digest #533 (November 08, 1990) (fwd)**

>

> Almond - Might go well to make a real nut brown ale

> Peach

> Strawberry

> Coffee/Kahlua - Might be real interesting in a stout

> Peppermint

>

> Does anyone out there have any experience using any of these extracts

> for beer brewing? Any reason that it might not be a good idea to give

> it a try?

>

I've tried adding Cherry extract to pale ale before to achieve a quick and dirty Cherry ale, with disappointing results. The cherry extract seemed to need sugar to bring out the cherry flavor, but there is little sweetness left in ale for that. Some malto-dextrin might help here. In fact, it seemed kind of bitter. This doesn't mean it can't be done, but maybe I chose the wrong kind of beer to flavor or the wrong kind of extract or something.

If I were to experiment again, I'd use an eye dropper to measure the extract, and 2 liter pop bottles to bottle it in (not wanting to waste a whole batch of beer).

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Date: 8 Nov 90 14:39 -0700  
>From: mailman%99@hp5800.desk.hp.com  
**Subject: Homebrew Digest #533**

Your message could not be delivered to:  
Patrick ODEA / HP5800  
as they could not be found at the destination location.

It has been delivered to General DELIVERY on that location for the  
HPDESK Administrator to attempt to forward it to the correct location.

This message was created on computer: GLDEDP2

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Date: Fri, 9 Nov 90 08:31:41 -0800

>From: krweiss@ucdavis.edu

**Subject: Irish Moss, aging time**

Mike Charlton notes:

> irish moss not only attacks large protein  
> molecules, but medium sized ones as well. George Fix warns never  
> to exceed to maximum reccomended use of any clarifying agent.

Damned if I didn't go back and discover that the beers with the best head formation/retention I've had were a couple of batches brewed when I ran out of Irish moss. On the other hand, I don't like chill haze. Has anyone out there got practical experience with Polyclar that they could share with me? How is it used, and what were the results?

On another note, I've noticed that the batches I've brewed with Wyeast cultures show radical improvement upon aging. When I was using dry yeasts I tried to consume my beer between weeks two and six of its life in the bottle. Less than two weeks and it was kind of raw. More than six provided no improvement, and sometimes some loss of quality. With the Wyeast, six weeks is looking like a minimum bottle conditioning time. Any comments or contradictory data?

It's winter... Good time to brew!

Ken Weiss  
krweiss@ucdavis.edu

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Date: Fri, 9 Nov 90 11:27:11 -0600

>From: "J.U.J." <juj33548@uxa.cso.uiuc.edu>

**Subject: Re: Homebrew Digest #534 (November 09, 1990)**

Thanks for sending me the HOMEBREW Digest. But I am not able to follow this yet...This is not we thought it would be. When my brother and I are able to make brew...we will recontact you...As for now please suspend our subscriptions...We will request it again later as we get more experienced....Thanks  
juj33548@uxa.cso.uiuc.edu

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Date: Fri, 09 Nov 90 12:28:23 -0500  
>From: dbreiden@mentor.cc.purdue.edu  
**Subject: Coriander recipe(s)**

All this talk about coriander and beer has got me intrigued. The comments that one kind soul (so sorry I didn't get his/her name for proper attribution) made regarding taste has got me very intrigued. So now I'd like a little info on how to use the stuff in beer. Does one just boil the seed whole--treat it like hops that is? Or does one grind it? If using coriander, is it wise to omit hops? Those of you who have used it: Please send your recipe/directions. I'll remember you as I brew.

And about all this blow-off stuff (Drillin Corks . . .): this issue has had me \*worrying\* a bit lately. But I shall soon run out to a hardware store and look for good quality tubing to stuff in the mouth of my carboy. I think up a method involving 1/4" hose and a pressure relief in case of clogging, but it requires a two whole stopper. Also, I haven't tested this yet. I will sometime. If it works, I'll inform the world. If it fails miserably, no one will ever know :-).

Cheers....Danny Boy

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Date: Fri, 9 Nov 90 10:05:49 pst  
>From: Dan Needham <dann@hpsadlb.hp.com>

**Subject: Grain in the boil?**

Full-Name: Dan Needham

I have been an extract brewer for a couple of years. I've usually used 1 to 4 lbs. of cracked grain in each batch. The grain was steeped at 150 degrees F for about an hour before sparging with 160 degree water. The result was then mixed with malt extract + hops during the boil.

I bought some supplies from the Oak Barrel in Berkeley, CA last night and the fellow at the counter told me I'd been wasting a lot of time. He said to throw the grain in the last 5 minutes of the boil for the same result. He also said don't worry about a grinder to crack the grain -- just quick pulse it in my blender about 5 times.

I'll give this experiment a try, but I'd like to hear peoples comments on this different procedure. I realize I won't get additional sugar from the grain, but if the result tastes as good with less labor I'll try it. Note that the fellow who told me this has run the business for a while and I believe teaches classes on brewing.

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Date: Fri, 9 Nov 90 11:23:27 MST

>From: sandven@hooey.unm.edu

**Subject: Re: Drillin' a hole**

Thanks for all of the replies, sounds like a lot of people have had this problem... I followed Chip Hitchcock's advice, walked the seventy yards to the chem department, poked around the shop and found a drill press set up specifically for drilling stoppers - complete with every size "stopper bit" known to mankind ;^). Couldn't have asked for anything more.

Thanks again

Steve

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Date: Friday, 9 Nov 1990 13:24:35 EST  
>From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: U.S. approximations -> Metric**

>From: Lloyd Parkes <L.Parkes@comp.vuw.ac.nz>

>

> 3 1/2 pounds Munton and Fison Stout Kit

> 3 1/2 pounds Munton and Fison amber dry malt extract

>

>All the Munton and Fison stuff over here in N.Z. is marked with  
>metric measurements. I assume this is because N.Z. and Great  
>Britain (where Munton and Fison are) like 90% of the world  
>actually use these metric thingys :-). How much is 3 1/2 pounds?  
>I assume these are American pounds, which are different from  
>English pounds (the English ones are not used in England anymore  
>of course).

I find many recipes like this say "3.3 pounds". The basic  
conversion in the U.S. is "1 Kilogram = 2.2 pounds". This  
translates into a 1.5 Kilogram can, which is a very common size  
from my experience.

John "Remember, the gallons are different, too" DeCarlo

Internet: jdecarlo@mitre.org

Usenet: @...@!uunet!hadron!blkcat!109!131!John\_DeCarlo

Fidonet: 1:109/131

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Date: Fri, 9 Nov 90 11:00:18 PST  
>From: Ken Buswell <kenb@hpsmeng1.rose.hp.com>  
**Subject: Spent Grain**  
Full-Name: Ken Buswell

I would like to know what other grain brewers do with there spent grain. I've been brewing all grain beers for around 10 years now and have experimented with using the spent grain in things like muffins and bread.

What got me started with the spent grain as a cooking ingredient was an article in Zymurgy a few years back (I forget which issue it was in ). Most of my spent grain ends up in the compost heap but what I have used for baking has turned out pretty good.

If anyone out there has recipes using spent grain I would like to hear about it.

Thanks

Ken Buswell

kenb@hpsmeng1.rose.hp.com







Date: Mon, 12 Nov 90 09:41:36 MET

>From: Pierre-Yves Thoulon <pyt@hpgneds1.grenoble.hp.com>

**Subject: Pounds**

Full-Name: Pierre-Yves THOULON

> How much is 3 1/2 pounds?

One pound is 454 grams. An easy way to convert pounds into kilograms is to divide by two then subtract 10%, e.g.:

3.5/2 is 1.75, minus 10% comes down to 1.75-.17=1.58kg.

Note that this approximates 1lb to .45 kg...

Pyt.

PS: Ever wondered wonder why most malt cans are 3.3lbs ? Because it comes down to 1.5kg (make more sense, hey ? :-)

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Date: Mon, 12 Nov 90 08:08:54 pst  
>From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Irish moss and head retention**  
Full-Name: Ted Manahan

Mike Charlton writes:

> irish moss not only attacks large protein  
> molecules, but medium sized ones as well. George Fix warns never  
> to exceed to maximum reccomended use of any clarifying agent.

This got me thinking; my last two batches have had very little head formation and no retention. They are adequately carbonated, very clear and clean tasting. I try to pass them off as "English Ales", but even English Ales have better heads than these batches!

These two batches are the only two for which I have used Irish moss!

Now I like a clear beer, but the loss of head retention is too high a price to pay! I'm going to make my next beer with no Irish moss, and the one after that with about 1/2 the recommended dosage. Maybe I can find a good compromise.

Ted Manahan  
tedm@hpcvca.cv.hp.com

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Date: 12 Nov 90 08:44:44

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

**Subject: RE>Homebrew Digest #535 (No**

Reply to: RE>Homebrew Digest #535 (Novem  
I seem to be missing the last four entries from HBD #535. Generally in the  
past Digests which are too large for my message system become "encapsulated"  
as  
an individual file. This was not the case with this issue. Is it my system  
at  
fault or did the contents list exceede the actual contents?

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Mon, 12 Nov 90 8:29:43 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Boiled Grains!**

In HOMEBREW Digest #535, Dan Needham talked to a feller in Berkeley (never the home of slavish orthodoxy), who said:

> to throw the grain in the last 5 minutes of the boil for the same result.  
> He also said don't worry about a grinder to crack the grain -- just quick  
> pulse it in my blender about 5 times.

The following must be classified as hearsay, as I have never done either of the above, but:

Boiling the grains for 5 minutes could quite conceivably give you the worst of both worlds: some tannin extraction, and incomplete malt sugar extraction. The method you've been using may be more work, but it sounds much safer to me.

The problem with cracking grains in the blender has usually been that some are reduced to powder while others are untouched. A more reliable method is to put the grains in a sturdy plastic bag, and crush them with a rolling pin.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

-----  
to deliberately look for the astringency,  
etc., I'd been promised was there. My present hypothesis is that  
the blowoff method may have had some real value when the available  
yeast & hops were of less exacting quality than some present  
products. For example, I haven't tried a non-blowoff batch with Red  
Star ale yeast ...

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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-) =

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Date: Mon, 12 Nov 90 9:14:06 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Nothing Exceeds Like Excess**

At the beginning of last month, I reported in these pages that I was planning to use Wyeast "Vintner's Choice" Champagne yeast for a barleywine, that it appeared to be packaged in a grape must, and that I'd report on the results. I bottled it yesterday, prematurely, and may well be looking at the most expensive failure of my brewing career. Or then again, maybe not.

The recipe was a product of my personal credo ("anything worth doing is worth doing to excess"):

For a 5 gallon batch -

12 lbs 2-row pale malt  
2 lbs Munich malt  
2 lbs crystal malt  
4 lbs Edme light malt extract  
4 lbs Alexander's light malt extract  
4 oz dark molasses  
1/4 cup corn sugar (priming)

Bittering hops: 0.5 oz Northern Brewer @ 8%, 2 oz same @ 6.9%  
Flavor hops: 1.5 oz Kent Goldings @ 5.2%  
Finish hops: 0.5 oz Hallertauer pellets @ 2.8%,  
0.5 oz Cascade @ 5.2%

Mash in: 18 qts well water @ 140F, pH 5.3 (0.5 tsp gypsum)  
Protein rest: none  
Starch conversion: 2 hrs @ 150-141F  
Mash out: 5 min @ 168F  
Sparge: 5 gal @ 168F, pH 5.7 (0.5 tsp gypsum)  
Boil: 2.5 hours  
Adds: Extracts, molasses, & bittering hops @ 90 min  
Flavor hops @ 120 min  
Finish hops @ 140 min

As you can see, if I'd omitted the extracts and cut the pale malt back to 10 lbs, I'd have the makings of a pretty fair ESB, but noooo ...

I won't bore you with the trials of making this thing. It was not an easy batch. Of more interest is the fact that the original gravity was a whopping 1.126!!! I pitched the yeast (which I'd cultured through two successive DME-based starters), and the ensuing fermentation was, well, volcanic. The yeasties looked around, chorused "All this, for ME??", and fell to. I think I heard a cheer. Fully 1.5 of the 5 gallons in the carboy departed hastily through the blowoff tube. When it slowed to a gradual stop and showed no activity at all for more than a week, I gave up and bottled. In retrospect, I should have taken a sample and measured the gravity,

then pitched the Red Star Pasteur Champagne yeast I keep in the freezer for emergencies. That stuff will eat anything in sight! The Wyeast had attenuated only down to 1.091, still heavier than most of my starting gravities. The flavor is impossibly "syrupy", but with no (other) obvious flaws. I put it in the cellar, and I think I'll just sort of forget about it for a few months.

It has been a learning experience, though! I learned:

1. Wyeast Champagne yeast is not as attenuative as Red Star;
2. A batch this size strains the capacities of my equipment, even the 33 qt kettle;
3. Enough is enough, and 1.126 is too much;
4. When in doubt, risk infection and sample.

Maybe I can pour it over ice cream ...

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Mon Nov 12 06:39:02 1990  
>From: microsoft!jamesb@uunet.UU.NET  
**Subject: Mead Recipes**

Does anybody out there make Mead?  
I have just been fortunate enough to aquire 24# of Honey and would like  
to try a couple of meads.  
Please send any advice and/or horror stories you may have.  
Any Recipes would be great also.

Thanx in advance  
Jim Broglio  
Microsoft

---

Date: 12 Nov 90 12:57:37 PST (Mon)  
>From: florianb@tekred.cna.tek.com  
**Subject: GABF Barfs Again**

I suspected it was bogus, but this takes the cake:

> Brown Ale  
>  
>GOLD - Pacific Crest Ale, Hart Brewing Company, Kalama, WA  
>SILVER - Tied House Dark, Tied House (Palo Alto Brewing)  
>BRONZE - Bond Street Ale, Deschutes Brewery and Public House, Bend, OR  
>  
> Pale Ale  
>  
>GOLD - Pale Ale, Sierra Nevada Brewing Company/Sierra Nevada T, Chico, CA  
>SILVER - Liberty Ale, Anchor Brewing Company, San Francisco, Ca  
>BRONZE - Mirror Pond Pale Ale, Deschutes Brewery and Public House, Bend, OR

This is absolutely ridiculous. The Deschutes Brewery has won an award for its hop-flavored goat urine. Now, they're going to advertise the award... "Oh, we're so great, we won an award for our hop-flavored goat urine at the Great American Swill Contest. Now all you yuppie ski bums can cruise right down and feel justified in letting us rip you off! Now we are excused for helping turn Bend, Oregon into another little Aspen. Yes! we can bring in our slimy developers and raise the price of local real estate and when they get thirsty and need a real good headache, they can come right down and guzzle down this award winning swill!"

But it comforts me to know that just five miles up the road, off old Deschutes Market Road, in a little log home with a cozy wood fire I sit and sip pretty good home brew with my friends. Those same friends who agree with me that the Deschutes Brewery Swill is, indeed, the worst beer they have ever tasted.

I think I'm going to go home tonight and make an apple pie.

Florian

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Date: Mon, 12 Nov 90 16:03:50 EST

>From: hplabs!lotus!"LDBVAX!DLANE (Spam!)" (Spam!)  
(Spam!) (Spam!) (Spam!) (Spam!)

**Subject: Spent Grain**

Ken Buswell <kenb@hpsmeng1.rose.hp.com> wrote:

> I would like to know what other grain brewers do with there spent grain.  
> I've been brewing all grain beers for around 10 years now and have  
> experimented with using the spent grain in things like muffins and bread.

Hmm. I never thought of that.

What I've been doing is setting it outside to dry, and then when  
it's dry, putting it in the bird feeder. They love it.  
Sometimes it's gone before I ever get a chance to put it in the  
feeder.

---

Dave Lane  
Lotus Development Corp. dlane@ldbvax.lotus.COM

---

Date: Mon, 12 Nov 90 18:25 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: 5 Gallon Fermenters;Boiling Grains

RE: HBD #535:

Kevin Carpenter wonders about using 5 or 7 gallon carboys for primary fermentation. I strongly recommend using 5 gallon carboys so that you get some blow-off. I think you'll find that some of the residual astringency that lingers in the aftertaste of some homebrews will disappear with the blow-off system. If you have any doubts--as I've mentioned before--just scrape some of the brown crud that is left around the top of the primary fermenter and taste it. Hey! Green persimmons do not hold a candle to the bitter, astringency you will taste. We spend a lot of time \*AND MONEY\* buying the best ingredients, equipment, etc., etc. trying to hone in on the world's perfect beer. Would you buy a couple of Tablespoons of that stuff and add it to your beer if you had the choice? No way!! That's why I've always told new brewers that the age-old debate as to whether one should skim or not is just a pseudo issue. The real question is whether one should skim or use the blow-off method. Personally, I think the blow-off method is both safer (in terms of avoiding the risks of contamination) and more efficient. About a hundred batches ago I tried it and I've never skimmed again.

As for the beer or two that you might lose during the blow-off, who cares? I give well over a quarter of my beer away anyway. I don't begrudge a couple of more. Just call it a libation to the gods of beer! They'll appreciate it and imbue you with a sense of relaxing, not worrying...

Dan Needham, in the same issue, wondered about boiling blender buzzed grains the last five minutes of the boil. It's my understanding that boiling grains extracts tannins. Tannins are bitter and don't promote smooth beers. I'd advise against it.

Boiling grains may also promote the development of phenols. I'm not sure about that one. I'll have to check Malting and Brewing Science and get back to you. Unless, of course, someone else out there in Netland can enlighten us.

All this talk of beer has gotten me thirsty...let's see...will it be an ale tonight? Yeah.....

Sante' !

Kinney Baughman  
baughmankr@appstate.bitnet

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Date: 12 Nov 90 08:44:07 PST (Mon)  
>From: jeg@desktalkdesktalk.com (John E. Greene)  
**Subject: state limits on alcohol content in beer.**

Dennis Henderson writes:

>In California "beer" must be less than 4%. If the alcohol  
>content is higher then it is either labelled as Malt Liquor  
>\*or\* you must have a 'wine/liquor license' to sell it.  
>Don't know which it is as I have drank/drunken/previously  
>consumed beer here in California that seemed over 4%.

An interesting note here is that "beer" is defined as a lager and that California does not have a limit on the alcohol content of Ale.

>Most nationally distributed beers are less than 4% as this  
>is the level that most states use to define beer.

Based on the latest data compiled by the Beer Institute (formerly the United States Brewers Association), the maximum permissible alcoholic contents for beverages sold in the various states is as follows:

STATE ALCOHOLIC CONTENT	MAXIMUM PERMISSIBLE
Alabama	4% by weight, 5% by volume
Alaska	No limit
Arizona	No limit
Arkansas	5% by weight for most malt beverages
California	4% by weight for beer;no limit for ale, etc.
Colorado	3.2% by weight except for malt liquor
Connecticut	No limit
Delaware	No limit
District of Columbia	No limit
Florida	3.2% in dry counties; no limit elsewhere
Georgia	6% by volume
Hawaii	No limit
Idaho	4% by weight in nonstate stores
Illinois	No limit in most areas
Indiana	No limit
Iowa	5% by weight in nonstate stores
Kansas	3.2% by weight except for liquor store package sales
Kentucky	No limit in most areas
Louisiana	6% by volume in most areas;3.2% by weight in dry areas
Maine	No limit
Maryland	No limit
Massachusetts	12% by weight
Michigan	No limit
Minnesota	3.2% by weight for most malt beverages
Mississippi	4% by weight
Missouri	3.2% by weight. Exception: 5% or "malt

liquor"	
Montana	7% by weight
Nebraska	No limit
Nevada	No limit
New Hampshire	6% by volume in nonstate stores
New Jersey	No limit
New Mexico	No limit
New York	No limit
North Carolina	6% by volume
North Dakota	No limit
Ohio	6% by weight
Oklahoma	3.2% by weight except for liquor store
package sales	
Oregon	4% by weight for beer; 8% by weight for
other malt beverages	
Pennsylvania	No limit
Rhode Island	No limit
South Carolina	5% by weight
South Dakota	3.2% by weight for "low point beer"; 6% by
weight for "high point"	
Tennessee	5% by weight for most malt beverages
Texas	4% by weight for "beer"; no limit for others
Utah	3.2% by weight in nonstate stores
Vermont	6% by volume in nonstate stores
Virginia	No limit
Washington	8% by weight in nonstate stores and
unlicensed establishments	
West Virginia	4.2% by weight; 6% by volume
Wisconsin	5% by weight for most malt beverages
Wyoming	No limit

In order to accommodate the differences in state regulations, most national brands are brewed in two strengths, one at 3.2%, the other as high as 5.0% alcohol by weight.

>Bonus Question: How does 'light beer' differ from the 3.2%  
>beer?

Light beers range from 2.4 to 3.2% by weight.

-

-

John E. Greene  
Sr. Staff Engineer  
Desktalk Systems Inc.      uucp: ..uunet!desktalk!jeg  
    internet: jeg%desktalk.desktalk.com@uunet.uu.net

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End of HOMEBREW Digest #536, 11/13/90

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Date: Today  
>From: Rob Gardner  
**Subject: Issue 535 truncation**

Several people complained that issue 535 was truncated, so I've included the last few articles from 535 in today's issue.

Rob

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Date: 12 Nov 90 08:20 -0800  
>From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: all grain 1st timer

Hello out there,

I just brewed my first all-grain batch yesterday and I have a few questions that some of you more experienced types might be able to answer.

Mash ph: When I measured my mash ph with those damn little papers, it was too low so I added some stuff (sodium bicarbonate, I think, but the stuff Miller says to use to raise the ph). I had a half size batch (for manageability) of Miller's Altbier, and I put in 1 tsp and couldn't get the ph up from 4.9. Is there a trick to using those papers? Are there relatively cheap electronic ph testers out there? Does it sound like I'm doing something wrong?

Sparge water ph: Miller recommends acidifying the sparge water to 5.7 using gypsum. I tried this and couldn't get the ph down (those damn papers again). After od'ing a few gallons of water, I stopped trying to measure the ph and just added 1tsp of gypsum to my 2.5 gallons of sparge water. Again I wondered (not worried) if I did something wrong.

"Clear" sparge runoff: What exactly is "clear"? I recycled my runoff many times (probably about 5 times), keeping them heated as Miller suggests. The runoff was always cloudy. Maybe this has something to do with my ph problems. I eventually stopped recycling it and finished my sparge. I had no more trub in my carboy than usual. My mash efficiency wasn't too good. I was shooting for an OG of 1.047, and I got 1.038 so I added some DME to the boil to beef it up.  
Was this the wrong thing to do?

Whole hops: This was also my first time using whole hops. Should they be broken up? I just threw in the whole cones and they remained whole throughout the boil.

Overall, everything went a lot smoother than I expected it would. For anyone wanting to get into all-grain I have two suggestions:

1. Make a half batch. the volumes of mash and wort are manageable (3 gallon boil vs 6 gallon boil).
2. Have some dry malt extract on hand to boost up the gravity in case your mash efficiency wasn't too high.

Mike Schrempp

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Date: Tue, 13 Nov 90 08:35 EST  
>From: ROSS@mscf.med.upenn.edu  
**Subject: Lactobacillus experiment**

Date sent: 13-NOV-1990 08:24:27

I read a suggestion in a previous homebrew digest concerning the addition of a small amount lactobacillus milk during fermentation with the idea of replicating the flavor of some Belgian styles. Has anybody tried this yet?

I just tried it with a batch of "Cherries in the Snow". So as not to ruin my whole one gallon batch, I set aside one 16 oz bottle for the lactobacillus experiment. I added one teaspoon of the milk to this bottle and attached an airlock. Shortly thereafter I noticed large clumps of puffy thread-like structures floating at the surface in the bottle. Would this be the lactobacillus? I'm planning to let it go for one week, then rack and cap.

Finally, is there any danger involved with a lactobacillus fermentation. Generally, no matter how awful a brew turns out, it won't have any killer poisons. Does the addition of lactobacillus milk change this in any way?

--- Andy Ross ---

University of Pennsylvania

ross@mscf.med.upenn.edu

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Date: Tue, 13 Nov 90 09:13:18 EST

>From: card@APOLLO.HP.COM

Subject: BASIC MEAD RECIPE

Jim:

I'm brewing a batch now using Cher Feinsteins recipe but I did have a problem in starting fermentation (sprinkle method). My "research" indicates that honey doesn't ferment as easily as beer malt and you should pre-start the yeast.

STARTER:

```
1 cup OJ           /
1 cup water        /   BOILED AND COOLED TO ~ 75F
2 tbs corn sugar   /
```

THEN ADD

```
1 tsp yeast nutrient
1 pkg yeast (Montrechet)
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Funnel the contents into a qt beer bottle, or Champagne bottle and shake and then seal with an air-lock (I use vodka instead of water)

Let this sit ~ 1 day or until fermentation begins and then pitch into your must (watch out for temp differences). Then aerate the must thouroughly.

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```
>>>From: microsoft!jamesb@uunet.UU.NET
>>>Subject: Mead Recipes
>>>
>>>
>>>Does anybody out there make Mead?
>>>I have just been fortunate enough to aquire 24# of Honey and would like
>>>to try a couple of meads.
>>>Please send any advice and/or horror stories you may have.
>>>Any Recipes would be great also.
>>>
>>>Thanx in advance
>>>Jim Broglio
>>>Microsoft
```



ingredients their recipes call for, the recipes are a good source of ideas, ingredient proportions, and probable aging times.

About honey: \*ALWAYS\* try to find a source of fresh, raw honey! Health food stores are a good bet. Avoid pasteurized- and blended-to-death commercial honeys such as SueBee, which are also likely to contain additives. The flavor characteristics of the honey you use will be reflected in the mead you make. Two very popular mead honeys are clover and gallberry. Surprisingly, orange blossom is not particularly popular as a mead honey.

About yeast: always use a chablis, sauterne, or other white wine yeast. Montrechet seems to be the yeast of choice. Although generally considered a brew, modern ale yeasts will over-carbonate a mead, leading to glass grenades. I doubt lager yeasts would work at all. So, stick with wine yeast.

About bottles: you can use longnecks just fine. I like to use Grolsch bottles for mead, or the big 2 liter swing-top (like Grolsch bottles) Altenmuenster bottles.

Finally: I am of course assuming that all equipment used is cleaned and/or sterilized, as appropriate, and shan't insult you by adding instructions to the recipe to do so.

#### BASIC MEAD RECIPE (makes 1 gal):

Fill a 1-gal enamel pot 1/4 full of water. Simmer 2-3 whole cloves (lightly cracked), 2 sticks cinnamon (broken up), and 2 slices fresh peeled ginger root to taste. Add 2-4 teaspoons orange peel (to taste; no white) and simmer further, again to taste. Add more water to bring contents of pot to 3/4 full. Bring to a high simmer. Add honey, \*stirring constantly\*. Keep at a high simmer, skimming off as much of the white scum that forms as possible. If the scum is yellow, turn the heat down. Once no more scum forms, turn off the heat, cover the pot tightly with lid, and leave for 8-12 hours (or overnight). If desired, strain or spoon out the spices first.

Pitch the yeast the next morning, straight into the pot. If you want a starter culture, mix the yeast with honey and water the night before, when you cook up your wort. Replace the lid on the pot (the accumulated moisture

will  
act as a seal) and leave for 12 hours.

12 hours later, rack into a gallon jug. It should be full to the base of the neck, but no more. Take a clean square of paper towel (not the outermost sheet), fold it into quarters, cover the top of the jug with it and secure it with a rubber band. This will be sufficient for the krausen stage of fermentation, although of course a regular water lock may be used. If the paper towel gets fouled by the krausen, replace it.

Ferment at least 36 hours. The longer it ferments, the dryer (less sweet) the mead will be. If fermenting long enough for the krausen to subside, change to a regular water lock.

Once fermentation has proceeded as long as you intend to permit it, place the jug in the refrigerator to shock the yeast and start it settling. Leave for 8-12 hours. Rack into a fresh jug, and replace in the refrigerator for a further 12 hours. If you want a sparkling mead, seal the jug first to allow carbonation to build. If you want a still mead, leave the fermentation lock on.

The yeast may be killed off at this point by the addition of 1/2 cup (sometimes more is needed) \*100 proof\* vodka, or grain alcohol, if need be.

(FURTHER NOTE: when I make mead, I don't like it to be too sweet, so I permit fermentation to proceed for a considerable length of time. However, unless you want a \*very\* sweet mead (in other words, you're willing to use lots of honey to create a situation which will quickly become unfavorable for the yeast), one usually needs to resort to the vodka/grain alcohol trick to get fermentation to stop. )

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Date: Mon, 12 Nov 90 16:03:50 EST

>From: hplabs!lotus!"LDBVAX!DLANE (Spam!)" (Spam!)  
(Spam!) (Spam!) (Spam!) (Spam!)

**Subject: Spent Grain**

Ken Buswell <kenb@hpsmeng1.rose.hp.com> wrote:

> I would like to know what other grain brewers do with there spent grain.  
> I've been brewing all grain beers for around 10 years now and have  
> experimented with using the spent grain in things like muffins and bread.

Hmm. I never thought of that.

What I've been doing is setting it outside to dry, and then when  
it's dry, putting it in the bird feeder. They love it.  
Sometimes it's gone before I ever get a chance to put it in the  
feeder.

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Dave Lane  
Lotus Development Corp. dlane@ldbvax.lotus.COM

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Date: Mon, 12 Nov 90 18:25 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: 5 Gallon Fermenters;Boiling Grains

RE: HBD #535:

Kevin Carpenter wonders about using 5 or 7 gallon carboys for primary fermentation. I strongly recommend using 5 gallon carboys so that you get some blow-off. I think you'll find that some of the residual astringency that lingers in the aftertaste of some homebrews will disappear with the blow-off system. If you have any doubts--as I've mentioned before--just scrape some of the brown crud that is left around the top of the primary fermenter and taste it. Hey! Green persimmons do not hold a candle to the bitter, astringency you will taste. We spend a lot of time \*AND MONEY\* buying the best ingredients, equipment, etc., etc. trying to hone in on the world's perfect beer. Would you buy a couple of Tablespoons of that stuff and add it to your beer if you had the choice? No way!! That's why I've always told new brewers that the age-old debate as to whether one should skim or not is just a pseudo issue. The real question is whether one should skim or use the blow-off method. Personally, I think the blow-off method is both safer (in terms of avoiding the risks of contamination) and more efficient. About a hundred batches ago I tried it and I've never skimmed again.

As for the beer or two that you might lose during the blow-off, who cares? I give well over a quarter of my beer away anyway. I don't begrudge a couple of more. Just call it a libation to the gods of beer! They'll appreciate it and imbue you with a sense of relaxing, not worrying...

Dan Needham, in the same issue, wondered about boiling blender buzzed grains the last five minutes of the boil. It's my understanding that boiling grains extracts tannins. Tannins are bitter and don't promote smooth beers. I'd advise against it.

Boiling grains may also promote the development of phenols. I'm not sure about that one. I'll have to check Malting and Brewing Science and get back to you. Unless, of course, someone else out there in Netland can enlighten us.

All this talk of beer has gotten me thirsty...let's see...will it be an ale tonight? Yeah.....

Sante' !

Kinney Baughman  
baughmankr@appstate.bitnet

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Date: 12 Nov 90 08:44:07 PST (Mon)  
>From: jeg@desktalkdesktalk.com (John E. Greene)  
**Subject: state limits on alcohol content in beer.**

Dennis Henderson writes:

>In California "beer" must be less than 4%. If the alcohol  
>content is higher then it is either labelled as Malt Liquor  
>\*or\* you must have a 'wine/liquor license' to sell it.  
>Don't know which it is as I have drank/drunken/previously  
>consumed beer here in California that seemed over 4%.

An interesting note here is that "beer" is defined as a lager and that California does not have a limit on the alcohol content of Ale.

>Most nationally distributed beers are less than 4% as this  
>is the level that most states use to define beer.

Based on the latest data compiled by the Beer Institute (formerly the United States Brewers Association), the maximum permissible alcoholic contents for beverages sold in the various states is as follows:

STATE	MAXIMUM PERMISSIBLE
ALCOHOLIC CONTENT	
Alabama	4% by weight, 5% by volume
Alaska	No limit
Arizona	No limit
Arkansas	5% by weight for most malt beverages
California	4% by weight for beer;no limit for ale, etc.
Colorado	3.2% by weight except for malt liquor
Connecticut	No limit
Delaware	No limit
District of Columbia	No limit
Florida	3.2% in dry counties; no limit elsewhere
Georgia	6% by volume
Hawaii	No limit
Idaho	4% by weight in nonstate stores
Illinois	No limit in most areas
Indiana	No limit
Iowa	5% by weight in nonstate stores
Kansas	3.2% by weight except for liquor store package sales
Kentucky	No limit in most areas
Louisiana	6% by volume in most areas;3.2% by weight in dry areas
Maine	No limit
Maryland	No limit
Massachusetts	12% by weight
Michigan	No limit
Minnesota	3.2% by weight for most malt beverages
Mississippi	4% by weight
Missouri	3.2% by weight. Exception: 5% or "malt

liquor"	
Montana	7% by weight
Nebraska	No limit
Nevada	No limit
New Hampshire	6% by volume in nonstate stores
New Jersey	No limit
New Mexico	No limit
New York	No limit
North Carolina	6% by volume
North Dakota	No limit
Ohio	6% by weight
Oklahoma	3.2% by weight except for liquor store
package sales	
Oregon	4% by weight for beer; 8% by weight for
other malt beverages	
Pennsylvania	No limit
Rhode Island	No limit
South Carolina	5% by weight
South Dakota	3.2% by weight for "low point beer"; 6% by
weight for "high point"	
Tennessee	5% by weight for most malt beverages
Texas	4% by weight for "beer"; no limit for others
Utah	3.2% by weight in nonstate stores
Vermont	6% by volume in nonstate stores
Virginia	No limit
Washington	8% by weight in nonstate stores and
unlicensed establishments	
West Virginia	4.2% by weight; 6% by volume
Wisconsin	5% by weight for most malt beverages
Wyoming	No limit

In order to accommodate the differences in state regulations, most national brands are brewed in two strengths, one at 3.2%, the other as high as 5.0% alcohol by weight.

>Bonus Question: How does 'light beer' differ from the 3.2% beer?

Light beers range from 2.4 to 3.2% by weight.

-

-

John E. Greene  
 Sr. Staff Engineer  
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 internet: jeg%desktalk.desktalk.com@uunet.uu.net

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Date: Tue, 13 Nov 90 08:47:46 pst  
>From: Dan Needham <dann@hpsadlb.hp.com>

**Subject: Leaf hops on top**

Full-Name: Dan Needham

I used leaf hops in my last batch. All other batches used pellets. The loose leaf hops made it difficult to siphon from the boiling kettle to the primary fermentation vessel. Do most people use cloth bags to contain the leaf hops? I ended up pouring the cooled wort through the net bag in my sparging bucket.

Also I dry hopped with about 1 oz. of leaf hops. I put these in the 7 gal. carboy before the wort. Fermentation is under way and it looks like all or most of the hops are floating on top of the foam head. I don't think much aromatic extraction will happen this way. Again should I use a cloth bag -- with a couple of clean rocks to weigh it down? Maybe I should be satisfied with pelletized hops. I'd like the flexibility to use either. Does anyone know where I can get a few hop plants to grow in my back yard (strings up to the roof ;-))? Cascade would be fine.

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Date: Tue, 13 Nov 1990 09:49:28 PST  
>From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: fresh whole hops**

Hmm... Isn't October hop harvesting month? I don't recall any mention of this on the digest. I'd like to get some fresh whole hops for my latest brew, but have discovered that getting good looking ones is a challenge. Isn't there some place called "freshops" or something where I can order them directly from Oregon/Washington?

Todd Koumrian

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Date: Tue, 13 Nov 90 13:31:25 -0500  
>From: Arun Welch <welch@cis.ohio-state.edu>  
**Subject: Mead Recipes**

Yup, a bunch of us do. Cheryl Feinstein seem to be the net.authority, and I'm sure she'll respond to you, but here's a collection of all the interesting mead stuff from the last couple of months, in uuencoded Babyl format. I just laid in 10 gallons of cyser, which looks like it's gonna be really good. Made up the recipe as I went along, so there's some question, but right now it looks like it'll work:

For 5-gallon batch:  
4 Gallons fresh cider (no Pot. Sorbate!)  
5-6 Lbs honey  
1 Gallon water  
1 Large stick cinnamon  
5 cloves  
2 pods cardamom  
2 packets Red Star Pasteur Champagne yeast

Simmer the spices in the water for 10 minutes, dissolve the honey, simmer and strain the crud till there isn't any more, transfer to primary, along with cider (this should bring the primary to a good pitching temperature), pitch the yeast, wait ~ 1 1/2 weeks for the foam to die down, transfer to secondary (this is fairly tricky, 'cause if you do it too soon, it's gonna blow off). It's still bubbling at a fair rate right now, so it'll probably age in the secondary for 3-6 months, after which I'll bottle it and let it age for a month or three more.

begin 600 mead  
M0D%"64P@3U!424].4SH\*5F5R<VEO;CH@-0I,86)E; ',Z"DYO=&4Z(" @5&AI  
M<R!I<R!T:&4@:&5A9&5R(&]F(&%N(')M86EL(&9I;&4N"DYO=&4Z(" @268@  
M>6]U(&%R92!S965I;F<@:70@:6X@<FUA:6PL"DYO=&4Z(" @(&ET(&UE86YS  
M('1H92!F:6QE(&AA<R!N;R!M97-S86=E<R!I;B!I="X\*'PP\*,2PL"E-U;6UA  
M<GDM;&EN93H@,C\$M36%R(" @("!"#4D9 4\$E.12Y#25)#02Y51DPN1415(" C  
M1F%<VEM:6QE(&-O;VMB;V]K(&]R9&5R:6YG(&EN9F/\*5&/Z(&AO;65B<F5W  
M)6AP9F-M<D!H<&QA8G,N:' N8V]M"D1A=&4Z(=%E9"P@,C\$@36%R(#DP(#\$Q  
M.C(U(\$535 I&<F]M.B!#4D9 4\$E.12Y#25)#02Y51DPN1415"E-U8FIE8W0Z  
M(\$9A8W-I;6EL92!C;V]K8F]O:R!O<F1E<FEN9R!I;F9O"@HJ\*BH@14]/2" J  
M\*BH\*5&/Z(&AO;65B<F5W)6AP9F-M<D!H<&QA8G,N:' N8V]M"D1A=&4Z(=%E  
M9"P@,C\$@36%R(#DP(#\$Q.C(U(\$535 I&<F]M.B!#4D9 4\$E.12Y#25)#02Y5  
M1DPN1415"E-U8FIE8W0Z(\$9A8W-I;6EL92!C;V]K8F]O:R!O<F1E<FEN9R!I  
M;F9O"@I(:2P@06QL(0H\*26X@<F5S<&]N<V4@=&/@<F5C96YT('%U97)I97,@  
M<F5G87)D:6YG(&AO=R!T;R!O8G1A:6X@<W5C:"!O9B!M>2!S;W5R8V5S(&%S  
M( I3:7(@2V5N96QM92!\$:6=B>2P@22!C;VYT86-T960@1'(N(\$1A=FED(\$9R  
M:65D;6%N+!"T:&4@9V5N=&QE;6%N(&EN('1H92!30T\$\*=VAO('-E;&QS('AE  
M<F]X(&-O<&EE<R H;&5G86QL>2!A<G)A;F=E9"UF;W(@86YD(&-L96%R960I  
M(&]F('1H92!F86-S:6UI;&4\*961I=&EO;G,N(") ;B!M86YY(&EN<W1A;F-E  
M<RP@1&EG8GD@:6YC;'5D960L(\$1R+B!&<FEE9&UA;B!I<R!T:&4@;VYL>0IA  
M=F%I;&%B;&4@<V]U8V4@22!K;F]W(&]F+B @5&AE(&EN9F]R;6%T:6]N(&AE  
M('-E;G0@;64@=&/@8F4@<&]S=&5D('1O('1H:7,@"F9O<G5M(&%P<&5A<G,@  
M\*F%F=&5R\*B!M>2!S:6=N871U<F4@;&EN97,N"@I\$<BX@1G)I961M86XG<R!-



M1&EG8GD@86YD(\$AU9V@4&QA='OI (&-O;VMB;V]K<RX@5F]L=6UE(\$E)"F-O  
M;G1A:6YS(&YE=R!T<F%N<VQA=&EO;G,@;V8@<&5R:6]D(&-O;VMB;V]K<RP@  
M9&]N92!A="!M>2!I;G-T:6=A=&EO;@IB>2!P96]P;&4@:6X@=&AE(%-O8VEE  
M='DL('!L=7,@(&\$@9F5W(')E;&%T960@;V1D<R!A;F0@96YD<RX@5&AE<V4\*  
M87)E(&YO="!W;W)K960M;W5T(')E8VEP97,@8G5T(&]R:6=I;F%L<RTM=&AE  
M>2!T>7!I8V%L;'D@:&%V92!N;PIT96UP97)A='5R97,L('!I;65S+"!O<B!Q  
M=6%N=&ET:65S+@H\*5&AE(&-U<G)E;G0@961I=&EO;B!O9B!6;VQU;64@24D@  
M\*'1H92!O;F4@22!W87,@<V5L;&EN9R!A="!096YN<VEC\*0II<R!T:&4@=&AI  
M<F0@961I=&EO;BP@=VAI8V@<V5L;'@9F]R("OY(&%N9"!I<R!S=6)S=&%N  
M=&EA;&QY(&QO;F=E<BP\*8G5T(\$D@86T@<V]L9"!O=70N(\$D@:&%V92!N;W0@  
M9&5C:61E9"!W:&5T:&5R('!O('!R:6YT(&UO<F4@;W(@=V%I=IU;G1I;"!S  
M;VUE(&UO<F4@=')A;G-L871I;VYS(&-O;64@:6X@86YD(&1O(&\$@9F]U<G1H  
M(5D:71I;VXN"@I)9B!Y;W4@;W)D97(@9FEV92!O<B!M;W)E(\$UI<V-E;&QA  
M;FEE<RP@=V4@=VEL;"!P87D@<&]S=&%G92X@268@>6]U"F]R9&5R('!E;B!O  
M<B!M;W)E+"!T:&4@<'I8V4@9')O<'@=&/@)#8@86YD('=E('!A>2!P;W-T  
M86=E+@H\*"5-I;F-E<F5L>2!9;W5R<PI\$879I9"!&<FEE9&UA;B H0V%R:6%D  
M;V,I"C0Y,3D@4RX@1&]R8VAE<W1E<@I#:&EC86=O+"!)3"V,#8Q-0H\*'PP\*  
M,2PL"E-U;6UA<GDM;&EN93H@,C,M075G(" @("!"#4D9 4\$E.12Y#25)#02Y5  
M1DPN1415(" C07!O;&]G>3L@86YO=&AE<B!H96QP9G5L(&AI;G0\*5&/Z(&AO  
M;65B<F5W)6AP9F-M<D!H<&QA8G,N:'!L+FAP+F-O;0I\$871E.B!4:'4L(#(S  
M(\$%U9R Y," Q,SHT,"!"%4U0\*1G)O;3H@0U)&0%!)3D4N0TE20T\$N549,+D5\$  
M50I3=6)J96-T.B!<@&]L;V=Y.R!A;F]T:&5R(&AE;'!F=6P@:&EN=H\*\*BHJ  
M(\$5/3T@\*BHJ"E1O.B!H;VUE8G)E=R5H<&9C;7) :!'L86)S+FAP;"YH<"YC  
M;VT\*1&%T93H@5&AU+"R,R!!=6<@.3 @,3,Z-# @15-4"D9R;VTZ(\$-21D!0  
M24Y%+D-)4D-!+E5&3"Y%1%4\*4W5B:F5C=#H@07!O;&]G>3L@86YO=&AE<B!H  
M96QP9G5L(&AI;G0\*"E=E;&PL(&5V97)Y8F]D>2TM"@I);B!L;V]K:6YG(&)A  
M8VL@;W9E<B!M>2!P;W-T:6YG(&]N(&UE860M;6%K:6YG+"!)(&9I;F0@22 J  
M9&ED\*B!O;6ET(&AO=R!M=6-H(IH;VYE>2!T;R!A9&0A("!"->2!S:6YC97)E  
M<W0@87!O;&]G:65S('!O(&5V97)Y;VYE.R!I="!C97)T86EN;'D@=V%S;B=T  
M(II;G1E;G1I;VYA;"X\*"D%L<V/@:6X@<F4M<F5A9&EN9R!T:&4@<&]S=&EN  
M9RP@22!R96UE;6)E<F5D(&%N;W1H97(@:&5L<&9U;"!H:6YT('=H:6-H(\$D@  
M"G-H;W5L9"!H879E('!A<W-E9"!A;&]N9RX\*"DUE860@;6%D92!W:71H;W5T  
M(\$@;&ET=&QE(&)I="!O9B!S;VUE=&AI;F<@8FET=&5R(&]R('O=7(@861D  
M960@=&/@:70@"F=E;F5R86QL>2!T=7)N<R!O=70@8VQO>6EN9R!I;G-T96%D  
M(&]F(&UE<F5L>2!S=V5E="X@(%1H:7,@:7,@=VAY(&UA;GD@;65A9" \*<F5C  
M:7!E<R!C86QL(&9O<B!T:&4@861D:71I;VX@;V8@<V]M92!C:71R=7,@<&5E  
M;"!O<B!J=6EC92X\*"D\$@8V]M;6]N;'DM=7-E9"!A;'1E<FYA=&EV92!T;R!C  
M:71R=7,L('=H:6-H(&-A;B!B92!E;7!L;WEE9"!W:&5N(&EN(&1O=6)T+"!I  
M<R \*8V]L9"p@<W1R;VYG;'DM8G)E=V5D('!E82X@(\$@9F5W(&]U;F-E<R H  
M;&EK92P@,2/T(&-U<"D@=VEL;"!S=69F:6-E(&9O<B!A(IG86QL;VXN(" \*  
M"E1H:7,@:7,@=&AE('A;64@<'I;F-I<&QE('=H:6-H(&QE861S('O9&\$@  
M;6%N=69A8W1U<F5R<R!T;R!A9&0@8V%F9F5I;F4\*\*'=H:6-H(&ES(&)I='1E  
M<BD@=&/@<'E=F5N="!T:&4@:&EG;"!S=6=A<B!C;VYT96YT(&]F('O9&%S  
M(&9R;VT@;6%K:6YG('1H96T@"F-L;WEI;F<N"@I!9V%I;BP@;7D@87!O;&]G  
M:65S('!O(&%L;"!F;W(@=&AE(&]M:7-S:6]N(0H\*"B @(" @(" @(" @(" @  
M(" @(" @(" @("!"9;W5R<R!I;B!#87)B;VYA=&EO;BP\*"B @(" @(" @(" @  
M(" @(" @(" @(" @(" @(" @(" @(" @(" @0VAE<B \*"@HB5VET:"!O;F4@  
M='5C:W5S+"!Y;W4@8V%N)W0@9&%N8V4@870@='O('=E9&1I;F=S+B(@+2T@  
M66ED9&ES:"!P<F]V97)B"CT]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]  
M/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]  
M/3T]"@H)0VAE<GEL(\$9E:6YS=&5I;B @(" @(" @(" @(" @24Y415).150Z  
M("!"#4D9 4\$E.12Y#25)#02Y51DPN1415"@E5;FEV+B!O9B!&;&\$N(" @(" @  
M(" @(" @(" @("!"251.150Z("!"#4D9 549024Y%@"E'86EN97-V:6QL92P@  
M1DP\*"A/,"C\$L+ I3=6UM87)Y+6QI;F4Z(#(S+4%U9R @(" @0U)&0%!)3D4N  
M0TE20T\$N549,+D5\$52 @ (T-L87)I9FEC871I;VXL(')E.B @;65A9 I4;SH@  
M:&]M96)R97<E:'!F8VUR0&AP;&%B<RYH<&PN:' N8V]M"D1A=&4Z(%1H=2P@  
M,C,@075G(#DP(#\$R.C,P(\$535 I<&F]M.B!#4D9 4\$E.12Y#25)#02Y51DPN

M1415"E-U8FIE8W0Z (\$-L87) I9FEC871I;VXL(')E.B @;65A9 H\*\*BHJ(\$5/  
M3T@\*BHJ"E1O.B!H;VUE8G)E=R5H<&9C;7) : '!L86)S+FAP;"YH<"YC;VT\*  
M1&%T93H@5&AU+" R,R!!=<@.3 @,3(Z,S @15-4"D9R;VTZ(\$-21D!024Y%  
M+D-)4D-!+E5&3"Y%1%4\*4W5B:F5C=#H@0VQA<FEF:6-A=&EO;BP@<F4Z("!M  
M96%D"@I(:2!T:&5R92\$\*"D\$@;G5M8F5R(&]F('!E;W!L92!H879E('=R:71T  
M96X@=&/@87-K(&UE(&%B;W5T('1H92!A;6]U;G0@;V8@:&]N97D@=&/@=7-E  
M"FEF(&5M<&QO>6EN9R!T:&4@<F5C:7!E(\$D@<&]S=&5D+B @270G<R!I;B!T  
M:&5R92P@8G5T(\$D@8V%N('E92!W:&5R92!P96]P;&4\*=V]U;&0@;6ES<R!I  
M="X@('H\*4V/Z("R('!O=6YD<R!O9B!H;VYE>2!F;W(@979E<GD@9V%L;&]N  
M(&]F(&UE860@>6]U('=I<V@=&/@;6%K92!W:6QL('EI96QD(IA(&9A:7)L  
M>2!S=V5E="!M96%D+"!U;FQE<W,@86QL;W=E9"!T;R!F97)M96YT(&90<B!A  
M(&-O;G-I9&5R86)L92!L96YG=&@@;V8\*=&EM92X@(\$EN('1H870@8V%S92P@  
M=&AE(&UE860@=VEL;"!N;W0@;VYL>2!B92!L97-S('W965T+"!I="!W:6QL  
M(&)E(&UU8V@\*;6]R92!A;&-O:&]L:6,[( '-O;65T:&EN9R!T;R!C;VYS:61E  
M<BX\*"D-H97(\*OU)&0%! )3D4N0TE20T\$N549,+D5\$50H\*'PP\*,2PL"E-U;6UA  
M<GDM;&EN93H@,C(M075G(" @("!!#4D9 4\$E.12Y#25)#02Y51DPN1415(" C  
M365A9"!I;F90"E1O.B!H;VUE8G)E=R5H<&9C;7) : '!L86)S+FAP;"YH<"YC  
M;VT\*1&%T93H@5V5D+" R,B!!=<@.3 @,#@Z,#<@15-4"D9R;VTZ(\$-21D!0  
M24Y%+D-)4D-!+E5&3"Y%1%4\*4W5B:F5C=#H@365A9"!I;F90"@HJ\*BH@14]/  
M2" J\*BH\*5&/Z(&AO;65B<F5W)6AP9F-M<D!H<&QA8G,N:'!L+FAP+F-O;0I\$  
M871E.B!7960L(#(R(\$%U9R Y," P.#HP-R!%4U0\*1G)O;3H@0U)&0%! )3D4N  
M0TE20T\$N549,+D5\$50I3=6)J96-T.B!-96%D(&EN9F/\*"DAI('1H97)E(0H\*  
M22!H860@<F5C96EV960@82!R97%U97-T(&90<B!I;F90(&]N(&UE860@9G)O  
M;2!-87)K(\$QE;VYE+"!A;F0@='EP960@=7 @=&AE( IF;VQL;W=I;F<L('=H  
M96X@22!G;W0@;6]R92!R97%U97-T<R!A<R!W96QL(&%S('E96EN9R!R97%U  
M97-T<R!P;W-T960@:&5R92X\*4V/L('1O('A=F4@;7ES96QF('1I;64@86YD  
M('1R;W5B;&4L(&AE<F4G<R!T:&%T('A;64@:6YF;W)M871I;VXN("!!;GEO  
M;F4@"FAA=FEN9R!A;GD@9G5R=&AE<B!Q=65S=&EO;G,@<VAO=6QD(&9E96P@  
M9G)E92!T;R!C;VYT86-T(&UE+@H\*0F5L;W<@:7,@;7D@)F)A<VEC(B!M96%D  
M(')E8VEP92!A;F0@=&5C:&YI<75E+B @07,@=W)I='1E;B!B96QO=RP@:70@  
M;6%K97,@;VYE(IG86QL;VXN("!!7:&%T(\$D@9@/&@:7,@861A<'0@=&AI<R!R  
M96-I<&4@=&/@;65E="!M>2!C=7)R96YT(&YE961S+"!A9&IU<W1I;F<\*:6YG  
M<F5D:65N=',@87,@;F5E9&5D+B @5&AE(&]V97)A;&P@=&5C:&YI<75E(')E  
M;6%I;G,@=&AE('A;64N("!)(&=E;F5R86QL>0IA9V4@<V5V97)A;"!M;VYT  
M: ',L('1H96X@8VAE8VL@:70@;W5T+B @06=I;F<@=&EM97,@=VEL;"!V87)Y  
M('=I=&@<F5C:7!E( IC:&%N9V5S(&%N9"!M;V1I9FEC871I;VYS+B @268@  
M:70@<W1I;&P@=&%S=&5S(")R;W5G:"(@869T97(@-"!M;VYT: ',@;W(@<V/L  
M"G1H96X@22!A<W-U;64@:70@;F5E9',@82!Y96%R('1O(&%G92P@;6EN:6UU  
M;2X@(\$EF('EO=2!B<F5W('5P('1H92!R96-I<&4@"G!R96-I<V5L>2!A<R!W  
M<FET=&5N(&)E;&]W+"!I="!W:6QL(&)E(')E861Y('1O(&1R:6YK(&EN(&%S  
M(&QI='1L92!A<R S('=E96MS+@H\*268@>6]U(&1E8VED92!Y;W4@=V%N="!A  
M(&)O;VL@86)O=70@;65A9"!M86MI;F<L(\$D@<W5G9V5S="!G971T:6YG( I!  
M8W1O;B F(\$1U;F-A;B=S(&)O;VLN("!!;'1H;W5G:"!)(&1O;B=T(&UE<W,@  
M87)O=6YD('=I=&@<86QL('1H92!A9&1I=&EV92 \*:6YG<F5D:65N=',@=&AE  
M:7(@<F5C:7!E<R!C86QL(&90<BP@=&AE(')E8VEP97,@87)E(&\$@9V]O9"!S  
M;W5R8V4@;V8@:61E87,L( II;F=R961I96YT('!R;W!O<G1I;VYS+"!A;F0@  
M<' )O8F%B;&4@86=I;F<@=&EM97,N"@I!8F]U="!H;VYE>3H@("I!3%=!65,J  
M('1R>2!T;R!F:6YD(&\$@<V]U<F-E(&]F(&9R97-H+"!R87<@:&]N97DA("!  
M96%L=&@<9F]O9" \*<W1O<F5S(&%R92!A(&=O;V0@8F5T+B @079O:60@<&%S  
M=&5U<FEZ960M(&%N9"!B;&5N9&5D+71O+61E871H(&-O;6UE<F-I86P@"FAO  
M;F5Y<R!S=6-H(&%S(%-U94)E92P@=VAI8V@<87)E(&%L<V/@;&EK96QY('1O  
M(&-O;G1A:6X@861D:71I=F5S+B @5&AE(&9L8790<@IC:&%R86-T97)I<W1I  
M8W,@;V8@=&AE(&AO;F5Y('EO=2!U<V4@=VEL;"!B92!R969L96-T960@:6X@  
M=&AE(&UE860@>6]U(&UA:V4N( I4=V/@=F5R>2!P;W!U;&%R(&UE860@:&]N  
M97ES(&%R92!C;&]V97(@86YD(&=A;&QB97)R>2X@(%-U<G!R:7-I;F=L>2P@  
M;W)A;F=E"FF)L;W-S;VT@:7,@;F]T('!A<G1I8W5L87)L>2!P;W!U;&%R(&%S  
M(&\$@;65A9"!H;VYE>2X@"@I!8F]U="!Y96%S=#H@(&%L=V%Y<R!U<V4@82!C



M: &%B; &ES+ "!S875T97)N92P@;W (@;W1H97 (@=VAI=&4@=VEN92!Y96%S="X@  
M( I-;VYT<F5C: &5T ('-E96US ('1O (&)E ('1H92!Y96%S="!O9B!C: &] I8V4N  
M("!!; '1H;W5G: "!G96YE<F%L; 'D@8V]N<VED97)E9"!A( IB<F5W+"!M;V1E  
M<FX@86QE ('EE87-T<R!W: 6QL (&]V97 (M8V%R8F]N871E (&\$@; 65A9"P@; &5A  
M9&EN9R!T;R!G; &%S<R!G<F5N861E<RX@"DD@9&]U8G0@; &%G97 (@>65A<W1S  
M ('=O=6QD ('=O<FL@870@86QL+B @4V/L ('-T: 6-K ('=I=&@@=VEN92!Y96%S  
M="X\*"D%B;W5T (&)O='1L97, Z ("!Y;W4@8V%N ('5S92!L;VYG;F5C:W, @:G5S  
M="!F: 6YE+B @22!L: 6ME ('1O ('5S92! '<F]L<V-H( IB;W1T; &5S (&9O<B!M  
M96%D+"!O<B!T: &4@8FEG (# (@; &ET97 (@<W=I; F<M=&]P ("AL: 6ME (\$=R; VQS  
M8V@8F]T=&QE<RD@"D%L=&5N; 75E; G-T97 (@8F]T=&QE<RX\*"D9I; F%L; 'DZ  
M ("!) (&%M (&]F (&-O=7)S92!A<W-U; 6EN9R!T: &%T (&%L; " !E<75I<&UE; G0@  
M=7-E9"!I<R!C; &5A; F5D (&%N9"!O<B \*<W1E<FEL: 7IE9"P@87, @87!P<F]P  
M<FEA=&4L (&%N9"!S: &%N)W0@: 6YS=6QT ('EO=2!B>2!A9&1I; F<@: 6YS=')U  
M8W1I; VYS ('1O( IT: &4@<F5C: 7!E ('1O (&1O ('-O+@H\*"@I"05-)0R!-14\$  
M(%)%0TE012 H; 6%K97, @, 2!G86PI. @H\*1FEL; " !A (#\$M9V%L (&5N86UE; " !P  
M; W0@, 2/T (&9U; &P@; V8@=V%T97 (N ("!3: 6UM97 (@, BTS ('=H; VQE (&-L; W9E  
M<R H; &EG: '1L>2 \*8W)A8VME9"DL (# (@<W1I8VMS (&-I; FYA; 6]N ("AB<F]K  
M96X@=7 I+"!A; F0@, B!S; &EC97, @9G)E<V@<&5E; &5D (&-I; F=E<B!R; V]T  
M( IT; R!T87-T92X@ (\$%D9" R+30@=&5A<W!O; VYS (&]R86YG92!P965L ("AT  
M; R!T87-T93L@; F/@=VAI=&4I (&%N9"!S: 6UM97 (@ "F9U<G1H97 (L (&%G86EN  
M ('1O ('1A<W1E+B @061D (&UO<F4@=V%T97 (@=&/@8G)I; F<@8V]N=&5N=' , @  
M; V8@<&]T ('1O (#, O-"!F=6QL+B @ "D)R: 6YG ('1O (&\$@: &EG: " !S: 6UM97 (N  
M ("! !9&0@: &]N97DL ("IS=&ER<FEN9R!C; VYS=&%N=&QY\*BX@ (\$ME97 @870@  
M82!H: 6=H( IS: 6UM97 (L ('-K: 6UM: 6YG (&]F9B!A<R!M=6-H (&]F ('1H92!W  
M: &ET92!S8W5M ('1H870@9F]R; 7, @87, @<&]S<VEB; &4N ("!)9B!T: &4@"G-C  
M=6T@: 7, @>65L; &]W+"!T=7)N ('1H92!H96%T (&1O=VXN ("! /; F-E (&YO (&UO  
M<F4@<V-U; 2!F; W)M<RP@='5R; B!O9F8@=&AE ( IH96%T+"!C; W9E<B!T: &4@  
M<&]T ('1I9VAT; 'D@=VET: " !L: 60L (&%N9"!L96%V92!F; W (@. "TQ, B!H; W5R  
M<R H; W (@; W9E<FYI9VAT\*2X\*268@9&5S: 7)E9"P@<W1R86EN (&]R ('-P; V]N  
M (&]U="!T: &4@<W! I8V5S (&9I<G-T+@H\*4&ET8V@=&AE ('EE87-T ('1H92!N  
M97AT (&UO<FYI; F<L ('-T<F%I9VAT (&EN=&/@=&AE ('!O="X@ (\$EF ('EO=2!W  
M86YT (&\$\*<W1A<G1E<B!C=6QT=7)E+"!M: 7@=&AE ('EE87-T ('=I=&@@: &]N  
M97D@86YD ('=A=&5R ('1H92!N: 6=H="!B969O<F4L ('=H96X@>6]U"F-O; VL@  
M=7 @>6]U<B!W; W)T+B @4F5P; &%C92!T: &4@; &ED (&]N ('1H92!P; W0@\*'1H  
M92!A8V-U; 75L871E9"!M; VES='5R92!W: 6QL( IA8W0@87, @82!S96%L\*2!A  
M; F0@; &5A=F4@9F]R (#\$R (&AO=7)S+@H\*, 3 (@: &]U<G, @; &%T97 (L (')A8VL@  
M: 6YT; R!A (&=A; &QO; B!J=6<N ("!)="!S: &]U; &0@8F4@9G5L; " !T; R!T: &4@  
M8F%S92!O9B!T: &4@"FYE8VLL (&)U="!N; R!M; W)E+B @5&%K92!A (&-L96%N  
M ('-Q=6%R92!O9B!P87!E<B!T; W=E; " H; F]T ('1H92!O=71E<FUO<W0@"G-H  
M965T\*2P@9F]L9"!I="!I; G1O ('%U87)T97)S+"!C; W9E<B!T: &4@=&]P (&]F  
M ('1H92!J=6<@=VET: " !I="!A; F0@<V5C=7)E (&ET( IW: 71H (&\$@<G5B8F5R  
M (&)A; F0N ("!4: &ES ('=I; &P@8F4@<W5F9FEC: 65N="!F; W (@=&AE (&MR875S  
M96X@<W1A9V4@; V8@"F9E<FUE; G1A=&EO; BP@86QT: &]U9V@@; V8@8V]U<G-E  
M (&\$@<F5G=6QA<B!W871E<B!L; V-K (&UA>2!B92!U<V5D+B @268@=&AE"G!A  
M<&5R ('1O=V5L (&=E=' , @9F]U; &5D (&)Y ('1H92!K<F%U<V5N+"!R97!L86-E  
M (&ET+B \* "D9E<FUE; G0@870@; &5A<W0@, S8@: &]U<G, N ("!4: &4@; &]N9V5R  
M (&ET (&9E<FUE; G1S+"!T: &4@9')Y97 (@\*&QE<W, @<W=E970I ('1H92 \*; 65A  
M9"!W: 6QL (&)E+B @268@9F5R; 65N=&EN9R!L; VYG (&5N; W5G: " !F; W (@=&AE  
M (&MR875S96X@=&/@<W5B<VED92P@8VAA; F=E ('1O( IA (')E9W5L87 (@=V%T  
M97 (@; &]C: RX\*"D]N8V4@9F5R; 65N=&%T: 6]N (&AA<R!P<F]C965D960@87, @  
M; &]N9R!A<R!Y; W4@: 6YT96YD ('1O ('!E<FUI="!I="P@<&QA8V4@=&AE( IJ  
M=6<@: 6X@=&AE (')E9G)I9V5R871O<B!T; R!S: &]C: R!T: &4@>65A<W0@86YD  
M ('-T87)T (&ET ('-E='1L: 6YG+B @3&5A=F4@9F]R( HX+3\$R (&AO=7)S+B @  
M4F%<R!I; G1O (&\$@9G)E<V@<: G5G+"!A; F0@<F5P; &%C92!I; B!T: &4@<F5F  
M<FEG97)A=&]R (&9O<B!A( IF=7)T: &5R (#\$R (&AO=7)S+B @268@>6]U ('=A  
M; G0@82!S<&%R: VQI; F<@; 65A9"P@<V5A; " !T: &4@: G5G (&9I<G-T ('1O (&%L  
M; &]W( IC87)B; VYA=&EO; B!T; R!B=6EL9"X@ (\$EF ('EO=2!W86YT (&\$@<W1I

M; &P@; 65A9"P@; &5A=F4@=&AE (&9E<FUE; G1A=&EO; B!L; V-K( IO; BX\*"E1H  
M92!Y96%S="!M87D@8F4@:VEL; &5D (&]F9B!A="!T:&ES ('!O:6YT (&)Y ('1H  
M92!A9&1I=&EO; B!O9B Q+S (@8W5P"BAS; VUE=&EM97, @; 6]R92!I<R!N965D  
M960I ("HQ, # @<' )O; V8J ('9O9&MA+"!O<B!G<F%I; B!A; &-O: &]L+"!I9B!N  
M965D (&)E+@H\*\*\$954E1 (15 (@3D]413H@ ('=H96X@22!M86ME (&UE860L (\$D@  
M9&]N)W0@; &EK92!I="!T; R!B92!T; V/@<W=E970L ('-O (\$D@<&5R; 6ET ( IF  
M97)M96YT871I; VX@=&/@<' )O8V5E9"!F; W (@2!C; VYS: 61E<F%B; &4@; &5N  
M9W1H (&]F ('1I; 64N ("! (;W=E=F5R+"!U; FQE<W, @"GEO=2!W86YT (&\$@\*G9E  
M<GDJ ('-W965T (&UE860@\* &EN (&]T: &5R ('=O<F1S+"!Y; W4G<F4@=VEL; &EN  
M9R!T; R!U<V4@; &]T<R!O9B \*: &]N97D@=&/@8W)E871E (&\$@<VET=6%T: 6]N  
M ('=H: 6-H ('=I; &P@<75I8VML>2!B96-O; 64@=6YF879O<F%B; &4@9F]R ('1H  
M92 \* >65A<W0I+"!O; F4@=7-U86QL>2!N965D<R!T; R!R97-O<G0@=&/@=&AE  
M ('9O9&MA+V=R86EN (&%L8V]H; VP@=' )I8VL@=&/@9V5T"F9E<FUE; G1A=&EO  
M; B!T; R!S=&]P+B I"@H\* (" @ (" @ (" @ (" @ (" @ (" @ (" @ (" @ (%EO=7) S  
M (&EN (\$-A<F)O; F%T: 6]N+ H\* (" @ (" @ (" @ (" @ (" @ (" @ (" @ (" @ (" @  
M (" @ (" @ (" @ ("! #: &5R ( H\*"B) 7: 71H (&]N92!T=6-K=7, L ('EO=2!C86XG  
M="!D86YC92!A="!T=V/@=V5D9&EN9W, N (B M+2!9: 61D: 7-H ('!R; W9E<F (\*  
M/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]  
M/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]/3T]  
M; G-T96EN (" @ (" @ (" @ (" @ ("!) 3E1%4DY%5#H@ (\$-21D!024Y%+D-) 4D-!  
M+E5&3"Y%1%4\*"55N: 78N (&]F (\$9L82X@ (" @ (" @ (" @ (" @ (" @ (\$)) 5\$Y%  
M5#H@ (\$-21D!51E!) 3D4\*"4=A: 6YE<W9I; &QE+"!&3 H\*'PP\*, 2PL"E-U; 6UA  
M<GDM; &EN93H@ (#\$M3V-T ("!J=VAI=&5 86YO=F%X+F5N970N9&5C+F-O (" C  
M2&%R9"! #: 61E<B!R96-I<&EE"E1O. B!H; VUE8G)E=R5H<&9C; 7) : '!L86) S  
M+FAP; "YH<"YC; VT\*1&%T93H@36]N+" Q (\$]C=" Y, " P. 3HQ-SHS, "!01%0\*  
M1G)O; 3H@: G=H: 71E0&%N; W9A>"YE; F5T+F1E8RYC; VT\*4W5B: F5C=#H@2&%R  
M9"! #: 61E<B!R96-I<&EE"@HJ\*BH@14]/2" J\*BH\*5&/Z (&AO; 65B<F5W) 6AP  
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M86QL; VX@: 6X@<&]T (&]N ('-T; W9E (&%N9"!H96%T (&5N; W5G: H@ (" @=&/@  
M86QL; W<@=&AE ('-U9V%R (&%N9"!H; VYE>2!T; R!B92!D: 7-O; '9E9"!T: &]R  
M; W5G: &QY+B @4@]U<B!M: 7AT=7)E"B @ ("!I; B!C87)B=6]Y (&%N9"!F: 6YI  
M<V@@9FEL; &EN9R!T: &4@8V%R8G5O>2!T; R!J=7-T (&)E; &QO=R!T: &4@; F5C  
M: RX\* (" @ (%EO=2!W: 6QL (&AA=F4@<V]M92!C: 61E<B!L969T (&]V97 (@<V/@  
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M; W1T; &4@8VED97 (@: 6X@=VAA="!E=F5R ('-I>F4@: G5G<PH@ (" @>6]U ('=A  
M; G0N ("!"92!S=7)E ('1H92!F97)M96YT871I; VX@<' )O8V5S<R!H87, @<W1O  
M<'!E9"!B969O<F4\* (" @ (&)O='1L: 6YG+B @26X@, 3 (@; WH@8F]T=&QE<R!A  
M9&0@+C (U ('1S<"!S=6=A<BP@9F]R ('%U87)T<R!A9&0@+C4P"B @ ("!T<W @



Date: Tue, 13 Nov 90 10:40:24 PST  
>From: dreger@seismo.gps.caltech.edu  
**Subject: Irish Moss**

Hi,

I just wanted to add that I have been using Irish Moss in almost every batch and have had no problem with head retention. In fact, depending on carbonating pressure the heads I have achieved range from .5 inch to 2 inches of extremely fine bubbled foam. Note, I use extract mash recipes with varying amounts of mash.

Now, I have made a somewhat different observation regarding Irish Moss. I typically brew in 7 gal plastic for primary fermentation, using about 5.5 gal of wort. In a batch where I didn't leave the trub behind (trub including Irish Moss). I had an unusually vigorous fermentation, where chunks of Irish Moss and yeast were observed to be actively churning in the wort. This batch eventually blew the large (1.5 foot diameter) lid off the fermenter. Removing the lid usually takes considerable effort on my part. I didn't worry and put the lid back on and the beer turned out great. I am led to believing the Irish Moss is the cause of the vigorous fermentation because my brother had a similar situation in a batch where he left the Irish Moss in the fermenter. I don't believe temperature to be a factor because he typically brews at about 60 F where I brew at 75 to 80 F. As another example, a friend of mine experienced excessive foaming out of the airlock on his 7 gal fermenter (5.5 gal of wort) in a batch in which he left the Irish Moss, though his fermenter's lid didn't blow off.

Has anyone else had similar experiences ?

I now take care to leave the Irish Moss behind in the brew kettle.

Doug

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Date: Tue, 13 Nov 90 14:24:53 EST

>From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)

**Subject: SAMUEL SMITH'S OATMEAL STOUT**

I tried a couple of these brews the other day and liked what I tasted. Has anyone out there tried making a stout with oatmeal? The price on these beers was out of sight, so I feel I have at least 2 good reasons to try and brew the stuff

myself. If anyone out there has a good recipe that they could pass along I'd like

to hear from you. Also I'm an all grain brewer.

thanks,

gerald@caen.engin.umich.edu (Gerald Andrew Winters)

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Date: Tue, 13 Nov 90 11:49:31 -0800  
>From: noah@cs.washington.edu (Rick Noah Zucker)  
**Subject: results with oak chips**

Four to six weeks ago I asked for help in dry hopping and in using oak chips. I got one response on dry hopping and none on oak chips. So, since it seems that no one has experience in this area I thought that I would relate mine.

I added an ounce of Saaz hop pellets and an ounce of oak chips to the secondary without any sanitation attempts hoping that the yeast had an insurmountable foothold after a week in the primary (this was suggested to me by local supplier). Since my basement is so cold at this time of year, the secondary fermentation took a week. Not surprisingly the chips floated on top. However, while siphoning to the bucket from which I bottle (it has a spigot) the chips were a pain in the neck since they kept on clogging the siphon tube. Putting the chips in a hop bag or some cheesecloth might be a good idea.

At first the oak flavor was very strong. Now it does not seem quite so strong, but it is still a bit overwhelming. This is supposed to be a pilsner beer. This much oak might be appropriate in something heavier, but here it was too much. It will probably mellow with age though. Next time I will either use fewer chips or add them later.

The Saaz nose did not come through very much. Perhaps the honey (2 lb. honey, 6 lb. Alexander's) balanced it too much. A fellow brewer likes it as is but having been to Europe I know true Pilsner Urquell (not what we get here) has much more of a hop nose to go along with its incredible smoothness.

Rick Zucker

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Date: 13 Nov 90 10:40:11 EST  
>From: Jay Hersh <75140.350@compuserve.com>  
**Subject: Grain Usage**

To Dan Needham. I disagree. Throwing the grains in the last 5 minutes of the boil will not provide the same effect. If color and flavor are what you are looking for then most people recommend adding the grains to the cold water (cracked for lighter grains either way for darker ones depending on how much color you want) and straining just before the water boils.

The steeping method you used will also allow for at least a partial conversion and thus will provide extra fermentable sugars (for unkilned grains, not for Crystal, Chocolate, Black Patent or Roasted). The danger in boiling is that you extract substances from the husk (tannins I believe) which can make the beer astringent. While this is desirable for some stouts and/or porters in general you don't want your beers to be astringent, so I'd advise against boiling.

On Blowoff: I used to do 1 stage without blowoff. Now I always use blowoff. I think the beers taste cleaner. From what I understand of yeast chemistry the stuff that gets blown off is intermediate fermentation by products. These substances will eventually be consumed by the yeast as food after it runs out of sugars. Yeast has a 2 track metabolism. In the presence of oxygen it does a partial fermentation that releases lots of energy to allow reproduction. After free O<sub>2</sub> is depleted it goes to anaerobic fermentation and will consume any remaining sugar and then the remaining intermediate byproducts until all the food is gone. This is why big brewers don't use blow-off techniques. I suggest try it both ways and compare.

PS Don't get rid of the 7 gallon carboy. DO blow off in it and if you rack to a secondary you can leave the sediment behind, otherwise you'll have MORE BEER!!

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Date: Tue, 13 Nov 90 15:29:44 CST  
>From: kevin vang <MN033302@VM1.NoDak.EDU>  
**Subject: chill haze and spent grains**

re: Using Irish moss to eliminate chill haze

I gave up using Irish moss years ago because I had too many problems with it. If you are having problems with chill haze, just put your beer in the refridgerator for a few days (or sometimes even weeks) before you plan to drink it and the guilty proteins will settle politely to the bottom of the bottle. Or, chill it before you bottle it and you have a nice clear lager beer.

re: Spent grains as bird seed

I find that the birds in my neighborhood won't touch my spent grains, unless I have brewed a batch of wheat beer. Don't ask me why.

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End of HOMEBREW Digest #537, 11/14/90  
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Date: Wed, 14 Nov 1990 21:31:34 -0500  
>From: rda233b@monu6.cc.monash.edu.au (Bagel the Dough)  
Subject: Re: Homebrew Digest #537 (November 14, 1990)

Could you please change the mailing address of rda233b@monu6.monash.cc.edu.au to vac217z@monu6.monash.cc.edu.au  
The old account is due to be deleted in 2 weeks and as such I need to have the address changed to my new account.

Thanks  
Yours sincerely  
Bagel

```
- - -  
  ///                               ///      I don't have a drinking problem:  
  ///  /_) /_ / ( _ /_ /           ///      I drink, I get drunk,  
  (((  /_) /_ / /_) /_ /_         )))      I fall down,  
  /// rda233b@monu6.cc.monash.edu.au ///      No problem!  
The telephone pole was approaching fast.  I was attempting to swerve out  
of its path when it struck my front end.  
  -- Seen on an insurance form
```

NEW QU PATH IS /rdt/vac/vac2231/bin/qu  
Change this now to avoid getting this stupid insipid message all the time!

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Date: Wed, 14 Nov 90 09:01:23 EST

>From: card@APOLLO.HP.COM

**Subject: WASSAIL MEAD**

Hi:

I have paraphrased a recipe out of 'BREWING MEAD' Gayre/Papazian. It was intended for first time brewers so I left out a lot of the basics.

Ingredients for: 5 US gallons

Light clover honey -- 12.5#  
Acid blend -- 4 tsp  
Yeast Nutrient -- 5 tsp  
Adequate wine yeast

O.G - 1.110

Add honey, acid blend, and yeast nutrient to 2 gallons of water and boil for 1/2 hr. Add this to ~ 1 1/2 gallons cold water for primary fermentation. Pitch yeast when temp reaches 70-75F.

> you should probably use a blow hose at first if you use a carboy.

Allow fermentation to proceed at 65-75 degrees F in an area away from bright sunlight or bright direct artificial light. Primary fermentation may take from 3 weeks to many months, depending on the type honey, yeast, temp, etc. When primary fermentation is complete, the mead becomes fairly clear.

After clearing, rack to secondary leaving sediment behind. Attach air-lock. During its time in the secondary, the mead may undergo a secondary fermentation. At any rate, leave the mead to sit for at least 3 weeks or until secondary fermentation is complete and the yeast once again settles to the bottom as a sediment. When the mead is clear its ready to bottle.

>Bottle as you would beer taking care not to aerate. If you want a sparkling mead, add ~ <3/4 cup corn sugar. "Fresh yeast may be added at this time also".

But

Papazian mentions. "Generally sparkling mead would have to be lesser strength in order for the yeast to survive a second fermentation in the bottle; it should generally NOT have an original specific gravity greater than 1.090.

My interpretation is that if OG is substantially higher, the resulting alcohol

level will be too high for yeast to survive -- thus flat mead

/Mal Card

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Date: Wed, 14 Nov 90 10:21:08 EST

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Freshhops' address**

A couple people have been looking for hops and hop plants (rhizomes). I got my rhizomes last spring from Freshhops and have had fun growing them. They also are the place for hops -- especially if you need a lot!

Freshhops: 36180 Kings Valley Hwy; Philomath, OR 97370; 503-929-2736

Hop Flower: 4oz, 8oz \$, 12oz, 1#, 2#, 3#, 4#, 5-10#, 11+#

Discounts: based on quantity

Comments: All hops, all the time. Rhizomes! (in spring)

P & H: included

Use Note: Friendly, helpful, informative staff; quick response.

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Date: Wed, 14 Nov 90 10:06:43 -0500  
>From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
**Subject: media attention**

Well, it seems that the news media is starting to pay even more attention to our little homebrewing "revolution."

On the front page of the "Style" section of last night's (Nashua, NH) Telegraph, there is an article entitled "Homebrew Craze - For some, the best beer is made in the kitchen" by Associated Press writer Mitchell Landsberg.

The bulk of the article covers the annual dinner of New York's Outlaws of Homebrew, where Charlie Papazian was guest speaker.

The article takes up about 2/3 of the page, including a 9 inch tall graphic of a frothy mug of beer.

I was kind of hoping that such important news would make the front front page of the paper but, alas, the front page was devoted to an article about some wacked-out Texan in Washington, D.C. who wants to start a war just because he got his butt shot out of the air way back in World War II.  
:-) :-) :-) :-)

(Relax George! Don't worry! Have some camel dung! :-)

If there is enough interest expressed (please mail directly to me, don't post requests here) I will take the time to type the article in and post it.

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#define enough_interest (number_of_requests_in_my_mailbox > 5)
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- - -

Kevin L. McBride	Contract programming (on and offsite)	Brewmeister and
President	X, Motif, TCP/IP, UNIX, VAX/VMS,	Bottle Washer
MSCG, Inc.	Integration issues, Troubleshooting.	McBeer Brewery
uunet!wang!gozer!klm	Reseller of ISC UNIX and Telebit Modems.	Nashua, NH

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Date: Wed, 14 Nov 90 09:13 EST

>From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinias)

**Subject: stuff**

The latest hops harvest *\*is\** available from Freshops in Oregon. In fact, I have 3 lbs. of the stuff just waiting to be used, and it looks pretty good.

I *\*think\** I've finally got some Sierra Nevada yeast going. It took more than a week to catch (from a single bottle), probably about 10 days, and I just transferred it to a bigger bottle last night. Morale: be patient (I threw out the previous attempt after 5-6 days).

Someone mentioned that Crystal malt will not add any fermentables. I thought it did. I know that black and chocolate malt just add color (and some flavor), but I thought crystal added sugars. Am I wrong?

What is this Babyl stuff?

Russ

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Date: Wed, 14 Nov 90 11:31:07 -0500  
>From: dbreiden@mentor.cc.purdue.edu  
**Subject: Re: Sam Smith Oatmeal Stout**

gerald@caen mentioned his enjoyment of the Sam Smith Oatmeal Stout. I too bit the economic bullet and gave the stuff a try, my overall impression was not as favorable. My biggest gripe was the sulphery smell and taste. It was really overpowering. Not so bad as to make me think it was a bad bottle, but enough to make me think I won't drink the stuff again unless I'm in England. The popular rumor is that this odor comes from preservatives. In general, I've noticed this phenomenon with imports from overseas, and from Molson Export Ale. But then, not all the imports have this. And why on earth would a brewery as respected as Sam Smith put its beers in clear bottles??

I snarfed an oatmeal stout recipe off the digest a couple of months ago. I don't recall who posted it. I haven't tried it yet, but I plan to. I'll defer to the original poster of the recipe--he can again give it to the net if he wants. If anyone is real anxious for it, email me and I'll send it to you.

And at the risk of sounding like a whining child, I shall repeat my request for any recipes for beers using coriander! I'd love to give it a try.

- --Danny Boy

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Date: Wed, 14 Nov 90 08:44:15 PST

>From: Bob Devine 14-Nov-1990 0939 <devine@cookie.enet.dec.com>

**Subject: hop plugs**

A new packaging idea for hops has appeared - hop plugs. A plug is about 2 inches in diameter of compressed hops. This means that the hops aren't chopped as they are for pellets.

As anyone tried them and compared the results to pellets or leaf hops?

Bob Devine

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Date: Wed, 14 Nov 90 08:31:48 PST  
>From: Dave Resch <resch@cookie.enet.dec.com>  
**Subject: RE: Using Oak Chips**

In digest #537 Rick Zucker writes about his use of oak chips in a Pilsner beer. I recently purchased the "Pale Ale" book; the first of the "classic beer styles" series being offered by the AHA. In that book Terry Foster talks about the misconception that India Pale Ales should have an "oak" character. He states that the English Oak used to transport pale ales to India did not impart an oak flavor to the beer. He also describes a conversation with an English barrel maker who says that he would NEVER make a barrel out of American Oak because of the off flavors it would impart! I also saw or read somewhere that the Oak used by the Pilsner Urquell Brewery does not impart any flavor to the beer and personally, I cannot pick up any oak flavors in Pilsner Urquell.

The oak chips used by homebrewers are very likely American oak. If you like the flavor they impart then go ahead and use them, but don't be misled that you are being more true to a "classic" style. Also, as Rick points out, when using the chips it is probably best to use them very sparingly!

Dave

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Date: Wed, 14 Nov 90 08:50:14 PST

>From: Bob Devine 14-Nov-1990 0943 <devine@cookie.enet.dec.com>

**Subject: oak in beer**

A English brewer when told about the attempts to use American oak chips said "but that'll give it a horrible oak taste" (or words to that effect). Apparently while oak casks do impart some taste to English beers, the tree used is a \*look\* less resinous than American oak trees.

Bob Devine

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Date: Wed, 14 Nov 90 11:10:59 CST  
>From: jlf@poplar.cray.com (John Freeman)  
**Subject: Leaf hops**

>  
> I used leaf hops in my last batch. All other batches used pellets. The  
> loose leaf hops made it difficult to siphon from the boiling kettle to the  
> primary fermentation vessel. Do most people use cloth bags to contain the  
> leaf hops? I ended up pouring the cooled wort through the net bag in my  
> sparging bucket.  
>

I cut a hole in the lid of a 5 gallon pail that my kitchen colander fits into nicely. Then I strain my wort through the colander. The hops are collected in the colander (and I squeeze every bit of wort out of them I can - I worked so hard to make that wort). Then its ready for the wort chiller - right in the pail. I also primary ferment right in the same pail. The hot wort sterilizes everything, so no need to worry.

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Date: Wed, 14 Nov 90 11:10:53 PST  
>From: stuart@ads.com (Stuart Crawford)  
**Subject: Ugh! Something's growing in my Beer!**

A few weeks ago, I decided to make a Scotch ale. I went through my normal routine (probably my 15th batch), observing the appropriate sanitation procedures. I used Wyeast British, and made a culture prior to addition to the cooled wort. I got a rapid primary fermentation and, after a week, racked to a glass carboy.

After about a week in the carboy, I noticed a white/beige film on the surface of the wort. When I jiggled the carboy, this left a white film on the inner surface of the glass. After another week, and closer inspection with a magnifying glass and flashlight, the film looks almost like very tiny particles.

It doesn't seem to be getting any worse, and doesn't seem to extend below the surface.

Does this sound like a bacterial infection? A mold? How do I tell? Given the high alcohol content of a Scotch ale, I'm a little surprised at this infection, if that's what it is.

I'm wondering if I should taste the wort and, if it tastes ok, to rack and bottle. Or perhaps I should just write the batch off and be more thorough with respect to sanitation next time.

I'd appreciate any diagnoses/suggestions. Thanks,

Stuart

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Date: Wed, 14 Nov 90 08:33:25 PST

>From: mcnally@wsl.dec.com

**Subject: Mike Schrepp's mash questions**

I've been brewing for a little while, and after my first extract batch have gone exclusively all-grain. I treat Dave Miller's book as a reference of almost divine stature (no flames, or I'll issue a Global Death Warrant! :-). Anyway, Mike says he attempted to acidify his sparge water with gypsum as "Miller recommends". I must point out that this is in fact false--Miller recommends using either lactic or phosphoric acid for this purpose. I managed to find USP lactic acid at a chemical supply store and have been using it with success. It's a little tricky (no, make that extremely tricky) to use with the distilled water I employ (San Jose has pretty foul tasting water). As an alleged ex food chemist told me, a tiny amount of acid in otherwise ion-free water drops the pH radically. Maybe I should have stayed awake during chemistry. Anyway, a small amount of calcium carbonate (1/2 tsp in 4 gal. water) buffers the acid enough to give good control while acidifying. I use a Nestor pH Pen, and once you get the hang of using it it's quite convenient.

As far as clarity of runoff, what I've been doing is to directly recycle about three gallons worth of mash water, then transfer some water to holding pots on warm burners on the stove. This allows the grain bed to settle a little. The recycling continues, shuttling from the output tap to a saucepan then back to the tun. The runoff eventually does get pretty clear; it's kinda scary.

The structure of the lauter tun is pretty important. Dave recommends a grain bag approach, but I've been using a pair of plastic buckets I got from a restaurant supply store, the inner one drilled with my handy-dandy Dremel tool.

The runoff gets a little slow towards the end, but the process takes not much more than an hour. Perhaps Mike's cloudiness is a result of the small size of his batch: less grain means a shallower filter bed.

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Mike McNally  
Digital Equipment Corporation  
Western Software Lab

mcnally@wsl.dec.com

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Date: Wed, 14 Nov 90 12:25:29 PST  
>From: rush@xanadu.llnl.gov (Alan Edwards)  
**Subject: More Recipes Please**

Hello fellow brewers:

I have been reading the HBD for about a month now, so if this has been covered all-too-well in the past, please just point me to the appropriate back issues, and I will try to get them.

Being a novice homebrewer (first batch is fermenting as I write this-- an Altbier), I would love to read about your favorite recipes, and why they are your favorite. There doesn't seem to be many recipes posted here.

If your favorite recipe is readily available (like if it is in Papazian's book) a reference would be fine.

I am especially interested in Christmas type specialty brews. Also, I don't see a recipe for Barleywine style in Charlie Papazian's book. Does anyone have a malt extract recipe for that? (I am not up to trying all-grain brews yet.) I recently bought some Young's "Old Nick" barleywine and absolutely fell in love with it. I made a direct taste comparison with Sierra Nevada "Bigfoot" barleywine, and found Young's to be better.

Thanks,

-Alan

rush@xanadu.llnl.gov (or rush%xanadu@lll-crg.llnl.gov)

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Date: 14 Nov 90 17:26:00 EDT  
>From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Various, incl. more mead info

Hi there!

**\*\*WOW!!\*\*** I sat down with my mead info today, all ready to post, and found a number of other people had taken care of things for me! My sincerest thanks to one and all!

Especially since it will make *\*this\** shorter! :-)

ADDITIONAL COMMENTS ON MEAD: Yes, starter cultures are an excellent idea. The more so, since those little packets of dry yeast generally contain enough for 5 gallons of whatever, and you may be making as little as one gallon. If I'm going to use a starter, I generally dissolve several tablespoonfuls of honey in warm water, in a clean jar, and add the yeast. The resulting starter is usually good for days, if kept refrigerated until shortly before needed.

Also, don't forget that sweetness vs. dryness in meads is not only controlled by the amount of honey added but also by the length of time the mead is allowed to ferment. The longer the fermentation, the dryer the result. IMHO, the longer you ferment the longer you'll need to age the stuff before it's drinkable, as well.

Finally, for a book on mead I recommend Making Mead by Acton and Duncan. While I don't own a copy myself, for mead recipes that are more "beer-like" in nature, the book by Papazian and Colonel [I forget the name] seems to be popular.

LACTOBACILLUS: I work in the Dairy Science Dept. at UF. The professor who specializes in this sort of thing is gone for the day as I write this, so I'll double-check what I'm about to say ASAP. I would presume the "threads" being seen in that batch of "CitS" are precipitated milk solids and proteins, such as casein. It's rather like the separation of curds and whey once rennet has been added to milk. At any rate, this is nothing to worry about.

SPENT GRAINS: Are a common source of cattle feed. Any cattle or dairy farmer can tell you all about DDGs and BDGs-- Distillers' Dried Grains and Brewers Dried Grains, respectively. For all I know, they are also used as a cereal source in other domestic animals' feeds. Also, they can be mulched.

OAK CHIPS: I've been on the Anheuser-Busch brewery tour in Tampa. The beechwood chips are introduced during the lagering process; maybe this is the route to go with oak chips, too. Definitely, a possible answer is to boil the chips for several hours, with several changes of water, to remove tannins.

LAST: BACKTRACKING A BIT: To those who corrected me where I was misinformed about national contests, thank you. Particularly, I didn't know that only 4 contests a year were "Club Only".

About judging: many of you know that I'm a member of the SCA. As you may or

may not know further, the SCA holds lots of Arts and Sciences contests. I've heard all the gripes about poor/unqualified judging before in that context. I therefore find my reactions to this discussion similar.

Since there is no broad professional base to draw upon for judges, our competitions (unlike, say, dog shows) are going to suffer from an insufficiency of qualified personnel. It's going to be a long time, if ever, before homebrewing and micro-brewing are big enough to change this. Not that "professional" judges are necessarily any more competent, mind you!

Thus, I think all we can hope to do is to make things not perfect, or "right", but rather as \*equitable\* as possible. For the most part, we are all amateurs working together. This must be kept in mind and taken into account. That being the case, it behooves those competing, those judging, and (perhaps most importantly) those sponsoring/organizing competitions to keep pushing and striving for constant improvement. And when that fails to happen, it behooves those of us who enjoy rattling cages to do just that!

Yours in Carbonation,

Cher

"I wish to the Lord someone would figure out a way of makin' baskets out of that ol' Kudzu vine; hit's 'bout to cover up Asheville!" -- Anon. NC woman

Cheryl Feinstein  
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Date: Thursday, 15 Nov 1990 07:08:47 EST  
>From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Re: Usefulness of blow-off**

>From: BAUGHMANKR@CONRAD.APPSTATE.EDU

>Kevin Carpenter wonders about using 5 or 7 gallon carboys  
>for primary fermentation. I strongly recommend using 5 gallon  
>carboys so that you get some blow-off. I think you'll find that  
>some of the residual astringency that lingers in the aftertaste  
>of some homebrews will disappear with the blow-off system. If  
>you have any doubts--as I've mentioned before--just scrape some  
>of the brown crud that is left around the top of the primary  
>fermenter and taste it.

I have heard this. I have also heard that using the blow-off  
method doesn't really make any difference in the bitterness or  
astringency of your brew (I need to look up my zymurgy issues  
on this). I know I have never skimmed or used blow-off, so can't  
compare, but don't find any astringent tastes in my beer.

So, has anyone tried brewing two identical batches except for  
blow-off?

Also, do any commercial brewers do any kind of blow-off or  
skimming? Nothing of the sort was mentioned in any tours I have  
taken.

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Fidonet: 1:109/131

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Date: Thu, 15 Nov 90 08:02:29 mst

>From: cos.hp.com!hplabs!hp-bsd.cos.hp.com!mtgzy!vjb@hp-bsd (Victor J Bartash  
+1 201 957 5633)

**Subject: partial mash**

I just got on this mailing list this week so forgive me if I am asking a worn out question. I have been making homebrew for about 2 years. I started out with hopped kits and cane sugar (yes the instructions said to use this) and now use unhopped malt extracts, hop pellets, cracked grains (via steeping when the water is cold to before it boils) in my recipes. My last 7 or 8 batches have been good. However, I have skimmed Miller's book and the advance section of Papazian's book a few times and am wondering about partial mashes. The question is: does the beer improve significantly if partial mashes are used instead of my current methods? I want to decide if I should get the supplies necessary to do partial mashes (using some of Miller's recipes) or keep tweaking my current methods ( via new recipes or improvements on some of my current favorites). I have never had a homebrew made using partial mashing so I can't compare it my own homebrew.

Also, I am looking for a recipe that comes close to Pilsner Urquell. I tried one in Papazain that mentioned that it was similar but was not pleased. I picked some up last year and really enjoyed the beer.

Vic Bartash

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Date: Thu, 15 Nov 1990 12:25:13 EST  
>From: ACS\_JAMES@vax1.acs.jmu.edu  
Subject: please add ACS\_JAMES@JMUUVAX1 to homebrew list

I tried to access the archives at mthvax.cs.miami.edu and was told that the system did not recognize my IP address and would not let me login. Any ideas?

James

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Date: 15 Nov 90 01:08:49 MST (Thu)

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

**Subject: mead yeast**

a note in HBD 537 said...

>About yeast: always use a chablis, sauterne, or other white wine yeast.

>Montrechet seems to be the yeast of choice. Although generally considered a  
>brew, modern ale yeasts will over-carbonate a mead, leading to glass  
grenades.

>I doubt lager yeasts would work at all. So, stick with wine yeast.

I don't buy this, primarily because I've used lager and ale yeasts with good results. But consider the argument that an ale yeast will "over-carbonate a mead"...my guess is that what happened to evoke this comment is not letting the mead ferment out before bottling...if the ale yeast were less tolerant of alcohol, it would slow down yet keep fermenting very slowly. If you prime for a normal level of carbonation, and you've still got fermentable sugar before priming, you've effectively over-primed and you get over-carbonation if the yeast eventually eats it all. The strain of yeast shouldn't increase carbonation--a given amount of fermentable sugar should produce a given amount of CO<sub>2</sub>, as long as you let the fermentation complete. A weak or alcohol-intolerant yeast might give up, leaving some residual sugar and \*less\* CO<sub>2</sub>.

- - - -

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

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Date: Thu, 15 Nov 90 11:04:14 PST  
>From: rush@xanadu.llnl.gov (Alan Edwards)  
**Subject: Fermenting Temperatures**

G'day HB'ers:

I am in need of your expert advice. I found a great way to keep the temperature of my fermenting ale pretty constant. I put the plastic 7 gallon bucket in my bathtub, and fill the tub with water. (I also used this method to cool the wort before pitching the yeast.) Due to the large heat capacity of water, the tub stays a pretty constant 69 degrees F (+/- 1 degree), with no help at all. I assume that the wort which is mostly immersed in the water is about the same temperature. This makes it easy to keep a check on the temperature by just leaving my thermometer in the tub.

The question is: is 69 degrees OK for ale? The guidelines I have read says that ale should be kept between 60-70. Since 69 is very close to the upper limit, should I be concerned? Maybe I should drop an occasional ice block into the tub? I'd rather not bother, but better beer would be worth it.

Thanks alot,  
-Alan

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| Alan Edwards: rush@xanadu.llnl.gov |  
|   or: rush%xanadu@lll-crg.llnl.gov |  
`-----`
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I post...therefore I am.  
;-)

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Date: Thu, 15 Nov 90 19:33:35 GMT  
>From: sbsgrad%sdphs2.span@Sds.Sdsc.Edu  
**Subject: Keg equipment**

>From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 15-NOV-1990 11:34:57 PT

Greetings!

Perhaps a month ago I posted a question about using a pony keg for my homebrew and got no replies, so I guess no one out there has any experience using pony kegs. Maybe I asked the wrong question. Let me try again.

Why do people use \*soda\* kegs for beer? Are they cheaper than beer kegs? Easier to use? Or are beer kegs a real hassle for some reason? Before I spend a lot of time and money rigging up a system for my pony keg, I would like to know why so many homebrewers use soda kegs.

Thanks very much!

Sparky the puzzled

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Date: Thu, 15 Nov 90 15:11:34 CST  
>From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: First All Grain**

mike\_schrempp%29@hp4200.desk.hp.com writes:

> Mash ph: When I measured my mash ph with those damn little papers, it was too low so I added some stuff (sodium bicarbonate, I think, but the stuff Miller says to use to raise the ph).

I think you probably mean calcium carbonate. It's much better than sodium bicarbonate because bicarbonate ions tend to impart a bitter flavour to beer. (or at least that's what I'm lead to believe -- We have almost none in our water supply).

> I had a half size batch (for manageability) of Miller's Altbier, and I put in 1 tsp and couldn't get the ph up from 4.9.

1 tsp of Calcium Carbonate in 2 and a half gallons of beer is alot. I would say that you have something in your water supply that is acting as a pH buffer. I'm not really sure what you can do to increase the pH. What is the pH of your water supply? Still 4.9 may be close enough (although, you should still try to get it above 5). I wouldn't add that much calcium carbonate, though.

> Sparge water ph: Miller reccommends acidifing the sparge water to 5.7 using gypsum. I tried this and couldn't get the ph down (those damn papers again).  
> After od'ing a few gallons of water, I stopped trying to measure the ph and just added 1tsp of gypsum to my 2.5 gallons of sparge water.

Gypsum will not affect the pH of plain water. It only reacts with some of the chemicals found in malt to make an acid, which in turn lowers the pH of the wort. Our water supply has a pH of aroun 6.3. We add about 1/4 cup of diluted tartaric acid to the sparge water with no ill affects. (I wouldn't use tartaric acid if you can help it -- re-read Miller's section on acidifying sparge water for some better choices. This was all we could get.)

> > "Clear" sparge runoff: What exactly is "clear"? I recycled my runoff many times (probably about 5 times), keeping them heated as Miller suggests. The runoff was always cloudy.

I usually get crystal clear runoff (although, I may be oversparging somewhat). I try to recycle the entire contents of the sparge bucket once. Since I add enough sparge water to to make 6 gallons, I recycle 6 gallons of sparge water. Note this is my maximum. If it goes clear more quickly (which it almost always does) I stop recycling. Also, my sparging system is a little unorthodox in that I add the sparge water immediately (or at least as much as will fit in the bucket). I'm thinking of altering this.

Your mash inefficiency could be due to many things. pH is a possibility, although I doubt it. Did you do an iodine test? Despite what Miller implies, these tests do tend to tell you when the end of starch condition happens. Just try to keep the grains out when you are testing. Also, the cloudiness of your runoff could be the culprit. I suspect that your grainbed was not large enough to make an efficient filter bed. This will be because you were only making a small batch. What kind of lautering tun did you use? Did you taste the spent grains? Were they sweet? Finally, if you end up with a low gravity wort, making up the difference with malt extract is an excellent choice.

> Whole hops: This was also my first time using whole hops. Should they be  
> broken up?

No. They will remain whole throughout. This is normal. The added size can also apparently help the hot break because of the added motion (I am skeptical).

>  
> Overall, everything went a lot smoother than I expected it would. For anyone  
> wanting to get into all-grain I have two suggestions:  
>  
> 1. Make a half batch. the volumes of mash and wort are manageable (3 gallon  
> boil vs 6 gallon boil).

I have to disagree with this. A very small batch will probably give you sparging problems (as you noticed). Unless you realize this and alter your lautertun (like, by making it skinnier), you could have some difficulty.

> Mike Schrempp

Mike Charlton

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Date: Thu, 15 Nov 90 14:41:24 PST  
>From: Kevin Karplus <karplus@ararat.ucsc.edu>  
**Subject: Mead recipe**

Several people have been asking about mead recipes lately. Here is one I've used for years. Incidentally, the meads I like best are strong dessert wines, with take over 5lbs of honey per gallon of water. They take months to ferment and years to mature, but they're great for sipping.

Mead  
(a fermented drink made from honey)  
Generic Recipe

The basic ingredients of mead are honey, water, and yeast. The proportions of the honey and water determine the final strength and sweetness of the drink, also how long it takes to make. The ratio ranges from 1 lb. honey per gallon of water for a very light "soft-drink" to 5 lbs. per gallon for a sweet dessert wine. The less honey, the lighter the mead, and the quicker it can be made. I've successfully made a 1 lb/gallon mead in as little as three weeks, while my strongest mead (5 lb/gallon) was not bottled for six months, and could have stood another few months before bottling. Elizabethan recipes varied considerably in strength, but 3 or 4 pounds of honey per gallon was common.

The mead I make is spiced, so is sometimes referred to as "metheglin." Elizabethan meads used large numbers of different spices and herbs, but not always in large quantities. Kenelm Digby, after giving the recipe obtained from "Master Webbe, who maketh the Kings Meathe," has this to say:

The Proportion of Herbs and Spices is this; That there be so much as to drown the luscious sweetness of the Honey; but not so much as to taste of herbs or spice, when you drink the Meathe. But that the sweetness of the honey may kill their taste: And so the Meathe have a pleasant taste, but not of herbs, nor spice, nor honey. And therefore you put more or less according to the time you will drink it in. For a great deal will be mellowed away in a year, that would be ungratefully strong in three months. And the honey that will make it keep a year or two, will require a triple propotion of spice and herbs.

[The Closet of the Eminently Learned Sir Kenelm Digby Knight Opened, 1669]

Here is a partial list of flavoring agents (mainly herbs and spices) mentioned for meads by Digby: agrimony, angelica root, avens, baulme leaves, bay leaves, bettony, blew-button, borrag, cinnamon, clove-gilly flowers, cloves, dock, eglantine, elecampane, eringo roots, fennel, fruit juice (cherries, raspes, Morrello cherries), ginger, harts-tongue, hopps, juniper berries, limon-pill, liver-worth, mace, minth, nutmeg, orris root, parsley roots, raisins, red sage, rosemary,

saxifrage, scabious, sorrel, strawberry leaves, sweet marjoram, sweet-briar leaves, thyme, violet leaves, wild marjoram, wild sage, wild thyme, and winter savory.

In my own brewing, I use mainly "sweet" spices (cinnamon, ginger, nutmeg). The main herb I use is tea. Tea is an important addition to the mead. It provides tannic acid, to give the drink a bit of bite. It is particularly important for sweet meads, which can otherwise have a rather syrupy taste (like Mogen David wines). Any sort of tea will do--I've used genmai cha (a very light Japanese green tea), lapsang souchong (a smokey Chinese tea), China Rose (a black tea with rose petals), jasmine, oolong, and others. If you want to use Lipton's, that should work as well. I have not seen any period recipes that use tea in mead, but all my batches that omitted tea were not as good. I am more interested in producing good flavor than in strict authenticity, so continue to use tea.

Other ingredients I use include small amounts of orange or lemon juice, fruit, cloves, and other spices. I've used bay leaves, cloves, rosemary, anise, and galingale, in addition to the spices listed above. Be careful not to over-spice the mead! It is probably safer to use less of fewer spices, until you've had some experience.

As examples, here are the quantities for two of my mead batches:

Batch: M4  
Type: Quick Mead

3 gallons water  
5 lbs honey (Wild Mountain)  
1/3 cup jasmine tea  
1/2 tsp ground ginger  
2 tsp cinnamon  
1/2 tsp ground allspice  
1/2 tsp ground cloves  
1/2 tsp ground nutmeg  
ale yeast

Started: 1 July 1979  
Yeast added: 2 July 1979  
skimmed: 12 July 1979  
racked: 15 July 1979  
bottled: 28 July 1979

yield: 3.1 gallons  
clarity: excellent  
sweetness: fairly sweet  
sediment: slight  
carbonation: variable (some popped corks)  
color: light gold  
An excellent batch

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Batch: M7  
Type: Sack Mead

3 gallons Water

16 lbs honey  
1/4 cup keemun tea  
1/4 cup oolong tea  
2 tsp cinnamon  
1/2 tsp whole aniseseed  
18 cardamum seed clusters crushed (about 1 tsp)  
20 whole allspice slightly crushed (about 3/4 tsp)  
about 1 inch galingale root crushed (about 2 1/4 tsp)

(Fining agent: 1 pkg unflavored gelatin in 1 cup of water)

Started: 26 Dec 1981  
Wine Yeast added: 27 Dec 1981  
1 rack: 10 Jan 1982 (vat -> carboy)  
2 rack: 31 Jan 1982 (carboy -> carboy)  
3 rack: 30 April 1982 (carboy->carboy)  
gelatin added: 23 May 1982  
bottled: 3 July 1982  
Yield: 3.7 gallons

Comments:

sweet, smooth, potent. A dessert wine.  
This is perhaps the best of my 20 or more batches of mead.

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I use tap water for brewing, but if your tap water has off-flavors, then you might want to get a bottle of clear spring water. Recently I've switched to filtered tap water, to remove some of the rather grassy flavor that our water gets in summer.

The honey may be almost any cheap honey. Strongly flavored honeys (orange blossom, buckwheat, wild flower (in some areas)) generally work best. Clover honey works well, but very light honeys (like alfalfa) generally lack flavor. If making a true mead (without spices), the flavor of the honey is more important, and only strongly flavored honeys should be used.

The yeast is important. Baking yeast is bred for fast carbon dioxide production, and is not at all suitable for brewing. Some home cider makers may be used to just letting the sweet cider stand a few days to ferment on its own. This technique relies on the wild yeasts present in the air, on the cider press, and on the skins of the apples. It doesn't work for mead. The wild yeasts result in off-flavors, which the honey is not strong enough to mask. For strong, still meads (3 lbs honey/gallon or more) I use a white wine yeast, while for a lighter beverage I use ale yeast. A beer yeast should work as well as an ale yeast, but I find top-fermenting ale yeasts more fun to work with. WARNING: the "brewer's yeast" sold in health-food stores is dead yeast, it will not be usable for brewing.

The equipment you need is a large pot (I use a 20 quart canning pot), a 5 foot plastic tube to use as a siphon, and strong bottles. In addition, a 5 gallon water bottle with a stopper and fermentation lock is a very useful piece of equipment. Everything you use should be sterilized to prevent the growth of vinegar-forming bacteria. There are chemical sterilizing agents available from wine-making supply stores, but I prefer to sterilize everything in boiling water. I'll

mention sterilizing over and over. It is the single most important part of brewing mead rather than vinegar.

If making a still, wine-type mead, any sort of bottle will do for the final bottling. However, this recipe is for a fizzy "ale-type" mead, so strong bottles are essential. Champagne bottles and returnable pop bottles are usable, disposable bottles of any sort are not. I once had an apple juice bottle explode in my room, embedding shrapnel in my pillow from 9 feet away. Don't make the same mistake--use strong bottles!!

Steps to making the mead:

1. Boil the water, adding the tea and spices.
2. Remove water from heat and stir in honey. (Note, stirring implement should be sterilized!) Some mead brewers boil the honey in the water, skimming the scum as it forms. This removes some of the proteins from the honey, making it easier for the mead to clarify. However, I don't mind a bit of cloudiness, and prefer the taste of unboiled honey. If you are making a wine mead, you can avoid the cloudiness simply by waiting an extra month or two for the mead to clarify. If you're buying a clear honey from a supermarket, it may already have been cooked a bit to remove pollen and sugar crystals, in which case, a bit more cooking probably won't change the flavor much. Digby's recipes do call for boiling the honey.
3. Cover the boiled water, and set it aside to cool (to blood temperature or cooler). This usually takes a long time, so I overlap it with the next step.
4. Make a yeast starter solution by boiling a cup of water and a tablespoon of honey (or sugar). Let it cool to blood heat (or all the way to room temperature) and add the yeast. Cover it and let it ferment overnight. The yeast should form a "bloom" on the surface of the liquid. (Of course, the cooling and fermenting should be done in the pan or other sterilized vessel.)
5. Add the yeast starter to the cooled liquid. Cover and let ferment. After a few days, it is useful to siphon the mead into another container, leaving the sediment behind. Here's where the 5 gallon bottle comes in handy. A fermentation lock provides a way to close the bottle so carbon dioxide can get out, but vinegar-forming bacteria and oxygen cannot get in. Remember to sterilize the bottle and the siphon first!
6. Ferment for a few weeks in a warm, dry place. When a lot of sediment has collected on the bottom of the bottle, siphon off the liquid (without disturbing the sediment). This process is known as "racking," and helps produce a clear, sediment-free mead. Again, make sure all your equipment is sterilized. A wine mead may need to be racked three or four times before the final bottling.
7. For a fizzy mead, siphon into strong (sterilized) bottles a bit before fermentation stops. With the strength given here 4 weeks is about right. The exact time depends a lot on the temperature, the yeast, the honey, ... . I use plastic champagne corks to seal the



bottles (sterilized, of course!). Crown caps are also good. Real corks should only be used for still beverages, since the amount of carbonation is unpredictable. Too much carbonation and you'll pop the corks, too little, and corks are hard to remove from champagne bottles. Don't wire on the corks, unless you're willing to risk an occasional broken champagne bottle. Still meads should not be bottled until fermentation has completely stopped. I generally wait until the fermentation has stopped, and the mead has cleared. This can take more than six months for a strong wine mead.

8. Age the mead in a cool place. Note: ferment warm, and age cool. I sometimes keep the champagne bottles upright in the cardboard box they came in. That way, if a cork pops, there is something to absorb the overflow, and if, despite my care, a bottle breaks, it won't set off a chain reaction.

9. Drink and Enjoy! The light quick meads should be served chilled (like beer), while the wine types are better at room temperature or only slightly chilled.

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End of HOMEBREW Digest #538, 11/16/90  
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Date: Fri, 16 Nov 90 08:44:35 est  
>From: Keith Morgan <morgan@DG-RTP.DG.COM>

**Subject: Re: Using Oak Chips**

To add my \$.02 to the oak chips discussion: My one experiment with oak chips (small handful tossed in the boil) resulted one of the least palatable beers I've ever brewed. When I described this to my local brewstuff supplier (Mike Williams, American Brewmaster in Raleigh), he told me that the proper way to use oak chips involves repeatedly pre-boiling them in clean water until all the tannin is leached out (eg when the water remains clear after several minutes of boiling). Adding these chips to the 2ndary ferment is claimed to give the beer a "smooth" flavor. I'm going to try this on a 1 gal. sub-batch the next time I brew to see if it really has a positive effect; It's not intuitively obvious that the chips should have any effect at all after having had most, if not all, of the volatile compounds boiled out of them.

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Date: Fri, 16 Nov 90 09:55 EST  
>From: Rob Malouf <RMALOUF@MSRC.SUNYSB.EDU>

**Subject: Irish Lager recipe?**

Does anyone have or know of a recipe for an Irish lager? I am looking for something along the lines of Guinness Gold. I am pretty new at brewing, so if no recipes are forthcoming, I would also appreciate any guesses that might help

me work out my own. Thanks!

- ---

Rob Malouf  
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Brook

Marine Sciences Research  
State University of New York at Stony

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Date: Fri, 16 Nov 90 10:20:14 EST  
>From: "Justin A. Aborn" <jaborn@BBN.COM>  
**Subject: Yeast Culturing**

I just bought a book at my local homebrew shop about yeast culturing.

It does not attempt to teach how to refine strains of yeast or anything like that. It teaches sterile technique and how to "can" growing media, pitching solutions, and priming solutions.

The claim is that with absolute sterility you can produce large amounts of perfectly uncontaminated yeast cultures. It goes on to claim that using these large, perfect cultures your beer will taste much better than if you use the techniques we are all familiar with.

Has anybody heard anything like this? Last I knew, yeast put out their own pesticides that killed non-yeast invaders. If they do this, why do I have to be *\*so\** careful as long as I start with a reasonable yeast population?

Justin, Brewer and Patriot

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Date: Fri, 16 Nov 90 10:54:53 -0500  
>From: dbreiden@mentor.cc.purdue.edu

**Subject: Re: Hop plugs**

Bob Devine asks about hop plugs: I have been referring to them as compressed hops, but the name matters not :-)

OK, compared to fresh hops: I'd say that they are just as good. But then I'm not real picky. They do "uncompress" in the wort and soon it looks as though you've got the real thing floating about. And I've got no complaints about aroma or flavor.

Compared to pellets: I will avoid pellets until the end of my days. The fresh or compressed hops are much easier to remove from the wort, and I like to see something that looks like hops rolling about in my wort. Pellets look like animal feed. Though again, I'm not real picky, so I haven't noticed a definite flavor or aroma difference between the compressed hops and the pellets.

In general, I like to go with that which has been processed less. I think the compressed fits that bill over the pellets, and fresh wins in that category. Compressed beats fresh in storage, though. Give 'em a try. I bet you'll be pleased.

For a tasty treat, as you remove your hops from the wort, find a nice big flower and put in your mouth and suck on it--WOW! We're talking serious flavor. Sometimes the best part of homebrew is making it. At other times it is drinking that is the fun. It's nice that it is so well balanced.

- --Danny Boy

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Date: Fri, 16 Nov 90 10:40:17 EST  
>From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: Hop Plugs, Kegs, etc.**

Danny Boy are you sure the beer (particularly the Sam Smith) was fresh?? I have been doing a little judge training with a friend. Last night we had a DAB. It was awful, not cause it's an awful beer, just that this particular bottle was terribly stale and oxidized. It had the most fetid taste of boiled cardboard.

Now it does take some training to learn how to isolate and discern different off flavors. I have found that while many people can identify BAD beer they frequently can't isolate why it is bad. Perhaps the particular beers you were tasting had spoiled. I have enjoyed the Sam Smiths products fresh and have found them very enjoyable. I highly doubt that preservatives are used, it is pretty unusual for a brewery to use preservatives.

BTW - the oatmeal stout was mine, but I don't have it in electronic form. Someone else posted a modification and post-brew comments. If somebody has it in electrnoic form please re-post, otherwise I'll retype it at some point

#### HOP PLUGS:

Great idea!! Same leaf hops compressed and vacuum sealed for freshness. Since they take up substantially less space this way it increases the likelihood that suppliers will keep them stored cold. Vacuum sealing also helps prevent spoilage. Get yourself a muslin hop boiling bag, toss in the desired amount, tie loosely to allow room for expansion, and toss the bag in the brew!! This allows for the same extraction as if you used them loose

but no straining is needed!!

I am sold on the plugs, and highly recommend them.

#### SODA Kegs:

One big reason for using soda kegs is cleaning. Pony kegs are hard to clean. It is hard (and sometimes even dangerous) to remove the fittings. Most breweries that use the normal kegs have special equipment and use caustic cleaners. Soda kegs have a big oval lid that makes cleaning inside real easy. Other factors are parts availability. Soda kegs are handled through restaurant and/or carbonic products suppliers. There are typically a lot of these. Additionally the 3 and 5 gallon sizes are more conducive to the batch sizes most homebrewers brew in. Cost is not necessarily a factor as the cheapest of my Cornelius kegs was \$35 used. I have heard you can either appropriate them or often find them cheaper, but the ones I bought were re-conditioned so I know the seals are good.

I have been pretty happy with this sytem and find it very convenient.

- Jay H (Dr. Beer)

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Date: Fri, 16 Nov 90 10:45:51 EST  
>From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: Dr. Beer Seminar in Boston**

Hey I almost forgot. Steve Stroud and I are planning a Dr. Beer Seminar in Boston. The selected date is Saturdat January, 19th, 1991. This is the day before the Boston Brew Off hosted by Barley-Malt & Vine. We hope to hold the event at the Sunset Grill, a local spot with a good range of imports and microbrews.

This will offer people a chance to 1) Train their palates  
2) Subsequently apply their new training drinking at the Sunset and  
3) Perhaps also judging at the Boston Brew Off the following day.

Cost is \$5. We need at least 15 people to make it worth our while.  
Please respond via e-mail to  
hersh@coco.ctc.tasc.com

to express your interest. If there is sufficient interest I will post formal sign up information. Advance payment will be required to guarantee attendance. This is necessary since there is advance preparation and material purchase so please keep this in mind when you decide if you'd like to attend.

- Jay H (Dr. Beer)

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Date: Fri, 16 Nov 90 09:49:37 PST  
>From: mcnally@wsl.dec.com  
Subject: Re: Sparge water preparation

Mark Montgomery, in a private note I hope he doesn't mind me paraphrasing, asks for some hard numbers concerning lactic acid in sparge water. I must confess that the times I've done the sparge water acidification process with calcium carbonate buffering I used my deeply-ingrained Italian cooking techniques: "gee, I'll bet ... that much calcium carbonate will be perfect!" Tell you what---I'll be brewing this weekend, so I'll get in touch with you on Monday with accurate measurements. As a rough guess: I diluted about 1/2 fl. oz. of 85% lactic acid solution (you got yours at Great Fermentations? I called them about a month and a half ago, as well as virtually every other homebrew shop in the Bay area, and got responses ranging from "huh?" through "yea, we got it; m-a-l-i-c, lactic acid, right?" to "acidifying your \*what\* water?" I got mine at Custom Chem Lab in Livermore, your basic beer-plus-industrial-chemical supply outlet) in 8 ozs. distilled water. I had 4.5 gallons of sparge water (distilled, or actually distilled+purified; it's hard to get distilled water sometimes) into which I sprinkled about 1/2 tsp. of calcium carbonate and 1 tsp. of gypsum (I was making a light wheat beer, so I figured I'd need some gypsum in the wort anyway). I ended up adding about 1/3, or 4 ozs., of my acid mix to bring the pH down to 5.7.

Having an electronic pH tester is a real convenience, as well as a great way to blow \$80. It was quite easy to incrementally adjust the pH. The first time I tried, being a complete chemistry ignoramus I just dribbled about 1 tsp. of an even weaker lactic acid solution straight into distilled water, and watched the pH drop to about 4.8 immediately. I guess that's why I became a computer scientist.

My problem with Beermakers is that the man that runs it seems a bit too quaintly crusty to me. Maybe I just don't know him well enough. Anyhow, I guess I'm just too yuppified---I figure if I'm making five gallons of Belgian-style ale, the money I save vis-a-vis buying Chimay is great no matter \*what\* I do. Thus I buy all my water at Cosentino's or Lucky's or whatever. Which reminds me to suggest you try the Trappist recipe in Dave's book. By all means, reculture Chimay yeast. I've found it to be incredibly healthy and easy to start, as well as being very very clean in the fermenter. The light wheat beer I've got in my closet right now is intended to be something like Duvel, the wheat adding a big frothy head. The other night when I racked it out of the primary, I got a sturdy 2-inch head in my hydrometer flask straight out of the racking hose! If it turns out good I'll post the recipe in HBD. The Chimay-oid beer I made is approaching greatness right now, though I suspect it's indestructible. The OG was about 80, and the yeast brought it down to \*5\* in about a week. Unbelievable.

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Mike McNally  
Digital Equipment Corporation

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Western Software Lab

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Date: Fri, 16 Nov 90 13:58:04 EST  
>From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: re: hop 'plugs', and pony kegging

Yes! I have used the so-called hop plugs, and I have found them to be of much higher quality than many of the leaf hops I have used. They combine the convenience and stability characteristics of hop pellets, with the advantages of leaf hops (I use leaf hops as a filter bed for straining my malt extract batches). The only brand I have seen yet is made by "Morris Hanbury", and distributed in the U.S. by Crosby and Baker. The selection is limited to Fuggle, Hallertau, Saaz, and Styrian Golding. If anyone else out there knows of another distributor/producer, I'd love to find out. A wider selection of hop varieties would be nice, but apparently (as far as I can tell) this is a new process, and the company is only marketing the four varieties mentioned.

re: using commercial kegs

It is my understanding that the use of commercial kegs is extremely dangerous, as there is no way for the amateur to insure that internal pressure is at a safe level. I have not heard of anyone being injured by opening a commercial keg, but it certainly seems possible. The 5 gallon cornelius kegs have the advantage of having a pressure release valve, as well as being just the right size for the typical batch of homebrew. I know that personally I am unable to carry a half barrel (15 gal ?) keg, and a pony is at the extreme upper end of my carrying ability. However, a 5 gal. cannister full of beer is not such a big problem to carry.

In short, I would dissuade you from trying to keg in commercial type beer kegs, mainly due to safety, but also for the sake of convenience.

Cheers,

Paul

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Date: Fri, 16 Nov 90 16:06:06 -0600

>From: "J.U.J." <juj33548@uxa.cso.uiuc.edu>

**Subject: Re: Homebrew Digest #538 (November 16, 1990)**

please cancel me juj33548@uxa.cso.uiuc.edu

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Date: Fri, 16 Nov 90 18:36 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
**Subject: Straining hops, etc., etc.**

Several comments on HBD # 538:

Russ Gelinas was wondering whether crystal malt added any fermentables to the wort. It's my understanding that they do not. What they do add is body and mouth feel. That's why I \*always\* use at least some crystal malt when doing a combination extract/grain brew. The crystal seems to give the extract some grain character and fullness that a straight extract beer never has.

Dan Breiden asked why Sam Smith puts their beer in clear bottles. I've read somewhere that they do something in the brewing process to prevent the "sun struck" effect, should their beers ever get caught in the light. Maybe someone else has more particular information about this.

Sparky the Puzzled wanted to know why most of use soda kegs instead of pony kegs. (1) The hatch comes off so you can get your whole arm inside, making them easier to clean. (2) The five-gallon size is just right for a five-gallon batch of beer. (3) It's a hassle getting inside the pony kegs because of the locking ring on the thingamajig that holds the tap in place.

As for the issue of whether to do a partial mash along with an extract beer. Yes, it will make the extract beer better. But if you're going to do a partial mash, you might as well do a full mash and make an all-grain beer.

There have been a couple of questions lately about straining wort into the fermenter. Most brewers would agree that it's sound brewing practice to achieve as clear a run-off as possible when going from the boiler to the fermenter. For this reason I don't think it's ever a good idea to pour wort directly into the fermenter from the boiling kettle, even through a strainer. With that in mind, I pass along this technique that I recently worked up for siphoning through my flow-through wort chiller.

You will need a copper wound pot scrubber (Chore Boy is a popular brand name), the foot from a pair of ladies nylon hose, a fine mesh hop bag, or some "no see 'um netting" from a hiking supply shop, a couple of pieces of copper or stainless wire ties and a rubber band. Assuming you have a plastic or copper crooked-neck pick-up tube, (1) wrap the pot scrubber around the bottom (the end that sticks down into pot of wort) of the pick-up tube. Secure it with one of the wire-ties. (2) Pull the nylon hose or fine-mesh hop bag over the pot scrubber, in effect putting it in a sack, and secure it with the other wire-tie. (3) Tie an overhand knot in the rubber band so that a small 3/8" loop is left in one end. Loop the big loop of the rubber band around and through itself onto the handle of the boiling kettle. (4) Stick the pick-up tube

through the small loop of the rubber band and into the kettle, adjusting it so that the the pot scrubber dangles several inches above the trub in the bottom. Once the boil is finished, swirl the wort around in the kettle, creating a whirlpool action. The trub and sediment will gravitate to the center of the pot creating a cone of deposit. Let settle a few minutes. Then siphon into your carboy. As the wort approaches the bottom of the pick-up tube, gently push the tube further through the loop on the rubber band until it just touches the bottom layer of trub. Tip the kettle over on its side until all the wort is siphoned out.

As for which is better-nylon hose or the fine mesh hop bag/netting- the hop bag is not as likely to clog towards the end of the siphon. When I use the nylon hose, I begin the wort transfer with the bottom of the pick-up tube about 5 or 6 inches above the level of the trub.

Cheers,

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

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Date: Fri, 16 Nov 90 16:10:39 PST  
>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
**Subject: Hot Wort!**

In HOMEBREW Digest #538, John Freeman described his method of separating whole hops from the wort ...

> ... Then I strain my wort through the colander. The  
> hops are collected in the colander ... Then its  
> ready for the wort chiller - right in the pail. I also primary ferment  
> right in the same pail. The hot wort sterilizes everything, so no  
> need to worry.

Worry, John. No matter what Charlie says ... ;->

Pouring hot wort, even gently, is an invitation to oxidation. When I started chilling the wort (hops & all) right in the kettle, I was amazed to find my pale ales were clearly lighter in color, and more stable in the bottle. Having said that, no, I can't explain why a "coolship" doesn't oxidize the Hell out the beer. Perhaps the answer lies in the surface:volume ratio.

And concerning the Great Oak Controversy: I too felt oddly relieved to read Terry Foster's words on the (extremely mild) influence of oak on IPA. I'd tried adding oak chips to the secondary, and didn't like the result. If I ever do it again I'll probably follow Cher's advice and boil out not only the tannins, but most of the other flavor components, as well.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Fri, 16 Nov 90 14:32:06 PST  
>From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: beer kegs vs. soda cans**

In #538 Sparky asks about pony kegs vs. soda kegs. I can't answer for all of us, obviously, but I can answer for myself. I use both, and I prefer the soda cans because they are cheaper (used or new), easier to clean (you can get your arm into a soda can), and more conveniently sized for my batches.

A pony keg is good for a party because it looks like real beer. Many people have seen beer kegs and know they contain beer. Not many people have seen soda cans, and they don't know what's in them. At a big party where most of the people are not familiar with flavor profiles like the one you're about to unleash, its best to prejudice them early and in any way you can that this is beer. (Color and clarity help, too, but that's off the subject).

Small soda cans (three gallons) are good for parties because they are more portable. I know this contradicts the "image" argument, so take your pick.

There seem to be more types of beer kegs than soda cans. You got your Golden Gate, your Sankey, your Grundy, and your Hoff-Stevens on the one hand, and pin-lock (CocaCola) and ball-lock (7Up, Pepsi, et al.) on the other. This may not matter if you know no other brewers, but if you do, it's good to have compatible equipment. The local San Francisco club has adopted, without discussion or explicit agreement, the ball-lock soda can as standard. This is convenient when sharing equipment at brewing functions and when one's needs exceed one's hardware configuration. One guy did buy some Coke stuff once, but he got rid of it because it was too inconvenient. (Because it was different from everybody else's, not because it works any different). I think the Sacramento club is on the Coke standard, and some of them may be listening right now. Maybe we'll hear from them, too.

Suurballe

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Date: Fri, 16 Nov 90 17:14:16 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Blowoff Redux**

In HOMEBREW Digest #538, John DeCarlo responded to a response to Kevin Carpenter's question on blowoff:

>>From: BAUGHMANKR@CONRAD.APPSTATE.EDU

>>Kevin Carpenter wonders about using 5 or 7 gallon carboys  
>>for primary fermentation. I strongly recommend using 5 gallon  
>>carboys so that you get some blow-off. I think you'll find that  
>>some of the residual astringency that lingers in the aftertaste  
>>of some homebrews will disappear with the blow-off system ...

>I have heard this. I have also heard that using the blow-off  
>method doesn't really make any difference in the bitterness or  
>astringency of your brew ...

And this has been exactly my experience.

>So, has anyone tried brewing two identical batches except for  
>blow-off?

Not me. Similar, but not identical.

> Also, do any commercial brewers do any kind of blow-off or  
> skimming? Nothing of the sort was mentioned in any tours I have  
> taken.

My "local", the Rubicon (whose IPA did rather spectacularly, once again, at the Great American Beer Festival), uses a variation on the blowoff theme. Any inferences drawn from this are strictly at your own risk; I tend to credit the overall excellence of Phil Moeller's brewing, rather than that stainless steel tube in the top of the tank. The systems I can think of that seem similar to blowoff at first glance, the Burton Union system and the Yorkshire Stone Square, actually function as yeast recirculation systems, and don't remove anything, as blowoff does.

As I said a few days ago in a posting that only partially appeared here, my non-blowoff batches are neither astringent nor unpleasantly bitter, and my principal impression of blowoff is that it's wasteful and an infection risk. That's why I changed over to a large carboy. It may have been useful when we homebrewers were using less sophisticated ingredients, techniques and recipes, but no more.

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= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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Date: Sat, 17 Nov 90 01:46 PST  
>From: JUPITER@spd.3mail.3com.com  
**Subject: Undelivered Mail.**

Server not responding:  
MAIL005:HQDEV:3Com  
0Failed to deliver to the following recipients:  
Dave Korn:HQDEV:3Com

- ----- Original Message -----

Date: 11-16-90 1:28am

>From: [homebrew%hpfcmr@hplabs.hp1.hp.com]:ugate:3Com

**Subject: Undelivered Mail.**

Subj: Homebrew Digest #538 (November 16, 1990)

Attach: /attach.fil

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Due to the large size of this message,  
it has been converted into an attachment.

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Date: Sun, 18 Nov 90 12:41:37 -0600  
>From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
**Subject: Small Scale Mashing**

Mashing small batches *\*works\**! I've been doing this for quite a while now, and I've had nothing but success with it. I usually make 2 gal. batches, scaling the recipes by multiplying everything by .4. Hop rates might need some tweaking, but they usually do anyway.

The only other pitfall is obtaining an efficient sparge. Mine have been running 90% of theoretical extraction, so I think I have a handle on it. My lauter tun is a two bucket affair using 5 qt. plastic pails. This gives an average grain bed depth of 5-6 inches. Presumably, anything < 4 inches gives trouble with extraction, filtration, etc. It takes me about 1 hour to sparge 3 gallons plus the initial runnings. My wort is always clear, so no worries there.

With less wort to boil, it's easier to boil, and with the larger area you will loose a bit more volume during the boil than with the 'normal' size batches. I loose around 6 qts of volume during a 90 min boil in a 22 qt canning kettle. With a more vigorous boil, hop utilization is better, so if you are scaling a recipe, you might want to round any inconvenient fraction of hop weight down. i.e. if your scaled recipe needed .7 oz of hops, .5 would in all likelihood be better than .75, but feel free to experiment.

In any case, I'd recommend mashing small batches highly! I'd never go back to extract batches, and I get the chance to experiment more. Further, if for some strange reason a batch doesn't turn out, you are out less with a 2 gal. batch than with a 5 or 10 gal batch. And if you do come up with a good recipe, it's just a matter of scaling up. For the extract brewer, it gives you the chance to play with all grain without the investment in larger kettles, grain mills, etc. The experience you will get is exactly the same, and I think it's a good first step into the world of all grain. Try it!

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Todd Enders - WD0BCI	ARPA: enders@plains.nodak.edu
Computer Center	UUCP: ...!uunet!plains!enders
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Minot, ND 58701	Bitnet: enders@plains

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

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Date: Sun, 18 Nov 90 18:50:26 GMT  
>From: sbsgrad%sdphs2.span@Sds.Sdsc.Edu  
**Subject: kegging responce**

>From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 18-NOV-1990 10:51:35 PT

My thanks to all who replied so quickly to my question about why soda kegs are used for beer. In particular, Glenn Colon-Bonet, Steve Dempsey, Rick Goldberg, and Chris Shenton were all very helpfull.

Here is my own summary of the reasons soda kegs are better than regular old beer kegs for homebrewing. 1: Soda kegs are relatively cheap, especially if purchased used. 2: Beer kegs are very hard to clean unless you have a special high pressure cleaning rig. Soda kegs, however, have a large lid which can be removed, allowing hand cleaning of the entire inside of the keg. 3: Soda kegs happen to hold 5 gallons, which is a very convenient size for most homebrewers. 4: Soda kegs are tall and thin, so that three or four of them can fit in a standard fridge, while only one standard beer keg will fit in the same fridge. 5: Lastly, there is the question of how do you fill a beer keg. This is the question I was hoping someone could answer in my original posting. If anyone out there has any experience with filling beer kegs, please let me know!

After getting all this information, I wonder if it is worth my while to hold onto the pony keg that I got for free. Seems it may be more hassle than it is worth. Then again, I've never been one to worry....

Thanks again!

Sparky

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Date: Sun, 18 Nov 90 17:35:17 EST  
>From: jma@gnu.AI.MIT.EDU (John Adams)

**Subject: kegging responce**

Just a couple quick questions.. I live in boston, and was wondering where I could get Champaine Yeast (Average cost/etc..) [I'm trying to make mead!].  
Also, do you know if its good to manufacture mead in a plastic springwater container (like the ones used for office water coolers; and does anyone know of a shop that sells fermentation locks for these type of bottles..?

thanks again!

Oh yes, one other question... Do brewing supply companies ask for ID? (Have you ever been carded buying yeast or the like?)  
Thanks!

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End of HOMEBREW Digest #539, 11/19/90  
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Date: Sat, 17 Nov 90 7:28:34 EST

>From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>

**Subject: Re: state limits on alcohol content in beer**

Yes, Florida does officialy have no limit. However, the brewers prepare product on a state-wide basis, rather than making a special accommodation for those five small counties. Thus, beer you buy here will (a) be marked ``florida'' (b) be  $\leq 3.2\%$  alcohol.

Note that the ``florida'' marking may not be visible. One brand I know puts it on the cap, but then glues a foil wrapper over the cap and top of bottle! Go figure.

- --

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

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Date: Mon, 19 Nov 90 10:07:02 EST  
>From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Wine in a can

Has anyone ever made wine from the cans occasionally found next to the malt extracts in the homebrew section of your local grocer? Drinkable wine in 6 weeks? I've made many mead batches, and a few grape/fruit ones. I'm interested to know how the reds compare (cabernet, pinot noir etc) to bought wines, (and any other kinds as well). Any feedback will be appreciated.

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Date: Mon, 19 Nov 90 09:11:07 PST

>From: mcnally@wsl.dec.com

**Subject: fermentables in specialty malts**

A couple of notes recently have suggested that crystal malt has no fermentable sugars in it. Although some of the sugar is carmelized, it seems to me that there will be quite a bit of fermentable sugars, as well as dextrans and starches; the problem is, all the amylytic enzymes are gone. If mashed with a healthy quantity of 2-row or 6-row pale malt, however, there should be enough amylase around to convert at least *\*some\** of the sugars.

Roasted grains? Well, I don't know; I don't have my copy of Miller's book around (don't tell my Malt Shaman) and I can't remember if he mentions it. I don't know what it means for a sugar to be carmelized, with respect to fermentability or convertability.

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Mike McNally  
Digital Equipment Corporation  
Western Software Lab

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mcnally@wsl.dec.com

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Date: Mon, 19 Nov 90 13:27:04 EST  
>From: pkel@psych.purdue.edu (Paul L. Kelly)  
**Subject: brewing and the legal drinking age**

The question was raised yesterday as to whether brewing supply companies ever "card" potential customers. This brings up a rather ominous issue. It is my understanding that there are no laws regulating the selling of brewing supplies to minors (at least, not yet). Let me emphasize that I would vehemently oppose any such legislation. However, the issue is one that should be of concern to homebrewers as a group, and we should be thinking about how we would deal with the problem should it arise.

I find it very exciting that the hobby of homebrewing (some, myself included, consider it more than a hobby) is such a growing phenomenon. As with any growing population, we are beginning to be served better by our suppliers with each new year. However, it should also be noted that as a group grows, it becomes more noticeable to the population at large. Already, media attention has been directed our way. With greater notoriety, the potential for greater regulation exists. I hate to think that we could ever be prevented from doing that which we love to do best, but the fact is, there does exist a "neo-Prohibitionist" movement in this country. All we need is to have the homebrewing community held responsible for drinking by teenagers, and these ridiculous fanatics will try to have us regulated out of existence.

I don't have any answers, and bear in mind that there does not seem to be a problem now. However, the potential exists, and we should be wary of what may come. When people who supply alcohol can be held culpable for traffic fatalities, there is no telling what can happen to the innocent homebrewer!

I would not encourage minors to try skirting the legal drinking age by brewing their own beer. I believe that the homebrewing community can play an active role in improving the quality of life in the U.S., mainly by encouraging responsible use of alcohol. I think that, by and large, getting drunk is \*not\* a major goal of the homebrewing community, and that we are mostly interested in the quality of our drinking, rather than the quantity.

As a direct answer to the poster from yesterday, no, you will not be "carded" by a mail order house or a homebrew supply store. Such an act would be silly, as you would still be able to buy sugar and baking yeast, which could conceivably make an alcoholic drink, albeit of questionable palatability. However, should you be caught by the police with any of your homebrew or mead, if you are indeed under the legal drinking age, the fact that you made it yourself will not protect you from the law. And it might cause problems for those of us who are operating legally.

Yours in a rare moment of solemnity,

Paul

P.S. I am not a lawyer, and any flamers should please take this into account.  
Just "tellin' it like I seein' it".

pkel@brazil (Paul L. Kelly)	Disclaimer: I said what? No, no, allow
me	
Dept. Psych. Sciences	to explain what I meant...
Purdue University	
W. Lafayette, IN 47907	"Cows!" -- Owen Lift

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Date: Mon, 19 Nov 90 11:32:10 -0800

>From: noah@cs.washington.edu (Rick Noah Zucker)

**Subject: Re: Using Oak Chips**

In HBD \$539 Keith Morgan says that he was told to boil the oak chips until the resulting water is clear and then to add those chips to the secondary. He also expressed some doubt about boiling off all the volatiles. This was to be done ostensibly to get rid of the tannin.

I spoke further with the guy in my local store. He said that tannin is a problem during the boiling of the wort because it chemically interferes with the hops. So, according to him, it is not a problem in the secondary. Anyone know about this aspect of tannin?

Rick Zucker

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Date: Mon, 19 Nov 90 13:46:36 PST

>From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)

**Subject: Filling kegs**

Sparkey asks how to get beer into a keg. Before I explain how I do it, I'll define two terms:

The "tap" is the thing that attaches to a beer keg to get beer out of it. It has two separate parts, although that's not obvious when looking at it. One part is the gas part; it connects the CO2 source to the headspace at the top of the beer in the keg. The other part is the beer part, and it connects to a vertical tube which is part of the keg. The tube goes to the bottom of the keg and opens there. The keg has a clever valve on top which keeps the headspace closed and the top of the vertical tube closed when the tap is not attached. When the tap is attached, the headspace is now connected to the gas fitting on the side of the tap, and the top of the vertical tube is now connected to the beer fitting on the top of the tap. Many taps nowadays connect to the keg in two steps. First, a mechanical connection that involves a 1/3 or 1/2 revolution twist to lock the tap under two or three ears (it depends on what type of keg, and the ears may be on the outside or inside of a flange). Then a handle is pushed down, and this opens the valves. Older kegs do this in one step, and until you get good at it you get wet. That reminds me, you haven't said what kind of keg you have. What I'm describing applies to everything but Golden Gate, which has a gas fitting on top and a beer fitting on the bottom of the side, and it also doesn't apply to a keg whose name I don't know which has one fitting on top but no vertical tube. The tube is actually part of the tap and has to be forced through a stopper in the keg fitting. You get wet with this one, too. You can apply what I say to these kegs, but you'll have to make adjustments for their difference.

Back to the subject. When the tap is attached and open, gas goes from the CO2 tank through the tap and into the headspace at the top of the keg. It presses down on the beer and pushes it up through the center tube of the keg and through the tap into the beer line.

The "faucet" is the thing at the other end of the beer line that a bartender operates to get beer into a glass. It's a liquid valve that has a handle that you pull. The faucet has nothing to do with how I move beer into a keg, but I mention it because many people call it a "tap", too, and I don't want anyone to misunderstand me when I use the word "tap" below.

My tap came with a check valve in the gas section. This is a little plastic ball that sits in a chamber, and it lets gas go from the CO2 line into the headspace, but it doesn't let anything go back the other way. This prevents beer or foam from entering the beer line and CO2 regulator, and that is what would happen if you tap the keg with the gas turned off or the pressure too low. I have seen another type of check valve which was a rubber tube, round on one end like tubing is and flat on the other, and I've seen smaller check valves with metal balls instead of plastic. Whatever type there is, it's gotta come out. When filling a keg, you are putting beer into it, and the displaced gas has to vent out of it. The check valve prevents this venting, so you have to remove it. You can put it back in when you're done

filling the keg. I leave mine out and just try to remember to have the gas on when I tap the keg. So far I have.

My tap also has a pressure-release valve on it. This is a safety device that vents the keg if the pressure is too high it it. If the pressure is too high, it forces the pressure-release valve open and vents the pressure out of the keg. This has nothing to do with over-carbonated beer or beer sitting in the hot sun; it's for saving your life when the CO2 regulator fails and dumps 800 pounds of CO2 into the keg, turning it into a very effective anti-personnel device. Nowadays, these little valves are part of soda cans, pressure regulators, and keg taps. You should make sure your used equipment has them, too. We all run the risk of being gunned down by a maniac on the street, but it would be truly tragic to be blown away in your own home by your favorite hobby. CO2 pressure is one of the three big hazards in a brewery.

Anyway, I fill the keg by first pressurizing it to the carbonation pressure of the beer and then pushing the beer from a soda can(s) through a line into the (top) beer fitting of the tap into the keg. I have a relief regulator connected to the (side) gas fitting of the tap set to the pressure of the beer carbonation, and I push the beer at about 10 pounds higher than that. You can simulate this regulator by pulling on the pressure-release ring on the tap every several seconds. Some people put a needle valve on the gas fitting and just crack it open to vent the gas. Unless you have a regulator, don't vent too fast or you run the risk of letting the fizz out of the beer. If you get foam coming out of the gas fitting, you know you've done that; the beer will not foam if you keep the pressures right.

Moving beer from one soda can to another (like from a 5-gal to a 3-gal) is very similar, but instead of the beer keg tap, you will be using separate gas and liquid quick-disconnect fittings, and the pressure-release ring is in the lid of the tank, not the tap. Filling a Golden Gate keg is similar to this; you fill it in the liquid fitting at the bottom, and vent gas at the top.

One last thing about safety: every soda can you own should have a pressure-release valve in the lid. If you have any Cornelius lids without the valve, mail it to Cornelius in Anoka, Minnesota, and they will replace it with a safe one, free.

Suurballe

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Date: 19 Nov 90 16:26:39

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

**Subject: Attn- Bill Crick**

REGARDING

Attn: Bill Crick

(Sorry to be sending this via the Digest, however Mr. Crick's address does not seem to work for me when I attempt to send direct... RW...)

Bill; If you have not already read "Waterland" by Graham Swift (Washington Square Press, 1983) you might be interested in picking it up. The main family of characters are the Cricks in this historical novel which centers around life in the Fens in England. Brewing also figures in the plot line, another reason to give it a look. This is not a "can't put it down" kind of book, but you may enjoy it for the "family" connections.

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Mon, 19 Nov 90 20:26 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
**Subject: aerating wort**

In HBD #539, Marin Lodahl says:

>Pouring hot wort, even gently, is an invitation to oxidation.

Paradoxically, aeration of the wort \*prior\* to pitching the yeast is recommended in that the yeast needs some oxygen in order to metabolize properly. During a tour of Sierra Nevada that I took this summer on the way to the AHA conference, Ken Grossman pointed out that they aerate the wort at the halfway point through their chilling process.

Non-aerated wort is a chief cause of stuck ferments. Perhaps you've have noticed how sometimes fermentation picks up after racking to a secondary. Some of this can be attributed to adding some oxygen to wort that was not sufficiently aerated in the beginning.

Having said this, aerating wort late in the fermentation process is indeed inviting oxidation. The only problem I ever had with oxidized beer was when I first started using kegs. The beer was coming out of the carboy fine. But it was like cardboard out of the tap. Since then I finish my keg sterilization with 1 teaspoon of ascorbic acid to a 1/2 pint of boiling water. Fill the keg with 8 psi of CO2, slosh it all around. Vent the keg and fill again with 8 psi of CO2. (The last injection of CO2 is probably overkill but I haven't been able to relax since I deep-sixed about 3 batches of beer!) This routine has solved the oxidation problem for me.

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

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Date: Tue, 20 Nov 90 01:15:45 GMT  
>From: sbsgrad%sdphs2.span@Sds.Sdsc.Edu  
**Subject: Hops, how to choose them**

>From: "Sparky" <sslade@ucsd.edu> (Steve Slade)  
Date sent: 19-NOV-1990 17:17:13 PT

Hello again!

Some recent discussion of hops on this net got me to thinking about the various types of hops and the beers each is used in. I realized I have never seen a list of which types of beers the various types of hops are used in. Is there a table compiled in any of the commonly used homebrewing books that lists, say, the best hops to use in an ESB or IPA? Or conversely, a table listing various types of hops and the type of beer each is best used in?

If such a compendium exists, could someone please steer me to it? If not, I am willing to compile information from individuals on what hops work best for them in which beers, and post the resulting list to this net.

Someone is bound to say "Just choose a recepie, it will tell you what type of hops to use." To which I say, "Where's the fun in that?" I like to make up recepies as I go along, and knowing that Cascade hops work well for ales but not for stouts would really be a help.

Thanks once again!

Sparky

Internet:	sslade@ucsd.edu	UUCP:	...ucsd!sslade
Bitnet:	sslade@ucsd.bitnet	DECnet/SPAN:	SDPH1::SBSGRAD

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Date: Mon, 19 Nov 90 19:31:00 MST  
>From: dinsdale@chtm.unm.edu (Don McDaniel)  
**Subject: Trub and Yeast**

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End of HOMEBREW Digest #540, 11/20/90  
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Date: Tue, 20 Nov 90 05:39:10 -0800

>From: "Donald L. Wegeng" <wegeng@arisia.Xerox.COM>

**Subject: Re: Wine in a can**

>Has anyone ever made wine from the cans occasionally found next to the  
>malt extracts in the homebrew section of your local grocer?

Yes, but not any more (since I can readily get good grape juice from local sources). These "cans" are the winemaker's analogy to cans of malt extract, and contain concentrated grape juice (similar to the concentrated barley juice that we homebrewers buy). It's not as good, in general, as using fresh grapes or fresh grape juice.

One difference, though, is that it's much more difficult to ship grapes or grape juice than barley, so depending on where you live you may find that your results from using grape juice concentrate will be similar, if not better than you would have from using grapes or grape juice. If you live near a wine producing region, however, you'll probably have better luck by using grapes or grape juice.

/Don

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Date: Tue, 20 Nov 90 09:50:46 EST  
>From: bostech!bostech!loc@ai.mit.edu  
**Subject: Re: Wine in a Can**

Joe Uknalis asks about the wine concentrates found next to malt extracts in the store. They make good wine. The biggest difference with them is that the wine does not develop the bouquet of wine made from grapes directly, this is due to the skins not being present. But we have made very drinkable wines using the concentrates. I have even hear of people using as many as four cans of concentrate in one 5 gal. batch to build a really full bodied wine.(reds especially) The thing to watch out for is some of the can products that say they are 3 or 6 week wines will use apple juice to speed the fermentation process. The use of the apple does effect the quality of the end product however.(as with the rest of life I guess there are trade-offs everywhere) Give it a try, but expect to let the wine mature in the bottle at least 6 months for whites and 1 year for reds before drinking. Yes the wine is drinkable before that time, but as with any high alcohol product time is the big key maturation.

Enjoy,  
Roger Lochniskar  
Gi

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Date: Tue, 20 Nov 1990 10:16:52 EST  
>From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
**Subject: List of hops**

Sparky asks about hops.

A partial list can be found in Beer Kits and Brewing by Dave Line. It lists most of the commonly used hops, gives the alpha acidity, and very briefly touches on the flavor characteristics and the kinds of beers that use each kind.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Tue, 20 Nov 90 08:28:48 MST

>From: Russell Greenlee <russell@oakley.uswest.com>

**Subject: Oak chips**

Re: oak chips. I have used oak chips in my IPAs (half a dozen batches so far) with no problems. They impart a woody flavor to the brew that I enjoy. I don't know how authentic my IPAs are, but taste good, so I'm happy ;-).

Here is my procedure. I use as much as will easily fit in my tightly clenched fist (probably about 2 - 3 tablespoons). The chips are sanitized as suggested by Papazian in TCJOHB, i.e. they are steamed or boiled for about 5 minutes. I just dump the chips and "tea" right into the secondary. One caution about boiling/steaming. Oak chips soak up a lot of water, so it is easy to start out with a tea and end up with a scorched pan in just a few minutes. Learn from my mistakes and use plenty of water, or pre soak the chips and add water before starting the boil. Based on previous comments I speculate that my satisfaction with this technique is due to using small quantities, and to adding the chips to the secondary (as opposed to the boil).

Russell Greenlee  
russell@uswest.com

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Date: Tue, 20 Nov 90 08:12:51 pst  
>From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>

**Subject: Oak Chips**

Full-Name: Ted Manahan

Here's some text from a "William's Brewing" Catalog concerning oak chips.

They recommend 3 days of primary fermentation, then transfer to secondary. Sterilize the oak chips by steaming them in a vegetable steamer for 20 minutes, and adding the oak to the secondary. Seal the secondary and leave for 7 to 9 days before checking for final gravity and bottling.

Adding oak barrel chips to the secondary is safer than adding the chips to the primary fermenter, as even 20 minutes of steaming in a vegetable cooker may not kill all bacteria, and wort is less susceptible to contamination after it has partially fermented.

Use 2 to 8 oz. of oak chips per 5 gallons, 2 oz. for a very light accent, and 8 oz. for a pronounced oak flavor. The longer the oak is in contact with beer, the heavier the flavor, so use 35% less chips if you plan to bulk age the beer in contact with oak for a month or more.

Ted (believe everything I read) Manahan  
tedm@hpcvca.cv.hp.com

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Date: Tue, 20 Nov 90 09:36:26 MST

>From: Russell Greenlee <russell@oakley.uswest.com>

**Subject: chilling wort...**

I am attempting to quickly cool my hot wort to the low 30s (F) as recommended by Miller and Noonan. I have a counter flow chiller (yes I am aware of the trade offs) that chills boiling wort to tap water temperature (50 - 60F). I have tried running the cooled wort through another 18 feet of 1/4 ID copper tubing immersed in an ice bath with limited success (i.e. a 5 degree temp. drop at reasonable flow rates). My next experiment is to try using rock salt on the ice to lower its melting point and thereby increasing the temperature difference between the wort and the cooling bath. Has anyone out there come up with a technique for quickly chilling wort to around freezing?

Russell Greenlee  
russell@uswest.com

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Date: Tue, 20 Nov 90 09:24:16 PST

>From: tooch@mongoose.Eng.Sun.COM (Michael J. Tuciarone)

**Subject: Re: Homebrew Digest #540 (November 20, 1990)**

> hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe) writes:

>

> CO2 pressure is one of the three big hazards in a brewery.

OK, so what are the other two? Hot wort? Slippery floors? Ruptured tanks? Broken glass? Bottling machines? Nagging "yeast" infections?

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Date: Tue, 20 Nov 90 09:55:04 pst  
>From: Dan Needham <dann@hpsadlb.hp.com>

**Subject: Free champagne bottles**

Full-Name: Dan Needham

I recently received about 12 cases of champagne bottles. This is more than I can use or store. Some have labels still on them and some have already been cleaned up. I live near Santa Rosa, CA. If any of you live in or will be driving to Sonoma County and want some of these please e-mail me at dann@hpsad.hp.com --or-- ...<hubsite>!hplabs!hpsad!dann. I need some garage space soon, so I'll recycle what doesn't get picked up in the next few weeks.

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Date: Tue, 20 Nov 90 13:37 EST

>From: KXR11@PSUVM.PSU.EDU

**Subject: Old Breweries**

\*\* I sent this article about a week ago, but it apparently got  
\*\* trashed in transit.

Has anybody heard of a beer called Weihenstephan? I was looking at  
a coaster from the brewery. It read (translations added using my  
limited knowledge of deutsch):

Weihenstephan seit 1040  
(since 1040)  
Alteste Bier der Welt  
(Oldest beer in the world)

It's a helles beer brewed by nuns in Freising, Germany (near  
Munich). My one report on the stuff says it's not real great.  
Rather, not real great as german beers go. With as many people who  
have gone to Germany, has anyone tasted it? I haven't tried the  
brew, but I find it pretty impressive -- a brewery that's been  
around for nearly one thousand years.

Speaking of old breweries. I was watching CNN a number of days ago  
and heard something about the remains of an ancient brewery being  
discovered in Egypt. The archaeologists believe the site dates  
back around 6000 B.C. We homebrewers have a long history behind  
us!

Eric

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Date: Tue, 20 Nov 90 12:50:28 MST  
>From: dinsdale@chtm.unm.edu (Don McDaniel)  
**Subject: Trub and Yeast**

First, please pardon the null post from yesterday. I'm still new at this e-mail business.

Now, I'm looking for some advice/opinions on the matter of racking off the trub.

I just brewed my fourth batch yesterday, a partial mash. I've developed my procedure through my (limited) experience and frequent reference to Miller's book. Among other things, Miller stresses the importance of removing the trub after it is has settled out and of employing a high pitching rate in order to minimize the lag time. The latter is easier on the nerves as well as safer for the wort (reducing the risk of contamination).

So anyway, yesterday I cooled my wort (with an immersion chiller), racked it into the carboy allowing maximum aeration, and pitched a thoroughly activated yeast. This morning I went down to the cellar to rack the wort off of the trub and into my primary. So far, so good. There was a bit of krausen in the neck of the carboy and the fermentation lock was bubbling merrily. I performed the transfer and went off to work. I just got home and went down to have a look. There's absolutely no pressure in the fermenter. The water level is the same on both sides of the fermentation lock. I concluded that I left most of the yeast behind this morning and my little colony will have to start all over again. This of course negates the care I took to employ a high pitching rate. Of course I'm not WORRIED. I'm sure the little yeasties will catch on again.

I am disturbed (I'm trying to do everything right!). How can I rack the wort off the trub without leaving the (ale) yeast behind. If I can't have it both ways, which is more important, the trub or a fast yeast takeoff?

Miller says he chills to just above freezing, allows it to warm to fermentation temp overnight, then racks and pitches. Sounds good to me but I have no way to chill to 35 F, and I don't like the idea of leaving wort sitting around at 60-70 F without yeast.

Yours in Confusion,

Don McDaniel                      dinsdale@chtm.unm.edu

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Date: Tue, 20 Nov 90 15:54:35 MST

>From: hplabs!mage!lou

**Subject: siphoning wort into the primary**

In HBD #539 Kinney Baughman describes a method he developed to siphon wort from

the kettle to the primary so as to leave the trub behind in the kettle.

Stated

briefly, it involves wrapping a copper wound pot scrubber around the end of a siphoning cane and covering it with a hops bag to filter out the trub.

This sounds like an excellent technique but I would like to suggest a modification. The copper pot scrubber could scratch a plastic siphoning tube and create a place for infections to grow that are virtually impossible to sanitize. I suggest that a plastic pot scrubber might be a better choice here.

Louis Clark

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

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Date: Tue, 20 Nov 90 19:06:05 -0600 (CST)  
>From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
**Subject: Dooickey for Electric Drill**

I have heard reference before of an adapter that hooks onto the chuck end of a 1/4" electric drill, and serves to attach it to a grain mill.

Do any of you folks out there know of such a gadget, and if so, where I could come by one?

Thanks

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

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Date: Tue, 20 Nov 90 23:16:40 PST  
>From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>  
**Subject: Report on No. 17**

Last Oct 1, in the Homebrew digest #508,  
I asked if anyone had any experience in brewing  
with a cheap malt-rice product, which I found readily available  
in local oriental markets.

I wanted to see if Maltose was useful in homebrewing,  
since one seemed to have used it, I decide to try it myself.

The resulting was a very light "American style" beer.  
It was better tasting than any A.S. beer I'd pick up at the local market,  
but maybe not quite as good as an A.S. beer I'd get at the local microbrewery.

Below are the notes taken form my brewing log book.

Batch #17

10/21/90

Cooking the Wort.

3.25# Plain Light Malt Extract (\$5.93)  
2.2# Maltose (1000 grams, \$1.98)  
0.75oz Cascade Hops (Boil, pellets, \$0.66)  
0.75oz Cascade Hops (Finish, pellets, last 2 minutes, \$0.66)  
Yeast - Cultured from 2 bottles of Sierra Nevada Pale Ale  
Started 2 days earlier  
5 gallons tap water.  
(2.5 gallons in wort and 2.5 gallons boiled and cooled earlier.)

S.P = 1.033 @ 113 degrees F  
1.038 @ 76 degrees F

Placed in 2.5 gallons of wort into 7 gallon carboy  
with 2.5 gallons pre-cooled water.

10/22/90

Next day (Monday) 12:00 noon,  
Cultured yeast does not seem to start, So added

1 package (0.25oz) Vierrka German Lager Yeast (\$0.95)

Because of cooling, it looks like some sanatized water  
was sucked in from the spill bottle. Can't tell how much.  
(At this point I was a somewhat discouraged, I figured the  
batch was ruined. But I relaxed, since I'd only be out  
about \$10 if it was. )



10/28/90

Secondary Fermenter.

Slow fermentation over the week. Still fermenting at time of secondary, but slowly - Some "head" of foam still on top of primary.

S.G.= 1.007 @ 67 degrees F

11/4/90

Bottling.

added 3/4 cups corn sugar

S.P = 1.006 @ 62 degrees F

approx. 4.5% alc. by volume

tastes great. (less filling! :-).

49 12oz bottles (588oz)

Capped with Green #17 sticker

Total cost for 49 bottles was approx \$11.00 US dollars. Which is about 22 cents per beer. No taxes :-)

11/11/90

Tried a few bottles. Not enough carbonation yet. Still tastes great.

Color similar to any American Pilsner, like Budwiser. Tastes much better, very mellow, no "skunkiness".

11/17/90

Still not carbonated enough, although more than last week. Hopefully another week.

New techniques used this time:

- \* Attempted to culture the yeast from bottle. Many reasons why this might not have worked. Most likely that 2 days was not enough to culture yeast, and wort might have been too hot.
- \* Used all tap water. 2.5 gallons early boiled Sunday morning and placed in the freezer to cool. (Should have done it the evening before. Wasn't cool enough.) (Previously I've always bought 3 gallons of bottled water and let it cool in the freezer while the rest of the wort was boiling. The near freezing water and the boiled wort would combine at about 80 degrees)

- \* Washed bottles in dish washer. Saved lots of time, and work.
- \* Used approx. 2 pounds of "Maltose", a rice-malt product which cost 99 cents for 17.5 oz (500 grams). Papazain book says American Pilsners are from 25 to 40 percent of this. No. 17 is about 40%.

The goal was to make a 5 gallon batch of beer, while only spending 10 dollars. I'm not sure what drives me to such frugality. I can easily afford the extra 2 dollars or so it would cost me to use 100% malt extract. (My last brew of Russian Imperial Stout cost at least \$26.)

Also, having grown up with American beer, sometimes I would rather have it with certain foods, such as pizza.

And maybe I did it just so I could say "I did it".

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

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End of HOMEBREW Digest #541, 11/21/90  
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Date: Wed, 7 Nov 1990 14:46:22 -0500  
>From: hplabs!ames!gatech!bmerh399!bnr-rsc!crick (Bill Crick)  
**Subject: Small bottles,blue,head, newsgroup?**

For small bottles, I know that the Canadian beer Old Vienna (OV) is sold in 6oz. bottles in New York state.

Blue? What about food coloring? I assume that the commercially available food colorings are stable in acidic environments, but I don't know. You could add it late in the brew cycle, like just before bottling? I know the local pubs use green food coloring to make green beer on St Patricks day?

If you want better head retention try adding some wheat in the form of malted wheat, or just toss in a shredded wheat cereal biscuit (bale?) or whatever you cal them;-)

Regarding size of postings? Maybe its time to create a real newsgroup rec.homebrew? How many people read HBD? we inly need 200 votes to get a news group? Are ther any advantages/disadvantages to being a mailing list over a newsgroup, or viceversa??

If this were a newsgroup, each posting would be separate unto itself? (Note: I read HBD just like any other newsgroup using rn. This may be due to magic mumbo jumbo done behind the scenes by our local U\*\*X guru/daemon writer???)

Regarding the camden tablets in the mead? I was once told that wine yeasts can live through 100ppm of SO<sub>2</sub>, but that beer yeasts can be stopped dead by concentrations as low as parts per billion, so don't go near beer with sulphate based sterilants? Is this true? What kind of yeast was the meadman using?

Bill Crick ->Brewuis, Ergo Sum!

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Date: Wed, 21 Nov 90 08:18:04 EST

>From: counsel@AcadiaU.CA (Counselling Centre - Acadia University)

**Subject: Small bottles,blue,head, newsgroup?**

subscribe homebrew-1

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Date: Wed, 21 Nov 90 10:28:05 EST  
>From: (Mark Stevens) <stevens@stsci.edu>  
**Subject: oak chips (again!)**

Just thought I'd throw in my 2 cents worth on the oak chips discussion. Lots of people have criticized American oak as lending off-flavors to any beer in which it is used. Weeeeelllll, as this discussion is taking place now instead of last spring, I brewed up a batch of I.P.A. using chips of wood that I hacked off a chunk of American oak. I then roasted the chips in the oven for a while and steamed them for about an hour and a half.

The beer turned out very well, thank you, and nobody has complained of bad oak flavors. I submitted this beer to the AHA competition, and the judges did not criticize the oak flavors. I also took a few bottles to our local homebrew club (CRABS) and they seemed to like it, although when I told them how it was made one fellow guffawed and gave me a lecture about why I shouldn't have used American oak chips. This was the first inkling I had that all oak chips are not created equal. The bottom line in my humble opinion, seems to be that while American oak chips may not be the brewers' preference (in theory), they probably won't hurt your beer too much (in practice).

By the way, if anybody doubts my word, I still have about 10 bottles of this beer and can prove that beer made with American oak chips is not necessarily undrinkable swill....if anybody cares to come over a beer....

- ---Mark Stevens  
    stevens@stsci.edu

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Date: Wed, 21 Nov 90 10:21:01 EST

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Re: Old Breweries**

>>>> On Tue, 20 Nov 90 13:37 EST, KXR11@PSUVM.PSU.EDU said:

Eric> Has anybody heard of a beer called Weihenstephan? I was looking at  
Eric> a coaster from the brewery. It read (translations added using my  
Eric> limited knowledge of deutsch):

Eric>                   Weihenstephan seit 1040 (since 1040)

Eric>                   Alteste Bier der Welt (Oldest beer in the world)

Eric> It's a helles beer brewed by nuns in Freising, Germany (near  
Eric> Munich). My one report on the stuff says it's not real great.  
Eric> Rather, not real great as german beers go. With as many people who  
Eric> have gone to Germany, has anyone tasted it?

Yeah, I got some in Freising. Unfortunately, I drank so much beer in such a short time in/around Munich that I don't remember the Weihenstephan too distinctly. I tried to write brief descriptions of every beer I tried on the back of the beer coasters. You can imagine how long that lasted, after a liter or four!

I do remember that I liked it quit a bit (more than, say, Spaten, which I enjoy but don't find as exciting as Paulaner). If you can find some (dubious), give it a try, but like with the others, it won't be as good as it is in Germany! Ah, well...

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Date: Wed, 21 Nov 90 10:31 EST  
>From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
**Subject: Cincinnati Brewing Review**

Cincinnati Brewing Review (somewhat long).

On a visit to Cincinnati last week, we made two stops of interest:  
Oldenberg Brewery (Kentucky)  
Huedepohl-Schoenling Brewery (Cincinnati Brewing Co.)

Oldenberg: your typical microbrewery grown out of proportion. they are the only brewpub in Kentucky (greater Cincinnati area), apparently taking some wangling to change the laws forbidding brewing & serving under the same roof. They are quite large, having a pub/restaurant, and a german beer hall. They have a golden (lighter lager), "Vail Ale" (english bitter), "Premium" (a darker german lager, but not as dark as a vienna style), stout in the winter, weiss in the summer, and a special. We were too late for the weiss, and too early for the stout. The special was a "red ale", and in my opinion, was undrinkable. It was like batches of ale using Red Star that I've thrown out in the past due to overly ambitious ester production. No other real errors, just way too fruity, with a touch too much diacetyl as well. The golden was too light for my taste, but was clean and smooth. The premium was very good, but the star was the "vail ale", a superb bitter -- very well balanced body, malt, bitter, and finish. We returned a second night and quaffed this stuff exclusively. The second night, we also got a tour. Unfortunately, their tours are serious tourist business, and the tourguide knew very little about brewing, aside from the rote information. They have a single 1000gal capacity set of tubs (mash/lauter/brewpot), and some number (10 or 14?) of fermenters. They claim to whirlpool the wort on the way to the wort chiller to remove trub (this seems wrong, you'll never get out the cold break sediment). They also seem to use Cascade hops for bittering, Saaz for finish on all batches (that may be wrong, but that was the impression of the tourguide). I don't know if they keep separate yeast cultures for ales and lagers. It is possible that they lager everything. The red ale was certainly consistent with some of my failed attempts to make a steam beer from lager yeast fermented at room temp. As a note of interest, they claim to have the largest collection of "beer paraphenalia" in the country (world?). Many bottles, caps, coasters, trays, tap handles, etc. The tourguide spent about 40 minutes on this before getting to the brewery, much to our impatience.

Conclusion: a definite must if in Cincinnati, try the "Vail Ale".

Huedepohl-Schoenling Brewery (Cincinnati Brewing Co.) This is a serious quantity brewhouse, a scale below the big boys (Bud, Schlitz), but much larger

than a microbrewery (they said they had shipped 50000 cases in the week or two before our visit). I would call them a mid level "variety" brewery. They do not give tours as a rule, but we appealed to them as scientists and homebrewers, and they graciously offered us a private tour. They make about thirty labels of beer (Christian Morelein, Little Kings, etc.). They were quite friendly and hospitable to us, much to their credit. Most interesting point: they only brew six recipes, all from starting gravities from about 1.050 to 1.070. These mash, cook, ferment, lager, then transfer to very big (two story high, 20 feet dia?) holding tanks. They have a big manifold which they use to mix various proportions from each tank to make each particular label of beer. They are big on brewing "custom" recipes, as for local hotels, etc. Sounds like a big deal, but they just offer a unique proportion of their mixes. The gravities are high, since they mix with soda water at bottling time

for final dilution and carbonation. Their bottling plant is especially flexible, allowing bottles from 6oz to half liter, as well as many cans. They do a lot of switching of sizes during runs. They use the same yeast (lager) for

all batches, regardless of whether or not it says "ale" on the label. There are many things they do that I personally wouldn't do to my beer: (tap water, pellet hops and hops extract, use of Clusters hops, carbonation by dilution with soda water), however I can also understand the economic pressures of a commercial brewery. They do make a serious effort to put out a quality product

- -- careful adherence to recipes, low inventory to keep beer fresh, careful cleaning and flushing of bottling system between mixes, etc. The tour was fascinating -- not a canned tour behind glass walkways like at Coors. Since they aren't in the tour business, we wandered all through the brewhouse and bottling plant, ducking over and under lines, slipping on spilt beer, etc. It was an interesting lesson in the realities of quantity brewing. I was impressed. They didn't offer us tasting at the end, and I haven't been to the liquor store yet to evaluate their products in the new light. I haven't looked

them up in Jackson's book yet either, so my impressions are all based on watching production methods, not taste.

Conclusion: not your homebrew or microbrewery quality stuff, but a notch above BudMilLob.

Jeff Casey      casey@alcvax.pfc.mit.edu

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Date: Wed, 21 Nov 1990 10:40:07 EST  
>From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
**Subject: Re: Old Breweries**

Amazingly, Weihenstephan was one of the beers I had when I was in Germany. It is of average quality compared to other German beers. Of course, in Germany "average" is very high. Bavarian Helles is kind of looked down upon by most of Germany. But I like it.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute	MFENET: pepke@fsu
Florida State University	SPAN: scri::pepke
Tallahassee, FL 32306-4052	BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 21 Nov 90 10:32:07 PST  
>From: dreger@seismo.gps.caltech.edu  
**Subject: List of Hops**

Hello everyone!

>Sparky asks about hops.  
>and Eric responds:  
>A partial list can be found in Beer Kits and Brewing by Dave Line. It  
lists  
>most of the commonly used hops, gives the alpha acidity, and very briefly  
>touches on the flavor characteristics and the kinds of beers that use each  
>kind.

I would just like to add that the latest Zymurgy Vol. 13 No. 4 is a  
very comprehensive special issue on HOPS. The even discuss the various  
HBU's of the different hopped malt extracts.

Doug

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Date: Wed, 21 Nov 90 13:37 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Chilling Wort

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Date: Wed, 21 Nov 90 12:06:30 PST  
>From: nntas@robots.span.nasa.gov  
Subject: Hop measures

In an attempt to determine a volumetric measurement for hop pellets I opened a package identified as containing 1oz and measured it. The volume, as close as possible, was 1/4 cup. This also seemed to be equal to 4 tablespoons. Could someone confirm whether these quantities are correct? Have other people measured pellets? What was the result? What about leaf or whole hops? I know I should be a good scientist and buy a scale, but I find brewing closer to cooking where (generally) precise weights are not required.

Also, where can you buy maltose through mail order shops?

Thanks in advance  
Tim Sauerwein

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Date: Wed, 21 Nov 90 16:32:02 PST

>From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)

**Subject: Hazards in the Brewery**

The three big hazards in every brewery are pressure, heat, and chemicals.

A brewery may have additional big hazards, like asphyxiants. For example, if you are using CO2 equipment in a basement room, and there's a little, tiny leak in one of your connections, and you forget to turn off the gas when you're done, and the room is not vented, the next time you enter that room, it might be full of CO2, and a big whiff of that can drop you to your knees, and once you're submerged under that stuff, you're a goner.

Don't let this be said about you, "He said he was going downstairs for a beer. Half an hour later I went down to see what he was doing, and he was laying on the floor, all blue, and dead."

Think about the hazards in your brewery. Think about how to neutralize them so nothing bad happens. Be prepared for the quick actions that are required if something bad does happen. Do this as a gift to your spouse. Or your parents. Or whoever else would be devastated by your demise.

Ours is a wonderful hobby. I love it. But it's not a safe one, like chess or stamps. Think about that every time you pick up a carboy full of sterilant or a kettle full of beer, etc, etc, no matter who is yakking your ear off at the same time.

Upon rereading this, I wonder if it is too dramatic. But I'll leave that as an exercise for the reader.

Suurballe

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Date: Thu, 22 Nov 90 0:00:19 CST  
>From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Re: Trub and Yeast**

Hello. Here I am talking about trub again :-). I have followed Miller's suggestion of chilling the wort, letting it warm up to fermentation temps, racking the wort off of the trub, and then pitching the yeast with some success. It does make a difference. I have, however, decided (rather arbitrarily) that it is not really necessary to get all the way down to 35 degrees F. In fact, I'm not really sure how it can be done in a reasonable time frame (maybe a really good pump to circulate ice water through the chiller). I have been able to obtain temperatures of 40-48 degrees F on even the hottest days of summer (Winnipeg is really cold in the winter (-40), but really hot in the summer (100+)) in about 70 minutes of chilling (I usually stop at 70). I find this acceptable because the difference in average temperature of the warming wort in a 70 degree room starting from 45 degrees as opposed to 35 degrees is probably pretty minimal (I haven't bother to figure it out -- I'm on vacation from calculus). With an immersion chiller, this type of cooling is easy to achieve. First run water from the tap through the chiller until, the rate of change of temperature is down to about 1 degree every couple of minutes. Make sure that you collect this water and use it for something constructive (like washing dishes or taking a bath). Turn off the tap making sure that the end of the hose that is dispensing the hot water is submerged. Remove the other end of the apparatus from the tap and quickly submerge it in a bucket of ice water. This will start a siphon of ice water through your wort chiller. Just keep adding ice and water to the bucket until your wort is down to the required temperature (I usually pour the water collected after the switch to ice water back into the bucket so as to conserve water and ice).

Hope this helps

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Date: Wed, 21 Nov 90 19:23:02 PST  
>From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Weihenstephan**

Yep, it is the oldest brewery running. In Germany I had a bottle of the Helles and found it to be an ordinary lager beer, that is to say, quite excellent from a world standpoint, but average for Germany. I'd be happy to buy some in Seattle if I knew where to get it. Ahh, but Andechs....

Actually, my Andech's wannabee is carbonating slowly in the bottle at fridge temperatures. I got impatient and took a few out to sit at 60f for a few days to allow the yeast to speed up the CO2 production and was rewarded with a very clean malty lager (OG 1.052) with a real nice flavor. My wife and I tasted it side by side with a Warsteiner and preferred the aroma of the homebrew. The Warsteiner has a grainy flavor but is quite nice tasting. My homebrew is now over 3 months old, 6 weeks of it in the bottle. Patience....

Homebrew naked? You've got guts.

Norm Hardy

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End of HOMEBREW Digest #542, 11/22/90  
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Date: Thu, 22 Nov 90 12:03:55 MST

>From: hplabs!mage!lou

**Subject: newsgroup?**

In HBD #542 Bill Crick asks the recurring question "Why not turn this into a newsgroup?"

I do not want to see this happen for purely selfish reasons. My only unix access is on my home computer. The local backbone site has graciously allowed me uucp access so that I can send and receive mail but refused to give me a news feed because of the high volume of traffic.

In short, if this becomes a newsgroup, I will be eliminated from participation.

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

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End of HOMEBREW Digest #543, 11/23/90

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Date: Fri, 23 Nov 90 14:31:17 +0000  
>From: ac1%csug.cs.reading.ac.uk@hplb.hpl.hp.com  
**Subject: Re: Newsgroups**

I think that the volume of the group is probably sufficient to warrant turning this into a newsgroup.

Also, a newsgroup would probably get more contributions - simply because you have to search out a mailing list, but newsgroups `appear' in front of you and draw your attention to them.

I would suggest, though, that a newsgroup should have a charter of discussing home wine making along with home beermaking, not just as a sideline.

Yours etc, | e-mail: ac1@csug.cs.reading.ac.uk  
Captain B.J. Smethwick

+-----  
in a white wine sauce with | There's a blood red dragon on a field of  
green  
shallots, mushrooms and garlic. | Calling me back to the black hills again.

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Date: Fri, 23 Nov 90 09:45:28 PST  
>From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Puritans, cont...**

The phone line got knocked out during the last entry so this may be slightly repititious if half of the entry made it through.

Many homebrewers are purists, or puritans. Most say to not use corn sugar or brown sugar or rice syrup or non barley or wheat malts. Personally, I am kind of like that too. But last year I made a great British Bitter that used 8 oz of Hawaiiin brown cane sugar. It made for a nice underlying sweetness that was hard to pinpoint but obviously present. It did very well at the AHA finals, although that is not always an indicator of excellence.

Norm Hardy

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Date: Fri, 23 Nov 90 18:29:39 EST

>From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: dilutions**

> The gravities are high, since they mix with soda water at bottling time for final dilution and carbonation.

Has anyone experimented with what Dave Miller refers to as "high-gravity brewing"? He mentions and dismisses a technique involving late dilution, without enough detail for me to get a feel for the variations and probable results.

This procedure is not confined to beer; in PROOF, Dick Francis, who usually gets his fact structure straight, says that many scotches are distilled to ca. 110-proof, shipped south in tanker trucks, and diluted with distilled water at bottling plants near London.

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of CO2 to be dangerous---but you don't want to schlep carboys, or work with the accumulated smell of spilled-and-spoiled beer, or work with /any/ pressurized gas, in a poorly-ventilated area anyway. (I would also wonder about whether the typical keg-pressure bottle has enough volume to fill even a small room; at a very rough guess, the ones I've seen hold a fraction of a cubic foot, which would expand by a factor of ~1000 if it were liquid---say enough to fill a 6x8 storage room to a depth of 2-4 feet if nothing disturbed it.)

There are plenty of ways you can hurt yourself homebrewing, but the most likely ones are probably all standard home/kitchen things---burns, dropping things on yourself, breaking glass, and lifting heavy things the wrong way. CO2 should be way down the list....

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Date: 25 Nov 90 14:37:00 EST

>From: "KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu>

**Subject: Hops for Liberty Ale**

Greetings, Homebrewers --

My current favorite commercial beer is Liberty Ale. I'm getting pretty close to duplicating its general characteristics -- body, head, color, EtOH, overall bitterness -- but I haven't quite found the right hop flavor and aroma.

I've come closest by using Willamette, (c. 1 oz for 10 minutes of the boil and c. 1 oz dry-hopped in the secondary). I'm wondering if the beer judges among you would enlighten me as to name of the hop variety used for flavor and aroma in Liberty Ale. I'd also appreciate any other suggestions (or recipes?) from folks who have brewed Liberty-like Ales.

Thanks in advance, and happy brewing.

Tim Holtsford  
Over-educated, underpaid Pointy-Head

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Date: Sun, 25 Nov 90 23:27:50 -0500  
>From: dbreiden@mentor.cc.purdue.edu  
**Subject: Re: Cincinatti brewstuff**

Jeff Casey told us about his experiences in Cincinatti. I found this quite interesting.

I found Vail Ale for sale in a supermarket in Evansville, IN. I bought it with-

out reading the label too closely. I naively thought it was brewed in Colorado.

Much to my surprise and (initially) chagrin, I found it was brewed in Kentucky.

(In Evansville, IN, we take a dim view of Kentuckians--nothing personal, just our standard hatred--like North vs. South Dakota, Newfies and the rest of Canada, etc.) But I found it was a very good brew--I'd buy it again without hesitation. I'd love to try it fresh from the brewery.

Regarding Hudepol, etc. My roommate is from Cincinatti and introduced me to the

pleasure of Christian Mohrlein beer. If you see it, try it. It is quite good.

It is brewed according to the Reinheitsgebot (pardon the spelling--I'm guessing)

which makes up for Ohio River water. See, being from Evansville, the first beer

I knew of made from Ohio River water was Sterling--which isn't too bad, but it ain't too good.

Finally, on an unrelated note: Any advice on travelling with homebrew?

I'm flying to Portland, OR this spring and would like to take a couple (like 6)

of bottles to a friend out there. Need I be surepticious? Any advice on packing it? If possible, I'd like to get it there without shaking it up too much--I may be asking too much, but I'd thought I'd ask anyway.

- --Danny

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End of HOMEBREW Digest #544, 11/26/90

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Date: Mon, 26 Nov 90 08:49 EST  
>From: ROSS@mscf.med.upenn.edu  
**Subject: "Homebrew Mugs"**

Date sent: 26-NOV-1990 08:30:03

I designed a logo for my "homebrewery" a few years ago and always wanted to get the logo imprinted on a beer mug. I saw an ad in a magazine for a company who offers this service but, unfortunately the ad was a year old and the company is now out of business. In one of the previous issues of Homebrew Digest I remember somebody mentioning that their club had some Weizenbier glasses imprinted with their club logo.

I would appreciate if anybody could send me the address and phone number of a company that provides this service. Thanks.

--- Andy Ross ---

University of Pennsylvania

ross@mscf.med.upenn.edu

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Date: Mon, 26 Nov 90 09:10:25 -0500  
>From: dbreiden@mentor.cc.purdue.edu  
**Subject: Newsgroup or not?**

Allow me to put forth my two cents:

I am against having the digest become a newsgroup--my reasons center around laziness. I have farted around with news a bit, and I just can't figure out how to post, there is this abundance of newsgroups that inevitably end up appearing that I don't want to subscribe to, and I've noticed that the readership of most of these groups (or at least most of the ones that I've read) seem to enjoy flaming people more than posting relevant news. Also, I've taken a gander or two at rec.food.drink and it seems to have a lot of home winmaking stuff in it. Referring back to he who pointed out that many of us readers are "purists", I must admit belonging to that category in that this digest is entitled "Homebrew Digest"--homebrew is beer, ale, mead, and the like. Wine is not.

There's my two cents. Now, can anyone tell me a good place to look for a recipe involving coriander? It was discussed a while back as a nice option--but no recipes were posted.  
- --Danny

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Date: Mon, 26 Nov 90 08:55 EST  
>From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
**Subject: Newsgroups versus Mailing Lists**

Bill Crick suggests changing the current mailing list format to a "real newsgroup". While I understand Bill's reasons for wanting to do this, I must post my "NO" vote.

I work on a VAX/VMS system (no flames, please!). I can send and receive mail via UUNET thanks to some nice systems admisinstrator at another site. I can not easily receive newsgroup postings, and could not participate in this forum if it goes to a newsgroup format. Everyone has access to the mailing list (even Compuserve customers!), while many would be locked out of the newsgroup. Keep the mailing list!

There has also been some discussion of sending several smaller digests every day. Three years ago (have I really been at this lousy job that long!?) every message was a separate mail item, sent out as soon as HP recveived it. Receiving dozens of mail messages "Newmail from homebrew@hpfcla.hp.com" daily was somewhat counterproductive to my "real work". Let's keep the once-a-day, mailing list digests the way they are.

Mike Fertsch

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Date: Mon, 26 Nov 90 06:51:06 PST  
>From: Steve Lamont <1882P%NAVPGS.BITNET@CUNYVM.CUNY.EDU>  
Subject: Re: Newsfroup

acl%csug.cs.reading.ac.uk@hplb.hpl.hp.com sez:

> I think that the volume of the group is probably sufficient to warrant  
> turning this into a newsgroup.

Possible, but this may be a situation of "it ain't broke, so don't fix it..."

> Also, a newsgroup would probably get more contributions - simply because you  
> have to search out a mailing list, but newsgroups `appear' in front of you  
> and draw your attention to them.

This is another excellent reason to keep it a mailing list. Those who are  
\*interested\* in the subject will seek it out. I don't think proselytization  
is necessary.

This list is wonderfully noise free. Unless the newsgroup were moderated,  
it could only be a step downward in signal to noise ratio.

> I would suggest, though, that a newsgroup should have a charter of  
discussing  
> home wine making along with home beermaking, not just as a sideline.

I disagree. Although I have no animosity toward those who make wine, I'm  
interested in making beer only. To the best of my (limited) knowledge, the  
arts are sufficiently different to warrant separate groups.

If a newsgroup \*is\* created, I would urge that this digest remain in  
existence,  
gatewayed in a similar fashion to sf-lovers and others.

spl (the p stands for  
please, it ain't broke,  
so don't fix it)

Steve Lamont, SciViGuy -- (408) 646-2572 -- FAX (408) 646-2611  
NPS Confuser Center / Code 51 / Naval Postgraduate School / Monterey, CA 93943  
What is truth and what is fable, where is Ruth and where is Mabel?  
- Director/producer John Emils, heard on NPR

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Date: Mon, 26 Nov 90 08:35:23 mst  
>From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
**Subject: Newsgroup debate**

Although I do have access to USENET, I would rather not see the Brewsletter end up there. If it does end up there, I would hope that it would still be digested. The main reason is that I don't have the time to read notes every day, while I do have time to read the digest. Secondly, compared to most newsgroups I've read, the Brewsletter has a fairly high signal to noise ratio. I'd hate to see that change. Thirdly, I was under the impression that there was already a newsgroup dedicated to a similar subject (under the name rec.cooking.something).

I tried a bottle of Samuel Smith's Winter Welcome this weekend. It was okay, but not near as good as their other beers (IMHO;-). While I have nothing against alcohol in my beer, it was one of the stronger tastes. There was also a slight salty taste. It wasn't bad, but I probably wouldn't buy it again.

Jason  
hp-1sd!jdg

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Date: Mon, 26 Nov 90 07:54:51 pst

>From: ----- Will Allen ----- <willa@hpcvlwa.vcd.hp.com>

**Subject: No Newsgroup**

Please, oh please, don't ruin The Digest's character by turning it into a newsgroup. We already have rec.food.drink. The best part about the digest is that it isn't a newsgroup. Only the loyal can follow threads; you have to read it everyday.

Keeping the faith. . .

. . .Will

Will Allen

HP Vancouver Division

willa@vcd.hp.com or ...!hplabs!vcd!willa or Will ALLEN / HP5400/UX

-----

Date: Mon, 26 Nov 90 10:52:57 EST  
>From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: Hop Volumes**

Well I used to pack a lot of hops, especially pellets. I have found that there is a volume difference among the different types of pellets. Also older pellets which have been refrigerated will tend to absorb moisture, thus increasing volume. I don't have an exact quantitative differential but just eyeballing it I would say that volumes differed by as much as 50% (max).

Why do you want to do hops by volume?? you should be able to find a scale that is accurate enough for homebrewing pretty cheap.

Someone had said that perhaps the brewpub in Cincinnati made all their beers even the ales, with the same yeast (a lager). Perhaps, but I would expect that they use different brewing procedures, thus resulting in very different tasting products. What would be the advantages of doing this??

I can't believe it is that much hassle to maintain a second culture, one which would have truer characteristics for the beer style. Since ales are cheaper to produce (lagering time = \$\$) and with most of the equipment in use today (jacketed systems) you don't need any additional or different equipment, so why not just have an ale strain handy??

- Jay H

---

Date: Mon Nov 26 11:15:38 1990  
>From: semantic!bob@uunet.UU.NET  
**Subject: Re: Newsgroups**

On turning the HBD into a newsgroup:

```
ac1> From: ac1%csug.cs.reading.ac.uk@hplb.hpl.hp.com
ac1>
ac1> I think that the volume of the group is probably sufficient to warrant
ac1> turning this into a newsgroup.
```

If the HBD were to be turned into a newsgroup it would have to continue to be mirrored as a mailing list. If this did not happen a large portion of the HBD subscribers would be unable to continue to read the mailing list. Not everyone gets Usenet News! I for one do not. I've seen other mailing lists which are mirrored as newsgroups. This is certainly an option here.

```
ac1> Also, a newsgroup would probably get more contributions ...
```

Not true. Every Usenet News reader gets e-mail, but not the other way around.

```
ac1> simply because you have to search out a mailing list, but newsgroups
ac1> `appear' in front of you and draw your attention to them.
```

Maybe you should get some better e-mail software? Or you could always read the HBD into your text editor of choice. Within your editor you can scan around easily. This works great for me. (See my following message)

Sorry for jumping all over this. I would just hate to lose the ability to read the HBD!

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

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Date: Mon Nov 26 11:15:39 1990  
>From: semantic!bob@uunet.UU.NET  
**Subject: Using vi to scan the HBD**

This may certainly be inappropriate for the mailing list but:

If you are using the Unix operating system here is One way to easily scan your HBD mail.

First you need to put a new entry in your .exrc file and then invoke vi on the mail message. There are two ways to do this:

- 1) Invoke vi directly from within mail. Some versions of mail allow you to type: "v n" where n is the message number.
- 2) Put the message into a file and then invoke vi on the file from the shell prompt. Type "w n file" where n is the message number and file is the filename. This will put the message into file.

In your .exrc file put this line: "map ^N /^--/^Mz^M". Where ^N and ^M mean control-N and control-M, respectively.

Now your ready to role. While in vi just type ^N and the next message in the HBD will be nicely displayed at the top of your screen. Try it, you'll like it.

Of course there are other commands and editors which can be used to accomplish the same effect. Choose the one your most familiar with.

I hope this makes reading the HBD a little easier.

(Anybody whom wishes to flame should do so to me directly)

Happy Reading,

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

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0Date: Mon, 26 Nov 90 09:09:05 -0800  
>From: krweiss@ucdavis.edu  
Subject: newsgroup?

In HBD #543, Louis Clark notes:

> In short, if this becomes a newsgroup, I will be eliminated from  
> participation.  
>  
> Louis Clark

That's good enough for me! I vote enthusiastically for making this...

Nah. If Rob Gardner doesn't object to the time and effort involved in babysitting this thing, I say leave it as it is. I try to keep up with the Macintosh newsgroups. Even with the recent fragmentation into comp.sys.mac.system, comp.sys.mac.apps, comp.sys.mac.hardware, etc., the S/N ratio in those groups isn't even close to what we enjoy here. Of course, this whole newsgroup discussion falls into the denominator of that ratio, doesn't it?

Call me selfish (all right, you're selfish), but I think we've got a nice little journal here, and I'd prefer not to mess with it.

Recently someone suggested tossing some Shredded Wheat into a brew to provide improved head retention. No fooling? Anyone tried this? What amounts would be appropriate to a 5 gallon batch (specify original or mini-Wheats), and how should it be handled? Add to the boil, or treat it like an adjunct grain, or what?

Ken Weiss  
krweiss@ucdavis.edu

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Date: Mon, 26 Nov 90 11:16:51 CST

>From: tking@ux.acs.umn.edu

**Subject: BlutWeizen (was Hazards in the Brewery)**

Last Tuesday, after bottling my latest batch (a light Weizenbier), I was scrubbing the carboy when my grip failed and the bottle shattered, slicing my finger in the process. After four hours in the Emergency Room and eight stitches in my finger, I emerged with a much more cautious eye towards brewing.

But hey, losing a finger (or a hand) is a small price to pay for fantastic brew B^).

I named the beer "BlutWeizen" (BloodWheat).

Tim King tking@ux.acs.umn.edu

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Date: Mon, 26 Nov 90 10:35:11 MST

>From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>

**Subject: Mailing list vs Newsgroup**

Full-Name: Rick Myers

>I think that the volume of the group is probably sufficient to warrant  
>turning this into a newsgroup.

I strongly disagree with turning the HB digest into a newsgroup. One of the big advantages of a mailing list is the quality of the submissions (postings). Anybody can post to a newsgroup. The result is varying quality information. A mailing list ensures a higher quality since the subscribers are genuinely interested in the subject. Also, I don't have to go looking for the postings, they are automatically in my mailbox every morning. Here at my site, news items are purged very frequently. This means I would miss quite a few articles - A mailing list guarantees I will see every article. Some sites don't even get news. This would cut off some existing subscribers from the digest.

>Also, a newsgroup would probably get more contributions - simply because you  
>have to search out a mailing list, but newsgroups `appear' in front of you  
>and draw your attention to them.

Search out a mailing list? I think the 700+ subscribers shows it is not hard to find out about the Homebrew Digest...

Rick "keep the mailing list" Myers

- - -

rcm@hpctdpe.col.hp.com

Hewlett-Packard Colorado Telecommunications Division

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Date: Mon, 26 Nov 90 12:35:33 EST  
>From: SILL D E <de5@stc06.CTD.ORNL.GOV>  
**Subject: Re: newsgroup?**

In short, if this becomes a newsgroup, I will be eliminated from participation.

Not if the mailing list is gatewayed with the newsgroup, which is a best-of-both-worlds solution. Let people with news access it as news if they want to, but maintain the mailing list for those who don't.

-Dave

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Date: 26 Nov 90 09:40:53

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

**Subject: Homebrew Digest #544**

Reply to: Homebrew Digest #544

Danny <dbreiden@mentor.cc.purdue.edu> asks about traveling with homebrew. I have never had any problems, either with the officials or, with the survival rate of beer which I have transported via air. I have gone both with packaging the brews in a box and checking them as luggage and with stuffing the odd bottle into my checked luggage. It is always safer to wrap the bottles in plastic bags, just in case. I have never tried to "carry on" beer so I can't speak to that. I'm sure someone else will cover that.

Happy travels! Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Mon, 26 Nov 90 9:56:24 PST  
>From: Marty Albini <martya@sdd.hp.com>  
**Subject: William's Dry Ale Yeast**

After heeding the many stories of infected Edme yeast on this digest, I decided to try something other than my old standby. I ordered some dry ale yeast from Williams, and pitched it into a batch of raspberry stout. Close examination of the packet, however revealed a "Made in England" stamp and a foil pouch EXACTLY like an Edme package.

Does anybody have any information on this yeast? I promise not to worry in the mean time.  
- - -

Marty Albini

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"He that will an ale-house keep must have these things in store: a cham-ber and a fea-ther-bed, a chim-ney and a Hey, no-ney no-ney Hey no-ney no-ney, hey no-ney-no! Hey no-ney-no, hey no-ney-no!." --Thomas Ravenscroft

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Date: 26 Nov 90 10:14:37

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

**Subject: Newsgroup?**

Reply to: Newsgroup?

Sorry for my ignorance, but can someone explain the newsgroup concept? My access is through a Gator-Mail connection between my LAN and the UNIX system here at the University of California. I tend to doubt I'd be able to stay in touch if specific addresses were not used to direct mail. Would not the same be true for the CompuServe people who are reading this? If this is the case then I'd prefer to keep things as they are.

BTW, "Thanks" to Rob Gardner for all the work he puts into the Digest. Rob; If there is any local beer (N. California) which you would like and can't get out there, please feel free to request some! There ought to be some rewards for your efforts.

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Mon, 26 Nov 1990 12:44:57 EST  
>From: Marc Rouleau <mer6g@virginia.edu>  
**Subject: Re: Newsgroups**

On Nov 22, 12:03pm, hplabs!mage!lou wrote:  
> In short, if this becomes a newsgroup, I will be eliminated from  
> participation.

I run three newsgroup <-> digested mailing list services right now. Rob is welcome to my software (or perhaps he already has some of his own); otherwise, I'd be happy to run the gateway service out of UVa.

So loss of access is not an issue. But that doesn't necessarily mean we should do it:

On Nov 23, 2:31pm, ac1%csug.cs.reading.ac.uk@hplb.hpl.hp.com wrote:  
> Also, a newsgroup would probably get more contributions - simply because you  
> have to search out a mailing list, but newsgroups `appear' in front of you  
> and draw your attention to them.

My experience has been that newsgroups often suffer from low quality. I think the people who go to the effort to find their ways onto mailing lists on average know more about bulletin-board communication (etiquette, effective writing, etc.) than does the average newsreader.

I am certain that quality will go down, but I'm not certain that it will go down far enough to offset the better presentation of the news format and the vastly increased audience/contributor base. There could be thousands of homebrewers and potential homebrewers out there who do not know about the Homebrew Digest but who read news every day. Some of these people will have valuable knowledge and energy which could benefit us all.

-- Marc Rouleau

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Date: Mon, 26 Nov 90 15:02:52 EST  
>From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: homebrew on airplanes**

>From: dbreiden@mentor.cc.purdue.edu (Danny)

>Finally, on an unrelated note: Any advice on travelling with homebrew?  
>I'm flying to Portland, OR this spring and would like to take a  
couple(like6)  
>of bottles to a friend out there. Need I be surepticious? Any advice on  
>packing it? If possible, I'd like to get it there without shaking it up  
too  
>much--I may be asking too much, but I'd thought I'd ask anyway.

I've done this quite a bit, both carrying homebrew and having my wife  
or other relatives carry it, mostly to get it to friends in England but also  
on business trips to Boston. In every case the beer was carried on the plane  
rather than in checked baggage. By coincidence I had a major problem with  
this  
the week before last.

If by surreptitious you mean trying to get the beer through X ray without it  
being spotted and inspected, I wouldn't recommend that. If you mean to call  
the homebrew something other than beer, I most especially wouldn't recommend  
that either. As we'll see in a moment, the beer itself is innocuous and taking  
it through is usually no big deal once you get hooked up with the real Federal  
policy.

One would think glass bottles wouldn't show up well on the X ray system. But  
I've never seen a case where the operator failed to spot them and have them  
inspected. So you should expect that to happen.

When you open your bag and they see the bottles they will:

1. See that the bottles are sealed and that it is beer (or looks like beer)  
and send you on without comment.
2. Ask you what it is and when you say it is beer and the bottles are sealed  
they will pass it on without further comment.
3. Number 2 except one person has to consult with a security supervisor for  
a  
minute before giving the OK.
4. Say "No, this cannot go" and create a Problem.

Most of the time I get result one and I've seen result two once or twice and  
result three once. I recently got result four and this warrants a complete  
description.

I was sending a couple of recent prize winners with my wife to give to two  
friends in Manchester. One was a left over from the contest and still had  
the class sticker and id number tag on it instead of my usual homemade paper  
label.

So, the X ray operator spotted the homebrew, called for a "bottle check" and  
Federal security person #1 came over to look. The labeled bottle came out,  
was set aside and then the unlabeled bottle came out and the adventure began.  
"What is this? Homemade beer. You can't take this on the plane. I've been  
carrying beer on planes for years. When did the rules change? I don't know,  
but I just finished the lastest security course and I'm pretty sure homemade

beer is not allowed. I'm sure it is allowed as long as the bottles are sealed."

Back and fourth we went, a second security person was brought in and we reached

an impasse after about twenty iterations.

We were then courteously handed over to a local police officer. I went over the whole thing with him and after telling me "no" a dozen different ways and me insisting I wasn't doing anything wrong, I had done it many times, when had the rule changed, etc. he got on the phone to airport security. He went through three layers until finally, somebody in the control tower said that yes, it was OK to take the beer on board as long as the container was sealed. I don't know why the Federal people didn't make those calls.

OK, here is the really weird part; I'm not making this up. As the policeman was calling around, on hold, etc the security people both together and individually made it clear that the real problem was that the bottle had no label. "If it had had a label like this I would have just passed it through. Oh yes, me too. I would have just passed it through." Now, as they are saying this they are pointing to the first bottle's label. It was held on with squares of tape and although made with a laser printer, shouldn't have fooled anybody for a second.

I asked them carefully to confirm that if the one bottle had had a label, even

homemade, it would have been OK. "Yes, no problem". I can't tell you what was going on in my head at that moment; it was like living through a Saturday Night Live skit but knowing that this was the real world too.

Thinking back over all the beer I carried or sent over, every bottle had a label up to this bottle of porter.

At the same time I reconfirmed with them that if the beer had been in checked baggage then that would have been OK too.

Here are some conclusions I've reached:

1. For various reasons this is a crap shoot. Ask yourself if you really are prepared to deal with the occasional major hassle. The above episode reduced my wife to tears since the very idea of challenging all those authority figures was outside her experience.
2. If it is beer and it is in a sealed container, it is OK, according to all the Federal authorities I have talked to who didn't use "probably" or "think that" or the like in their sentences. It sure would be a service if the AHA could get the FAA to put this in writing or point to a real regulation so we could carry something with us to educate the individual security people.
3. To hedge your bets for #2, use nice labels :-)
4. If the beer can settle after transport, pack it properly and put it in the checked baggage so you can avoid the hassle. As for what

constitutes

"properly", ask what would happen to the bottles if your luggage was dropped onto concrete or slammed with other heavy bags. I like the "box within a box" approach with separate cushioning layers. You want the container to deform while putting up a lot of resistance before the bottle

itself is brought into heavy contact with something.

5. For international flights originating in other countries, especially those

that have tight security, I'd try to get an official pronouncement before going to the airport and not be too unhappy if a local official overrules it.



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Pete Soper (soper@encore.com) +1 919 481 3730  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
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Date: Mon, 26 Nov 90 12:04:28 PST  
>From: brown@ocelot.llnl.gov (Dave Brown)

**Subject: Portland Brew Pubs**

Several people have mentioned that they are going to Portland OR lately. I really enjoyed my trip and wanted to share with you some of the Brewpubs that I visited:

Bridgeport Ales - is Oregon's oldest microbrewery, (since '84) They produce about 8500 barrels a year. I understand that they may go into big time status next year breaking the 10000 barrel limit. They produce:

- Bridgeport Ale
- Golden Ale
- Blue Heron Bitter
- XX Stout
- Seasonal: Spring Draght, Winterbrew, Summer Wheat, Old Knucklehead holiday barleywine

McMenamin Breweries and Pubs - four locations in Portland, they sell many many varieties of beer besides their house brews- if you can, walk from your Hotel so you can try them all. Their house brews include:

- Cascade Head
- Ruby Ale
- Terminator
- Seasonal: Mars Bar Ale, King Crimson, Maid Marion, Fulton Ale, High Ale Wisdom Ale.

Portland Brewing Co. - A 4500 barrel plant, and one of my favorite. They have some unique methods of brewing, talk to the Brew-master if you can, a soft-spoken, but very knowledgeable person. They make:

- Portland Ale
- Oregon Dry
- Timberline Ale
- Grant's Ale (hmm, same name as a brewer in Washington, but probably a different product)
- Grant's Imperial Stout
- Grant's Winter Ale

Windmer Brewing Co. - This brewery wasn't open to the public when I visited this summer, but they plan to expand. Actually they are up to 10,000 barrels. I tried some of their brew at the hotel I stayed at, and frankly it wasn't that good, compared to the brewers above (IMHO). I would try these guys last. They produce:

- Altbier
- Weizen
- Hefeweizen
- Seasonal: Bock, Maerzen, Oktoberfest, Fest

Enjoy your trip to Portland.



Date: Mon, 26 Nov 90 18:13:27 EST

>From: Matthias Blumrich (GS) <mb@Princeton.EDU>

**Subject: need beginner info**

Hi. I am currently brewing my very first batch of beer and I am attempting to make a stout using a John Bull kit. I followed the directions, letting the initial ingredients cool over night before adding the yeast. The problem is, I see no bubbling activity in the fermentation lock (S-shaped kind). A friend of mine made beer over the Summer and got lots of activity. I am not sure how to know whether fermentation is progressing, so I haven't opened the carboy yet (7 gal. w/ 5 gal. beer). BTW, it has been 5 days since I added the yeast. So, should I worry? Did I get dead yeast?

Another question: what is blow-off? I have a book, but this is not described therein. Is there an on-line guide for beginners such as myself?

Thanks in advance...

- Matt -

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Date: Mon, 26 Nov 90 15:37:20 PST

>From: Lane\_Molpus@NeXT.COM

**Subject: atrange acidity increase in mead**

I started 10 gallons of mead brewing about a month ago. I used

12 pounds of raspberries, honey (to about 21.5 degrees Brix), acid to about 5.3ppt (as tartaric), plus nutrients and etc. After vigorous fermentation ceased (six days), I pressed out the fruit, and added pectic enzyme (1/2 tsp. per gallon, as advised by the package) to the resultant mead, which has been slowly fermenting since (it's still got about a percent of sugar that it's working on).

Here's the weird part: The total acidity has jumped to 8.9ppt, with a resultant increase in (unwanted) tartness. What happened? Is this due to galacturonic acid released by pectinolysis? Why so much? If so, does this suggest a toxic level of concomitant methanol? Any suggestions on the best way to bring down this acid level?

I see no evidence of a bacterial infection (e.g., alcohol is not being converted to acetic acid) or other potential cause of this problem. Apart from excessive sourness, it tastes and smells like mead normally does after a month's fermentation.

Thanks for any help,

Lane\_Molpus@next.com

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Date: 20 Minutes into the Future

Subject: \*\*\*\*\* //////////////////////////////////

Subject: atrange acidity increase in mead

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Date: 20 Minutes into the Future

>From: Rob Gardner

**Subject: \* The Newsgroup Question/The Official Answer \***

Full-Name: Rob Gardner - Professional Hacker

As I've told many people in the past, I have no intention of turning the Homebrew Digest into a newsgroup. Doing it would result in:

1. Reduced audience - everyone can get email, but not everyone can get news. Gateway the list to news, you ask? I certainly don't have time to do it, and I think it will have an adverse affect- see #3 below.
2. Drastic decrease in 'conversational' style of the digest- email reaches most everyone in well under a day, but news takes several days to reach some sites. Not everyone will be able to keep up with the latest discussions with such a time lag. And does anyone else notice that answers sometimes appear on news before the questions? That could be just me, but...
3. Drastic decrease in "signal to noise" ratio. People are constantly rejoicing over the wonderful SNR we enjoy here, and whining about how bad it is in most newsgroups. I can only predict the same fate for the digest were it to become a newsgroup, or if it were even gatewayed.

What would be the advantage of converting? Wider exposure? It seems that anybody who finds rec.food.drink (or rec.food.homebrew?) and is interested in homebrewing simply winds up subscribing to the digest anyway. Well over 900 (yes, nine-hundred!) people seem to have confirmed this theory. Also, the Digest is listed in the Network list-of-lists, which is kind of an electronic yellow pages.

The only advantage I can see at all to converting would be to reduce mail traffic at my site. I have received attention several times in the past from network czars and bean counters due the traffic being generated from here, and I don't doubt that one day the electronic inquisition will arrive. All of you can help by setting up local distribution points if there are more than a few subscribers at the same location or within the same organization. While we're on the subject of conserving network bandwidth, remember that a digest is only sent to those on the mailing list, while a newsgroup goes literally everywhere, including may sites where it may not be read.

I hope nobody considers it presumptuous of me to declare this case CLOSED.

In the interest of more signal and less noise, please don't submit any more articles on this subject unless you have something new to add.

Rob





Date: 20 Minutes into the Future

Subject: \*\*\*\*\* //////////////////////////////////

Subject: \* The Newsgroup Question/The Official Answer \*

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Date: Mon, 26 Nov 90 20:16:16 -0500 (EST)  
>From: "Peter L. Cousseau" <pc25+@andrew.cmu.edu>  
**Subject: How do I start?**

Hello.  
I am interested in do some home brewing.  
What I need to know is addresses were I  
can mail order the equipment and ingredents  
and the names of some good books to read on the subject.

Thanks in advance.

Pete.

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Date: Mon, 26 Nov 90 18:57:16 PST  
>From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Newsgroup**

Personally, I prefer the digest format because of the ability to just load the file into MS Word and scan through the day's entries, much like reading a newspaper. That's my 2 cents.

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Date: Mon, 26 Nov 90 19:28:51 -0800

>From: Mitch Hendrickson <mitchh@sunofzippy.gvg.tek.com>

**Subject: Re: Hop measures**

Tim>           opened a package identified as containing 1oz and measured it.  
The  
Tim>           volume, as close as possible, was 1/4 cup. This also seemed to  
be  
Tim>           equal to 4 tablespoons. Could someone confirm whether these  
Tim>           quantities are correct? Have other people measured pellets?  
What was

Yes, 4 Tablespoons = 1/4 cup. Used that one Friday. Hmm, I'd have  
guessed that you could probably get 2 oz of pellets into 1/4 cup.  
Anybody out there experienced radical variations in pellet density?

-Mitch

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Date: Mon Nov 26 13:52:54 1990  
>From: bose!synchro!chuck@uunet.UU.NET  
**Subject: re: dilutions**

In hbd#544, Chip Hitchcock asks about high-gravity brewing.

Yes, some of the mighty do poo-poo this technique. However, I have had quite a bit of success with high-gravity brewing. Probably 90% of the beer I make is done this way.

All this means is that you brew some beer in your kettle then somewhere along the line you dilute it. Dilution can take place in the primary, secondary or keg. Many homebrewers boil less than full volume then top up in the primary, this is a form of high-gravity brewing.

Generally, I brew for a final 10 gallon volume, but do a 7 gal boil, 7 gal primary, then split & dilute into 2 5 gal secondaries, followed by 2 5 gal kegs. For my extra light easy-living pale ale, I brew for a 15 gal final volume. When you dilute, fermentation often gets more vigorous for a day or two, then settles down. We have also noticed that when diluting in the keg, it takes a few days for the beer and water to really integrate, before that it tastes like diluted beer.

You might want to sample the concentrated beer before diluting. The high-gravity version is often quite good, and you might want to set some aside. This is how I get imperial stout & dry stout out of the same batch. You may also find that you don't want to dilute it as much because it didn't come out as strong as you expected.

Currently, I have a special bitter, maibock, xmas ale, trappist, & brain death light all on tap and all high-gravity diluted beers. The only full strength beers on tap are a triple and regular brain death, plus a couple of meads.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

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End of HOMEBREW Digest #545, 11/27/90

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Date: 26 Nov 1990 14:00 EST

>From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)

**Subject: German purity Law, homebrewing newsgroup**

First things first. Where can I find a copy of the German purity law? Yeah, yeah, I read about it in TCJOH, etc., etc - but I've never actually read the declaration itself. I'd like to. While drinking my kreausened beer.

Second - my opinion on this rush to become a usenet newsgroup: Don't. Occasional mentions of the Homebrew Digest on rec.food.drink are enough to direct people this way if they're interested. Opening up to general postings lowers the signal-to-noise ratio (endless conversations on the merits of Bud over Coors over Miller over Busch. Anyone who's ever drunk a beer posting and posting and posting. Think about it) and invites never-ending flame wars. Sorry, but most people just \*don't\* relax, don't worry, have a homebrew.

I also like getting this happy bit of mail each morning. It's how I start my day, or afternoon if our server is slow. Our newsgroup server, on the other hand, is never less than 3 days backed up. Sound familiar? Think about subject postings getting stretched out over weeks because network delays vary delivery time. Fantastic. Boy, I really want to read Coriolis effect flames from every physics-freshman-who-just-had-a-Sam-Adams-yesterday for a month each Fall.

I personally promote this digest by trumpeting the quality of the postings. It's the reason I subscribe, the reason the people I work with subscribe, and I'd guess the reason most everyone subscribes. So don't screw it up.

Reasonably relaxed,  
-A Dietz  
Bellcore, Morristown  
bellcore!hera!afd

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Date: Tue, 27 Nov 90 08:17:58 EST  
>From: SILL D E <de5@stc06.CTD.ORNL.GOV>

**Subject: Re: \* The Newsgroup Question/The Official Answer \***

From: Rob Gardner

As I've told many people in the past, I have no intention of turning the Homebrew Digest into a newsgroup.

I don't really care that much one way or the other, and I respect your decision and your right to do it your way, but I'd like to point out some problems with your rationale.

1. Reduced audience - everyone can get email, but not everyone can get news. Gateway the list to news, you ask? I certainly don't have time to do it, and I think it will have an adverse affect- see #3 below.

Someone else could set up and maintain the gateway. The only impact it would have on you is that you'd have a smaller mailing list to maintain. As for the possible adverse effects mentioned in #3: that's another issue, let's not count it twice.

2. Drastic decrease in 'conversational' style of the digest- email reaches most everyone in well under a day, but news takes several days to reach some sites. Not everyone will be able to keep up with the latest discussions with such a time lag. And does anyone else notice that answers sometimes appear on news before the questions? That could be just me, but...

News statistics regularly show that the vast majority of articles are delivered in a day. By the second day, 90-95% have reached their destination. Considering the number of uucp-connected sites that only pass news and mail once daily, that's not too bad.

3. Drastic decrease in "signal to noise" ratio. People are constantly rejoicing over the wonderful SNR we enjoy here, and whining about how bad it is in most newsgroups. I can only predict the same fate for the digest were it to become a newsgroup, or if it were even gatewayed.

Signal-to-noise ratio in a newsgroup is highly dependent upon the format and topic of the group. The RISKS digest (comp.risks), which is gatewayed to a mailing list too, has the highest S/N ratio of \*any\* newsgroup I've ever read. Peter Neumann, it's moderator, would probably be willing to discuss the S/N ratio and moderator workload issues with you, if you're interested.

What would be the advantage of converting?

As you mention later, reduced mail load for your system is one benefit you'd receive. Another is fewer add/remove requests. Probably the biggest benefit would be to homebrew subscribers who prefer the news

interface to mailing lists or who simply don't like receiving mailing lists in their personal mailbox.

Wider exposure? It seems that anybody who finds rec.food.drink (or rec.food.homebrew?) and is interested in homebrewing simply winds up subscribing to the digest anyway. Well over 900 (yes, nine-hundred!) people seem to have confirmed this theory. Also, the Digest is listed in the Network list-of-lists, which is kind of an electronic yellow pages.

There's no doubt that many have found the digest through one avenue or another, but there's also no doubt that even more would participate if it was available as a newsgroup.

The only advantage I can see at all to converting would be to reduce mail traffic at my site.

That ignores the advantages readers/participants would get.

While we're on the subject of conserving network bandwidth, remember that a digest is only sent to those on the mailing list, while a newsgroup goes literally everywhere, including may sites where it may not be read.

Numerous calculations have been performed that show a mailing list with over a hundred or so recipients consumes more bandwidth than a newsgroup. That's one of the reasons news exists. Each article is sent to each site only once, whereas the same mail message may pass through a site many times on its way to various destinations.

I hope nobody considers it presumptuous of me to declare this case CLOSED.

Perhaps it is a little premature.

My biggest objection to the anti-newsgroup side is the elitist attitude. Sure, our S/N is higher than it would be if everyone knew we existed and could participate without having to subscribe. But is maximal S/N ratio our ultimate goal? Isn't the sharing of homebrewing information among interested parties our raison d'etre? I mean, if we want to be elite and selective, shouldn't we have minimal proficiency requirements? Wouldn't our S/N ratio increase if we only let homebrewer's with demonstrated proficiency post? Sure it would, but it would also make HBD a significantly less useful source of information for the average homebrewer.

-Dave

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Date: Mon, 26 Nov 90 21:33:51 EST  
>From: Pete Soper <soper@maxzilla.encore.com>  
**Subject: Yeast Culturing**

Others have described their adventures with culturing Sierra Nevada yeast from a bottle of SN beer. Here are my two cents.

I've "plated out" SN Pale Ale on petri dishes of wort-agar twice. The first time I put about 20 microliters (two dabs from an inoculating loop) onto the agar. The beer was from the top of the bottle but I'd shaken it and let it sit upside down for two hours to distribute the yeast. I got only two colonies and they became visible after more than a week.

Recently I used the technique usually described. That is I poured off most of the beer, swirled the yeast sediment and then poured the "dregs". But for the wort-agar dish I only used perhaps 1/2 milliliter. (The mouth of the bottle was sterilized with an alcohol flame). It still took over a week but this time I got around ten colonies per square centimeter all across the dish with nothing visible except yeast (i.e. no molds or bacteria). But extrapolating to a guesstimate I'd say there were on the order of 10000 yeast cells in the dregs of that bottle and to me that is a very, very small number. In the first case the SN beer was about 4 months old while the second bottle was two months old.

At this point if I were going to make a starter from bottles of SN I'd take the advice posted some time ago and combine the dregs from multiple bottles. I also think that given the very small amount of yeast involved it would be critical to sterilize the bottle lips and very carefully prepare the starter bottle and wort. I feel lucky to have brought back a bunch of glass fermentation locks from England (expensive unobtainium over here) so I can run all the parts and the starter wort through a pressure cooker and make truly sterile starters.

After ten days the colonies on the second dish are around a millimeter and a half in diameter each. In a few more days I'll pitch one into about 20ml of wort and a day later use this to inoculate slants. With this and finishup of a dish of Wyeast 2308 colonies I'll have eight strains on slants and I intend to go with these as exclusively as possible during the next several months.

Taking a week for the SN colonies to become visible to the naked eye represents about a fourth to a third the growth rate with fresh Wyeast cultures. The only slower growth I've seen was from a sample of a Belgian beer called "Bios" in which I had given up on the dish after a few weeks and then noticed a few colonies around a month after streaking. It is anybody's guess how old the Bios was since there is no date code available. Judging by the crummy track record around here I would say it was a year old, at least.

Has anybody else read Teresa Fahrendorf's article "Building an Incubator and Home Lab Culturing" in the latest AHA conference proceedings? In particular I'm interested if any of you have used HLP (Hsu's Lactobacillus-Pedicoccus Medium) to see what is growing in your homebrew setup. Combined with Fix's article in the same proceedings it seems like we are fast entering the stage where it is possible to really determine just where we stand as far as microbiological

purity. I haven't called Siebel and Son's yet to see what is needed to obtain this. I hope they are not like Fisher, requiring a company account and frigging financial statements to give you the time of day.

It's funny but the more I play with yeast the more I find myself spiraling in on use of just a couple strains. If stranded on a cold desert island (with plenty of malt and water) I think I could last out a few years with Wyeast 1028 and 2308. Or maybe just 1028; but those malty clean lagers are so nice. Best to leave it at two!

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Pete Soper (soper@encore.com) +1 919 481 3730  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
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Date: Tue, 27 Nov 90 10:43:41 EST

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>

**Subject: Heavy beers -- all-grain problem?**

I'm interested in doing a all-grain Dopplebock. I've done a couple all-grain batches and would prefer to stay with grain if I can. Miller, however, indicates that doing a real heavy all-grain beer can be a problem. In his recipe for Dopplebock, he uses extract, and boils down a larger-than-needed volume to concentrate the wort. Have any of you had success with this or other techniques? I imagine Imperial Stouts would have the same problem... Recipes appreciated, of course :-)

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Date: Tue, 27 Nov 90 10:26:02 EST  
>From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: newsgroups**

Why not just periodically post the digest request address on rec.food.drink. Many homebrewers read rec.food.drink and from my understanding many of them find their way to the digest from there because the digest is a more interesting and intelligent format for discussion than many newsgroups tend to be, though rec.food.drink is pretty flame free.

I know that we recently posted address info on the compuserve BBS and I believe that a few of the compuservers are now listening in here, though I think they have to deal with truncated digests as it appears compuserve has some arbitrary limit on incoming mail messages in ascii format.

Anyway I think periodic posting on rec.food.drink will give those interested a pointer to the right place with only minimal hassle to the operator, besides if you can get newsgroups you can get the digest but not the other way around.

JH

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Date: Fri, 23 Nov 90 9:56:50 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Yeast Culturing**

In HOMEBREW Digest #539, Justin A. Aborn has apparently been reading Rog Leistad's book ...

>The claim is that with absolute sterility you can produce large  
>amounts of perfectly uncontaminated yeast cultures ...  
>Has anybody heard anything like this? Last I knew, yeast put out  
>their own pesticides that killed non-yeast invaders. If they do  
>this, why do I have to be \*so\* careful as long as I start with a  
>reasonable yeast population?

Because only SOME strains of yeast, the so-called "killer strains", are able to overcome a rival colony that's already established. For the others, the potential of alien invasion is always there, and is never more serious than when pitching yeast populations are small. That's why sanitation is such an issue, and why closed fermentors are so desirable, especially in the summer, when airborne populations of wild yeast and bacteria are at their highest. To introduce a contaminant microorganism to the inoculum would be potentially disastrous to your beer, so Leistad recommends pressure canning virtually everything, to assure even contaminant spores are dead. While you might get away with less, I know of no other way to be absolutely sure of the purity of your yeast culture. Personally, I wouldn't depend on the yeast's ability to fight off invaders.

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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-)      =

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Date: Fri, 23 Nov 90 10:18:03 PST  
>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
**Subject: Aeration vs. Oxidation**

In HOMEBREW Digest #540, Kinny Baughman sez:

>In HBD #539, Marin Lodahl says:

>>Pouring hot wort, even gently, is an invitation to oxidation.

>Paradoxically, aeration of the wort \*prior\* to pitching the yeast is  
>recommended in that the yeast needs some oxygen in order to  
>metabolize properly. During a tour of Sierra Nevada that I took this  
>summer on the way to the AHA conference, Ken Grossman pointed out that  
>they aerate the wort at the halfway point through their chilling  
>process.

I want to be perfectly clear about this: aeration and oxidation are not the same thing. As Kinny says, aeration before pitching is vital for proper yeast growth. But that aeration must take place when the wort is cool or cold. Why? The principle cause of the "cardboardy" flavors and other effects associated with oxidation in beer is the oxidation of alcohols into aldehydes, which have very low sensory thresholds. The melanoidins produced during malting and the boil moderate this reaction. These melanoidins, if in the reduced form, strongly retard the process, serving as a sort of natural preservative; if in the oxidized form, they have the opposite effect. Oxidizing the melanoidins requires energy, usually available in the form of heat, so the more available heat, the faster the reaction can proceed. If you pour hot wort through a sieve to another container, you're providing very efficient aeration in the presence of lots of heat, and have just oxidized your melanoidins, which will lead, later on, to aldehyde production.

For a detailed discussion of this process: Fix, George:  
"Principles of Brewing Science", Brewers Press, 1989; start at page 130.

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Date: Fri, 23 Nov 90 11:10:42 PST

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

**Subject: Chilling and Trub**

In HOMEBREW Digest #541 there were a couple of postings related to an area that's had perhaps too much of my attention. In the first of these, Russell Greenlee is ...

> attempting to quickly cool my hot wort to the low 30s (F) as  
> recommended by Miller and Noonan. I have a counter flow chiller ...  
> ... that chills boiling wort to tap water  
> temperature (50 - 60F). I have tried running the cooled wort through  
> another 18 feet of 1/4 ID copper tubing immersed in an ice bath with  
> limited success (i.e. a 5 degree temp. drop at reasonable flow rates).  
> My next experiment is to try using rock salt on the ice to lower its  
> melting point and thereby increasing the temperature difference  
> between the wort and the cooling bath. Has anyone out there come up  
> with a technique for quickly chilling wort to around freezing?

Not with the kind of speed counterflow chillers usually provide. My immersion chiller takes over an hour to get my wort from boiling to near-freezing, but only the first 20 to 40 minutes (depending on water temperature) of that are needed to get down to normal pitching temperatures. Those last few degrees are dearly bought. I hesitate to suggest it, but you might need a second pass through the chiller, with icewater circulated through the jacket, to get the temperature down that low. I usually switch from tap water to icewater at about 80F.

In the same issue, Don McDaniel repeated a frightening experience I once had, and for the same reason:

> ... yesterday I cooled my wort (with an immersion chiller),  
> racked it into the carboy allowing maximum aeration, and pitched  
> a thoroughly activated yeast. This morning I went down to the cellar  
> to rack the wort off of the trub and into my primary. So far, so  
> good. There was a bit of krausen in the neck of the carboy and the  
> fermentation lock was bubbling merrily. I performed the transfer and  
> went off to work ...

And fermentation apparently stopped, before really starting.

> ... How can I rack  
> the wort off the trub without leaving the (ale) yeast behind. If  
> I can't have it both ways, which is more important, the trub  
> or a fast yeast takeoff?

I did the same thing, with the same results. The yeast did eventually recover, but never seemed to have anything like the vigor of that first 10 hours or so. So I re-read Miller, and noticed:

> Miller says he chills to just above freezing, allows it to warm to  
> fermentation temp overnight, then racks and pitches. Sounds good to

>me but I have no way to chill to 35 F, and I don't like the idea of  
>leaving wort sitting around at 60-70 F without yeast.

I don't like it either, but it seems to work. So well, in fact, that I use this method most of the time, the exceptions being when I run into a problem with my recirculation setup (rare, now), or in the summer, when the volume of wild airborne contaminants makes it seem too risky, even for me. My primitive temperature controls make summer beers less than ideal products, so the degree of improvement obtained is not so significant.

Others have probably reached other conclusions, but I prefer to let a fermentation go undisturbed to completion, even if I haven't removed the trub. If I remove it before pitching, using the Miller method, then I just let the yeast accumulate on the carboy floor, and go single-stage, unless I'm trying to maximize diacetyl production. If I don't remove the trub before pitching, I'll usually let it proceed for at least a week before racking.

Developing a way to chill to 35F or so is a nuisance, but not as difficult as it may first seem. A frequent contributor to this forum, Pete Soper, has done considerable experimentation along this line, and has published his results in earlier issues. I've fashioned a simple icewater recirculation system, and it works just great. After trying several different pumps (failures included one that attached to my astonishingly noisy electric drill, and the pump from a 5,000 CFM evaporative cooler), I've settled on a little Teele pump with hose fittings on the inlet & outlet. After initial experimentation with a system of valves & hoses Rube Goldberg would have loved, I now just reconnect the chiller to the pump. I use the sink as an ice bath. My total investment in all this is still under US\$30, though I admit to having been very lucky concerning that Teele pump. Try recirculation!

At this point I'll lapse into an odd silence for a few weeks, while tasting in Belgium and northern France (bieres de garde!). If I run across anything the Digest readers would find interesting/astonishing, I'll report! Au revoir ...

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Date: Mon, 26 Nov 90 20:14:33 -0500  
>From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Re: Homebrew Digest #544 (November 26, 1990)

RE: Travelling with homebrew. . .I haven't done it yet, but I would be cautious if you take it through the X-ray. If they see bottles of liquid, they SHOULD ask you to open your case. If it looks suspicious, I would hope they would ask you to remove it (no offense about your beer, just that I prefer to err on the side of caution when I'm on the plane).

You might try bottling in some standard bottles and explain that you are taking the beer to a friend (very true). The problem is the crowns. I found Rolling Rock returnable bottles a good choice for buy-from-the-party-store bottles. They have painted-on labels and don't require a lot of soaking to remove paper labels. That is if they still do that kind of bottle. With a plain crown, they should pass muster -- unless a security guard recognizes that Rolling Rock doesn't brew an opaque beer (like stout).

Maybe there are folks who have encountered resistance to carrying on homebrew. If you don't want it shaken around, try putting it in a catalogue case with other carry on items and keeping it with you. Check it and you can expect beer-soaked clothes for the rest of your trip. The Samsonite commercials aren't far from wrong when they show apes handling baggage (apologies to home-brewing baggage handlers out there, you wouldn't do that).

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The most important thing you have to know  
in life is yourself.

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Date: Tue, 27 Nov 90 13:55:46 EST  
>From: durbin%cuavax.dnet@netcon.cua.edu  
**Subject: brew on airplanes**

I have been carrying beer on international flights from germany to the states atleast 6 times. I have always carried, usually 20 1/2 liters, the beer in carry on, with no problems. My roommate used to just check in as baggage a plastic case until he had taken away by the folks loading the plane in Germany. They told him that a bottle broke and that they couldn't let the beer drip all over everyone else's luggage. The person who talked to him wasn't security but a person who loaded planes. After that incedent he packs them in a box & puts dirty laundry around them. As far as the law us concerned beer is not regulated, at least federaly, only spirits. I always carry the customs pamphlet with me. I'm going this X-mas and plan to bring a case back of beer, will let you all know if there are any troubles.  
Just brewed my 2nd batch of homebrew can't wait to taste it!

Prosit!  
Phil

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Date: Tue, 27 Nov 90 12:38:35 mst  
>From: Mark.Nevar@hp-lsd.cos.hp.com  
**Subject: Soda kegs - how do I sanitize them**

I finally got some soda kegs to use. I need to know how to sanitize them. Cleaning isn't too hard, but I'd like to hear your procedures on kegging. This is how I see it:

Clean keg.  
Sanitize - bleach ? what about the valves ? Leave them on, boil, what ?  
Add priming syrup.  
Inject a little CO2 to act as a buffer (CO2 should sink to botom).  
Rack beer to keg.  
Install lid.  
Inject CO2 to seal o-ring.

Seems easy enough, but how do you clean/sanitize the keg itself ?

Here's a report on Brewpubs I hit while vacationing in LA:

State Street Brewing Company / Brewhouse Grill, Santa Barbara  
Small Brewpub, extract based, whitbread yeast. Brewery housed  
next to bar in glass enclosed room. Decent pub food.

Three brews:

German Lager - similar to DAB, although a little maltier.  
State Street Ale (a British Ale) - no head (as expected), but flat and cloudy  
Porter - Best of the group.  
They all had cute names, but I forget them. Reasonable prices, the 22oz glass  
was 3.00. Bottled microbrews available, but not moving.

Belmont Brewing Company, Long Beach

Larger, with indoor and outdoor dining. On the beach. All-grain.

Extensive food menu.

Their "own" yeast strain. Brewery operations in open view behind bar.

Three brews:

Marathon Ale - a light bodied ale, ok, more fot the Bumiller crowd.

Full Sail Ale - a amber ale, much better

Long Beach Crude - a porter, advertised as not bitter (no available that day)

10oz glass - 2.00

16oz glass - 2.50

They also make their own birch beer at .95 a glass. It was very good.

Eureka Resturant and Brewery, Santa Monica

They wouldn't serve us. I was wearing shorts and a relax... t-shirt.

They said t-shirts were not allowed. This is Wolfgang Puck's new place.

Valet parking. Many businessmen. Many suits. Way too many tuxes.

We didn't know it was Puck's place until later that evening when we saw  
our relatives. The place had a 2-week waiting list for dinner. I berated  
the matre'd for a good 5 minutes before we gave up. I did manage to try the  
beer in another resturant the next day. American Pilsner style. I was  
glad they didn't let us in. Avoid this place like the plague.

Mark Nevar



Date: Tue, 27 Nov 90 12:39:17 mst

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

**Subject: re: dilutions**

I would like to point out that when diluting beer (anywhere except in the primary) if you have oxygen in the water, you risk oxidation. Remember the four phases of the yeast life cycle (see TCJoH by Papazian): fermentation is anaerobic -- oxygen is supposed to be all used up during respiration. I have heard that a little oxygen introduced after the completion of the respiration phase can still be used up, but a lot of oxygen will cause oxidation (I'm quite confident).

You can remove oxygen (along with chlorine if you have chlorinated tapwater) and, naturally, kill-off nasties simply by boiling (and then chilling) the water. As usual avoid aerating the water when adding it into the beer.

Al.

Just say no to newsgroups ;^).

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Date: Tue, 27 Nov 90 15:08:59 EST  
>From: "st. stephen" <ST402836@brownvm.brown.edu>  
Subject: Re: Homebrew Digest #545 (November 27, 1990)

Hi,

I've been gathering bottles to fill with all the wonderful homebrew we've got bubbling away, and i was wondering if there's anything wrong with using wine bottles. I didn't see them mentioned in the recent discussion of bottles/soda bottles etc. I don't think that you can cap them with the normal bottle capper thing, but i thought that you could use those reusable Champaign-cap-things. Is there a problem with the bottles not able to handle the pressure?

If anyone's tried this, or has some suggestions please send me info.  
Thanks,

steve

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Date: Tue, 27 Nov 90 17:57:45 EST  
>From: jessiman@kepler.harvard.edu (Alec Jessiman)  
**Subject: Maple Beer**

Driving through some of the backroads of New Hampshire recently, I was struck by an idea that I just can't leave alone - maple beer. I am guessing that these flavors would go together well. I started a batch with 3.3 lbs light malt extract, 2 lbs. light dry malt, 1 1/2 oz. cascade hops, and 1 cup pure maple syrup (tapped from a tree in Brookline, N.H.). I simply boiled the syrup in with the malt, and I am hoping for the best. Has anyone tried something like this before? With what success/failure? I decided a maple flavor might best accentuate a light ale, but maybe maple in a stout would be good, too.

If all else fails I'll add butter and drink pancakes.

Alec Jessiman (jessiman@kepler.harvard.edu)

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Date: Tue, 27 Nov 90 16:56:30 PST  
>From: John Cotterill <johnc@hprpcd.rose.hp.com>  
**Subject: I.P.A. Recipe Wanted**  
Full-Name: John Cotterill

I am looking for some good all-grain recipes for India Pale Ale.  
Please pass anything along to me via the digest or Unix-mail.  
Thanks in advance.

John Cotterill  
johnc@hprpcd.rose.hp.com

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Date: Tue, 27 Nov 1990 13:25:19 CST  
>From: CS\_PAUL@gsbvxb.uchicago.edu (Paul Ford 312/702-0335)  
**Subject: Weiss Beer**

A couple of questions:

1) Proportion of Wheat in a Wiess Beer:

I'm a great fan of wiess beer and finally tried to brew one a few weeks ago (my second all-malt brew). I used 2# wheat malt and 7# barley malt on the advice of my friendly neighborhood brew store owner. Then I read the blurb on the side of German import 4-pack Wiess beer (can't recall the brand) which indicated that their beer was 70% wheat. Seemed surprisingly high to me. My only other source on this is Papazian -- I seem to recall his recipe uses a pound or two of wheat for a 5 gal batch. Anybody have an opinion to offer on this range of proportions? What is the effect of varying the proportion of wheat malt in a weiss beer? Favorite recipes? Is brewing wiess beer as an ale even acceptable? (Haven't bottled my attempt yet.)

2) Butterscotch Flavor:

On another tack, several years ago I brewed a beer that ended it with a kind of 'butterscotch' (but not sweet) aftertaste. Not overwhelming, just a tad cloying, enough so that I didn't rush to finish it all off. I recently rediscovered some bottles of this beer and cracked one open. The multi-year aging didn't seem to hurt it too much, but it didn't help it either, the butterscotch is still there. Now that I'm reading this great newsletter maybe someone much wiser in the ways of homebrew can answer my question: what is this off flavor and what causes it? My notes on this beer tell me it was made with 2 cans of malt extract, 1 pale, and 1 amber, some crystal malt and Red Star ale yeast. Of some 15 batches this is the only time I've run into this flavor.

Thanks,  
Paul Ford

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End of HOMEBREW Digest #546, 11/28/90  
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Date: 28 Nov 90 02:11:46 MST (Wed)  
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)  
Subject: Reinheitsgebot (purity law)

hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz) asks:

> First things first. Where can I find a copy of the German purity law?  
> Yeah, yeah, I read about it in TCJOH, etc., etc - but I've never actually  
> read the declaration itself. I'd like to. While drinking my kreausened  
beer.

that's "kraeusened" (ae = a umlaut) If you really want to get back to our roots, get a copy of Jackson's big book. In it there is a reproduction of the Reinheitsgebot as it was originally written--complete in the original hand-written Fraktur, archaic spellings, and all. I think it's fascinating--the world's first consumer-protection law! I'll try a transcription here; anyone who wants to send corrections can do so and I'll incorporate them. (Note that I'm transcribing what's written; I'm \*not\* trying to update the spelling or fix even some obvious errors! For example, I'm fairly sure that "kainem" below would be "keinem", and I can't make a better transcription than "nithallten" based on what I see.)

Wir woellen auch sonderlichen/das fueran allenthalben in unsern Stetten/  
Maerckthen/un auff dem Lannde/zu kainen Pier/merer stueckh/dan allain  
Gersten/Hopffen/un wasser/genomen un gepzaucht foelle werdn. Welher aber  
dise unsere Ordnung wissentlich ueberfaren unnd nithallten wurde/dem sol  
von seiner gerichtzoebzigkait/dasselbig ?as Pier/zuestraff  
unnachlaesslich so oft es geschicht/genommen werden.

Punctuation was different in those days, obviously. I've copied in the /es as they appear; they substitute for comma and some other things. Period exists, but not semicolon as far as I see.

The important part is the "allain Gersten...wasser" which is "only malt, hops, and water". I'm not going to attempt a complete translation, but the following sentence (Welher aber...) starts out with an ominous "But whoever this of our orders knowingly disobeys..."

Do we have any German scholars out there? It's clear my high-school German (vintage mid-'60's) just isn't up to the task!

Come to think of it, if we could clean this up I'd be willing to make some single-page posters of it. I've got a Fraktur font handy. Not sure how we would distribute it, but we'll figure that out. It's probably OK to make copies. (After > 450 years, the copyright has probably expired.--)

---  
Dick Dunn      rcd@raven.eklektix.com    -or-    raven!rcd    (303)494-0965

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Date: Wed, 28 Nov 90 9:02:28 CDT  
From: sja@gath.cray.com (Sheridan Adams)  
Subject: Re: wine/champaign bottles

> I've been gathering bottles to fill ... and i was wondering if  
> there's anything wrong with using wine bottles... I don't think that you  
> can cap them with the normal bottle capper thing, but i thought that you  
could  
> use those reusable Champaign-cap-things. Is there a problem with the  
bottles  
> not able to handle the pressure?

There is nothing wrong with using those bottles that I know of. As  
a matter of fact I used two the last time I bottled. If you get the right  
type it can be capped with a standard capper. Just check to see if it has  
a lip like the beer bottles. Otherwise corks of one type or another will  
work. You may want to get some wire tie-downs just in case. As far as  
pressure is concerned, no problem. Any champaign I've ever had has a lot  
more pressure than any beer I've ever had.

The only other thing I can think of is the size of the bottle. They  
hold twice as much or more than a standard bottle. I would use those bottles  
when serving a group as I don't like resealing any sort of carbonated  
beverage container. I don't like it when the beverage goes flat.

-- --

Sheridan J. Adams  
sja@grog.cray.com  
(612) 683-3030

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Date: Wed, 28 Nov 1990 10:07:58 EST  
From: Marc Rouleau <mer6g@virginia.edu>  
Subject: Long Fermentation -- Autolysis?

I'm relaxed and not worrying, but I'd also like some advice. :-)

My current batch is a brown ale with two cans of John Bull Amber, a pound of crystal steeped at 175 degrees for 25 minutes (I now know that was too high), hop pellets, and Wyeast German Ale yeast. SG 1.036. I started the yeast in a champaign bottle half filled with wort and pitched all the liquid when it had a couple of inches of foam on the top. I pitched at 70 degrees and the temperature has remained constant since then.

I left it in a closed plastic fermenter (no bubbling, probably because the lid doesn't seal perfectly) for four days, and then I racked it to a carboy. SG 1.018. (Since then I've finished Miller's book and am resolved to try single-stage fermentation in an acid carboy.) The beer in the primary was covered with gooey plasticky mustard-colored stuff. I left this top layer and the bottom layer of trub/dead yeast behind.

The medium-brown beer started bubbling away happily in the carboy at a rate of about one ever 5-10 seconds. Within a day an inch of sandy sediment (dead yeast, I assume) had accumulated. Seven days have passed since the racking and it's still bubbling about once every 10 seconds. The layer of yeast is now almost two inches high, and the beer is dark-brown.

What should I do? Miller warns that autolysis of yeast can be a problem with high pitching rates and high temperature. Could that be what's happening now? Or is it reasonable to believe that there's still fermentable stuff (other than spent yeast) in the beer?

-- Marc Rouleau

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Date: Wed, 28 Nov 90 07:27:16 -0800

From: darryl@ism.isc.com (Darryl Richman)

Subject: The Rheinheitsgebot (German Beer Purity Law)

>From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)  
>First things first. Where can I find a copy of the German purity law?  
>Yeah, yeah, I read about it in TCJOH, etc., etc - but I've never actually  
>read the declaration itself. I'd like to. While drinking my kreausened  
beer.

How could such pleading go unrewarded? I have in front of me a book entitled "Hofbrau Munchen 1589-1989", really just an extended bit of marketing hype for HB, but it includes such things as a color photo of the Rheinheitsgebot of 1516. I hope you will pardon any typos I add because the gothic script is not native for me; it would also appear that this is written in the Bayrische dialect:

"Wie das Pier summer un winter auf dem Land sol geschenckt und prau"en werden

"Item Wir ordnen ferzen und wollen mit Rathe unnser Landeschaffe das furan allenehalben in dem Fu"rstenthumb Bayern auf dem Lande auch in unsern Stettn un Ma"rckthen da dephalb hieuor kain fonndere ordnung istvon Michaelis biss Georij ain mass oder kopffpiers u"ber ainnen pfennig Mu"ncher werung un von Sant Jorgentag biss auf Michaelis die mass u"ber zwen pfennig derselben werung und derenden der kopff ist u"ber drey haller beynadgesetzter Pene nicht gegeben noch aufgeschenckt sol werden. Wo auch ainer nit Merzn sonder ander Pier prawen oder sonst haben wu"rde sol Erd och das kains wegs hoher dann die mass umb ainen pfennig schencken und verkauffen.

\*\*\*\*\*

Wir wollen auch sonderlichen das sura"n allenthalben in unsern Stetten Marckthen un auff dem Lannde zu kainem Pier merer stu"ckh dan allain Gersten Hopffen un Wasser genomen un gepraucht solle werden.

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Welher aber dise unsere Ordnung wissentlich u"berfahren unnd nit hallten wurde dem sotvon seiner gerichtzobrigkait dasselbig vas Pier zustrass un nachlasslich so osst es geschicht genommen werden. Redoch wo ain Geu"wirt von ainen Pierprewen in unsern Stettn Ma"rckten oder ausmlandepezuzeitn ainen Einer piers zwen oder drey kauffen und wider winnter den gemaynnen Pawisuolckaussencken wu"rde dem selben allain aber sonsst nyemandts sol dye mals oder der kopffpiers umb ainen haller hoher dann oben gefirztist zegeben un ausszeschencken erlaubt und unuerpotn. Auch unns als Landssfursten vorbehalten sein. Wohier inn so mercklich beswa"ru"ng aus mongl oder theu"rung des gerrayds fu"r sielen (nach dem die fargenng auch die gegent und rifirn mit dem trayd in unsern Land ungeleych sein) darin gemainem nutz zu gutem ma"ssigung zu"thu"m wie dann solhes her nach im beschluss von dem fu"rthaus mit merern wortten aussgebruckt geserztift.

I bielieve that the sentence within the asterisks says (very roughly):

"We especially will that in all our city markets and across the land no beer

shall come brewed from other than barley, hops, and water exclusively."

(Of course, if you believe me, you are entrusting yourself to someone with about 10 weeks of "conversational German" and a pocket English/German - German/English dictionary. You can't always believe what you read, you know. Anyone with a more scholarly understanding of the tongue is welcome to send corrections.)

Anyway, to you I say "Ein Prosit!"

--Darryl Richman

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Date: Wed, 28 Nov 90 10:29 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ALCVAX.PFC.MIT.EDU>  
Subject: Reduced signal to noise...

...sigh....

it seems like this issue won't die, so I feel I have to regretfully add my two cents worth.

- 1) many salutations to Rob Gardner for impeccable management of the digest. Benevolent dictators are hard to find, and worth their weight in gold.
- 2) I agree with \*all\* the various stated reasons for keeping the digest as is, most strongly: "if it ain't broke, don't fix it", and "I've got work to do -- a digest a day is barely ok, a constant stream of interruptions isn't".
- 3) I fully agree and endorse Rob's decision to leave well enough alone.
- 4) I wish Dave Sill would shut up so we can go back to discussing brewing. I hereby grant Rob full endorsement to censor additional discussion on this issue (including this message if he wants).

Sorry to waste your time folks. Dave - if you want to flame me, do it directly, and don't clutter up the digest. You can find me at the address below.

Speaking of brewing...

I finally gave up on my last two kegs of brew (partial mash split into a red bitter and stout). The Edme yeast infection got them, and I kept hoping that it would settle down and be drinkworthy, but by now it tastes like jet fuel with porcupine piss. I just got enough grain for another batch of bitter, and I'll probably use Whitbread. One of these days, I might even give up my anarchic ways and switch to liquid cultures, but I can't seem to plan ahead enough. Questions:

- 1) does anybody out there have a recommendation for a good Wyeast to use for a first try in a red bitter?
- 2) has anybody tried the Mt. Hood hops mentioned in the special issue of Zymurgy? (I haven't seen it in any of the local stores).

Jeff Casey            casey@alcvax.pfc.mit.edu

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Date: Wed, 28 Nov 90 07:36:57 -0800  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Heavy beers -- all-grain problem?

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
>I'm interested in doing a all-grain Doppelbock. I've done a couple  
>all-grain batches and would prefer to stay with grain if I can. Miller,  
>however, indicates that doing a real heavy all-grain beer can be a problem.  
>In his recipe for Doppelbock, he uses extract, and boils down a  
>larger-than-needed volume to concentrate the wort. Have any of you had  
>success with this or other techniques? I imagine Imperial Stouts would have  
>the same problem... Recipes appreciated, of course :-)

I have a bit of experience here, and I have found that to make a good tasting doppelbock (for example, like Salvator from Paulaner), you do have to boil to concentrate your extract. You can find my recipe for such a doppelbock in the latest Zymurgy, but beware-the recipe is for 15 gallons, not 5. I boiled 19 gallons I collected from sparging for 3.5 hours to get down to 13 gallons (biggest size I can handle at the end of the boil) and then added water in the primary to reach 15 gal. of wort.

The English have a different approach, at least for barleywines. They make two beers from one mash by making the barleywine from exclusively the first runnings from the lauter tun, and make a mild from what ever is left over. Brewers are thrifty people and do not easily throw away extract. Be creative!

--Darryl Richman

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Date: Wed, 28 Nov 90 08:37:05 mst  
From: Jason Goldman <jdg@hp-1sd.cos.hp.com>  
Subject: Newsgroup debate, mashing

>In Digest #546, SILL D E writes:  
> News statistics regularly show that the vast majority of articles are  
> delivered in a day. By the second day, 90-95% have reached their  
> destination. Considering the number of uucp-connected sites that only  
> pass news and mail once daily, that's not too bad.

New postings at my site are often a week old or older.

> My biggest objection to the anti-newsgroup side is the elitist  
> attitude. Sure, our S/N is higher than it would be if everyone knew  
> we existed and could participate without having to subscribe. But is  
> maximal S/N ratio our ultimate goal? Isn't the sharing of homebrewing  
> information among interested parties our raison d'etre? I mean, if we  
> want to be elite and selective, shouldn't we have minimal proficiency  
> requirements? Wouldn't our S/N ratio increase if we only let  
> homebrewer's with demonstrated proficiency post? Sure it would, but  
> it would also make HBD a significantly less useful source of  
> information for the average homebrewer.

Elitist? You bet! Signal to noise ratio is VERY important to me. I have a job that takes up alot of my time. If I'm going to read this stuff, I want it to be chock full of real beer information. If somebody is not an expert brewer, but they want to post about brewing, I have no problem reading that. There's a good chance I'll learn from that person (whether they're an expert or not). However, flamefests, run-on threads that are only vaguely related to brewing, and non-related postings are a MAJOR irritant. I'm sorry that I'm contributing to the noise by responding on this issue! (1/2 ;-)

ObBrew:

Well, my last all grain batch (my fourth ever) is a success! I always heard (and objectively agreed) that all grain brewing gave more control and made better beer. My first attempts, however, disproved this. I stuck with it, though. Now, my latest batch is as good as an extract beer! That may not sound like much to the experts but it's a big deal for me. I think I'm finally getting over the learning curve. The areas I had the most trouble with were temperature control and efficient sparging.

Jason  
hp-1sd!jdg

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Date: Wed, 28 Nov 90 10:22:00 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Butterscotch & Maple

There was a really good article in a past Zymurgy regarding brewing with maple sap instead of water. I believe it also had some recipes that utilized maple syrup along with the article.

RE: Butterscotch. My guess is you've got excess diacetyl. This is typically linked to the yeast strain. I would suggest having a look at the Zymurgy troubleshooting special issue from 2 or so years ago. Yeast strain and fermenting temperatures can cause excess diacetyl production. Perhaps you can e-mail me more specifics regarding the brewing process and ingredients and I can make a suggestion

Jay Hersh  
hersh@coco.ctc.tasc.com

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Date: 28 Nov 90 08:41:43

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

**Subject: Maple flavors**

REGARDING Maple flavors

In HBD #546, jessiman@kepler.harvard.edu (Alec Jessiman) asks about using maple syrup to accent beer flavors.

I have tried to get the flavor of maple syrup into several beers I have brewed without success. I first tried, as Alec has, by adding a cup or so to the boil. Next I tried using maple syrup as my priming sugar, this worked well as far as carbonation was concerned but did not impart any detectable flavor. My last attempt was to get a "pure" maple extract, intended as a flavoring agent, and add that to the secondary. Still no maple character was evident. All of the brews I have tried this with have been fairly heavy beers. I thought that the maple would do a nice job of enhancing an oatmeal stout, however it is possible that the stout simply overpowered the maple. Perhaps Alec's attempt with a fairly light ale which is also lightly hopped will determine if the maple character is transferable at all, then we'll build from there. Let us know how it turns out!

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: 28 Nov 90 09:11:00 PDT  
From: "MR. DAVID HABERMAN" <haberland@afal-edwards.af.mil>  
Subject: Doppelbock Recipe Source

Chris Shenton <chris@asylum.gsfc.nasa.gov> asks about all-grain Doppelbocks.

I haven't made one yet but I have tasted an excellent one brewed by fellow Maltose Falcon and HB Digest Subscriber, Darryl Richman. The beer won first place in Bock at the AHA conference, for which he got a trip to Norway. The recipe is all-grain and is in the latest Zymurgy, special issue 1990.

The Zymurgy Special Hops issue also has articles on the the history of hops, hop varieties, growing hops, calculating hop bitterness, hop utilization, matching hops with beer styles, and hop oils.

CAUTION!!!!!!!!!!!!!! DEAD HORSE BEATING HERE!!!!!!!!!!!!!!

I enjoy reading the digest with my morning brew, getting buches of articles during the day annoys me. I was a member of a couple of newsgroups for a while, and getting over hundred messages a day was too much. A lot of newsgroup traffic is not available on the Internet and that would leave me an several hundred other subscribers unable to participate. The digest format, with a table of contents, allows me to search for subjects in past issues, instead of sending a message to ask about something already covered.

David Haberman  
Bring Back the Stubbies!

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Date: Wed, 28 Nov 90 09:48:44 PST  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Weiss Beer

In HBD #546, CS\_PAUL@gsbvxb.uchicago.edu (Paul Ford 312/702-0335) asked how much wheat a Weissbier should contain:

> Anybody have an opinion to offer on this range of proportions?

In Germany, a beer that is called wheat beer must contain at least 50% malted wheat. The description of the category for the AHA national competition says that a German wheat beer typically contains 50-60% wheat malt.

> Is brewing weiss beer as an ale even acceptable?

Sure! A Weissbier *is* an ale.

Newsgroup? No no no no no no no!

John Polstra                      polstra!jdp@uunet.uu.net  
Polstra & Co., Inc.                ...!uunet!polstra!jdp  
Seattle, Washington USA            (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Wed, 28 Nov 90 06:53:08 PST

From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)

**Subject: 1st time brew questions**

I brewed my 1st two batches of beer this last weekend using the single stage- blowout type system and have several questions.

The beer was a lager style, 1 Emde beer kit and 1 Cooper beer kit.

The temperature of the beer was 75 F when I pitched the yeast. The room temperature where I put the carboys varies from 65-70 F. After 24 hours active fermentation started But I never had a blowout occur---Why Not??

The level of the beer in the carboy was up to the outside shoulder.

The foam got up to the carboy neck but never out of it.

Was the temp. too cold?

Did I not put enough water in the carboy?? it was a 5 gal. carboy. All of the nasty brown stuff has dried on the carboy glass at the top.

I need some advice.. Any thoughts on what I may not have done right? Any comments would be appreciated.

Thanks, Duane Smith

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Date: Wed, 28 Nov 90 13:29:27 pst  
From: hplabs!garth!phipps (Clay Phipps)  
Subject: Anchor Hops (Re: Hops for Liberty Ale)

In HOMEBREW Digest #544, Mon 26 November 1990 (25 Nov 90 14:37:00 EST),  
"KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu> wrote:  
>  
>I'm getting pretty close to duplicating its general characteristics  
>[of Liberty Ale --] body, head, color, EtOH, overall bitterness --  
>but I haven't quite found the right hop flavor and aroma.  
>I've come closest by using Willamette,  
>(c. 1 oz for 10 minutes of the boil and c. 1 oz dry-hopped in the secondary).

My notes from the AHA Brew-In at Anchor Brewing, on the occasion of the AHA  
National Conference back on June 16, identify the following hops for Anchor:

Liberty: Cascade  
Porter: Northern Brewer (3 separate additions of hops)  
Steam(tm): Northern Brewer

We participated in their brewing--and boil-over[\* :-) ]--of their Porter.  
The first addition of hops used what I now remember as a food-grade  
container much bigger than the plastic 10-gallon fermenter I have at home--  
so maybe maybe it was a 20 or 25-gallon container--most-of-the-way-full with  
whole hops. That's about as quantitative as I was able to be, operating on  
the understanding that it is acceptable brewery-touring etiquette to ask  
the variety of hops for a beer, but \*not\* the amount used.  
One of the brewers did say that their Steam is brewed in a 120-barrel batch;  
the porter is brewed in an approx. 75-barrel batch.

[\*] Evidence, perhaps, that boil-overs happen even to the pros.  
Of course, they were deluged with questions from the masses of  
homebrewers participating in the Brew-In.

Old Foghorn on draught at the brewery was a nice way of mellowing out from  
the 2 big mugs of coffee drank on the way up to that early-in-the-day event.

[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.]  
[This article was written & posted during the daily period called lunch-  
time.]

Clay Phipps  
Intergraph APD: 2400#4 Geng Road, Palo Alto, CA 94303; 415/852-2327  
UseNet (Intergraph internal): ingr!apd!phipps  
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:  
cphipps

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Date: Wed, 28 Nov 90 17:53:21 MST

From: rdg

**Subject: Newsgroup Question**

Full-Name: Rob Gardner - Your Humble Administrator

> News statistics regularly show that the vast majority of articles are  
> delivered in a day. By the second day, 90-95% have reached their  
> destination.

Those stats are incredibly hard to believe.

> Signal-to-noise ratio in a newsgroup is highly dependent upon the  
> format and topic of the group. The RISKS digest (comp.risks), which  
> is gatewayed to a mailing list too, has the highest S/N ratio of \*any\*  
> newsgroup I've ever read. Peter Neumann, it's moderator, would  
> probably be willing to discuss the S/N ratio and moderator workload  
> issues with you, if you're interested.

One thing you're overlooking is that the Homebrew Digest is \*not\*  
moderated!! I do absolutely no editing of submissions to increase  
signal-to-noise ratio. We can thank the submitters for the quality  
here! Can any other unmoderated group claim such a high snr?

> The only advantage I can see at all to converting would be to reduce  
> mail traffic at my site.  
>  
> That ignores the advantages readers/participants would get.

I haven't heard any complaints from the readers/participants. I  
ignored those advantages because I didn't know of any.

Let's end this discussion. The people have spoken, and I hear them  
saying leave it alone. (Should we have a vote!?) So I won't have  
anything to do with newsgroups. If somebody else wants to do it,  
there's nothing I can do to stop it. If the noise level increases too  
much, then the digest will choke to death.

Rob

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Date: Thursday, 29 Nov 1990 09:08:06 EST  
From: m14051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Proportion of wheat

>From: CS\_PAUL@gsbvxb.uchicago.edu (Paul Ford 312/702-0335)  
>  
>1) Proportion of Wheat in a Wiess Beer:  
>  
> [questions on how much wheat to use]

I am an extract brewer, but I made what I call an American Wheat Beer this summer and loved it. I used the Williams wheat extract which I believe is 60% wheat and 40% barley. Made a very nice beer.

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

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Date: Thu, 29 Nov 90 10:31:27 -0500

From: dbreiden@mentor.cc.purdue.edu

**Subject: travelling with home brew**

Thanks for all the comments on travelling, most were informative, and that fiasco that Pete Soper put up with is almost funny. Will Roger's pointed out that "Everything is funny as long as it is happening to somebody else."

The fact that some officials do not know the ruling leads me to ask:

Where is it written that it is OK? Does anybody know?

Being armed with chapter and verse should be enough to smooth out any wrinkles.

But hey, I'm not worrying, I'll just get to the airport extra early in case of a snag.

- --Danny

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Date: Thu, 29 Nov 90 08:25:47 PST  
From: wicinski%winona.esd.sgi.com@SGI.COM  
Subject: Re: Travelling with homebrew

Over the thanksgiving vacation i traveled back to DC with my last two bottles of my Porter, and I can back with a friends two bottles of a Bass Ale type concotion he was making. I had no problems both times, and to me that was the least of my worries....

At times, i have gone to bars that sell local micro brews, bought cases of beer, and then managed to get a good 12 pack into my backpack and onto the plane with minimal of problems.

Carry the Homebrew book with you. It's the best excuse if you're carrying unmarked bottles. And relax, airport security is looking for hyper paranoid terrorists, not relaxed homebrewers. attitude and appearance is 90% of it.

tim

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Date: Thu, 29 Nov 90 08:40:13 PST  
From: wicinski%winona.esd.sgi.com@SGI.COM  
Subject: Re: Portland Brew Pubs

Portland Brewing Co. - A 4500 barrel plant, and one of my favorite. They have some unique methods of brewing, talk to the Brew-master if you can, a soft-spoken, but very knowledgeable person. They make:

Portland Ale  
Oregon Dry  
Timberline Ale  
Grant's Ale (hmm, same name as a brewer in Washington, but probably a different product)  
Grant's Imperial Stout  
Grant's Winter Ale

No, this the same brew as at the Grant's in Yakima, Washington. I've asked them about that, and they said they received a license to brew the stuff from Grant himself (?). Someone comes down regularly (unannounced!) and checks the quality themselves. This is how i found out about the brewery in Yakima three years ago.

- -----

NewsGroups time: Everyone will put in there three cents about signal/noise ratios, news software vs. mail software, people who don't have news access, etc. etc. I easily can deal with most things, but i usually find people preferring mail as a happier medium. Most newsgroups tend to have threads of messages that are longer and less interesting as time goes on.

The main criteria for a newsgroup is that the person who runs the list is getting hassled by "the man" to stop it, or no one wants to do it. Perhaps one way to lighten the load for the HP machines is to have reflectors around the country to spread out the net traffic down. I'm sure there's many a person who could volunteer some cpu time to this. perhaps this is already being done.

i don't like newsgroups, but i dislike the snobbish anti-newsgroup attitude worse. A monthly posting to rec.food.drink about homebrew-digest is a good idea.

tim

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Date: Thu, 29 Nov 90 10:21:25 EST  
From: Stephen D. Cohen <xybion!scohen@motown.allied.com>  
Subject: Weiss.

In digest #546 Paul Ford asks...

>> 1) Proportion of Wheat in a Wiess Beer:  
>>  
>> I'm a great fan of wiess beer and finally tried to brew one a few weeks  
>> ago (my second all-malt brew). I used 2# wheat malt and 7# barley malt  
>> on the advice of my friendly neighborhood brew store owner. Then I read  
>> the blurb on the side of German import 4-pack Wiess beer (can't recall  
>> the brand) which indicated that their beer was 70% wheat. Seemed  
>> surprisingly high to me. My only other source on this is Papazian -- I  
>> seem to recall his recipe uses a pound or two of wheat for a 5 gal  
>> batch. Anybody have an opinion to offer on this range of proportions?  
>> What is the effect of varying the proportion of wheat malt in a weiss  
>> beer? Favorite recipes? Is brewing wiess beer as an ale even  
>> acceptable? (Haven't bottled my attempt yet.)

Ah... The age old problem of shooting at a moving target. As this seems to have come up once or twice before, allow me to shed some light on the subject of Weiss and Weizen.

In northern Germany, a Weiss (white) beer is produced using three parts barley to one part wheat. This is often referred to as a Berliner Weisse and is a low gravity (8 degrees balling or 1.032) top fermented beer that undergoes a second lactic fermentation. The beer is brewed warm (68F) and conditioned at the same sort of temperature. It is a very fruity beer consumed (usually) during the summer months. It is often drunk with a schuss (dash of raspberry syrup) or Waldmeister (essence of woodruff). It strikes me that all of the recipes in TCJoHB are aimed at this style, though they leave out the lactic fermentation (as most folks don't have a good source of pure lactobacillus, presumably).

Weizenbiers (wheat beer), on the other hand, are brewed in the south of Germany. These are high gravity (13 degrees balling or 1.052) top fermented beers that are lightly hopped. These beers are brewed with somewhere between one third and three quarters malted wheat. They are fermented with a special yeast that is a combination of traditional ale yeast and *Saccharomyces delbreckia* (sp?). Wyeast produces just such a yeast for the home brewer, though I don't have the number handy. The Suddeutsche Weizen is often served with a slice of lemon (the Mexicans Yuppies didn't invent it! :-)) to bring out the fruity flavors of the Weizenbier. Some brewers filter out the yeast from their Weizenbier, but it is traditional to consume the beer with the yeast, which imparts more fruity flavors to the taste. In some places, a canister (not unlike a squeeze mustard bottle) of yeast is available so that you can \*add\* yeast to your beer should you so desire.

I have brewed Weizenbier at home and had good results. I am an extract brewer (not enough space for all grain... yet!) and have

had good luck with both the Wyeast strain and the Ireks Arkady (sp?)  
extract. This is sold in 3 kilo containers and thus you may not want  
to use a full container in a five gallon batch.

Hope this helps.

Steve.

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Date: Thu, 29 Nov 90 22:55:16 -0500 (EST)  
From: Stephen Brent Peters <sp2q+@andrew.cmu.edu>  
Subject: help me start brewing!

My housemates and I have been thinking about starting to brew our own beer for a while now and when my Dad asked me what I wanted for christmas I saw my opportunity!

I've talked to some people here in Pittsburgh (I'm in school in Pittsburgh, my Dad lives in Allentown) who homebrew so I have a good idea of what I need, however I don't know where to tell my dad to go to find brewing supplies near Allentown, PA.

so, if anyone knows of a reputable place near allentown, please reply! also, if anyone wants to give me any advice on how to go about starting this endeavor, I'd appreciate that too!

thnx,  
Steve Peters  
sp2q+@andrew.cmu.edu  
"You can ask me anything!"

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End of HOMEBREW Digest #547, 11/30/90  
\*\*\*\*\*  
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Date: Fri, 30 Nov 90 09:21:37 EST  
From: bostech!bostech!loc@ai.mit.edu  
Subject: Re: Wine Bottles

I mis-placed who originally asked about using wine bottles, but the bottom line is regular wine bottles will not hold the pressure created by conditioning beer. Champagne bottles on the other hand are fine to use. Beer can reach 60 PSI and champagne can get as high as 90 PSI. American champagne bottles can be crown capped just like a regular brown longneck. The European champagne bottles have a larger O.D. to the mouth (and some have larger I.D. also, so make sure the cork/plastic stopper you get fits tight) so you have to use wire bails to hold the stopper on.

I find champagne bottles a real plus at parties because there are fewer bottles to deal with (and I can't afford kegging at this time). They condition is about the same time. I have several cases of champagne bottles and will fill a case of those and the rest in 12oz'ers so I have party material on hand at all times.

Enjoy,  
Roger Lochniskar

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Date: Fri, 30 Nov 90 6:58:48 PST  
From: Marty Albini <martya@sdd.hp.com>  
Subject: various yeasts

Those who recall my message of a couple days ago:  
Williams denies their dry ale yeast is Edme. They won't say  
what it *\*is\**, and "understand my concern." They also  
volunteered to replace, free, a package that arrived with a  
hole in it. A good outfit to do business with.

I recently made a weizenbier from a 1.5kg can of Ireks  
wheat malt (*\*no barley at all\**) with Williams' liquid wheat  
beer yeast. The package supposedly contains two strains: one  
to give a fruity character, and one to calm down the other.  
The problem is, I *\*like\** the spicy flavor of wheat beers, and  
this came out much too subtle for me (though it is admittedly  
overhopped).

Can somebody recommend a yeast which will produce the  
kinds of flavors and aromas found in, for instance, Schell's  
wheat beer?

- - -

Marty Albini

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"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP : [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
CSNET : martya%hp-sdd@hplabs.csnet  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-  
1899 USA

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Date: Fri, 30 Nov 90 07:45:05 PST  
From: "b\_turnbaugh"@csc32.enet.dec.com  
Subject: RE: Homebrew Digest #547 (November 30, 1990)

Hi All,

I am relatively a new brewer, about 7 batches and all ales. I read a couple of digests ago that Mcnally@wsl.dec.com suggests trying to culture Chimay yeast and brewing a batch. Well I went out and bought a pint of the red label (\$4.89 a pint) and successfully cultured the yeast. This has to be the best ale I have ever tasted, and I would really like to brew an all grain batch. It is really sweet and not much bittering hops. Any comments on Chimay, and anyone have a recipe??? It was mentioned that there is a recipe for Trappist ale in "DAVES" book. Is that Home Brewing by Dave Miller?

Thanks: Bob T.

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Date: Fri, 30 Nov 90 10:44:24 EST  
From: bostech!bostech!loc@ai.mit.edu  
Subject: Re: Glass Fermentation Locks

In Digest #546 Peter Soper talks about using glass fermentation locks and that they are "expensive unobtainium over here".

There is a source for these in the U.S.A.. Beer and Wine Hobby in Worborn, MA always has them in stock. They are not cheap, but if handled properly they should last a \*long\* time.

They can be reached by phone at 1-800-523-5423 or (617)933-8818.

Enjoy,  
Roger Lochniskar

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Date: Fri, 30 Nov 90 09:28:53 PST  
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)  
Subject: Notes from Anchor Steam tour

My brewing buds and I took our (almost) annual tour of Anchor Steam yesterday. I thought I'd just mention a couple of details which have been brought up for discussion here at different times:

- 1) They aerate the wort while hot
- 2) They use two different yeasts, one lager, one ale, for the various brews.
- 3) For Liberty Ale, they dry hop (whole hops). Speaking of which, the Liberty out of the tap is \*wonderful\*!

Noise: No on newsgroup. rec.food.drink is already there. Thank you, Rob.

Bob Clark

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Date: Fri, 30 Nov 90 09:59:10 PST  
From: dreger@seismo.gps.caltech.edu  
Subject: Butterscoth - Diacytle

All this talk of diacytle and butterscotch has got me craving a Newcastle, Old Peculiar, Youngs Winterwarmer ! My perception of the tastes of these brews is that there is an underlying carmely smoothness (butterscotchy) flavor, which I really enjoy. The problem is in my attempts to duplicate this taste by adding Mollassus and greater than a pound of medium crystal malt produce great beers but they don't have the butterscotchy taste.

Does any one know how to achieve higher levels of diacytal, but not so high as to make it cloying? I've read that one brewery obtains higher levels of diacytle because the yeast readily falls out of suspension. I recall a few days ago a digest reader indicated that he racked his beer into a secondary and fermentation abruptly ceased. I am wondering if this brew turned out to have noticable diacytle ? Any help is appreciated

Doug Dreger

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Date: Fri, 30 Nov 90 18:51:06 GMT  
From: gkn@Sds.Sdsc.Edu (Gerard K. Newman)  
Subject: Concern about "aroma"

Hi:

First, a little background:

The guy across the street, who owns a restaurant (a very nice one, at that) and I collaborated on a lager -- he has nice restaurant stoves, walk-in refrigeration, etc. and an interest in homebrewing.

We brewed a bock, 2 stage, partial mash, OG ~ 1.060, Wyeast Bavarian, with a FG ~ 1.016 or so. Primary fermentation was 10 days at 45 degrees F, secondary was 4 weeks (!) at 45 degrees F. The length of the secondary fermentation was driven by the continual signs of activity from the fermentation lock, so I figured if it was happy I should be. The mash went as well as any I have ever attempted; hell, with that nice restaurant stove it was wonderfully easy to control the temperature.

The secondary fermenter is a 22 liter lexan carboy, with a #12 rubber stopper in the top. The stopper is the standard black rubber lab grade stuff, and the carboy was autoclaved before use (it's nice when your SO works in a tissue culture lab and can borrow the 'clave on weekends ;-).

When we bottled this the other night, we noticed a very thin film across the top of the beer in the carboy (which was crystal-clear, so we didn't need to fine it). The film was whitish, slightly oily, and smelled \*exactly\* like the rubber stopper. I mean, not a "rubbery" odor, but \*exactly\*. The carboy was transported from the restaurant to the house (about 25 miles) in a truck, and I wasn't there, but I don't think it was subjected to any abuse on the way.

Now, here's the question:

What is it? If it's bad, any speculation on what we did wrong?

Not worrying, mind you.

gkn Gerard K. Newman gkn@sds.sdsc.edu 619.534.5076  
San Diego Supercomputer Center gkn@sdsc.bitnet 619.534.5152 FAX  
PO Box 85608 sdsc::gkn (27.1/span)  
San Diego, CA 92186-9784 ucsc!gkn

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Date: Fri, 30 Nov 90 10:56:53 -0800

From: krweiss@ucdavis.edu

**Subject: Mark Rouleau is worrying, dammit!**

Mark Rouleau writes:

> The beer in the primary was covered with gooey plasticky mustard-colored  
> stuff. I left this top layer and the bottom layer of trub/dead yeast behind.  
>  
> The medium-brown beer started bubbling away happily in the carboy at a  
> rate of about one ever 5-10 seconds. Within a day an inch of sandy  
> sediment (dead yeast, I assume) had accumulated. Seven days have passed  
> since the racking and it's still bubbling about once every 10 seconds.  
> The layer of yeast is now almost two inches high, and the beer is  
> dark-brown.  
>  
> What should I do?

Oh my God! Mark, you poor bastard, you've got 5 gallons of b-b-b-beeeeer!

;-)

I've never actually said this before, and I'm sure there will be about a dozen other posts with the same advice, but Mark, relax, don't worry, have a homebrew! When the bubbles slow down to one every minute or so, prime it and bottle it.

You've done everything absolutely perfectly, as far as I can tell from your post. The only comment I would make is that rather than doing a single stage fermentation in a large carboy, I'd use the large carboy as a primary, and continue to rack into 5 gallon secondaries after the krausen settles down. In my admittedly limited experimentation with home brewing, the two factors that had the greatest positive influence on my beer were switching to two stage fermentation, and switching to liquid yeast cultures.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Fri, 30 Nov 90 10:15:36 PST  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: Long Ferment

Marc Rouleau writes:

> My current batch is a brown ale with two cans of John Bull Amber, a pound  
> of crystal steeped at 175 degrees for 25 minutes (I now know that was too  
> high), hop pellets, and Wyeast German Ale yeast.

Yum. My favorite basic recipe, save for leaf instead of pellet and some  
variety  
of English instead of German.

> The beer in the primary was covered with gooey plasticky mustard-colored  
> stuff. I left this top layer and the bottom layer of trub/dead yeast behind.

Right.

> Seven days have passed since the racking and it's still bubbling about once  
> every 10 seconds. The layer of yeast is now almost two inches high, and the  
> beer is dark-brown.

Sounds great.

> What should I do?

Wait until it's done fermenting. Sometimes these things just take a while.

With

this recipe, which I've used in one form or another about 15 times, the  
fermentations have almost always taken 2-3 weeks, and occasionally longer.

Your

ferment temperature (70) is reasonable, though mine usually sit at 65 degrees  
or so. A ferment of 8 weeks is not unheard of. You have a happy beer, and a  
lot

of happy yeast. Sooner or later you will have a happy grin on your face.

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

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Date: Fri, 30 Nov 90 17:16:54 mst  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: 1st time brew questions

Duane Smith writes:

> The temperature of the beer was 75 F when I pitched the yeast.  
> The room temperature where I put the carboys varies from 65-70 F.  
> After 24 hours active fermentation started But I never had a  
> blowout occur---Why Not??  
>  
> The level of the beer in the carboy was up to the outside shoulder.  
>  
> The foam got up to the carboy neck but never out of it.  
> Was the temp. too cold?  
> Did I not put enough water in the carboy?? it was a 5 gal. carboy.  
> All of the nasty brown stuff has dried on the carboy glass at the  
> top.

Don't panic. The beer will come out just fine. The reason you did not have blowoff is because the level in the carboy was too low. I top off the carboy with boiled, chilled water so the level of the beer in the carboy is 1.5 inches below the bottom of the stopper. Note that I use a 5/8" diameter hose stuck onto a 1/2" hard plastic tube (3" long) stuffed through a reamed-out rubber stopper. When I drilled out the stopper, it was ugly, but the plastic tube was a snug fit so it has a tight seal. Too small a blowoff hose can clog and give you a beer volcano. Another method for attaching a blowoff tube is to press a 1.25" OD PVC hose into the neck of the carboy -- no stopper at all.

The main advantage of getting rid of the kraeusen (yes, it has a double meaning in brewing), the "head" if you will, is to reduce the amount of fusel oils that are produced during the vigorous initial fermentation. These fusel oils (I've also read fusel "alcohols") are rumoured to cause headaches and I have found that my beer is much less astringent since I started using the blowoff method. Whether this astrignency is due to the "fusels" or some other fermentation by-product, I don't know.

One thing you can still do, is try to get as little of the brown crust into the beer when you siphon it out of the carboy.

Al.

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Date: Fri, 30 Nov 90 18:55:23 CST  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Weizen Bier

Hello. I thought I'd comment on the Weizen bier topic. Having been to Germany recently and having had many of their fine beers on tap, I have formed a great interest in brewing weizen bier. There are 2 types of weizen bier: krystal (sp?) and hefe. The krystalweizen is brewed at high temperatures throughout the fermentation process (~68 degress F) and is filtered before it is kegged or bottled. This is because the saccaromyces delbruecii strain of yeast has a very high phenol content and imparts a strong clove flavour (in general, stronger than most people prefer -- myself included). A hefeweizen bier undergoes a primary fermentation at 68 degress F for about 2 weeks. At this time, it is shocked cooled to near freezing. The result is that the yeast is killed. They rack the beer off the yeast and pitch a slurry of lager yeast at high krausen. The beer is then lagered for 1 to 2 months. The resulting beer has a very much reduced phenol content. If the beer is served from the bottle, it is usually swished around to pick up every last bit of the yeast sediment (a little different from our normal homebrew pouring techniques :-)). I have successfully made a krystalweizen using Miller's recipe and using WYeast German Wheat Beer Yeast. I found that it was very much in character with the beers I had in Germany. However, It tastes much better if you are careful not to pour in the yeast. I don't have a spare fridge yet, so I haven't tried a hefeweizen bier. I think I'll have to buy a fridge, though, because I think it is my favorite type of beer.

Mike Charlton

P.S. Please excuse the numerous spelling mistakes. I don't really have time to check all the spellings...

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Date: Fri, 30 Nov 90 17:48:00 PST  
From: Bob Devine 30-Nov-1990 1243 <devine@cookie.enet.dec.com>  
Subject: Origin of lime in beer

Stephen D. Cohen writes:

> The Suddeutche Weizen is often served with a slice of lemon  
> (the Mexicans Yuppies didn't invent it! :-)) to bring out the fruity  
> flavors of the Weizenbier.

The reasoning for putting lime juice in Mexican beers predates yuppies.  
Here's a quote from a DECie (Gerardo Fernandez) who was born and lived  
for most of his life in Mexico

The first mexican beer with lime (and salt) was Tecate. Like 20 years  
ago they develop a marketing strategy to have more market share with  
that beer and they thought in putting the lime to avoid the can taste  
this beer has (ugh!) This comes in bottle now also... Modelo respond  
saying that lime in beer would make the same effect than LIME IN  
MILK!... And in the US you only get Modelo beers that way at the  
bars!, that's embarasing!.

Bob Devine

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Date: Fri, 30 Nov 90 21:58:01 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: brewing hazards

With all the talk of blowoff tubes recently I thought you'd like to hear about an additional hazard. Not the explosion hazard but rather the effect of temperature changes. It is important once the fermentation has subsided to swap the blowoff tube back for a fermentation lock if there is any chance of a temperature drop and the blowoff tube diameter is small. This is because once the CO2 production subsides, a drop in temperature will cause the yuck in the blowoff sump to be aspirated into the fermenter. If CO2 production is still going on at a significant rate it is likely that the evidence of this happening will be erased, leading to all manner of confusion and superstitious conclusions.

While on this subject let me share a story. A year ago a friend of mine who is a much more experienced brewer than me was trying out an experimental fermentation procedure with a 5 gallon glass carboy. It got stopped up while in the peak of activity. He had been away from the house and when he returned he was greeted by a smell permeating the house. When he entered the room where his fermenter had been he found glass shards driven into the walls and hardwood furniture and wort smeared over the walls, floor and ceiling. My friend is convinced that if the explosion had happened while he was in the room he would have been killed outright.

Another hazard that has been covered in private mail and perhaps in the Digest has to do with air expansion from heat. There is a popular large funnel sold by homebrew shops with a screen in it that allows wort to be easily poured from kettle to fermenter. If the fermenter happens to be a glass carboy with the typical narrow mouth and the wort happens to be hot, to be diluted and cooled by cold water in the waiting carboy, then you can get an effect I and others have seen first hand. While there is little danger of breaking the carboy with the hot wort since it will just dive into the cold water and be cooled, there is a fast jump in temperature inside and the air in the carboy will expand very quickly. This can cause a positive pressure that is so abrupt that hot wort can be blown back out the funnel, toward the bodies of the people present. I treated this as a one-trial learning experience a few years ago and feel pretty lucky that my wife who was holding the funnel was not struck. I got minor burns but it was mainly an injury of pride.

One last thing about pressure hazards. If you start using a counter pressure bottle filler, you *will* eventually spray beer into your face at least once.

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Date: Fri, 30 Nov 90 23:10:44 EST  
From: Pete Soper <soper@maxzilla.encore.com>  
Subject: measuring attenuation

I've found something that helps make time pass more quickly as I wait for a fermentation to take place. This is to keep a log of the date, time and the seconds between fermentation lock "glubs". I've collected a lot of data and have come to some general conclusions about its usefulness.

First, there is no argument that we don't know how much gas comes out of a fermentation lock when it glubs. Likewise, there are almost certainly variations in the volume from one glub to the next. However if we ignore this and believe that over a large number of samples the volume of glubs average out then we can concentrate on the glub rate. I believe it is the rate, the total count and changes in rate that carry all the interesting information.

Before I forget it, it is also useful to log temperature if you can. Significant temperature changes throw a wrench into what I'm about to describe.

Anyway, I'm going to describe a fermentation I carried in August and the data collected from it and show you what can be learned from this.

Below is a typical line from my notebook for a fermentation:

August 18            8am 3.2 seconds 51F      10pm 3.9 seconds 51F

This just says that at 8am there were 3.2 seconds between "glubs" and so on.

Taking all the entries like these for a complete fermentation and converting the date and time to cumulative elapsed hours and adding "glubs per minute" the data for this fermentation looks like this:

elapsed hours	seconds per glub	glubs per minute	temperature
6.00	10.00	6.00	53
16.00	5.00	12.00	52
25.00	4.00	15.00	51
31.00	2.50	24.00	51
40.00	1.71	35.09	51
48.00	1.00	60.00	51
54.00	1.00	60.00	51
64.00	1.18	50.85	51
74.00	1.36	44.12	51
87.00	1.82	32.97	51
98.00	2.22	27.03	51
104.00	2.40	25.00	51
112.00	3.75	16.00	51
122.00	5.50	10.91	51
126.00	5.90	10.17	51
136.00	9.60	6.25	51
146.00	9.0	6.67	51

Now by integrating the curve represented by this data we can establish that there were 231,377 total glubs (give or take :-). This means that all the CO2 created except for that still in solution in the beer translates to this glub

total. So each time the lock glubs, 1/231,377 of the fermentation is complete. Another way to look at it is that we know we start with 100% of the fermentables and as the fermentation proceeds, this value will go down until it reaches zero at the end. I'm ignoring a few inconvenient issues like the fact

that in the case above the fermentation isn't really done; after racking and lagering there will still be another few percent of the total attenuation left to do. Also, changes in temperature can cause changes in rate, especially as the gas in the fermenter expands or contracts. But converting to show the change in remaining fermentables the data look like this:

elapsed hours remaining	% fermentables glubs	cumulative
0.0	100.0	0
6.0	99.5	1080
16.0	97.2	6480
25.0	94.0	13770
31.0	91.0	20790
40.0	84.1	36744
48.0	74.3	59565
54.0	64.9	81165
64.0	50.5	114419
74.0	38.2	142909
87.0	25.2	172972
98.0	16.7	192770
104.0	12.6	202134
112.0	8.4	211974
122.0	4.9	220047
126.0	3.8	222577
136.0	1.7	227502
146.0	0.0	231377

If the data from the first two columns above is plotted you will see the type of reverse "S" curve that is frequently found in the brewing books.

My contention is that given a relatively constant fermentation temperature it is possible to directly monitor the wort attenuation, without measurement of specific gravity or anything fancier like gas flow rates, which are certainly

beyond the budget of most of us. Not to say I wouldn't like to hear a peep out of those folks at Berkeley that polled about their electronic specific gravity sensors some time ago. They asked their questions and then dropped back off the planet.

What this really boils down to for most of us is common sense as we get used to watching fermentations take place. We get a feel for the pace in various situations, with various ingredients. This is just an attempt to show how it is possible to get very fine grained information from simple observations. Also, I've shared this with very few other brewers and am open to the possibility that I've been deceived into thinking this has one iota of validity.

Please blast this bubble if you can.

The above example was of a lager primary fermentation for a Czech-style pilsner. The original gravity was 1.048 and it was around 1.014 at racking for lagering (don't have my notes handy). A packet of Wyeast 1042 was used but special starter procedures were also used to get a real commercial pitching rate. I had a few ounces of thick paste and the fermentation was roaring

after six hours at 53 degrees. It might also be interesting to know that the starter was cooled to 35 degrees a day before pitching and was then warmed to around 45 degrees just before being used. I really believe that if commercial lager brewers can pitch at low temperatures and get fast results we can too.

The

problem in my opinion is that as homebrewers with liquid yeast cultures we are usually pitching way too little yeast or fumbling the temperature changes in the wrong way.

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

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Date: Fri, 30 Nov 90 22:13:01 PST  
From: rush@xanadu.llnl.gov (Alan Edwards)  
**Subject: Anchor Christmas Ale--it's finally here!**

Hello fellow beer lovers:

Our local liquor outlet finally got a shipment of Anchor's special Christmas ale. I eagerly bought a 12 pack. As I had my first taste, I noticed on the label that they change the recipe every year. Then I realized that it had a strange new taste that I had never had in a beer before--spruce!. I've never had a spruce beer before, so maybe I'm wrong, but I really like it. I know that there must be some fellow beer lovers on the list who can tell me if I am right or not. Go get some before they're all gone! And tell us what you taste in it.

I got some St. Stan's Fest beer in the same trip. I'm looking forward to tasting that too. I bought two cases of that last year, it was so good.

How I love the Holiday season!  
-Alan

P.S.  
My apologies if either of the above mentioned beers are not available in your area.

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End of HOMEBREW Digest #548, 12/03/90  
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Date: Mon, 03 Dec 90 07:56:43 EST  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: kegging (cheap)

Hey there out in homebrew land. Of you who have set up a refrigerator based kegging system- how much \$\$ did it run? Were there ways to cut corners? Are all soda syrup canisters the same?? Where are cheap CO2 containers???? Many thanks,

Dishpan hands

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Date: Mon, 3 Dec 90 09:34:16 EST  
From: vanhovej@LONEX.RADC.AF.MIL  
Subject: Culture Guinness from bottle?

Hello,

I have been brewing (and following the digest) for only about a year and am still an "extract brewer". My father (the one who got me started) has moved on to making some all grain brews and is currently having a problem with a batch he wants to make. He has an all grain recipe for a beer that is supposed to be a pretty good likeness of Guinness Stout. The recipe calls for Guinness yeast to be cultured from the bottle. He has been anxiously watching his first attempt at culturing this yeast for about a week now and hasn't seen anything promising.

He used the last 1/2 inch of beer out of a bottle of Guinness and a mixture of malt, yeast nutrient, and hops prepared and added to the bottle. We talked about what could be the problem and since his procedure was good we were wondering if by the time the beer gets here any remaining yeast is already past reviving. I figured that he should let his first culture go a while longer and in the mean time try another using the bottom 1/2 inch of maybe a whole six pack of Guinness. I told him that I would submit the problem to this group and see if there is anyone out there who has ever tried to culture this yeast before and if so what advise would you give.

Thanks in Advance,

VH

Lt John C. Van Hove  
vanhovej@lonex.radc.af.mil

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Date: Mon, 3 Dec 90 09:45:15 EST  
From: wolfe@zeus.WEC.COM (chaos)  
Subject: Maple Flavored Beer...

To make Maple flavored beer one must use "maple syrup" for about half of the total sugar [expensive proposition] or use a flavor makers recipe. One could try adding the following to the boil.

4 tablespoons feonegeek  
2 tablespoons strong instant coffee granules  
1 tablespoon vanilla extract

add the above for each gallon of wort you are making...  
tastes like maple  
jim wolfe

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Date: Mon, 3 Dec 90 09:32:24 -0600

From: kncarp@wunoc.wustl.edu (Kevin N. Carpenter)

**Subject: When to bottle?**

Oh great and mighty homebrewers: I am a complete novice that currently has both of my initial efforts fermenting quietly in two 5 gallon secondaries. Having read this digest for the last several months (highlight of the morning), I have become relaxed but confused. My local supply shop tells me to prime and bottle only "when all visible fermentation has ceased". I have recently read that I should bottle after fermentation has slowed substantially... So, which is it? My first two batches are now 3 and 4 weeks old (the 4 week has been racked twice) and both are showing a slow trail of bubbles up the sides of the carboys. Is it time (or past time) to prime and bottle?

Kevin Carpenter  
kncarp@nicn1.monsanto.com

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Date: Mon, 3 Dec 1990 10:51:32 EST  
From: Marc Rouleau <mer6g@virginia.edu>  
Subject: Re: Mark Rouleau is worrying, dammit!

In my post asking about the slow fermentation of my brown ale, I mentioned that I wanted to switch from two-stage fermentation (racking after 3-4 days) to single-stage in a 6.5 gallon carboy. (BTW, thanks for your advice and reassurance, Ken & Marc.)

On Nov 30, 10:56am, krweiss@ucdavis.edu (Ken Weiss) wrote:  
> The only comment I would make is that rather than doing a single stage  
> fermentation in a large carboy, I'd use the large carboy as a primary, and  
> continue to rack into 5 gallon secondaries after the krausen settles down.

Dave Miller advocates single-stage fermentation in his book, The Handbook of Home Brewing. My understanding of his point of view is that if you get good hot and cold breaks before you begin fermenting there won't be any trub off of which to rack your beer. He advocates chilling the wort to below pitching temperature to maximize precipitation of trub, racking to the fermenter, and pitching at fermentation temperature. Given this procedure, he thinks that it's better to wait until the fermentation is done (1 glub/minute) and then rack to a 5 gallon carboy (possibly topping up with water) for settling/clarification and/or lagering.

Not that Dave Miller is Mr. Perfect Brewer or anything, but he seems to know what he's talking about ... any other points of view for this novice brewer?

BTW, I need to build a wort chiller. Does anyone have a file of chiller comments from past issues that they'd like to forward to me? Or if it's time to talk about this on the Digest again, please do! I'd like to make an immersion chiller that can be hooked to a pump in order to use an ice bath as a source. What's a good size/power/brand pump to use? Where can I get one? How much?

And oh yeah, I'd like to get a grain mill at some point. Alternative Beverage (1-800-TAP-BREW, Charlotte, NC) has a Corona with a large hopper for \$40. Is that a good price? Are there other brands/models available?

-- Marc Rouleau

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Date: Mon, 3 Dec 90 11:02 EST  
From: Mark Beck <BECK@optics.rochester.edu>  
**Subject: Stout yeast**

I'm interested in brewing a Russian Imperial Stout, and I'm looking for suggestions as to what type of yeast would be best for this brew. I've always used dry yeast in my previous batches, but after reading about the merits of liquid yeast cultures I'd like to give them a try. I'm also willing to try and culture some of my own. I've got plenty of homebrew around-so I'm not worried about trying something different.

Mark

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Date: Mon, 3 Dec 90 08:43:20 PST  
From: "Independent Software Vendor Group, Mtn View, CA"  
<olson@sx4gto.enet.dec.com>

**Subject: RE: Homebrew Digest #548 (December 03, 1990)**

Doug Dreger mentioned butterscotch flavors; he might be pleased with our recent batch, Slug's Butterscotch Hug.

> brews is that there is an underlying carmely smoothness (butterscotchy)  
> flavor, which I really enjoy. The problem is in my attempts to duplicate  
> this taste by adding Mollassus and greater than a pound of medium crystal  
> malt produce great beers but they don't have the butterscotchy taste.  
>  
> Does any one know how to achieve higher levels of diacytal, but not so  
> high as to make it cloying?

We're extract brewers, and get that flavor frequently with our special mix of adjuncts; a ratio of 3:3:3:1 with roasted barley, Vienna Malt, light crystal malt, and chocolate malt. For a five gallon batch, its usually 3/4 # of the first 3, 1/4 # of the last, with 6 or 7 pounds of extract syrup. I think the carmel, butterscotch taste is from the Vienna Malt, because it was never there before. Other beers we've brewed from similar ratios have been named Vienna Carmel Apples, and Sweeties Caramel Smoothie, all named (partly) for their distinctive flavors.

Slug & Sweetie  
(Doug Olson & Stacey Jueal)

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Date: Mon, 3 Dec 90 08:30:20 PST  
From: keng@epad.MENTOR.COM (Ken Giles)  
Subject: Hops in Anchor Liberty Ale

In HBD #544,  
"KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu> wrote:  
>  
>I'm getting pretty close to duplicating its general characteristics  
>[of Liberty Ale --] body, head, color, EtOH, overall bitterness --  
>but I haven't quite found the right hop flavor and aroma.  
>I've come closest by using Willamette,  
>(c. 1 oz for 10 minutes of the boil and c. 1 oz dry-hopped in the secondary).

And in HBD #547, hplabs!garth!phipps (Clay Phipps) wrote:  
>My notes from the AHA Brew-In at Anchor Brewing, on the occasion of the AHA  
>National Conference back on June 16, identify the following hops for Anchor:  
>  
> Liberty: Cascade  
> Porter: Northern Brewer (3 separate additions of hops)  
> Steam(tm): Northern Brewer  
>  
>We participated in their brewing--and boil-over[\* :-) ]--of their Porter.  
>The first addition of hops used what I now remember as a food-grade  
>container much bigger than the plastic 10-gallon fermenter I have at home--  
>so maybe maybe it was a 20 or 25-gallon container--most-of-the-way-full with  
>whole hops. That's about as quantitative as I was able to be, operating on  
>the understanding that it is acceptable brewery-touring etiquette to ask  
>the variety of hops for a beer, but \*not\* the amount used.  
>One of the brewers did say that their Steam is brewed in a 120-barrel batch;  
>the porter is brewed in an approx. 75-barrel batch.

Fred Eckhardt says, in *The Essentials of Beer Style*, that Anchor Liberty Ale has a original gravity of 1061, a final gravity of 1013, and bitterness of 45 International Bittering Units (IBUs). The darkness (or lightness) is 5.5 degrees Lovibond.

IBUs can be calculated from the following formula:

$$\text{mg/liter of hops} \times \alpha \% \times \text{utilization \%} = \text{IBU bitterness}$$

Sorry I'm so late with this information. Hope it helps.

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Date: Mon, 3 Dec 90 08:56:41 PST

From: foster@rumor.enet.dec.com

**Subject: Authentic wheat beer flavours (or lack of..)**

I'd like to echo the sentiments of Marty Albini <martya@sdd.hp.com> regarding W and/or Y yeasts for wheat beers. I brewed several batches this last summer, some all malt some all grain. I used both W and Y wheat beer yeasts. In \*none\* of them did I get any hint of that characteristic sourness or clove taste.

They

all came out good, clean, smooth but bland beers. I called Williams to ask if my

process was off or was the yeast not up to snuff. They said that other brewers had complained about the yeast flavours and that they had toned down the clove/sourness components. After five batches I gave up in disgust.

- Stan.

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Date: Mon, 3 Dec 90 11:42:23 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Rheinheitsgebot & Counting CO2 glubs

I have a friend who just recently moved back to Austria. While he was here I got him started homebrewing. I have one of those double handled 1 Liter grey ceramic mugs, which I got as a promotional item along with a keg of Kulambacher Monschof Kloster-Schwarz Dark Beer (it was a great deal). Anyway I asked my Austrian friend to translate it for me. After much head scratching he gave up. He said that much of the text was "ancient" language not of a kind commonly spoken today, and that it would be very difficult to translate accurately. He is very good with English, so unless he was just being lazy (not to be discounted) I believe that an accurate translation would require someone with some background in history and languages. Perhaps such a translation already exists somewhere in scholarly texts. Any university types willing to do a library search??

As for Pete Sopers long bit on CO2 counting. I'm not sure I got the total gist of this Pete, but I have used a similar method for telling when my beers are done. Since typically I know what the temperature is, and whether the beer has been undergoing any temperature changes I can account for that. Shortly after beginning brewing I worried (say it aint so!!) that continual gravity checks could introduce contaminants. I then began to try to use airlock activity as a predictor of fermentation completion. I have never had a problem with this and use this technique still today.

Basically I just sit and listen to me beer. I relax don't worry, and when the beer tells me it is ready to bottle I go for it. It is a sort of Zen approach, but it works fine for me.

- JH

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Date: 3 Dec 90 07:52 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: counting bubbles

IN HBD 548 Pete Soper talks about counting bubbles. I've done this on all the beers I've made so far. For us analytic types this is just the thing to pass the time while relaxing, etc. The one thing I keep meaning to try is to get a graduated cylinder, fill it with water and invert it in a pan of water then run a tube from the airlock into it. This would be a way to measure the actual amount of CO2 produced. If the total amount of CO2 was measured after a complete fermentation could the total amount of alcohol produced be calculated?

One hint for those trying this for the first time, make sure you plot bubbles per second on your graph paper and not seconds per bubble. This will get you that neat graph in the books.

Also, I've timed the glubs from my 1.25" blowoff tube as well. After getting the airlock on (after high Kraeusen) I rescale these numbers (by trial and error) until the line on my graph lines up with the airlock numbers. An actual use for spreadsheets.

Mike Schrempp

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Date: Sat, 1 Dec 90 00:08:26 -0500  
From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Champagne bottles/purity laws/travel

To use wine bottles for beer, ask for "American" champagne bottles. They have the lip which will hold the crown. If you use a cork, you'd probably be able to get the wire cage or whatever you call it from a winemaking store (probably the same place you get beer supplies).

The German purity laws were used recently in an effort to protect the German market from imports of a French liqueur known as Cassis Dijon. The Germans tried to ban it on the basis of the old purity laws. The French took them to the European Court of Justice and, after 8 years, the final decision was in favor of the French. It established one of the most important precedents of the Single Market process-- mutual recognition. Under the Single Market Act (or the Europe 1992 process as it's often referred to) and this court precedent, a product which is acceptable and meets the standards of one European Community country MUST be accepted (recognized) by the other members.

With the sense of history, my brewing interest, and the significance the brewing purity laws in the Cassis Dijon case, I'd be interested in a poster.

As for travelling with homebrew, haven't found much yet. Alcohol is permitted as a carry on as long as it is not consumed on the plane. Witness duty-free alcohol which must be in your possession (and can even be purchased on most international flights). That may be a helpful argument if confronted. I'll update if I learn more.

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The most important thing you have to know  
in life is yourself.

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Date: Mon, 3 Dec 90 13:45:58 -0500  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
**Subject: Anchor Xmas Ale**

I also picked up a box of the new Anchor Xmas Ale. It says in huge letters on the box "KEEP REFRIGERATED". It was on the open floor in the store. I called the manager's attention to this, and he blamed his distributor, who he claims stores and distributes it warm. This kind of thing wouldn't cut it in a grocery store.

Anyway, I didn't fuss about it, and the beer is great. I fail to notice any "spruce", but maybe I'm not attuned to it. Cinnamon and cloves, I'd say. It's a pricey beer, but it sure is good.

Tom

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Date: Mon, 3 Dec 90 13:52:15 -0500  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
**Subject: No blowoff**

Duane Smith asks (worries?) why he isn't getting any blowoff in his primary fermentation. He doesn't mention the original gravity.

I regularly brew from fairly low original gravity (in the 1.030-1.036 range, say) and get no blowoff. The krauesen gets up a couple of inches and fermentation is usually over in less than a week. I stick in a blowoff tube just in case, then replace it with an airlock for the rest of the primary. I don't do a secondary for this type of brew, just bottle in a week. It's quick, it's easy, and it's low alcohol, so I can drink more fresh homebrew without getting stupid at dinner.

Tom

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Date: Mon, 3 Dec 90 13:48:33 CDT  
From: Jeff Benson <benson@chemsun.chem.umn.edu>  
Subject: Lager Fermentation Temperature?

In HD #548, Pete Soper concluded his report on measuring attenuation thus:

> ...  
> The problem in my opinion is that as homebrewers with liquid yeast  
> cultures we are usually pitching way too little yeast or fumbling the  
> temperature changes in the wrong way.

That line got me to thinking and prompted me to ask for some advice about fermentation temperatures for lager brews.

A friend and I brewed a Xmas lager last night (I know, it's a little late). I was very pleasantly surprised to find that one of the local homebrew supply stores carried Wyeast liquid yeast (it's American Wine Merchants on Lake St. for those Twin Cities-area folks in the audience) so I got a package of the Danish lager (I forget the number) to try. This was my first time using liquid yeast but everything went very smoothly (dry extract based brew). Scheduling conflicts prevented me from making a starter culture but the yeast had a good 24 hours to start inside the package (which was very firm) so I'm not worrying about it taking hold. My understanding is the Wyeast doesn't require a starter but in general it's a good idea to use one.

We pitched at 74 F and placed the carboy in a spot that will likely remain in the mid to high 60s F. Here's the problem(s). My friend's apt. is rather warm overall (probably mid to high 70s F) and where we sited the carboy, while generally cooler than the rest of the place, may be subject to temperature swings into the 70s. There are other places in the building which are cooler but we're not sure whether they won't get too cold (< 32 F, ambient is in the 20s here now). So, my questions are:

- 1) Is it general practise to let liquid lager yeast start (i.e. reach visible fermentation) at warmer temps and then cool later to your fermentation temperature later or do you keep everything at one temperature?
- 2) If you do cool the fermenter, when do you do it? During high krausen? In our case, we may be able to move it to a place in the basement that might stay in the 50s (I'm guessing, we need to measure it) but I don't want to shock the poor yeasties into hibernation.
- 3) How sensitive are the Wyeast strains to temperature shock, particularly the Danish?
- 4) Should we just leave well enough alone, and live with the too high temperature? There is much to merit this approach, e.g. avoid upsetting the yeast, aerating the wort, not to mention dropping the carboy.

My experience to this point has been with dry yeasts (without a starter). I have had occasional problems with fermentations not catching on if the



temperature was too low to begin with (lager yeast or no) so that's why I chose to leave our fermenter in the warm room. Perhaps this isn't necessary with the Wyeast but I wanted to err on the side of caution. I have read the previous discussions on (some of) these topics in previous digests but somehow they just don't register until you encounter the situation yourself. Thanks in advance for any help.

Jeff Benson  
benson@chemsun.chem.umn.edu

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Date: Mon, 3 Dec 90 12:43:37 CST  
From: Karl Wolff <wolff@aqm.ssc.af.mil>  
Subject: Re: Weizen Bier / Alabama laws

In HBD #548, Mike Charlton says that the Beer tastes better if you are careful not to pour out the yeast. I must argue this point with him. In my experiance in Germany, (I lived there for four and one-half [4 1/2] years), it was the yeast that gave the Weizen its special flavor. Anyway, I just wanted to get my two cents in on that subject.

Question 2: A couple of weeks ago someone in Alabama and myself posted a question about the laws on Homebrew in Alabama. I haven't seen any answers posted yet. Have there been replys posted and I have just missed them or has nobody posted anything. Anybody that can tell me anything about the laws regarding Homebrewing in Alabama Please send to me directly. No sense in cluttering up the Digest with something that only concerns a couple of folks.

Karl R. Wolff Jr.

Relax and Have a Homebrew.

- ----- I am the Lizard King. I can do anything! -----

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Date: Mon, 3 Dec 90 15:12:31 EST  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
**Subject: Recommended yeast for mead?**

Which yeasts are best for mead? I assume something which can survive high alcohol levels... Are the Montrachet (?) wine yeasts appropriate? Anyone have any experience mixing varieties, eg: one for initial fermentation and taste/character profile, one for late (slow) fermentation?

Any hints for getting carbonation? My two attempts have been flat -- er, ``still -- and while reasonably good, I'd like to do a sparkling one.

Thanks in advance.

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Date: Mon, 3 Dec 1990 15:58:15 EST  
From: Marc Rouleau <mer6g@virginia.edu>

**Subject: Pasteurized versus Unpasteurized Extract?**

The owner of The Homebrewer's Store (1-800-TAP-BREW, Seattle) claims that in addition to his excellent prices (6 lbs. malt extract @ \$7.95) his quality is also superior. He gets "commercial grade" extract in 55 gallon drums and repackages it in 6 lb plastic tubs. He says that canned extracts are pasteurized but that his are not. I asked him why that mattered, and he said that pasteurization removes "the enzymes".

This line of reasoning sounds kinda fishy to me. I thought enzymes were useful only at the mashing stage. The mash-out is supposed to deactivate them anyway, right? To what sorts of enzymes do you think he might be referring? I asked him why they were needed in the boil, and he just responded that all the brewpubs and microbreweries want their extracts to be unpasteurized. Is this true? If so, what's the real reason?

-- Marc Rouleau

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Date: 03 Dec 90 15:44:18 CST  
From: BLAJVM@primed.weeg.uiowa.edu  
Subject: Re: measuring attenuation

Additional thoughts on Pete Soper's bubble counting:

I've kept a log of time vs. bubble-count for most my brews. It does give a very good indication of how quickly the fermentation is progressing. Unfortunately, it is probably different from one fermentation lock to the next, and definitely different if the fermentation locks are different types. However, I think that you should be able to "calibrate" a fermentation lock so that you could compare your bubble-count data from one lock to the next. Since the amount of CO2 produced is directly proportional to the amount of alcohol produced, you should be able to compute a calibration factor for each fermentation lock by equating your integrated "glubs" to the percent alcohol in your brew, i.e.

$$\text{Alcohol} = (\text{Calib. Factor}) * (\text{Integrated bubbles})$$

As you said, temperature has an effect: a given amount of CO2 will give rise to a larger bubble if it is at a warmer temperature. (It's roughly a direct relationship,  $\text{Vol CO2} = X * \text{Alcohol} * \text{Temp}$ , where X is some constant).

Now that I've added my 2 cent's worth, I must admit I can't imagine what I'd use this for. I guess if you had collected the data from several brewings of the same beer, same yeast, etc., you'd know earlier if something was going wrong during fermentation, and then you'd have more time to worry! ;-)

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*-----*
|   Tom Kaltenbach -- Chemistry Department - University of Iowa   |
|-----|
| Internet: blajvm@primed.weeg.uiowa.edu  Bitnet: blajvmpd@uiamvs |
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Date: Mon, 3 Dec 90 16:21 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Analytical Technique for Measuring Attenuation

Pete Soper wrote an interesting note, counting fermentation lock "glubs" to gauge attenuation of his worts. From time to time, I had similar thoughts about measuring CO2 production to monitor the attenuation of the fermentation.

My "Gedank experiment" went a step further. I reasoned that since every molecule of CO2 represents one molecule of alcohol produced, we could conceptually count the number of CO2 molecules to determine alcohol content of the beer. The volume of each "glub" can be measured by measuring the change in water level on each side of the airlock as the bubble passed. From school, we know  $PV=nRT$ , so we can calculate  $n$ , the number of moles of CO2 produced. (We all know that carbon dioxide is an ideal gas.)

Using Pete's numbers, and making some outrageous assumptions, I calculate  $5.66E24$  molecules of ethanol in his beer. Making some additional unreasonable assumptions, Pete's beer contains 9.3 percent alcohol by weight. I'm probably off by around a factor of two, but the order of magnitude is okay.

This sounds like a good analytical technique to me. Maybe Pete should write an article for Zymurgy!

Mike Fertsch

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Date: Mon, 3 Dec 90 11:54:45 PST

From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)

**Subject: Honey & Yeast (2 parts)**

I'm thinking about substituting honey for sugar in a couple of batches and would like to know what the appropriate proportions would be for considerations and if there are any do's and dont's about doing this. Any comments would be appreciated.

Regarding yeasts, some recipes I have seen recommend 1-2 pkgs of (dry) yeast. What are the advantages or possibly disadvantages of using 1.5 or 2 pkgs vs 1 pkg of yeast? Why would you want to use more than 1 package?

Thanks, Duane Smith

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Date: Mon, 03 Dec 90 09:11:02 PST

From: mcnally@wsl.dec.com

**Subject: Chimay yeast again**

In response to Bob T's question about the Trappist recipe, it is in fact in Dave Miller's "Complete Handbook of Home brewing". Dave Line's "Brewing Beers Like Those You Buy" also has a recipe, though his comments about brewing it are a little bizarre in light of my experience.

I agree that Chimay yeast is exceedingly cooperative. Those Flems think they can push us around with their booming economy, favorable exchange rate, multilingualism, and 500-year-old abbeys, but I say "PHOOEY!" Any red-blooded naturally larcenous American brewer can steal all the yeast he needs! Let those so-called Trappists live a life of celibacy if they want; I'll take the best of both worlds!

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



Date: Mon, 3 Dec 90 14:27:20 PST  
From: wurtz@cvedc.Prime.COM (Tom Wurtz)  
**Subject: Re: Wine Bottles**

I would add one note to Roger Lochniskar's comments about using Champagne bottles for bottling. Make sure that your capper will actually cap the bottle firmly. I had a few of those Sparkling Cider bottles hanging around and decided that I would use them. Unfortunately the extra lip that protrudes underneath the actual capping lip was too close to the capping lip to allow the capper to come down far enough over it to make a proper seal, thus the caps were able to be pulled off using just ones hands. Just to reiterate, it is always a good idea to waste a cap or two to make sure that your bottle will have a proper seal before going ahead and bottling.

On another note. I just finished tasting my second batch since moving up here to Portland and it's absolutely delicious and it has only been in the bottle a little more than a week. It was the second batch I've made using crytal malt as a supplement and the added flavor is a tremendous leap in quality over my previous brews.

Tom Wurtz

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Date: Mon, 03 Dec 90 17:45:49 PST

From: mcnally@wsl.dec.com

Subject: copper immersion chiller

Could somebody who knows anything (i.e., more than me) about chemistry tell me why I shouldn't worry about copper entering my wort from my copper immersion chiller? The wort is of course hot, and somewhat acidic; something in the dim recesses of my brain tells me that copper is a pretty excitable element in such situations.

By the way: I am happy to have found a use for cold weather: wort chilling! I set a 5 gal. carboy (a Persian word, by the way, according to my dictionary; they don't drink much beer now, huh? :-)) on a bench on my patio, and gee whiz it was all chilled with a fabulous layer of break material at the bottom by this morning. I'll see how the Chimay yeast takes to the cool environment. It should be up to room temperature (mid-60's) by tonight, so the yeast should take off by tomorrow sometime.

By another way: I tried the scrub-pad-in-a-hop-bag trick with yesterday's batch, and was subjected to chills up and down my spine by the extreme efficacy of the technique. Thank you, thank you, thank you, to whoever invented it. I'm going to use it to separate my IPA from it's dry (now soggy) hops sometime when the stuff quits fermenting.

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

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End of HOMEBREW Digest #549, 12/04/90  
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Date: Tue, 4 Dec 90 08:44:12 EST  
From: bostech!bostech!loc@ai.mit.edu  
Subject: Re: Stout Yeast

Marc Beck was asking about Stout Yeast. I have two suggestions.

1. Wyeast #1098 (Irish Ale) this produces a nice smooth, soft finish to the Stouts. In fact this is the only yeast I use for Stouts and Porters now.
2. Brewlogic Stout - I tried this once and it made a almost a Cream Stout. The problem with this one is that it took forever (>2 months) to get my order back from these guys. And I don't even know if they are in business anymore. I found their add once in Zymurgy a couple of years back. If their service would have been better I would have continued buying from them.

Enjoy,  
Roger Locniskar

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Date: Tue, 4 Dec 90 06:24:09 -0800  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Rheinheitsgebot

Regarding the nature of the language in which the Rheinheitsgebot is written, my German friends tell me that they have a case of legalese over there that just won't quit. They call it Beampter Deutsch (bureaucratic German), and it was probably this that Mark Twain was referring to when he told a friend that he didn't yet know how the German novel he was reading would turn out since he had not yet gotten to the verb. (Pretty good imitation, eh? ;-). Anyway, to my untrained eye, there are only a half dozen "sentences" in that law, but it stretches for a page and a half, and they probably run on much worse than the above. The combination of that along with 500 years of anachronisms and compounded by the fact that it was written in Bayrische (Bavarian) rather than Hoch Deutsche (high German, usually considered to be the standard, except of course, by the Bavarians). On this same subject, I repeatedly heard sentiments at the Oktoberfest this year like "Now that East and West are getting together, when will Bavaria join Germany?" Regionalism is hardly showing the sniffles let alone dead.

--Darryl Richman

P.S. On the brighter side, Lo"wenbra"u had a sign up in front of the brewery advertising what jobs were available. They're looking for brewers and are also taking on brewer and maltster trainees. Write to Lo"wenbra"u Brauerei, 8000 Mu"nchen.

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Date: Tue, 4 Dec 90 9:34:25 CDT  
From: Jeff Benson <benson@chemsun.chem.umn.edu>  
Subject: Re: copper immersion chiller

Mike McNally writes in HD 549:

> Could somebody who knows anything (i.e., more than me) about chemistry  
> tell me why I shouldn't worry about copper entering my wort from my  
> copper immersion chiller? The wort is of course hot, and somewhat  
> acidic; something in the dim recesses of my brain tells me that copper  
> is a pretty excitable element in such situations.

Well, to put it simply, Mike, there are acids, such as those present in wort, and then there are "ACIDS!" In other words, the acids in wort will have negligible effect on the copper of your chiller. Copper is chemically similar to silver and gold (those three elements are in the same column of the periodic table) and all are comparatively inert. So erase those worries that your beer contains nitric acid (an "ACID!" that will dissolve copper) and relax.

I'm no biochemist nor an expert on chemical toxicity in animals but common sense tells me that if copper were as nasty as, say lead, that we wouldn't use copper (or some copper alloy) as the material of choice for water pipes in modern home construction. Anyone know what the recommended limit is for copper intake in humans?

Jeff Benson  
benson@chemsun.chem.umn.edu

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Date: Tue, 4 Dec 1990 07:58:44 PST  
From: wegeng.henr801c@xerox.com  
Subject: Re: Recommended yeast for mead?

>Which yeasts are best for mead?

I think that it depends on what recipe you're using (ie. how much honey per gallon) and how dry you want the mead to be. Using the somewhat standard recipe of 2.5 gallons of clover honey to one gallon of water to produce a still (uncarbonated) mead, I found Red Star Pasteur Champagne yeast produce a product that was too dry and lacking flavor. Red Star Montrachet yeast (using the same ratio) was more suitable, for my tastes. At this moment my partner and I have a batch fermenting using meV. mead yeast, and I report on the results in a few months.

Obviously, your mileage may vary from this depending on how much honey you use per gallon (in other words your starting Specific Gravity), the type of honey that you use, etc. I have one book (by someone from Cornell, I forget the exact title) that recommends using more honey per gallon, but I haven't tried this yet.

/Don

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Date: Tue, 4 Dec 90 10:08:45 -0600

From: flowers@csrd.uiuc.edu

**Subject: Yeast starter**

I found a box of some brewing supplies which were nearly a year old. I made a yeast starter out of yeast just to see if it would still wake up. Although a bit slower, it did start after a little after a couple of days. There is a large layer of deposit on the bottom of the starter bottle and the liquid is quite cloudy. I would to try to save this yeast, just for the hell of it. I plan on transferring to another starter to save the yeast that has survived. My question is: should I use the cloudy liquid in the new starter and discard the bottom layer as bad or, use the bottom layer and discard the cloudy liquid? The first night, the yeast all settled to the bottom, so I think that the cloudy liquid is now the yeast that became active.

Also, in general, when increasing the size of a yeast starter, do you use the entire original starter or just the slurry bottom layer?

-Craig Flowers  
HBD subscriber since #444  
(flowers@csrd.uiuc.edu)

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Date: Tue, 4 Dec 90 11:01 EST  
From: <R\_GELINA%UNHH.BITNET@mitvma.mit.edu> (Russ Gelinias)  
Subject: honey

Duane Smith asked about substituting honey for sugar/malt in a recipe. I've used honey only once (2 lbs. with 4.5 lbs. malt). It took a \*long\* time (2 months) before the beer was drinkable (it was an ale, not ment to be lagered). Then it was ok, but still sort of honey-sweet. So, I'd recommend using only 1 lb. of honey in your first batch (and get good honey, I used a cheap super-market brand, and I think that didn't help). Be prepared to wait, even using only 1 lb. (Thinking back, the batch probably had more like 5.5 lbs malt and 2 lbs. honey)

I suppose more hops would be a way to cut into the sweetness, too.....

Russ

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Date: 4 Dec 90 15:47:32 GMT  
From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: wine from cincrtrate

Someone asked about wine from concentrate. You can make good wine from good concentrates. However they will take longer than 4 weeks. The recommendation of 6 months aging for whites, and more than a year for reds is a good one. Even the four week wine kits benefit from several months of aging.

As far as how good a wine you can make from concentrate? Well I entered my 1988 Barbaresco from Wine Art's Project Wine Cellar in the Eastern Ontario Amatuer Winemakers competition. These people make predominantly (exclusively??) wine from grapes, or fresh pressed juice. This wine won second place! During the reception, a lot of people told me that it was not possible to make good wine from concentrate? It seems the judges who tasted blind, felt differently.

Note: I know very little about wine. I just follow the instructions on the can!

Overall, you can make good wine, and beer from concentrates. You can also make good beer from mashing all grain, but you drastically increase the number of variables that you can screw up. If you get everything right, you will get excellent beer, but if some of these additional variables go wrong, your beer can turn out worse than beers from concentrates. Granted, you have more control with mashing, but if you find a concentrate that has the characteristics (manufacturer had the variables where you'd like them) you want then the concentrate can create excellent beer.

The same applies to wine. I know a fellow that would never consider using concentrates. He has produced some excellent grape wines. He has also "Dumped several hundred litres of 'cat piss' down the drain", and produced wines "best served with smelts, or anchovies". He has more variables than his processing can presently handle! I on the otherhand, with no skills have created 6 or 7 good wines from concentrates with no screwups!!

I'm not saying one or other is bad. Just bear in mind how many variables your present skill can handle, vs. how much control, and variability you want/need.

To the person who squeezes his hop back to get every bit of goodness, I'd recommend against it. You are also squeezing protiens from the hot break into your wort.

Anyone know why it takes some of my posts several weeks to appear?

Bill Crick Brewius, Ergo Smashed %-)



Date: Tue, 4 Dec 90 08:44:53 MST  
From: Russell Greenlee <russell@russell.uswest.com>  
Subject: chilling wort (again)

Just a quick follow up on my questions about chilling wort to near freezing with a counter flow chiller. As others have pointed out, it is very difficult to get that kind of temp. drop with reasonable flow rates. But on my last batch I had an interesting experience. Since I don't have a big enough pot to do a full boil, my boiled wort has a very high sp. gravity. By the time it's at room temp. it gets really viscous and syrupy, which reduced the flow through the chiller to a mere dribble. At that rate the final 15 ft. of tubing immersed in a salt water and ice bath brings the temp. right down to freezing (it just takes forever). Also, if anyone out there is going to try this, make sure that you have the wort flowing well before setting the tubing in the bath. Otherwise any liquid sitting in the tubing can and will freeze, plugging up the chiller.

Russell Greenlee  
russell@uswest.com

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Date: Tue, 4 Dec 90 08:46:19 MST  
From: Russell Greenlee <russell@russell.uswest.com>  
**Subject: siphon filters**

The other day while brewing, my cousin came up with a very simple and elegant alternative for straining trub, hops, etc while siphoning. Instead of filtering at the intake, try putting the straining bag on the output side. Undesirables get caught in the bag, and you don't need to worry about keeping the straining bag away from the end of the tube since the out going wort naturally pushes it out of the way. The bag can be as big as necessary. The only drawback to this technique is that the siphon must be able to pass everything that is to be filtered, so it might not work too well for straining leaf hops. I've have excellent results using a very fine mesh nylon hops bag to strain out pellet hops, trub, and even leaf hops (I use a fat siphon).

Russell Greenlee  
russell@uswest.com

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Date: Tue, 4 Dec 90 12:12:00 EST  
From: pkel@psych.purdue.edu (Paul L. Kelly)  
Subject: Yeast for mead, scrub bag?

I have made several batches of mead-type drinks, all sparkling, all but one of which I used Red Star Pasteur Champagne yeast. All but one batch (the one not with Red Star) have been wonderful, and make both me and my wife grin and giggle in a very ridiculous manner. As far as making them sparkle, I just prime with about 3/4 to 1 cup of corn sugar when I bottle, and within about two-three weeks I have nice lines of bubbles flowing up from the sides and bottom of my champagne flutes (uh-oh, I'm getting thirsty!). BTW: With something of as high an alcohol content as mead brewed with wine yeast, don't expect a head of foam. You'll have bubbles, but no foamy crest. Sorry, but too much surface tension with a higher alcohol content. At least that's what I understand.

What's this about a hop-bag/scrub bag? I must have missed that one at some point. What is it? How do you do it? What use is it? Am I missing something?

Newsgroup: No. Keep the digest just the way it is: perfect. Thanks Rob.

Salud,

Paul

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Date: Tue, 4 Dec 90 11:23:53 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: Assorted Replies**

**Kegging:**

The cheapest CO2 tank and regulator (2 gauge 1 for the tank pressure, 1 for the line pressure, the only kind worth getting) was \$115. The cheapest Cornelius kegs I have seen were in the \$35 range for 3 or 5 gal. of course you can always "borrow" the kegs from someplace and often can find them at weird places like Out-of-Business Sales when a restaurant goes under or at garage sales. The problem with the latter sources as opposed to an outright above board purchase is the quality of the seals and fittings. I "borrowed" some kegs and the seals leaked. I returned the borrowed kegs and bought reconditioned ones with much better seals. Replacing the seals and fittings is possible but it ends up costing as much or more than buying a reconditioned keg.

**Guinness Yeast:**

US Guinness is brewed in Canada. To the best of my knowledge there is NO yeast in these bottles folks.

**Yeast for Imperial Stout:**

I would recommend the Wyeast Sierra Nevada Ale. I have heard excellent reports and that it is highly attenuative. My past IS recipes I've used a mix of champagne and ale yeasts. While the champagne yeast does take over the ale works long enough to give some fruitiness. The champagne then predominates giving a high alcohol level and warming mouthfeel.

**Lager Yeast Starts:**

I have made 2-3 lagers per year in past years. I would start the yeast at room temp, chill the wort to room temp and then pitch the started yeast. After the first signs of activity (either bubbling or yeast visibly swimming around and munching sugar) I'd move the carboy to the cold room (temp mid 40s) and let it go. It would take 24-48 hours to chill down. I would then ferment in the primary 2-3 weeks and in the secondary 2-3 weeks before bottling. This worked well all but one time when the yeast got stuck in the secondary.

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Date: Mon, 3 Dec 90 20:37:24 -0500  
From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Re: Lime in Beer

RE: Lime in beer

The British also serve lager with lime if you ask for it. Not surprisingly, it's called Lager 'n' Lime. They also do what is called Shandy, which is a variation of the lager and lime as I recall. Mostly (a publican told me) women order shandy. It's because they don't quite like the taste of beer I would guess and the lime helps in that respect.

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The most important thing you have to know  
in life is yourself.

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Date: 4 Dec 90 19:27:35 GMT  
From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Newsgroup, Liquid yeast?

First: Having started the big newsgroup flap, I'll withdraw the question.  
I agree that the S/N is good in this group, and reading it using  
rn, it makes no difference to me. I believe our site has a single  
entry on the list, and it is distributed from that account to the rest  
of us.

Second: A friend started a pack of Mev 001 lager yeast, which didn't inflate  
in time for the beer, so he put it in the fridge for 2 days, and gave  
it to me. It was left at room temp for two days until it puffed up,  
and then put in a starter, at which point it died. I've listed  
below what I think I did. Does anyone see why it should die? I've used  
the procedure below for hydrating/starting a hundred dry yeasts?

-A drinking glass, and bottom of a saucer are sterilized with boiling water.  
-1/2 tsp of white cane sugar, 1/4g of Andovin super nutrient, and 250ml of  
boiling water are added to the glass, and it is covered with the sterilized  
saucer and set aside, until the temps equalize. Room temp is about 70F.  
-The yeast packet (very inflated) and the starter were left for about 10  
hours  
(overnight) side by side. I then opened the yeast packet, and put it in the  
starter.  
-No activity for two days. Not one bubble!  
-I sterilized a spoon, and agitated the starter assuming the boiled starter  
didn't have enough oxygen to allow the yeast to reproduce. I did see some  
bubbles come out of solution as I stirred it.  
-No activity for two days. Not one bubble on the surface.

I'm wondering if the Andovin Supernutrient killed it? I could see a lack of  
oxygen limiting reproduction, but the existing active yeast should have lived,  
and produced some activity???

Anyone have any ideas??

Bill Crick Brewius, Ergo Slosed.

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Date: Tue, 4 Dec 90 14:14:42 CST  
From: jlf@poplar.cray.com (John Freeman)  
Subject: Homebrew Digest #548 (December 03, 1990) (fwd)

> Taking all the entries like these for a complete fermentation and converting  
> the date and time to cumulative elapsed hours and adding "glubs per minute"  
> the data for this fermentation looks like this:

```
>
>
> elapsed hours      seconds per glub    glubs per minute temperature
>
>   6.00             10.00             6.00             53
>  16.00             5.00             12.00            52
>  25.00             4.00             15.00            51
>  31.00             2.50             24.00            51
>  40.00             1.71             35.09            51
>  48.00             1.00             60.00            51
>  54.00             1.00             60.00            51
>  64.00             1.18             50.85            51
>  74.00             1.36             44.12            51
>  87.00             1.82             32.97            51
>  98.00             2.22             27.03            51
> 104.00             2.40             25.00            51
> 112.00             3.75             16.00            51
> 122.00             5.50             10.91            51
> 126.00             5.90             10.17            51
> 136.00             9.60              6.25            51
> 146.00             9.0              6.67            51
>
```

For those of you running X Windows, filter the data above with awk  
and pipe the result into xgraph like this:

```
awk '[print $1, $3]' | xgraph
```

> But converting to show the  
> change in remaining fermentables the data look like this:

```
>
> elapsed hours      % fermentables    cumulative
>   remaining          glubs
>
>   0.0             100.0             0
>   6.0             99.5             1080
>  16.0             97.2             6480
>  25.0             94.0            13770
>  31.0             91.0            20790
>  40.0             84.1            36744
>  48.0             74.3            59565
>  54.0             64.9            81165
>  64.0             50.5            114419
>  74.0             38.2            142909
>  87.0             25.2            172972
>  98.0             16.7            192770
```

```
> 104.0          12.6          202134
> 112.0          8.4           211974
> 122.0          4.9           220047
> 126.0          3.8           222577
> 136.0          1.7           227502
> 146.0          0.0           231377
>
```

> If the data from the first two columns above is plotted you will see the type  
> of reverse "S" curve that is frequently found in the brewing books.

Again, use awk and xgraph, and see that it really is a smooth S curve!

```
awk '[print $1, $2]' | xgraph
```

-----

Date: 04 Dec 90 13:02:02 PST (Tue)

From: florianb@tekred.cna.tek.com

**Subject: stout yeast**

...Yawn...wow! Did I sleep that long? What day is this? Gee, I really missed you guys.

Mark Beck wants to know:

I'm interested in brewing a Russian Imperial Stout, and I'm looking for suggestions as to what type of yeast would be best for this brew.

Try Wyeast #1084 Irish Yeast. Smooth, very attenuating, quick.

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Date: 04 Dec 90 13:22:19 PST (Tue)  
From: florianb@tekred.cna.tek.com  
Subject: Pete's method and temperature

Thanx and a tip of the hat to Pete Soper for the detailed method of fermentable calculation. His note ended with an important comment:

>ground 45 degrees just before being used. I really believe that if commercial  
>lager brewers can pitch at low temperatures and get fast results we can too.  
The  
>problem in my opinion is that as homebrewers with liquid yeast cultures we  
>are usually pitching way too little yeast or fumbling the temperature changes  
>in the wrong way.

The importance of temperature control cannot be overstated. Graphs of the typical fermentation temperatures of European and US brewing can be found in "The Practical Brewer." When I have closely controlled my fermentation temperatures, I have consistently brewed. When the temperature is poorly controlled, I have noticed, in addition to slow fermentation, such effects as yeast shock, turbidity, sulphur smell, and wierd tastes. Case in point was a recent Munich lager that went on a temperature roller coaster ride between 40 and 60 degrees, when my frige acted up. It took on cloudiness which has persisted after several months of cold lagering at constant temperature.

Florian

---

Date: Tue, 4 Dec 90 15:16:53 mst

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

**Subject: lime in beer**

I have heard that the origin of lime in mexican beer is that when they started putting beer in cans and storing the cans in the back room of a dusty bar, the cans would have a layer of dust on top when you received your beer. The patron would then look around for something with which to wipe the top of the can. Hmmm, how about one of these limes set out for the tequila? Sure, that will work. One day some marketing-type saw this and thought they were putting the lime in the beer. Voila! a stupid tradition was born.

Al.

-----

Date: Tue, 4 Dec 90 15:43:05 mst

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

**Subject: kegging**

My kegging setup cost was pretty high -- I went with all new equipment. I bought the Foxx homebrew kit, but upgraded to a 20lb tank and a two gauge regulator and bought two additional kegs. The grand total was about \$300 including shipping. Then I bought an 18 cubic foot chest freezer from Silo for \$368. Finally, I bought a Hunter Energy-Miser (r) thermostat with a remote sensor for ~\$30 from Builder's Square (only available in some regions, but ask them to special order it if they don't stock it). Sensor into freezer, thermostat into outlet, freezer plug into thermostat outlet, and set the thermostat to 45F.

To avoid sucking trub from the bottom of the keg, I cut exactly one inch from the bottom of the pickup tube (a tubing cutter is recommended -- if you don't own one, take the tubes to a hardware store that sells tubing and use theirs).

With used equipment you could easily cut the keg equipment cost in half and get a fridge for \$50. Total cost could be as low as \$200.

One note of caution: I believe that you need a regulator made for CO2 -- there are different ones for Nitrogen, for example.

Speaking of Nitrogen, in Ireland, Guinness Stout is dispensed with Nitrogen. In Toronto, there is a brewpub called (I believe) The Rotterdam at which they use Nitrogen to dispense their beer. They brew upstairs and serve on the main floor. They used to use CO2 to dispense, but the beer got overcarbonated, so they switched to Nitrogen since it is not as soluble in beer as CO2. I don't know if this is why Guinness is dispensed with Nitrogen or not. I did not notice the Nitrogen and the beer was good but (North) Americanized (weak flavor, too cold). I understand the same people own The Amsterdam which is much smaller and contains less yuppies -- maybe the beer there is more authentic.

Al.

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Date: Tue, 4 Dec 90 16:45:10 mst

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

**Subject: Guinness "yeast"**

I'm afraid that you won't be able to culture yeast from the Guinness Stout you get here. It's been filtered and pasteurized. I suggest Brewer's Choice (Wyeast) Irish Ale Yeast.  
Al.

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Date: Tue, 4 Dec 90 18:31:17 mst

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

**Subject: pasteurized extract**

I don't believe the unpasteurized bit. The temperatures used to concentrate the wort into extract will, as you have suggested Marc, denature the enzymes.

Since I'm posting, I might as well throw in my two cents on a couple of other questions:

Kevin Carpenter asks:

>My local supply shop tells me to prime and bottle only "when all  
>visible fermentation has ceased". I have recently read that  
>I should bottle after fermentation has slowed substantially... So,  
>which is it? My first two batches are now 3 and 4 weeks old  
>(the 4 week has been racked twice) and both are showing a slow  
>trail of bubbles up the sides of the carboys. Is it time (or past  
>time) to prime and bottle?

Personally, I simply use the same Zen-like method as Jay Hersh to decide when to bottle/keg: when it appears that the beer has stopped fermenting (depends on the yeast, amount of fermentables, and most importantly temperature). Four weeks at 68F should be enough, but four weeks at 33F is definitely not enough. There is no such thing as past time if you are using two-stage fermentation -- the only problem with waiting too long before bottling or kegging is yeast autolysis (the breakdown of cell walls by self-produced enzymes). You should probably get the beer off the trub after 6 or 8 weeks if you don't use a secondary. I usually rack from the primary after the krausen falls (after the initial, intense fermentation is over ~3 days at 68F) and then let it sit in the secondary for 3 to 10 weeks (for ales) at 65F. I've just recently purchased a beer fridge and will finally try a few lagers which I will probably keep in the secondary for about 8 weeks at 45F and then another 8 weeks in the keg at 45F.

Also, Marc Rouleau writes:

>Dave Miller advocates single-stage fermentation in his book, The Handbook  
>of Home Brewing. My understanding of his point of view is that if you  
>get good hot and cold breaks before you begin fermenting there won't be  
>any trub off of which to rack your beer. He advocates chilling the wort  
>to below pitching temperature to maximize precipitation of trub, racking  
>to the fermenter, and pitching at fermentation temperature. Given this  
>procedure, he thinks that it's better to wait until the fermentation is  
>done (1 glub/minute) and then rack to a 5 gallon carboy (possibly topping  
>up with water) for settling/clarification and/or lagering.

Yes, but... you will always have dead yeast which you still want to rack your beer off. I have never read Miller, but doesn't he suggest bringing the wort temp down to about 33F and then back up to pitching temp? If that is what you plan to do with your wort chiller, you'll be chilling forever.

Mike Schrempp writes:

>The one thing I keep meaning to try is to get a graduated cylinder,  
>fill it with water and invert it in a pan of water then run a tube  
>from the airlock into it. This would be a way to measure the  
>actual amount of CO2 produced.

I think you'll need an enormous graduated cylinder -- I almost failed  
Chem, but I'll bet you produce over 2000 liters of CO2.

Re: Chimay Ale

If you read the Chimay bottle, you will notice that they use naturally  
occurring (read, wild) yeast (which also carries in a lactobacillus (sp?)  
infection). They filter (and no doubt pasteurize for US sales) the  
beer and add a second, cultured yeast at bottling. Culturing Chimay  
yeast may give you a good yeast, but it is not the yeast they use in  
primary fermentation.

Finally, I'd like to applaud Mike Fertsch for his honesty:

>Using Pete's numbers, and making some outrageous assumptions, I calculate  
>5.66E24 molecules of ethanol in his beer. Making some additional  
>unreasonable assumptions, Pete's beer contains 9.3 percent alcohol by  
>weight. I'm probably off by around a factor of two, but the order of  
>magnitude is okay.

In other words, you calculate that Pete's beer contains between  
4.65 and 18.3 percent alcohol by weight. I concur. :^)

Al.

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Date: Tue, 4 Dec 1990 01:19:16 -0500  
From: Rob McDonald <rob@maccs.DCSS.McMaster.CA>  
Subject: Chimay

> ...It was mentioned that there is a recipe for  
> Trappist ale in "DAVES" book. Is that Home Brewing by Dave Miller?  
> Thanks: Bob T.

This was probably a reference to Dave Line's book, "Brewing Beers Like  
Those You Buy", Amateur Winemakers Publications Ltd., Andover, Hant.  
There is a recipe for Chimay on page 141.

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>  
ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

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Date: Tue, 4 Dec 90 19:30:17 -0800  
From: levin@CS.UCLA.EDU (Stuart Levine)  
Subject: Re: Homebrew Digest #549 (December 04, 1990)

Please remove my name from net.homebrew. Thanks  
stuart

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Date: Wed, 5 Dec 90 00:01 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Fermentation Temps/Flow-thru Chillers

I tried posting this just before Thanksgiving but the text didn't make it through, so here goes again. Even though it's late, it nonetheless refers to Jeff Benson's question in HBD# 549 concerning lager fermentation temperatures.

In HBD#541:

Russ Greenlee asked about a method for chilling wort down to 32 degrees before pitching it.

Dave Logsdon at Wyeast told me that its a good idea to pitch at 70-80 degrees then put your wort into the refrigerator. By the time the yeast wake up and get to work [and apparently they like waking up to 70 degree temperatures instead of 32 degree temps--as a matter of fact, so do I. :-)] then the wort will have cooled down to 32 degrees and you're off and running.

The biggest problem I have with pitching at 32 degrees is the extended lag period. I'd rather get my yeast up and going as soon as possible rather than try to achieve nothing but 32 degree wort from the git-go.

Russ also mentioned, as an aside, that he was aware of the trade-offs of using a flow-through chiller. What trade-offs? I know that some worry about sterilizing a flow-through chiller. But it's the same as sterilizing an immersion chiller. Run boiling wort through it before filling it with water and let the boiling wort do it for you! That's what you do with immersion chillers, isn't it? Then finish your session with boiling water to cut the sugars and re-sterilize. The really paranoid like me follow that up with some sterilant solution that is always handy.

I sleep better knowing that I've siphoned boiling hot (sterilized) wort through a chiller that cools it immediately. A slow cool makes me nervous because you never know what can get into the wort once the overall temperature gets to around 120 degrees. And there you are in your kitchen with your precious wort exposed to all sorts of stuff...

Back to the present:

In HBD# 549, Lt. John Van Hove asked about culturing yeast from a Guinness bottle. You can't do it from the Guinness they ship to the US because they pasteurize it for export. You must either start with a bottle of Guinness that was sold in Ireland or buy a yeast culture from Wyeast that was cultured from one of those bottles.

To Marc Rouleau:

\$40 is the going price on the Corona Grain Mill. It's a great product. Please look in the All-Grain issue of Zymurgy for an article

written by my late friend and homebrewer supreme, Mike Morrissey, who describes how to attach a drill to the Corona Mill.

Kinney Baughman  
baughmankr@appstate.bitnet

| Beer is my business and  
| I'm late for work!

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End of HOMEBREW Digest #550, 12/05/90

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Date: Wed, 5 Dec 1990 04:40:36 PST  
From: Iain\_P\_Harding.Wbst129@xerox.com  
Subject: RE: Lager 9n9 lime and Shandy

Lager 'n' lime is usually a proportioned as a dash of lime in a Imperial pint of Lager. Shandy is proportioned ,depending on the publican, as about half Sparkling lemonade and half lager. A Bitter or Mild shandy can also be obtained

of relatively the same lemonade / beer proportions. While usually served to women beer shandys were popular with the younger set before the advent lager. The Shandy being of slightly smoother less harsh taste, less heavy as well as a lighter color appealed to those not yet weaned on the men's stuff.

Iain P Harding A Englishman Abroad  
Xerox - The Document Company

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Date: Wed, 5 Dec 90 07:39:25 mst  
From: Mark.Nevar@hp-1sd.cos.hp.com  
Subject: Soda kegs - how do I sanitize them

I posted this last week, but got no response. So, I'll try again:

I finally got some soda kegs to use. I need to know how to sanitize them. Cleaning isn't too hard, but I'd like to hear your procedures on kegging. This is how I see it:

Clean keg.  
Sanitize - bleach ? what about the valves ? Leave them on, boil, what ?  
Add priming syrup.  
Inject a little CO2 to act as a buffer (CO2 should sink to botom).  
Rack beer to keg.  
Install lid.  
Inject CO2 to seal o-ring.

Seems easy enough, but how do you clean/sanitize the keg itself ?

Here's something new:

I got a new catalog from Alternative Beverage in NC. They sell used kegs for 19.95 (as advertised in Zymurgy). But, the lids may not have pressure release valves on them. They sell reconditioned kegs for 35.95 which have been cleaned, have had the lids replaced, and have new o-rings installed. I have heard you can swap old lids for the new ones from the company. But what company ? Is it free ? All in all, the reconditioned key sounds pretty good. I know Art's Brewing in Utah sells kegs for 25.00, but are they reconditioned or do they guarantee pressure relief lids ? I remember some people placing orders with them. How did it turn out ?

The new catalog also lists attenuation of all WYeast strains. I don't have it here. Would everyone like to see it ?

Mark Nevar

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Date: 5 Dec 90 15:36:09 GMT

From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)

**Subject: straining, stout yeast, copper, etc**

The idea of putting a straining bag on the output of the siphon sounds good. Even with leaf hops, if you use a big enough tube. You could use an old nylon for the strainer?

Speaking of big siphons, how do you get your grain from the mash tun to the lauter tun? The last batch we did, a friend decided to try siphoning it with a large diameter hose. He was able to get all the liquid, and about 80% of the grain to go through the siphon. This was less tedious than ladling it out with a pot. It also seemed to create a good bed in the Zapapp lautertun.

I forget if we used foundation water, but we probably did.

If you stir around the suction end as it siphons you might be able to get all of it. Note this was a step infusion mash, with a protien rest, so it was fairly sloppy. The hose was about a 3/4' ID. You probably could use a 1" blowoff tube?

Isn't copper the traditional material for mash tuns, and boiling kettles in breweries? Stainless steel is being used in new setups, but what was used 50 years ago? Copper is cerertainly the material of choice in clandestine stills ;-0

Bill Crick Brewius, Ergo Smashed %-P

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Date: Wed, 5 Dec 90 10:34:02 -0500  
From: Arun Welch <welch@cis.ohio-state.edu>  
**Subject: Lime in Beer**

> They also do what is  
> called Shandy, which is a variation of the lager and lime as I  
> recall.

A shandy, (or shandygaff, which it's the short form for), is 1/2 and 1/2 beer and lemonade. At the bar I worked at for a time in northern Germany it was called a moorwasser (Moor water, as it looks like the water in a swamp). In England it's typically known as a women's drink, but in Germany it was used as a way to quench the thirst without getting too much alcohol (it was the only bar in a small farm village, and the farmers would typically get one when they came in for lunch). God forbid those Germans drink straight lemonade :-).

...arun

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Arun Welch  
Lisp Systems Programmer, Lab for AI Research, Ohio State University  
welch@cis.ohio-state.edu

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Date: Wed, 5 Dec 1990 10:47:20 EST  
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
Subject: Lime and Nitrogen in beer

The English have "lager & lime," which is lager mixed with a little bit of sweetened lime juice such as Rose's. There is also "lager with a lime top" which is the same, though more care is taken not to overmix the lime juice with the lager. For some lamentable reason, lager and lime is the drink of choice among the English version of yuppies, and lager is displacing the much more complex and traditional English bitter. It is becoming nigh impossible to find a pub that can make a mild & bitter any more, but they all have Budwieser taps. Even though their Budweiser is much superior to ours, still I say, "Yuck."

"Shandy" is a drink made with half bitter and half "lemonade." "Lemonade" is a drink similar to 7-up or Sprite with the difference that it is slightly less fizzy, slightly weaker, and for some odd reason contains both sugar and saccharine, which to me gives it a slightly soapy taste. There is also "lager with a lemonade top." Shandy is a very thirst-quenching drink and is often preferred on hot days to replace fluids. Youngsters are often allowed to drink shandy in the home before they are allowed to drink beer. (It is not illegal to give alcohol to teenagers in Great Britain, as long as it's not in a pub.)

(Aside--Some people are upset about the use of the word England. I use it because I am much more familiar with England than I am with Wales or Scotland, and I have never even been to Northern Ireland.)

"Radler" is a Bavarian form of shandy made with German lager. The name comes from the German word for bicyclist. It is a popular drink for the designated driver, which is a common tradition in Germany.

Dave Line says that Guinness is pressurized with nitrogen rather than with CO2 because it gives a smoother, stiffer head with tinier bubbles.

Eric Pepke	INTERNET: pepke@gw.scri.fsu.edu
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Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 5 Dec 90 10:20:42 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
**Subject: Mikes Math**

Al K writes:

>I will probably keep in the secondary for about 8 weeks at 45F and then  
>another 8 weeks in the keg at 45F.  
Wow what patience!

Mike F: Hope you don't balance your checkbook the same way you did your  
math on Pete's figures 8-)!!

Kinney writes:

>I sleep better knowing that I've siphoned boiling hot (sterilized)  
>wort through a chiller that cools it immediately. A slow cool makes me  
>nervous because you never know what can get into the wort once the  
>overall temperature gets to around 120 degrees. And there you are in  
>your kitchen with your precious wort exposed to all sorts of stuff...

My immersion chiller takes 10-20 minutes to cool the wort. Only a few  
of those are spent in the critical 120-140 bacteria loving temps. I'd  
say your worrying....

- Jay H

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Date: Wed, 5 Dec 90 11:44:28 EST  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: Pasteurized extract

Marc Rouleau:

>This line of reasoning sounds kinda fishy to me. I thought enzymes  
>were useful only at the mashing stage. The mash-out is supposed to  
>deactivate them anyway, right?

Al Korzonas:

+I don't believe the unpasteurized bit. The temperatures  
+used to concentrate the wort into extract will, as you  
+have suggested Marc, denature the enzymes.

Edme DMS (diastatic malt syrup) has the enzymes. At least some  
of the extract companies boil the extract under a partial vacuum to  
keep the temperature down.

Why keep them, you say? So you can make partial mashes, with mostly  
extract, but some wheat or rice, etc. added. Even malted wheat is  
kind of low in enzymes, so the DMS lets you mash it easier, without  
the "hassles of scale" that a full mash entails.

-don perley

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Date: 5 Dec 90 07:32 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: Pacific dry

Hello out there,

Has anybody else tried Pete's Pacific Dry? I had some and it had a wonderful chocolaty smooth taste. I'd like to try making some, but I'm too new to brewing to even think about making up a recipe myself. Anybody made anything like this?

In another light, it's starting to get very chilly outside. I'm thinking of trying a lagered beer. What is the common wisdom on leaving a carboy of beer out in the backyard (covered to keep the light out, of course)? Will the local critters leave it alone?

Mike Schrempp

---

Date: Wed, 5 Dec 90 09:47:10 PST

From: foster@rumor.enet

**Subject: Shandy**

The common definition of 'shandy' is beer (usually bitter) with lemonade (7UP to US readers). The typical proportions are 50-70 percent beer, the rest lemonade.

The result is a slightly alcoholic but very refreshing drink. This contrasts with another common habit of adding dash of lemonade to a pint of bitter to take the edge off it. There are also other common mixtures of light ale and bitter, mild and bitter etc as people choose different beer "cocktails" to suit their own personal choice.

Stan.

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Date: Wed, 5 Dec 90 09:41:26 -0800  
From: krweiss@ucdavis.edu  
**Subject: Oh God, not Al vs. Stainless again!!!**

OK, I'm going to make this info request as absolutely specific as possible. Has anyone out there actually done a side by side comparison of batches brewed in stainless steel and aluminum brewpots?

Please, don't reply unless you've actually done a side by side comparison... I don't think we need yet another Al vs. Stainless donnybrook. In fact, let's just keep all replies to this particular post to email - my address is

krweiss@ucdavis.edu

Reason I'm asking is, I dropped my porcelin pot and put a huge chip in it. A 24 qt. aluminum pot is \$50.00, and the same size stainless is \$150. I never did get enough information out of the last debate to decide whether Al really messes up beer or not...

Thanks, and remember, email back to me directly on this one, not to the general list. I'll summarize and post results in a week or two.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Tue, 4 Dec 90 21:45:08 -0500  
From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Re: Homebrew Digest #549 (December 04, 1990)

The post about translating the German purity laws is very true. What was the date on them? 1500? 15th century? Language is one thing which does change (as I recall, the modern German word for computer is computer). Some of the text could be modernized with very little difficulty. Other more subtle points WOULD take a scholar. All of this is assuming the text was transcribed correctly. There are very few modern readers who wouldn't be slowed (even to a stop) by the old text. In the post-Nazi era, the old script was discontinued and modern type introduced.

There may be an updated German version around given that the purity laws were used in the Cassis Dijon case.

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The most important thing you have to know  
in life is yourself.

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Date: Wed, 5 Dec 90 11:09:16 mst  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Chimay \*goofup\*

Whoa! I goofed. That's what you get when I rely on my memory.

When I got home from work, I checked the back of the Chimay bottle and realized that I had put both my foot and my terminal in my mouth. Here's what it says on the back of the Chimay Grande Reserve bottle:

Since 1862 the Trappist monks of Chimay Abbey in Belgium have been brewing Chimay ale combining the artesian water of Chimay Abbey with fine barley malt, an aromatic blend of hops, and Chimay's uniquely cultivated yeast. Top fermentation gives Chimay a distinctive fruitiness of flavor. Fresh yeast is added just prior to bottling resulting in the slight sediment which you can see. This secondary fermentation in the bottle adds to the ale's richness and body. The Trappist fathers of Chimay use exclusively natural ingredients. This product has neither been pasteurized nor filtered.

Well, that's not quite what I posted yesterday. I may be right about the two different strains of yeast and that the primary fermentation may be from naturally occurring yeast, but I was wrong about the filtering and pasteurization. I'm at a loss regarding the lactobacillus -- I recall that the Chimay had a lactic sourness which is certainly present in Lambics, but I've never read anywhere that Trappist Ales also include a lactic "fermentation."

I will certainly be more careful with my data in the future.

On a side note relating to an earlier posting regarding NOT leaving the yeast in a Hefe Weizen behind, the Chimay bottle also contains this note:

The sediment you see is natural and normal. Pour slowly to allow sediment to remain in the bottle.

I should be humble at this time, but I can't let this by without a comment: "This secondary fermentation in the bottle adds to the ale's richness and body." Additional fermentation cannot ADD to the body -- it can only reduce the body by munching on the non-fermentable sugars that give the beer its body. Either this is a bad translation or an advertising agency's influence.

Al.

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Date: 5 Dec 90 11:21:13

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

**Subject: Refer Set-up Costs**

REGARDING Refer Set-up Costs

In HBD #549 Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU> asks about costs in building a tapped refridgerator for beer. I estimate mine cost about \$100.00 to convert

to a 3 faucet system. The box (16cu. ft.) was free from a friend, the 20lb. CO2 tank was next to nothing from a garage sale, the regulator was \$35.00 (2 gague Corn.), and the rest came from Foxx Beverage in Denver for the above mentioned \$100.00. I plumbed a 1/4" copper line in for the gas to a 3 way distributor with check valves to which there are 36" braided gas lines with ball gas connectors for the soda kegs. There are three faucets through the door (I replaced the shelf unit inside the door with that stuff you put around bathtubs and showers, a sort of glazed masonite material). The faucets are set

up to 1/4" beverage lines with ball-end connectors. I also put a lockable box around the faucets on the front of the thing to keep dirt and unauthorized access out. I plan to expand to accomodate Liberty Ale kegs soon, I have the tap (also from Foxx, about \$40.00) since I figure I can fit 1 Sanke keg and 2 soda canisters inside the box. It is certainly the way to go if you have the room and can do the work (or you have a friend who can). Only down side is that the kegs seem to hold less now that I have set the system up, can't figure

out how that can be...<grin>

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: 05 Dec 90 12:40:12 PST (Wed)

From: florianb@tekred.cna.tek.com

**Subject: my mistake on stout yeast**

Yesterday, I flubbed up when stating the Wyeast number for the Irish ale yeast. It's #1098, not #1084.

An acquaintance of mine brews quite good stouts using Edme dry yeast.

Florian

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Date: Wed, 5 Dec 90 15:13:13 CST  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
**Subject: Guinness**

I find it hard to believe that US Guinness is made in Canada. Canadian Guinness is probably one of the worst beers I've ever had. It has no head, is extremely astringent and has virtually no body at all. It's horrible to call it Guinness. I've had US Guinness and it's pretty good. However, the best beer I've ever had was draught Dublin Guinness. That stuff is amazing! The reason they use nitrogen is that it helps head formation. I can't remember all the details (I believe Line explains it in "The Big Book of Brewing"), but it is the nitrogen that is responsible for the nearly gelatin like thickness of the beer.

Mike Charlton

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Date: Wed, 5 Dec 90 15:28:16 CST  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: WYeast American Ale Yeast

My brewing partner and I made up a few cultures of WYeast American Ale Yeast (#1056) to stick away for a rainy day (liquid yeast cultures are hard to get here), and have have been using them quite successfully. It is interesting to note, however that the fermentation characteristics of the yeast are changing as it gets older (This is all first generation yeast -- ie. we made several agar slants from a single package and are only using those slants). One of the most dramatic changes is that it has turned into a bottom fermenting yeast! There is virtually no foam on the top of our fermentors and a huge amount of yeast sediment at the bottom. The other thing is that it has become extremely powdery and takes 3-4 weeks to clear. My first thought would be that we just picked up a wild yeast that has taken over the cultures. The only problem is that the beer being produced is of great quality (even better than before). My other thought was that WYeast #1056 might be a mixture of *S. cerevicae*(sp?) and *S. uvarum* (carlsbergensis) and that the top fermeting yeast just died of old age (~6 months). Does anyone know? I know that it passes a standard test for a lager yeast (it can ferment maltotriose, I believe), so maybe the idea's not too out of whack. In any case, I think I'll make up a second generation culture of it since it seems so good.

Thanks for any info  
Mike Charlton

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Date: 5 Dec 90 13:15:50

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

**Subject: Reconditioning Kegs**

REGARDING Reconditioning Kegs  
Regarding Jay Hersh's comment in HBD #550

> Replacing the seals and fittings is possible but it ends up costing as much or more than buying a reconditioned keg.

I have had great success finding used 5 gal. kegs thru restaurant suppliers, 2nd hand shops, garage sales, and right off the soda truck. These kegs range in price from \$10.00 to \$22.00. Replacing ALL the O-rings and both poppet valves costs about \$7.00 when you buy the materials from places like Foxx. Even if you go with the "super" lid ring from Williams, which isn't a bad idea with older kegs, the cost of the parts only goes to about \$15.00 bringing the total to \$25.00 - \$37.00 tops. From what I have seen locally and mail order, the price for reconditioned kegs usally begins at \$40.00.

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Wed, 5 Dec 90 15:12:23 mst

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

**Subject: yeast autolysis**

In Digest #550, I wrote:

>are using two-stage fermentation -- the only problem with waiting too  
>long before bottling or kegging is yeast autolysis (the breakdown of  
>cell walls by self-produced enzymes). You should probably get the  
>beer off the trub after 6 or 8 weeks if you don't use a secondary.

I checked TCJoHB last night and Charlie recommends getting the beer off the dead yeast after 3-4 weeks. I may be overly optimistic with the 6-8 weeks, however how soon autolysis begins is a function of the health of your yeast (for example, insufficient oxygen during the respiration phase will give you sickly yeast) and, I'm quite sure, temperature also. Last night I kegged a Weizen that I never got around to racking to the secondary. After 8 weeks in the primary with a good 1.5" of trub, there were no off flavors in the beer. I used Wyeast Bavarian Weizen yeast and made sure that I aerated the wort thoroughly after cooling.

Al.

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Date: Wed, 05 Dec 90 16:58:05 PST

From: mcnally@wsl.dec.com

**Subject: Chimay yeast**

It must seem like I have Chimay on the brain, huh? Maybe it's true. Anyway, in HBD 550 Algis Korzonas claims that Chimay is fermented with wild yeasts, like a Lambic, then bottled with the fabulous creatures I am so fond of reculturing. I seriously doubt this. First, "wild" beers are produced in only a very limited area of Belgium; I don't believe that the Chimay abbey is in this area, but is rather far north, near the Netherlands (I could be wrong in a big way here). Certainly, there is none of the lactic acid "ZING" in Chimay that one gets in a Lambic. Also, I recollect no mention of wild yeasts in the "Beer Hunter" interview with the actual Abbey-denizen who isolated the yeast.

I do agree that in addition to priming, Chimay is given a shot (a "dossage" as the bottle says) of yeast at bottling. This might be to reduce probability of infection; if they filter the beer, then bottle with fresh yeast, they might filter out other nasty stuff as well.

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Mike McNally  
Digital Equipment Corporation  
Western Software Lab

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mcnally@wsl.dec.com

Date: Wed, 5 Dec 90 20:12:39 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Continental Pilsner by Larry Miller

The AHA finally sent the new book by Miller. I read it in two days.  
Here is what I think of it:

- (1) As a homebrewer for 5 years and a lager fanatic I have done alot of reading about making the stuff, including Miller's first book, The Complete Handbook of Home Brewing.
- (2) Aside from some interesting tidbits about the Czech. beer scene, there was VERY LITTLE that was new. The recipes at the end are short and concise with little follow up. It's almost as if the book ends before it really begins.
- (3) I purchased the book early to beat the rush. HA! After the AHA acknowledged my order, they sent a blurb offering the book at a discount to members. Thanks a lot!
- (4) My recommendation is that if you want to get into brewing lagers, and don't know much about it, buy the book. Otherwise, save your money.

Norm Hardy

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Date: Wed, 5 Dec 90 22:24:33 -0600

From: techentin@Mayo.edu

**Subject: Yeast Culturing Technique**

As I sit here sipping my (almost mature) Christmas ale, I am quite pleased with myself. My brewpartner and I have successfully recultured and re-used Wyeast's Irish Ale (stout) yeast using a very relaxing technique.

We had never paid \$4.00 for yeast before, so we wanted to try our hand at reculturing the stuff back in April when we first tried liquid yeast. I had read several accounts of yeast cultures ranging from immediately re-pitching the slurry at the bottom of the secondary (easy) to growing cultures in petri dishes (hard). I had also read several accounts of culturing commercial yeasts such as Sierre Nevada.

We tried several storage methods, including freezing some yeast slurry with food grade glycerine, but they weren't as relaxed as simply bottling (and capping) some of the slurry in a twelve ounce long-neck and tossing it in the fridge.

The slurry (or as my wife refers to it, "that mucky stuff at the bottom of the bucket") spent from April until early November in the back of the fridge. I made up 1/2 liter of starter wort in a wine bottle, added the room temperature slurry, and in two days had 3/4 liter of happy yeasties to pitch.

The recultured yeast produced a fine beer. We had plenty of stanitized bottles & caps ready when we stored it, so it was really no trouble at all. The only problem is that my glass is empty. :-)

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Bob Techentin  
Mayo Foundation, Rochester MN, 55905 USA

Internet: Techentin@Mayo.Edu  
(507) 284-2702  
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End of HOMEBREW Digest #551, 12/06/90

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Date: Thu, 6 Dec 90 03:27:50 EST  
From: Spencer W. Thomas <spencer@crim.eecs.umich.edu>  
**Subject: Chimay yeast**

Those of us who saw the "Beerhunter" episode on Chimay know that it is brewed with a very pure (monoclonal, if you want to get technical) yeast that was isolated (if my memory is correct) in the early 1950's by the current brewmaster.

=Spencer W. Thomas EECS Dept, U of Michigan, Ann Arbor, MI 48109  
spencer@eecs.umich.edu 313-936-2616 (8-6 E[SD]T M-F)

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Date: Thu, 6 Dec 90 8:05:00 MST  
From: Jon Rodin <jar@hpcndpc.cnd.hp.com>  
**Subject: red ale or ESB recipes?**

Anyone have any good red ale or ESB recipes to share? Extract recipes preferred. Thanks.

Jon Rodin  
j\_rodin@cnd.hp.com  
(303) 229 2474

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Date: Thu, 6 Dec 90 09:56:51 CST  
From: flowers@csrd.uiuc.edu  
Subject: Continental Pilsner by DAVID Miller

I think Norm Hardy's 'review' of Continental Pilsner was a bit harsh. It has driven me to offer my opinions.

First of all, the author is David Miller not Larry.

Second, I too am a fan of lagers and read Miller's The Complete Handbook of Homebrewing yet I found Continental Pilsner refreshing, well written and informative. Personally, I liked it better than the first book in the series: Pale Ale.

Third, I also purchased the book early but my pre-publication price was no worse than AHA members' price (of course, I'm an AHA member so MAYBE I received a different blurb from the AHA).

Lastly, I hate to say it Norm, but I'd prefer you give opinions and not recommendations, unless of course they be solicited. If you did not like it, fine, but I don't think it is very fair for you to recommend others not buy it just because YOU knew all the information already. I don't know of any information in the book that was incorrect nor can I find any major flaws in its style. It is not meant to be the definitive source on brewing lagers or pilsners as far as I can tell (Greg Noonan has a well respected book in that category called Brewing Lager Beer). I find it a fine addition to the Classic Beer Style Series; easy to read (not overly technical that a non-brewer couldn't understand it), good history, descriptive and well referenced. I will let the book stand on its own merits and I'm sorry there was nothing new it for you Norm.

I'm glad I have the Pale Ale book too, even though I didn't like it as much. I certainly can't recommend someone NOT buy it.

-Craig Flowers (flowers@csrd.uiuc.edu)

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Date: Thu, 6 Dec 90 10:51:10 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Kegging

Cleaning Cornelius Kegs:

Here's how I do it. I use a B-Brite solution (any other sterilant will work well too). I fill the keg half way, tip it over and use a dart tip (or similar point implement) to push in the opening of the valves and then let the sterilant pour through. Make sure you do this for a minute or two. I swish the sterilant around in the keg, and also immerse the whole top in sterilant, making sure to lift up the o-ring so that it gets sterilized too.

Now pour the sterilant out. With the keg upright once again open the valves this allows any sterilant to flow back down the out tube and out of the valves. I rinse thoroughly with tap water, following the above procedure with tap water to rinse away all the sterilant. DO this a few times, and make sure at the end to put the keg upright and open the valves to let any residual water flow out of them. I then dry the keg upside down for a few minutes to let any excess tap water run off.

When kegging I fill the keg within 1-2 inches of the top then put the cover on, latch it down, put the keg under ~10lbs CO2 pressure and lift the pressure release valve. CO2 being heavier than air will settle to the bottom and force the air out, leaving CO2 over the beer. I bulk prime and let the beer condition right in the keg, and transfer to the fridge (be sure its above 32F you wouldn't want to freeze your keg 8-!!).

Reconditioning Kegs:

The figures I quoted were based on prices at my local homebrew shop. Seems buying direct from Foxx is substantially cheaper, think I should call them for a catalog.

- Jay H

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Date: Thu, 6 Dec 90 09:24:18 mst

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

**Subject: English beverages**

All this talk of Lager 'n' Lime and Shandy has reminded me of a drink I had in England back in '79. It was a half pint of beer in a pint glass and an inverted bottle of (hard) apple cider in the glass. I don't know if this was just something restricted to the Twickenham area or is popular throughout England. The drink begins about 50% of each and slowly increases in cider and alcohol level (the cider was nearly 10% alcohol if I recall correctly) as you keep topping-off the glass with the cider that did not initially fit. It was delicious and potent! After three of those I couldn't even find the coin slot on the Bump 'n' Nudge machine ;^).

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Date: Thu, 6 Dec 90 09:24:34 mst

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

**Subject: English beverages and keg sanitation**

Oops. I forgot to ask my question. What were those beer/cider drinks called? Snakebite comes to mind, but I'm probably wrong.

Keg sanitation:

I clean and sanitize immediately after I've completed emptying a keg. I leave the valves on, pour a gallon of hot water + a couple of tablespoons of bleach into the keg, seal and slosh the liquid around for a few minutes. Then, I dispense the bleach solution just like it was beer. I repeat two or three times with hot water and then finally pour the last ounce or two of water out the top (I've cut an inch off my pickup tube so I leave the trub behind). Two points of caution: 1) don't leave the bleach solution in too long -- bleach reacts with stainless steel and 2) this has worked for me on kegs that I drink within 2 months -- if you plan to lager in the keg, you may need more intense sanitation.

Al.

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Date: Thu, 6 Dec 90 8:24:00 PST  
From: Jeffrey R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: Re: lagering outside (mike schrempp)**  
Full-Name: Jeffrey R Blackman

Mike writes:

>  
> In another light, it's starting to get very chilly outside. I'm thinking of  
> trying a lagered beer. What is the common wisdom on leaving a carboy of beer  
> out in the backyard (covered to keep the light out, of course)? Will the  
> local critters leave it alone?  
>  
> Mike Schrempp

The only critters that have bothered any brew I've set out has been the Oct. 17 Bay area earthquake. I had two five gallon batches of a tasty blackberry stout fermenting away out back. They were placed about three feet off the ground (up on a table) and covered with a thick blanket. Both carboys plummeted to the ground (landing on the concrete patio) but miraculously only one of the two carboys shattered; the other one was intact. It turned out to be one very tasty brew!

One disadvantage I can see is the temperature fluctuations that can occur in this climate. It is hard to dictate what Mother Nature is gonna do with the weather. It may drop to mid 40's at night and then jump up to the mid 70's during the day. Depending on the insulation you have around the carboy (both that of the glass and the covering) you might be able to dismiss any temperature variations.

Go for it! I haven't had a batch turn out bad that sat outside at this time of year.

-Jeff

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Date: 6 Dec 90 16:25:18 GMT  
From: bnr-gate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Its dead jim?

In regard to my question on liquid yeast, Roger Locniskan supplied the following info: (Its nice to see a controlled experiment rather than opinion/myth!)

Saw your posting in the Digest #550 and thought I'd respond directly. I too pre-start most of my yeasts whether they be dry or liquid. My process is a bit different. The biggest difference is that rather than using cane sugar I use 2 tablespoons of dry malt as the food.

I sterilize a longneck bottle, stopper and fermentation lock. Boil 6-8oz. of water with 2 tablespoons of dry malt and 1.5 teaspoons of yeast nutrient. Chill to room temperature in an ice bath (so it cools quickly) add starter and yeast to sterile bottle install the lock. And every 12 hours or so swirl the contents of the bottle to help build colonies.

So far this process has not failed me. I have heard of other people having similar problems to yours when they used cane sugar, so I did a little experiment. I made up some petri dishes half with cane sugar/agar medium and the other half with malt/agar medium. I inoculated one of each type of dish with one yeast strain and did this with a number of yeasts. To my surprise the dishes that I used cane sugar in had 0 (Zero) growth where the malt dishes showed active growth. This said to me that there was something wrong with cane sugar. When I did a little more research I discovered that cane sugar lacks the enzymes that brewing yeast needs to have to grow properly. You can add sugar to a brew because there is the malt present (with all of its enzymes) to support the activity.

Hope this helps. If you have any questions please feel free to write.  
Roger Locniskar  
A Fellow Digest Reader

Thanks Roger!

My mother used to mix beer, and ginger ale to make a shandy?  
She also said that in England they would use a "real Ginger Beer"  
instead of Ginger Ale?

Bill Crick Brewius, Ergo Sum

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Date: Thu, 6 Dec 90 11:40 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: chimay

Maybe I can clarify a few points in the discussion lately concerning Chimay. I lived in Belgium for a year some ten years ago. (Eat yer hearts out! :-) Two years ago on a return trip to see my buddies over there, I had the good fortune to be taken on a personal tour of the Chimay brewery at Scourmont (near France, by the way) by the brewmaster himself, Pere Theodore. Undoubtedly, the highlight of my brewing life! I'm relying on memory for the following details. Plus bear in my mind that the tour and conversation were both in French and while my French is pretty good, still, a lot gets by me. I do have it all on tape and I need desperately to get it out and go through it again.

Pere Theodore learned how to brew from Jean de Clerk (who is buried at the abbey). de Clerk taught him how to make the process they were using at the Abbey more "scientifique". Chimay was apparently brewed rather haphazardly prior to Pere Theodore taking over the helm. He is the man responsible for the Chimay that we know and love today. He cultured the yeast himself. And I think he said that there are at least two strains of yeast involved. When they drain a fermenter, they keep the yeast deposit in the tank and run a fresh batch wort right in on top of it. I'm not sure how many times they do this before pitching with a fresh strain.

Ready for a surprise? On the floor in the brewhouse were several cans of American Cluster hop extract that they use for boiling hops!! I can't say whether they use hop extract exclusively or in conjunction with other hops but that's what was on the floor. I asked Pere Theodore about this and he said that extract gave him more control over bitterness from one batch to the next.

I'm fuzzy on whether they filter or not. I don't think they do. But if they don't, then I don't understand why they add extra yeast at bottling time. I'll have to check my notes on that one.

Pere Theodore was a most gracious host. He invited me into his office. Asked me if I would like a beer. "Certainement!" He proceed to one wall of his office and opened it!!! Must have been a hundred bottles or so of all the Chimay beers in there! A white, a blue, and a red Chimay later and we were in a pretty good mood. In fact, he was late for prayer that afternoon, something he is rarely late for, as I was told later.

I'll close these anecdotes with a joke the public relations man told me. (You can bet it didn't come from Pere Theodore!!)

"She may or she may not but with Chimay, she may"

Cheers,

Kinney Baughman

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Date: Thu, 06 Dec 90 08:02:48 EST  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: **thanks & addresses**

Many thanks for all the responses to my start up kegging cost question.  
I'll have to keep a keen eye out at garage sales!

Two suppliers who have been mentioned a bit are Foxx and Williams,  
can anyone post their addresses?

thanks

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Date: Thu, 6 Dec 1990 12:40:20 EST  
From: Marc Rouleau <mer6g@virginia.edu>  
Subject: Re: Pasteurized extract

Ok, I now understand why we might like to use the enzymes that are supposedly in the supposedly unpasteurized "commercial" grade malt extract sold by The Homebrewer's Store (1-800-TAP-BREW).

On Dec 5, 11:44am, Donald P Perley wrote:  
> Why keep them, you say? So you can make partial mashes, with mostly  
> extract, but some wheat or rice, etc. added. Even malted wheat is  
> kind of low in enzymes, so the DMS lets you mash it easier, without  
> the "hassles of scale" that a full mash entails.

There's one thing I forgot to tell you all about our conversation. He said that his extract would make "smoother-tasting" beer, and his claim wasn't in the context of partial mashing. This is hogwash, right?

> At least some  
> of the extract companies boil the extract under a partial vacuum to  
> keep the temperature down.

He just said that his extract was "unpasteurized" and not that it was made in a special way. Is "commercial" grade extract really any different from the stuff we usually buy in cans? Do the brewpubs and microbreweries that use extract really get fundamentally better stuff?

-- Marc Rouleau

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Date: Thu, 6 Dec 90 9:42:08 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Foxx Beverage**  
Full-Name: "John Cotterill"

I have heard people mention Foxx Beverage out of Denver. I have tried to get their number from information, but can't locate it. Could someone pass their phone number along to me? Also, does anyone know where I can get a Wyeast catalog?

Thanks,  
John Cotterill  
johnc@hprpcd.rose.hp.com

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Date: Thu, 6 Dec 90 11:46:30 -0600  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: SN yeast changes type...

[ Mike Charlton <umcharl3@ccu.UManitoba.CA> writes]:

> My brewing partner and I made up a few cultures of WYeast American Ale  
>Yeast (#1056) to stick away for a rainy day (liquid yeast cultures are  
>hard to get here), and have have been using them quite successfully.

...

[ Change in behavior of culture trimmed ]

...

>it has turned into a bottom fermenting yeast! There is virtually no  
>foam on the top of our fermentors and a huge amount of yeast  
>sediment at the bottom.

This sounds more like your fermentation is over. The yeast pancake usually breaks up and sinks as fermentation ends and cells die/go dormant. \*All\* yeast produces a foam head during primary fermentation.

>The other thing is that it has become extremely  
>powdery and takes 3-4 weeks to clear. My first thought would be that  
>we just picked up a wild yeast that has taken over the cultures. The  
>only problem is that the beer being produced is of great quality (even  
>better than before). My other thought was that WYeast #1056 might be  
>a mixture of *S. cerevicae*(sp?) and *S. uvarum* (carlsbergensis) and that  
>the top fermenting yeast just died of old age (~6 months). Does anyone  
>know? I know that it passes a standard test for a lager yeast (it  
>can ferment maltotriose, I believe), so maybe the idea's not too out of  
whack.  
>In any case, I think I'll make up a second generation culture of it since  
>it seems so good.

Hmmm... I don't know about the powdery bit. It may be that the culture is indeed contaminated. I don't believe that #1056 is a mixture. Depending on a lot of things, you may have induced a mutation in your yeast. I don't know what the stability of #1056 is, but mutations can happen, with results varying from benign to bizzare.

A standard test for lager yeast is fermentation of raffinose. Just about any yeast can deal with maltotriose. Raffinose is only available from chem/biological supply houses, to my knowledge.

Actually, if it makes good beer, I'd make that second generation culture, relax, don't worry, etc. But, if the characteristics of the yeast change again, I'd pitch the whole works in the trash. If you do have a mutation, there's no telling how stable it is, so be forewarned. If you aren't into taking chances, throw out the old cultures, scrub, sterilize, even autoclave your culturing equipment, get a new package of #1056, and start over. This would be the safest approach.

Todd Enders                      Enders@plains.nodak.edu



Date: Thu, 6 Dec 90 10:46:33 mst

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

**Subject: Through-the-door faucets**

I chose *\*not\** to mount my faucets outside the fridge for two reasons: 1) I have heard of mold growing around the mouth of the faucet (since its not refridgerated) and 2) if you don't seal the interface between the outside air and the insulation in the door, you will get condensation which will eventually make your fridge *\*very\** inefficient.

Al.

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Date: Thu, 6 Dec 90 09:49:58 PST  
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)  
Subject: Re: Homebrew Digest #551 (December 06, 1990)

-> HOMEBREW Digest #551 Thu 06 December 1990  
-> Date: Wed, 5 Dec 90 07:39:25 mst  
-> From: Mark.Nevar@hp-bsd.cos.hp.com  
-> Subject: Soda kegs - how do I sanitize them  
->  
[...]  
->  
-> I got a new catalog from Alternative Beverage in NC. They sell  
-> used kegs for 19.95 (as advertised in Zymurgy). But, the lids  
-> may not have pressure release valves on them. They sell reconditioned  
-> kegs for 35.95 which have been cleaned, have had the lids replaced,  
-> and have new o-rings installed. I have heard you can swap old lids  
-> for the new ones from the company. But what company? Is it free?

[...]

I ordered two kegs from them. One came with a relief valve, the other without. The one without the relief valve is made by Firestone. I've been using it, but have been very careful about the pressure.

I'm also interested in any responses about the mfg replacing it, since a new lid costs ~\$17.

Bob C.

-----

Date: Thu, 6 Dec 1990 12:01:00 EST  
From: Marc Rouleau <mer6g@virginia.edu>  
**Subject: Re: Oh God, not Al vs. Stainless again!!!**

On Dec 5, 9:41am, krweiss@ucdavis.edu wrote:  
> 24 qt. aluminum pot is \$50.00, and the same size stainless is \$150.

From Chris Shenton's mail order summary:

- > Rapids Inc: 1011 2nd Ave SW; P.O. Box 396; Cedar Rapids, IA 52406;
- > 800-553-7906. Restaurant wholesale equipment. Most interesting: 10 gal 20
- > gauge stainless pot: \$80; matching lid: \$20. The pot is quality, and it's
- > a good company with which to do business. [chris@asylum.gsfc.nasa.gov]

-- Marc Rouleau

---

Date: Thu, 6 Dec 90 10:34:49 PST  
From: ocarma@unssun.nevada.edu (Oran Carmona)  
**Subject: Reinheitsgebot**

I got to wondering about this the other day and thought some kind soul here could offer an explanation: If the purity law states only water hops yeast and barley can be used to make beer, what about wheat beer?

O<

-----

Date: Thu, 6 Dec 90 08:47:36 PST

From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)

**Subject: Reconditioned Kegs**

In HB#551 Mark Nevar asks about reconditioned kegs and pressure relief valves. I bought 2 reconditioned kegs from Art's Brewing in Co. several months ago. Cost \$25ea. Both were in real good condition with relief valves on top. Art said take your chances on the seals but when he sells them, they had held pressure for some period of time. I also bought replacement seals just in case. These kegs are still sitting in my basement holding pressure (with original seals) after being recharged by me. Hope to put brew in them soon.

Just a testimonial from a satisfied customer.

Onto another issue.. I already have a Keg setup for regular beer. It is a Sankey type if that makes any difference. The hose sizes for beer and gas are different for the keg beer vs homebrew soda keg (1/4 in) vs 7/16 in for my keg setup. Are there any quick connect types things so I can easily switch between systems? Anybody else done this? Any help would be appreciated.

Thanks, Duane Smith

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Date: Thu, 6 Dec 90 09:16:30 PST  
From: keng@epad.MENTOR.COM (Ken Giles)  
Subject: Re: WYeast American Ale Yeast

In HBD #551 Mike Charlton <umcharl3@ccu.UManitoba.CA> writes:

> My brewing partner and I made up a few cultures of WYeast American Ale  
>Yeast (#1056) to stick away for a rainy day (liquid yeast cultures are  
>hard to get here), and have have been using them quite successfully.  
>It is interesting to note, however that the fermentation characteristics  
>of the yeast are changing as it gets older...

Isn't it interesting how so many posts start with "My brewing partner and  
I..."?  
Homebrewing is truly a social hobby.

When my brewing partner and I bought ingredients for a Christmas ale at  
Steinbart's, they were out of 1056, so I asked for something equivalent. The  
sales person said he had Wyeast 1021, calling it Steinbart's Ale Yeast. He  
said  
it's a slight mutation of 1056. I asked what the difference was, and he said  
that  
they differed mainly in flocculation rate (how fast it settles out), 1021  
being  
slower. They were busy that day, and we were in a hurry, so we took it and  
didn't ask any more questions about it. We gave the beer 3 weeks of  
fermentation, during which it didn't completely clear. One week after  
bottling,  
it became crystal clear, and developed the most yeast sediment I've ever seen  
in  
a bottle (that's out of at least 40 batches, in 5 years). I must have 3/8  
inches  
of sediment. Luckily, sticks well to the bottom, when pouring.

So, I'm wondering if you've created the same or similar mutation. I don't have  
enough experience with 1056 to talk about whether the beer is better. Also,  
it's  
a spiced Christmas ale (Papazian's Holiday Cheer), not my normal brew, so it's  
not a controlled yeast experiment. I'll try to find out more about this yeast,  
but I don't anticipate talking with the folks at Steinbart's until after  
Christmas. Presumably, the yeast is valued over 1056 by somebody, or Wyeast  
wouldn't propogate it.

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Date: Thu, 6 Dec 90 15:10:06 EST  
From: mer6g@bailey.acc.virginia.edu (Marc Rouleau)  
Subject: Why so few alcoholic beverages?

This is something I culled from the Bud vs. Miller wasteland of rec.food.drink. I thought y'all would be interested. I'm kinda new to the homebrew digest, so if you think this is inappropriate, please feel free to let me know, hopefully privately and nicely ...

-- Marc Rouleau

In article <1102@ai.cs.utexas.edu>, throop@cs.utexas.edu (David Throop) writes:

>  
> Why are there so few (non-distilled) alcoholic drinks commercially  
>available?  
>  
> Almost anything with starch or sugar in it can be fermented. And a  
>huge number of things are fermented and distilled to liquors. But in  
>the undistilled category we have  
>  
>In large commercial quantities  
> Grapes - to wine.  
> Barley - to beer.  
> Apples - to cider.  
> Rice - to saki.  
>  
>In small commercial quantities  
> Wheat - to wheat beer.  
> Plums and cherries - to wine.  
> Honey - to mead.  
> Muscedines (sp?) - to wine.  
>  
> Beyond this -- what? Am I missing something that's drunk undistilled  
>and sold commercially? There are on the order of, what, about 250  
>starchy plants sold in large commercial quantities world wide. Why  
>aren't others converted into wine/beer?  
>  
> Clearly, some of the plants wouldn't make it - fermented onions just  
>aren't going to make a good drink. But it seems odd that more of the  
>fruits and grains don't get exploited - especially in seasons when  
>they're in excess and can't be sold at a profit before they spoil.  
>  
> Does acidity keep orange and pineapple juices from fermenting? Do  
>laws keep beers from rye, oats and corn off the market? Is the  
>undistilled mash from sugarcane palatable? Have traditional cultures  
>fermented drinks from beans and pulses?  
>  
> I don't think it's just the taste. Many things are unpalatable  
>alone, but improve with blending. If I understand correctly, barley  
>beer, without the hops added for flavor, is not that great. So why  
>hasn't similar artifice worked on other alcoholic concoctions? In  
>particular, I would think many of the starchy vegetables, if mixed with

>something sweet, would yield something good-tasting.  
>  
>David Throop

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Date: Thu, 06 Dec 90 13:33:14 PST  
From: wicinski%winona.esd.sgi.com@SGI.COM  
**Subject: growing hops**

has anyone tried growing hops? i've been doing a lot of reading and i think it can easily be done either indoors or outdoors. indoors would be much better because then you can really control enviornmental flows to fully develop a strain of hops you like. has anyone tried this? sure sounds like a good way for doing experiments. with cross breeding strains, etc.

I like the quasi-experiments people are trying (fermintation lock glubs was cool), has anyone tried collecting or collating the data people have been sending to the list?

tim

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Date: Thu, 06 Dec 90 13:44:37 PST

From: mcnally@wsl.dec.com

**Subject: Beer body**

Gee, I hate to bring up what might be an old debate, but here goes: in HBD #551,

Algis Korzonas mentions in his honorable retraction of some scandalous claims concerning Chimay yeast that dextrins in beer give it body.

Dave Miller vehemently claims that dextrins most certainly do not give body to beer, but rather that proteins do.

I do agree that bottle fermentation in any case doesn't add body.

---

Mike McNally  
Digital Equipment Corporation  
Western Software Lab

mcnally@wsl.dec.com

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Date: Thu, 6 Dec 90 16:43:49 PST  
From: ssiwest!young@llnl (indi)  
Subject: Patriotic Duty...

I have been requested to post this by a friend at Gillead Sciences in Foster City, CA:

A friend of ours is going to Saudi Arabia soon, with the army. He wants to know how to make a \*still\*. [ed. While this is not related to \*beer\*, it is related to \*brewing\*, right? Do our friend from Alabama know? ;-)] He wants to get the equipment to build it before he gets shipped over there.

[ed. I recently heard that the most requested item in letters written to friends in the US by US military, uh, members, is, yes, YEAST! Would you beleive? I wonder if they have any email connections out there...

So, can any of you help him??!?! I guess we should consider it our patriotic duty...]

---

indi (Cathy Young)                      Supercomputer Systems, Inc  
uunet!ssi!young                      2021 Las Positas Court, Suite 101  
(415)373-8044                          Livermore, CA 94550

Just spotted on the bumper of a van:

It will be a great day when our schools have all the money they need and the air force has to hold a bake sale to buy a new bomber.

-----

Date: Thu, 6 Dec 90 20:23:38 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Radler

When I saw the word on yesterday's postings I was reminded of a nice beverage while in Germany this summer. When we (wife Karen and I) asked what it was the reply was "half beer and half lemonaid (or 7-up type pop)". The beer half was usually a helles. It was sweet, refreshing, and quite drinkable, even for a beer purist like me.

I don't recall seeing Radler in 84 or 87. Perhaps it is recently more popular. It seems a generic name and not a brand name.

Oops on goofing Dave Miller's name concerning the review (slam) of his Continental Pilsner book. Funny, Larry Miller is member of our Brews Brothers club and could probably do as good job with the material.

Norm  
Hardy

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End of HOMEBREW Digest #552, 12/07/90  
\*\*\*\*\*  
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Date: 07 Dec 90 07:53:32 EST  
From: chip upsal <70731.3556@compuserve.com>  
**Subject: honey in beer**

Dwain ask about honey in beer. I have had much luck in adding honey to beer. I have added it to a barleywine and some lagers. Fermentation can be upwards of two months. I have used from one to two and a half pounds. The lagers turned out well nice light character; however, it took almost a year of ageing for them to be at peak. Due to the already complex character of the barleywine, I cannot detect the honey at all.

If you have the time honey can be an exelent adjunct.

Chip

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Date: Fri, 07 Dec 90 08:51:26 CST

From: kevin vang <MN033302@VM1.NoDak.EDU>

**Subject: Coriander recipe**

To the person looking for recipes using coriander:

In the brand new Zymurgy (just came in the mail yesterday) there is a recipe  
in

the Winner's Circle column by Ray Spangler which uses lots of coriander,  
along

with some other pretty intriguing ingredients.

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Date: Fri, 7 Dec 90 8:40:17 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Williams Address

>Date: Thu, 06 Dec 90 08:02:48 EST  
>From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
>Subject: thanks & addresses  
>  
>  
>Two suppliers who have been mentioned a bit are Foxx and Williams,  
>can anyone post their addresses?  
>  
>thanks

I can't help you with the Foxx address but here's William's:

William's Brewing  
P.O. Box 2195  
San Leandro, CA. 94577

Brewing away in Alabama,  
- --

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=====
Guy D. McConnell | | "Good times and
Intergraph Corp. Huntsville, AL. | Opinions expressed | riches and son
Mass Storage Peripheral Evaluation | are mine and do not | of a bitches,
Tape Products | necessarily reflect | I've seen more
uunet!ingr!b11!mspe5!guy | Intergraph's. | than I can recall"
(205)730-6289 FAX (205)730-6011 | | --Jimmy Buffett--
=====
```

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Date: Fri, 7 Dec 90 10:30:20 -0500

From: KOHR@ll.mit.edu

**Subject: Lime 'n' Lager, Shandy, Snakebite, etc.**

All this talk of Lime 'n' Lager, Shandy, and Snakebite mixes of lagers with various fruit juices and soft drinks reminds me that the Commonwealth Brewing Company here in Boston serves very fine shandies and snakebites. They also serve several mixtures of lagers with fruit preserves, which I believe is a traditional German aperitif. (Can't remember what those mixes are called, though.) Are there any other places out there serving these drinks too?

David R. Kohr    M.I.T. Lincoln Laboratory    Group 45 ("Radars 'R' Us")  
email: KOHR@LL.LL.MIT.EDU  
phone: (617)527-3908 (home), (617)981-0775 (work)

-----

Date: Fri, 7 Dec 90 10:42:49 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Home distillation

Cathy Young asks about stills, well this isn't exactly a still, but it will do for distilling, is more portable and disassembles to avoid detection

The idea is this. Get a big pot with a hemispherical lid (like the kind you find on woks). Put the fermented beer that you wish to turn into whiskey (or other low alcohol substance you wish to increase in potency) into the pot. You'll also need a bowl (stainless steel mixing bowl will do well) whose diameter is  $\sim 2/3$  the diameter of the pot.

Now what you do is this. You put the stuff you want to distill into the pot, you float the bowl on top of it. On top of the pot you invert the hemispherical lid, and on top of the lid you put ice. You then heat the pot so that the mixture gets above the boiling temp for alcohol, but below the boiling temp for water (you've got about a 20 degree range to work with there). The alcohol will evaporate, hit the inverted lid which is chilled by the ice and condense, falling back into the floating bowl.

This setup is cheap, easy to use, and should work pretty well. I have yet to try it but seems like an easy logical way to convert a low alcohol ferment into a stronger product, whatever that may be.

-----

Date: Fri, 7 Dec 90 10:36:37 CST

From: flowers@csrd.uiuc.edu

**Subject: Mead fruits**

I went through one of those super-stores last night looking for an appropriate fruit to steep in my mead. I've decided that December is not a good time to buy 5 pounds of fruit. (No kidding!) Anyway, I was wondering if anyone (Feinstein? Karplus? Anyone else?) has used pineapple or kiwi in a mead. Kiwi makes a good juice but I know little about the fruit itself. Pineapple may have a bit too much acid. These are available here all year.

-Craig Flowers (flowers@csrd.uiuc.edu)

-----

Date: 7 Dec 89 08:41:51

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

**Subject: Missing Messages**

REGARDING Missing Messages

Hmmm. I posted several responses to HBD #550 which didn't show up by #552.

It

may be they never got out of my system so I am combining them here for another attempt at posting. Sorry if they are redundant. RW...

\*\*\*Regarding Jay Hersh's comment in HBD #550

> Replacing the seals and fittings is possible but it ends up costing as much or more than buying a reconditioned keg.

I have had great success finding used 5 gal. kegs thru restaurant suppliers, 2nd hand shops, garage sales, and right off the soda truck. These kegs range in price from \$10.00 to \$22.00. Replacing ALL the O-rings and both poppet valves costs about \$7.00 when you buy the materials from places like Foxx. Even if you go with the "super" lid ring from Williams, which isn't a bad idea with older kegs, the cost of the parts only goes to about \$15.00 bringing the total to \$25.00 - \$37.00 tops. From what I have seen locally and mail order, the price for reconditioned kegs usally begins at \$40.00.

\*\*\*In HBD #549 Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU> asks about costs in building a tapped refridgerator for beer. I estimate mine cost about \$100.00 to convert to a 3 faucet system. The box (16cu. ft.) was free from a friend, the 20lb. CO2 tank was next to nothing from a garage sale, the regulator was \$35.00 (2 gague Corn.), and the rest came from Foxx Beverage in Denver for the above mentioned \$100.00. I plumbed a 1/4" copper line in for the gas to a 3 way distributor with check valves to which there are 36" braided gas lines with ball gas connectors for the soda kegs. There are three faucets through the door (I replaced the shelf unit inside the door with that stuff you put around bathtubs and showers, a sort of glazed masonite material). The faucets are set up to 1/4" beverage lines with ball-end connectors. I also put a lockable box around the faucets on the front of the thing to keep dirt and unauthorized access out. I plan to expand to accomodate Liberty Ale kegs soon,

I have the tap (also from Foxx, about \$40.00) since I figure I can fit 1 Sanke keg and 2 soda canisters inside the box. It is certainly the way to go if you have the room and can do the work (or you have a friend who can). Only down side is that the kegs seem to hold less now that I have set the system up, can't figure out how that can be...<grin>

Sorry, but I can't seem to find Foxx's address/P# here at work. I'll post it over the weekend from home if it isn't supplied by another reader.

\*\*\*With all these keg sanitizing instructions going around I thought I'd toss out another tidbit. Several brewer/chemist friends have told me that adding a bit of baking soda to the bleach solution will buffer it so as to cause less of

a reaction between the chlorine and the stainless without hampering the effectiveness of the sterilant. Any of you heard anything like this?

Russ Wigglesworth <Rad Equipment@RadMacl.ucsf.edu>

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Date: Fri, 7 Dec 90 11:44:06 EST  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Lagering/conditioning keg temperature?

I've got my first attempt at kegging -- a lager -- in the fridge, trying to condition. I say `trying' cuz it's been in there 3 weeks under about 20 psi and still refuses to fizz. The temperature is about 33F -- is this too cold to allow natural carbonation? What is the proper temp for lagering and conditioning?

-- I. M. Ignorant

---

Date: Fri, 7 Dec 90 11:59:50 PST  
From: mrmike@uigelf.ece.uiuc.edu (Michael J. McCaughey)  
Subject: It's too cold!

My brewspace is in a house converted to apartments, and the age of the house (and its furnace) and the fact that the ONLY thermostat is located in someone elses' apartment have combined to give what may be a too cold environment for brewing. Ambient temps range from 50-65F.

My current batch of PA may have a problem because of this. I pitched at 75F, and wrapped my 5 gal. carboy in a heavy blanket. Fermentation was strong for 24Hrs (good blow-off), but nearly stopped after 36hrs. Carboy temp is around 60F. Is this too cold?

Someone mentioned using a aquarium heater to maintain temp. How well does this work? How do you keep things sanitary? Anyone have any suggestions for good heater models and setups?

And is my ferment stuck, or am I worrying?

Tnks&Rgds,  
mrmike

```
- ----- <include std.disclaimer > -----  
* Internet: mrmike@uiuc.edu          * "I'm not a liberal, so I  *  
* DECnet:   UIGELA::MRMIKE          *   have a poor grasp of  *  
* Snail:    Optical and Discharge Physics *   things I know nothing  *  
*           University of Illinois     *   about."                *  
*           1406 W Green St. Urbana, IL 61801*   - P. J. O'Rourke        *  
*                                           *  
- ----- Happiness is a warm gun.....I'm the NRA -----
```

-----

Date: Fri, 7 Dec 90 13:30:35 EST  
From: durbin%cuavax.dnet@netcon.cua.edu  
**Subject: spent grains & bread**

I made some bread last night from spent grains from mashing and it came out tasty, sorta like cracked wheat bread. If anyone is interested we dried the grains in the oven on warm so we could store them and then mixed one cup in a recipe for wheat bread. How did everyone else who made bread use the grains?

Prosit !  
Phil

-----



Date: Fri, 7 Dec 90 13:44:30 EST  
From: Matthias Blumrich (GS) <mb@Princeton.EDU>  
Subject: Radler

In HB.552, Norm Hardy writes:

>When I saw the word on yesterday's postings I was reminded of a nice  
>beverage while in Germany this summer. When we (wife Karen and I) asked  
>what it was the reply was "half beer and half lemonaid (or 7-up type pop)".  
>The beer half was usually a helles. It was sweet, refreshing, and quite  
>drinkable, even for a beer purist like me.

>

>I don't recall seeing Radler in 84 or 87. Perhaps it is recently more  
>popular. It seems a generic name and not a brand name.

Radler actually means "bicycle rider" in German. This drink came about because bicycle riders liked to stop for some refreshment, but didn't want to ingest too much alcohol for fear they would lose their balance. They could not, however, resist a brew with lunch. So, they watered it down with lemonade. Today they usually add Sprite. It is actually very good, especially in the summertime.

- Matt -

-----

Date: Fri, 7 Dec 90 13:50:07 EST  
From: Matthias Blumrich (GS) <mb@Princeton.EDU>  
**Subject: Stainless Steel pot**

Two weeks ago I picked up a 5 gal. stainless steel pot with a lid for \$30.00 (normally \$50.00) at Macy's. I had been eyeing it for about two weeks before that, so they may still be selling them at a Macy's near you!

- Matt -

---

Date: Fri, 7 Dec 90 13:45:20 EST

From: barstow@apollo.hp.com

**Subject: Clarity and Cleanliness**

I'm a beginner (fourth batch is percolating away right now) with some rather naive questions about clarity. Two of my batches were very clear, one was quite cloudy, and the current batch (now in the secondary) looks like it will be cloudy, too. Neither the cloudy batch nor the current batch had Irish moss in the boil. So:

Is there any harm in tossing Irish moss into any and every recipe during the boil? Is there something better than Irish moss?

If the beer is cloudy after it's sat in the secondary for a while, should I add isinglass (or something else)?

I've heard a couple of opinions about using isinglass -- some say add it to the secondary 24-48 hours before racking, others say add it after racking and just before bottling. What's best?

While I'm at it, a few sanitation questions:

For mixing B-Brite, I've seen both 1 teaspoon/gallon and 1 tablespoon/gallon as the correct strength. I've used 1 tsp/gallon without any (apparent) problems, but am I running a risk at that concentration?

To sanitize a container, how long must the B-Brite be in contact with it? Is simple contact enough (pour in, pour out) or must it sit for some period of time?

When I clean out my glass carboy after bottling, can I sanitize it then (along with its cap), store it capped for perhaps a couple of months, and then use it without re-sanitizing it?

Thank you in advance for your help. And thank you, Rob, for administering this digest -- I've been reading it for all of 3 weeks and have learned a lot.

Tom Barstow  
barstow@apollo.hp.com

-----

Date: 7 Dec 90 09:34 -0800  
From: mike\_schremp%29@hp4200.desk.hp.com  
Subject: saving slurry

I have a question on reusing yeast slurry from the bottom of the fermenter.  
Is this the slurry from the primary or the secondary?

Mike Schremp

---

Date: Fri, 7 Dec 90 09:29 CST  
From: gary@sci34hub.sci.com (Gary Heston (sci34hub!gary))  
Subject: Request in HBD #552

>From: ssiwest!young@llnl (indi)  
>Subject: Patriotic Duty...

> I have been requested to post this by a friend at Gillead Sciences  
> in Foster City, CA:

> A friend of ours is going to Saudi Arabia soon, with the army.  
> He wants to know how to make a \*still\*. [ed. While this is not  
> related to \*beer\*, it is related to \*brewing\*, right? Do our  
> friend from Alabama know? ;-)] He wants to get the equipment  
> to build it before he gets shipped over there.

Which friend from Alabama? I think there's three or four of us....

I have at home a book that shows how to make stills in 5 gal, 55 gal, and too-big-to-hide-in-Saudi sizes. Basically, the small one is a pressure cooker with a tubing fitting replacing the relief valve, feeding to a condenser made with a coil of copper tubing in a 5 gal bucket thru which water is circulated. (I think this would basically be a counterflow-type chiller, except the wort doesn't get pumped thru. No pump needed. :- ) Dump mash into cooker, let ferment, place on stove, hook up condenser, and collect. Everything must be clean, of course. I'll get in touch with Cindy and mail photocopies, or something. (Don't have a GIF scanner here, or anything useful like that. :- )

> [ed. I recently heard that the most requested item in letters  
> written to friends in the US by US military, uh, members, is,  
> yes, YEAST! Would you beleive? I wonder if they have any  
> email connections out there...  
> So, can any of you help him??!?! I guess we should consider it  
> our patriotic duty...]

I'll try; I guess I'm slightly qualified--one of my uncles (now dead) made moonshine at one time. I'm also p.o.'d at the Saudis over them not permitting our guys to display flags ( :-( !!), but that's not a brewing topic.

Gary Heston System Mismanager and technoflunky uunet!sci34hub!gary or  
My opinions, not theirs. SCI Systems, Inc. gary@sci34hub.sci.com  
The sysadmin sees all, knows all, and doesn't tell the boss who's  
updating their resumes.... This .sig Copyright G. L. Heston, 1990

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Date: Fri, 7 Dec 90 16:30:41 est  
From: "Dan Schwarz" <dan@chaos.cs.brandeis.edu>  
Subject: Homebrew Digest #552 (December 07, 1990)

please remove me from your mailing list. I can't handle the disk space  
anymore.

-Dan

-----

Date: Fri, 7 Dec 90 12:48:45 EST  
From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>  
Subject: In search of cosmic awareness and a good beer

A friend and I have decided to try our hand at homebrewing. Neither of us has any experience, but learning should be fun enough in itself. I'm interested in producing Real Ale, and I intend to see to it that my friend is, also. 8-)

Fortunately, Columbus Ohio has a store (two, actually) which caters to winemakers and brewers, called, surprisingly enough, The Winemaker's Shop. They have an "Introductory Package" for just under \$40 which includes a plastic primary fermenting tub, a glass secondary fermenter (narrow-mouth), and various airlocks and bits of tubing. This, plus raw materials and bottles, caps, and a capper, is supposed to be everything you need to make beer.

It's certainly cheap enough; surprisingly so, in fact. The consumer in me is wondering if it wouldn't be better to spend a bit more capital for "better" equipment. (This naturally presumes that there's something wrong with the stuff above). I've looked back enough times and said, "gee, if I'd spent a little more at the start, I'd have saved a lot in the long run," so before I bought this outfit, I figured I'd ask you experts for advice. What would you recommend for starting equipment ?

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

-----

Date: Fri, 7 Dec 90 14:47:12 mst  
From: hplabs!hp-1sd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Rapids/Foxx

Marc quotes chris:

-> Rapids Inc: 1011 2nd Ave SW; P.O. Box 396; Cedar Rapids, IA 52406;  
-> 800-553-7906. Restaurant wholesale equipment. Most interesting: 10 gal 20  
-> gauge stainless pot: \$80; matching lid: \$20. The pot is quality, and it's  
-> a good company with which to do business. [chris@asylum.gsfc.nasa.gov]

I've got a Rapids 1990 catalog right in front of me and on p. 152, here's  
the prices for SS stock pots (these prices are 50% off the listed prices  
because that's how Rapids prices their products, in any event these are  
the prices you will pay):

#### STAINLESS STEEL STOCK POTS

##### QUARTS PRICE SHIPPING WT. LID PRICE

8	\$37.50	4lb	\$7.50
12	40.00	6	10.00
16	51.50	6	14.00
20	59.00	7	14.00
24	63.00	9	14.00
40	84.00	12	19.00
64	125.00	22	20.00
80	185.00	23	20.00

#### ALUMINUM STOCK POTS

##### QUARTS PRICE SHIPPING WT. LID PRICE

10	\$20.25	4	\$4.75
12	22.25	4.5	4.75
16	26.00	5	4.75
20	28.25	6	6.75
40	42.75	8	7.75

They also have other interesting items that could be of use in  
our breweries, such as CHINA CAP STRAINERS (Heavy gauge stainless  
steel. 9" diameter. Fine mesh. \$20.50).

I haven't purchased anything from them yet, so I cannot give you  
any reliability information.

I have, however, purchased from Foxx and I highly recommend them.  
Their price for new, 5 gallon, ball lock Cornelius kegs is \$71.88.  
I bought three, got them in immaculate shape, they all have relief  
valves and I'm very happy with them. Foxx also carries, hoses, taps,  
fittings, regulators, tanks, replacement parts for Cornelius and  
Firestone tanks, and many other beverage-related products. Ask  
about their "homebrew kegging kit." It comes with everything you  
need and you can upgrade to a two-gauge regulator or a larger  
CO2 tank for extra money. The only problem is that they don't take



credit cards -- you have to call, place your order, then wait for them to call you back with a price after they have weighed your package, send them a check and wait for your UPS delivery.

Foxx Equipment Company  
421 Southwest Blvd.  
Kansas City, MO 64108  
1-800-821-2254  
Ask for John (homebrew expert and homebrewer)

Foxx Equipment Company  
955 Decatur St. - Unit B  
Denver, CO 80204  
1-800-525-2484

One final note. I forgot one step in my keg cleaning procedure: Just before installing the lid for final assembly, I soak the lid in bleach solution for a minute or two and then rinse in hot water a few times.

Al.

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Date: Fri, 7 Dec 90 10:46:40 PST  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
**Subject: Soda Kegs**

Reply-To: hsfmsh!suurb@uunet.uu.net

Yet another answer to Mark Nevar's soda can questions:

I store my tanks clean, upside down, and disassembled. When I need one, I soak all the parts (lid, relief valve, big o-ring, two little o-rings, gas tube, liquid tube, two poppets, and two valve bodies) in a bleach solution for 10 or 15 minutes. Then I reassemble the tank and fill it with a bleach solution and let it sit for 15 or 20 minutes. Then I push the bleach out with CO2 applied in the normal way. I don't rinse.

The bleach solution is one fluid ounce per two gallons of water. According to what I've been reading lately, this is way more than enough, but I haven't altered my procedure yet.

Bleach is hard on stainless, so don't leave it in there too long.

The Cornelius Company in Anoka, Minnesota has a tank lid exchange program. Send them your unsafe Cornelius lids, and they replace them with safe ones free. I said this just last week.

I'm interested in WYeast attenuation by strain. If nobody else is, you can mail it to me directly. The address in the Reply-To line has worked in the past.

Suurb

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Date: 7 Dec 90 16:44:00 EDT  
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>  
Subject: Mead yeast

Hi there!

I'm sorry to be jumping into this thread so late, but it was unavoidable.

Yes, Montrechet (by Red Star) seems to be the most popular mead yeast. I certainly like it. Apart from that, a chablis yeast is generally a good bet, although champagne yeast is quite popular.

It is possible to use quite a variety of yeasts, although I myself have not done so. For ideas, see Acton & Duncan's book on mead.

Vierka makes a mead yeast, but I haven't had a chance to try it yet. Nor have I encountered or used any liquid mead cultures.

A word of advice: if you make your mead by the gallon, as many people (myself included) do, make a starter culture of warm water and honey in a clean jar. It's the best way to avoid putting 5 gallons worth of yeast into a 1 gallon batch!

Please excuse my brevity, but time is short. Anyone with questions is welcome to contact me directly.

Yours in Carbonation,

Cher

"Apart from that, Mrs. Lincoln, did you enjoy the play?"

Cheryl Feinstein  
Univ. of Fla.  
Gainesville, FL

INTERNET: CRF@PINE.CIRCA.UFL.EDU  
BITNET: CRF@UFPINE

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Date: Fri, 7 Dec 90 13:51:36 PST  
From: Clarence Dold <dold@tsdold.Convergent.COM>  
**Subject: Bulk malt extract verses cans**

> >From: Marc Rouleau <mer6g@virginia.edu>  
> Subject: Pasteurized versus Unpasteurized Extract?

> his quality is also superior. He gets "commercial grade" extract in  
> 55 gallon drums and repackages it in 6 lb plastic tubs. He says that

Most canned Malt Extracts have been diluted to make the extract less  
viscous, so that it can be packed by machine. It is usually diluted with  
brewers syrup, which has the same percentage of fermentables as the  
original extract. 55 gallon drums don't have the additional syrup.

The Australian Homebrew that I import is a Hopped Malt Extract that is  
hand packed in poly bags, and is noticeably thicker than the extract from  
a can, although the percentage of fermentables measures about the same.

- --  
- ---

Clarence A Dold - dold@tsmiti.Convergent.COM (408) 435-5293  
...pyramid!ctnews!tsmiti!dold FAX (408) 435-3105  
P.O.Box 6685, San Jose, CA 95150-6685 MS#10-007

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Date: Fri, 7 Dec 90 13:53:04 PST  
From: Clarence Dold <dold@tsdold.Convergent.COM>  
**Subject: shandy**

> From: Arun Welch <welch@cis.ohio-state.edu>  
> Subject: Lime in Beer

> A shandy, (or shandygaff, which it's the short form for), is 1/2 and  
> 1/2 beer and lemonade. At the bar I worked at for a time in northern  
> Germany it was called a moorwasser (Moor water, as it looks like the  
> water in a swamp). In England it's typically known as a women's drink,

As a homebrewer, I have realized that there are many divergent ideas  
about how beer should taste, including those who think Bud is better than  
mine. That's fine, I can accept that.

But I can't understand how anyone could enjoy a shandy!  
While travelling in England, I made sure that I tried one of each variety  
on tap in each of the pubs I visited. Some good, some bad, but the  
shandy was disgusting...

I always finished the night with a half of Guinness Draught.  
It's hard to believe that it's from the same company as the bottles.

- --  
- ---

Clarence A Dold - dold@tsmiti.Convergent.COM (408) 435-5293  
...pyramid!ctnews!tsmiti!dold FAX (408) 435-3105  
P.O.Box 6685, San Jose, CA 95150-6685 MS#10-007

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Date: Sun, 9 Dec 90 11:43:29 EST  
From: moscom!tcm@ee.rochester.edu (Tom Maszerowski)  
Subject: Another stuck ferment

A stuck ferment: This is getting to be pretty common for me. The latest is an Oatmeal Stout ( recipe from the Digest ) that I had hoped to have ready for Christmas 1990. I started November 17, using 21 grams of Munton&Fison dry yeast. Fermentation was great for about 2 days then died off rapidly. I added 11.5 grams of EDME dry yeast after a week but this had no observable effect. Today, December 9, I checked to SG only to find that it was 1.040, O.G. was 1.068. Again today I added 11.5 grams of EDME yeast and stirred everything up, hoping that the fresh yeast and O2 might do something. My basement stays at 68o F almost constantly.

This is the fourth such problem I have had in two years. I've used both dry and liquid yeast, different malts, etc. Is it me, my ingredients, or what? Thanks for any help, in advance.

A tense, worried homebrewer,

Tom Maszerowski tcm@moscom.com  
[rit,tropix,ur-valhalla]!moscom!tcm

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Date: Sun, 9 Dec 90 14:19:31 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
**Subject: Dave Miller's Cont Pils**

Craig Flowers spent some time flaming me for expressing a recommendation to not buy Miller's book. He missed the point, sad to say.

Simply put, there are many people who will not profit from the purchase of the book; many are on the homebrew network.

The AHA is profitting from excessive hype and marketing. It's part of the Rah, Rah mentality that Chuck Papazian tries to espouse, along with the useful but often misused saying of "relax, don't worry, have a(nother) homebrew." The AHA is now touting the "Classic Styles" series, while the authors are writing as fast as possible to get the product out the door. It is that very thing that pervades these books and for that I am disappointed. A regular reader of Zymurgy doesn't need the extra expense.

Finally, I didn't already know everything in the book; there is always more to learn.

Norm Hardy

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Date: Sun, 9 Dec 90 22:17:15 mst  
From: hplabs!hp-1sd.cos.hp.com!att!drutx!homer  
**Subject: Nitrogen & Guinness**

Last year I barrowed a video tape from Guinness that explained their use of Nitrogen to dispense Guinness. The tape was intended for Guinness distributors in the US.

They use a blend of 75% nitrogen and 25% CO<sub>2</sub>, at 30 psi. This pressure is at least twice the pressure that most beers use. If they used pure CO<sub>2</sub> at that pressure the beer would be overcarbonated. If they used pure nitrogen, which will not go into solution, the beer would be flat. They demonstrate both the pure CO<sub>2</sub> & nitrogen in the video. The 75/25 blend is what Guinness selected to provide the carbonation they want.

Guinness also uses a special faucet in the bar. The Guinness faucet has a flow controller, and a restrictor. They recommend that the flow controller be set to full open. The restrictor has 5 holes in it and acts like the aireator that most sink faucets have.

They claim that the blended glasses and the Guinness faucet give the beer the head that we know of from Guinness.

Other items from the tape:

Draught Guinness in the US is the same as in Ireland. Draught Guinness has 120 calories in 12 oz and 4% alcohol. A serving temperature of 40 to 45 degrees is preferred. The beer should be poured in one shot, instead of turning the tap on and off.

Guinness Extra Stout, is 6% and more hoppy than Draught Guinness.

For me, I am not going to worry about getting nitrogen for my stout.

Jim Homer  
att!drutx!homer

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Date: Sun, 09 Dec 90 21:50:53 EST

From: hplabs!ames!rutgers!crdgw1.ge.com!kk4fs!pauls (Paul Schmidt)

**Subject: Non-alcoholic beverages**

Has anyone made rootbeer or other nonalcoholic beverages? I would be interested in trying to make a carbonated drink that my 3 year old could drink also. Any tips would be appreciated.

Paul Schmidt - pauls@kk4fs.uucp

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Date: Mon Dec 10 10:18:06 1990  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Yeast Stuff

I have a comment and a question for the yeast people.

First, to whomever was looking to culture the yeast out of a bottle of Chimay. As was said before, it is (probably) not the same yeast as is used for the primary fermentation of Chimay. BUT the stuff must still be a pretty good yeast. The winner in this years' Belgian-Style catagory used cultured Chimay yeast.

Now a question: Has anyone had any experience culturing the yeast out of either Thomas Hardy's Ale or Belhaven Scotch Ale?

Thanks in advance!  
Bill Pemberton  
(flash@virginia.edu)

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Date: Sun, 9 Dec 90 00:07:03 -0500  
From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Re: Homebrew Digest #551 (December 06, 1990)

An anecdotal note on Chimay:

In Belgium, I never found Chimay on tap. Always in bottles, and with the little symbol on the side indicating you should serve it in a goblet, not a glass. They use the old, slash (/) through the glass to indicate this.

Also, there are so many versions: Blau being one I was partial to. Beers of a similar taste and texture. . .well, cousins if not beer brothers. . .were available in Bavaria and Berlin. The reason for the goblet and not the glass is to avoid getting the sediment stirred up while you were drinking.

- - -

The most important thing you have to know  
in life is yourself.

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Date: Mon, 10 Dec 1990 16:44:15 PST  
From: todd@NISC.SRI.COM (Todd Koumrian)  
**Subject: Re: Glass fermentation locks**

In the SF Bay Area, BeerMakers in San Jose has the glass "S-shaped" fermentation locks and I think Great Fermentations lists them in their catalog.

-----

Date: 09 Dec 90 01:03:37 EST  
From: chip upsal <70731.3556@compuserve.com>  
**Subject: patriotic duty**

Concerning patriotic dutie in hbd 552

The following is for educational purposes only:

I have heard of using a pressure cooker to cook the beer at 173 F -- the boiling point of alcohol; condensing the alcohol on a copper coil put over the hole in the top of the cookers lid -- the one the pressure regulator fits over. Then one could collect the liquor from the end of the copper. It is best to run the liquor through again.

Chip

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End of HOMEBREW Digest #553, 12/11/90  
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Date: Fri, 14 Dec 90 01:00:07 mst  
Reply-To: homebrew%hpfcmr@hplabs.hpl.hp.com (CHANGE THIS IF NECESSARY)

Lines: 1013  
Message-ID: <1990Dec14.082148.29818@mthvax.cs.miami.edu>  
Lines: 1013

HOMEBREW Digest #554

Fri 14 December 1990

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

Contents:

Growing hops (Ultra Network Technologies)  
Distillation (for educational information only) (H.W.) Troup <HWT@BNR.CA>  
Reinheitsgebot, wheat, yeast (Dick Dunn)  
What it takes to get started (olson)  
patriotic duty (part 2 (MN033302))  
Al vs. Stainless (summary) (krweiss)  
Dave Miller's Continental Pilsner (flowers)  
Guinness made in Canada, nitrogen in Guinness. (KOHR)  
Re: Homebrew Digest #553 (December 11, 1990) (Dennis Gaye)  
It's too cold! (Dave Durkin)  
Re: Homebrew Digest #553 (December 11, 1990) (Paul Perlmutter x2549)  
Culturing Yeast ("st. stephen")  
Specific gravity and fermentation ("st. stephen")  
Patriotic duty and Still building  
RE: Cosmic awareness and good beer ("Eric Roe")  
Homebrew Archive ("a.e.mossberg")  
lager keggung (florianb)  
Weizen yeasts (Chip Hitchcock)  
finings, Trappist Ales (Algis R Korzonas +1 708 979 8583)  
storing carboys (mage!lou)  
Chimay yeast strains (mcnally)  
hbd 553 (chip upsal)  
Re: Homebrew Digest #553 (December 11, 1990) (Mark.Moir)  
mailing list (Paul Kramer)  
Reinheitsgebot (Rad Equipment)  
Re: Homebrew Digest #552 (December 07, 1990) (Perry A. Trunick)  
Chimay "Goblets" (Algis R Korzonas +1 708 979 8583)  
Water Chemistry (Rob McDonald)

Send submissions to homebrew%hpfcmr@hplabs.hp.com  
Send requests to homebrew-request%hpfcmr@hplabs.hp.com  
[Please do not send me requests for back issues]  
Archives are available from netlib@mthvax.cs.miami.edu

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Date: Tue, 11 Dec 90 10:31:00 EST  
From: Henry (H.W.) Troup <HWT@BNR.CA>

**Subject: Distillation (for educational information only)**

If one were to distill a fermented, unhopped beer, one should be careful that the first third of the vapours are not condensed, as they are prone to contain all manner of nasty stuff. A digital thermometer, plus the use of a barometer to determine the local actual boiling temperatures, might help the first timer.

The rule of thumb is that the first third is wasted to atmosphere, the second third is condensed, and the final third remains in the pot.

Disclaimer: I've never distilled beverage alcohol, and the last distillation I did was a vacuum distillation of the acid-alcohol extract of pancreas.

Henry Troup - BNR owns but does not share my opinions | Production of untaxed P.O. Box 3511, Stn. C. Ottawa, Ontario, Canada K1Y 4H7 | distilled alcohol is unnet!bnrgate!hwt%bwdlh490 HWT@BNR.CA +1 613-765-2337 | unlawful in most places

-----

Date: 10 Dec 90 01:46:16 MST (Mon)  
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)  
Subject: Reinheitsgebot, wheat, yeast

ocarma@unssun.nevada.edu (Oran Carmona) writes:

> I got to wondering about this the other day and thought some kind soul here  
> could offer an explanation: If the purity law states only water hops yeast  
> and barley can be used to make beer, what about wheat beer?

1. The allowance for wheat beer was added later on; the original Reinheits-  
gebot didn't allow for it. (At least that's true as far as I can tell;  
"Gersten" seems to refer to barley malt specifically.)

2. The original Reinheitsgebot (ur-Reinheitsgebot??:-) does *\*not\** allow  
yeast! Remember that yeast hadn't been discovered yet; the process was  
surely kraeusening or something equivalent. That meets the Rhgb in an  
inductive sort of way...beer is made from water, malt, hops...and the  
previous batch of beer, which was made from water, malt, hops...and beer,  
which was made from...

- ---

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

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Date: Tue, 11 Dec 90 10:39:27 EST  
From: olson@antares.cs.virginia.edu  
Subject: What it takes to get started

In HBD 553, Bill Thacker writes:

>...a plastic primary fermenting tub, a glass secondary fermenter  
>(narrow-mouth), and various airlocks and bits of tubing. This,  
>plus raw materials and bottles, caps, and a capper, is supposed to be  
>everything you need to make beer.  
>  
>It's certainly cheap enough; surprisingly so, in fact. The consumer  
>in me is wondering if it wouldn't be better to spend a bit more capital  
>for "better" equipment. (This naturally presumes that there's something  
>wrong with the stuff above). I've looked back enough times and said,  
>"gee, if I'd spent a little more at the start, I'd have saved a lot in  
>the long run," so before I bought this outfit, I figured I'd ask you  
>experts for advice. What would you recommend for starting equipment ?

Just one more thing: a copy of "The Complete Joy of Home Brewing",  
by Charlie Papazian. Most beginner's kits come with a copy of "The  
New Brewer", which is relatively useless after your first batch or so.

Yes, one of the wonderful things about brewing is how little it takes to  
get started. For \$40 I'm a little surprised that they don't include  
a capper, but it's only a few dollars more. If you do go with their  
kit, be very careful with the plastic fermenter; one scratch on  
the inside will make it unusable for anything except bottle washing.

My advice to friends who are starting out is to get a copy of  
The Complete Joy and read the first half of it or so. I recommend  
single-stage fermentation in glass for starting out -- see the book  
for details. One thing he doesn't mention which I swear by is a  
bottle filler -- a piece of hard plastic tube with a button valve  
on the end. You hold the bottle upright, stick the tube down the  
neck and press the button against the bottom of the bottle. Wallah,  
it presently becomes full.

It may pay you to spend a bit more on a good capper -- a bad one is  
very unpleasant to use. Avoid the kind with a spring up the middle  
and wing nut on top -- they have to be adjusted differently for  
every type of bottle in your (typically motely) collection, stick  
like crazy, and sometimes bite the neck off the bottle.

A final item that you may have to buy is a pot big enough to boil wort  
in. For extract brewing, you may be able to get away with a 2 1/2 gallon  
pot, but 4 or 5 gallons is \*much\* easier to manage. Nothing like  
having your wort boil over to make you wish you'd had a bigger pot.

There's yet one \*more\* thing which you need, but can't buy: attitude!  
You need to relax, don't worry, have a good time brewing, but also keep  
things clean. The latter's a pain, but you get used to it. For

attitude, Papazian is essential reading; he's devoted his entire professional life to relaxing, not worrying et cetera.

Welcome aboard!

- --Tom Olson

Oh, if I can be excused a plug: While I believe in supporting local suppliers, I have to admit that I buy a lot of my equipment and ingredients from The Home Brewery in Ozark, Mo. -- acceptable prices, excellent attitude. They offer a very complete beginner's kit including The Complete Joy for about \$40 plus shipping. Call 1-800-321-BREW for a catalog. I have no financial or personal connection with them, just a satisfied customer.

Thomas J. Olson	olson@virginia.edu	Ave color vini clari
Dept. of Computer Science	work: (804) 982-2217	Ave sapor sine pari
University of Virginia	home: (804) 971-7176	Tua nos inebriari
Charlottesville, VA 22903		Dignum est potentia!

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Date: Tue, 11 Dec 90 10:41:24 CST

From: MN033302@VM1.NoDak.EDU

Subject: patriotic duty (part 2)

Here I am, safe at home, relaxing, not worrying, and having a homebrew, while a near relative of mine is sweating his \* off in Saudi Arabia, with not a drop of fermented malt beverage to be had. Can't help but notice the inequity of the situation, can you?

I also noticed two other facts: 1) I had ten gallons of brown ale bubbling away happily in their fermenters in the basement, just about ready to bottle, and 2) I just happened to have several of those plastic coke bottles with the screw-on caps, which happen to work very well for bottling homebrew. Put the two together, and you have several bottles of homebrew which have a striking resemblance to harmless (and legal) Coca-Colas. Perhaps a close enough resemblance to slip past the eyes of a tired and over-worked Army mail inspector?

Now, this is technically illegal, so I wouldn't suggest that anyone actually try this ;- ) but I will leave you with a few observations:

- 1) it's a violation of Saudi Arabia's law, not ours.
2. India Pale Ale was designed to survive long voyages under adverse conditions.
- 3) lighter beers might be better camouflaged in green (Mello Yello, Mountain Dew, etc) bottles.

I hope there aren't any postal inspectors, MPs, or Saudis reading this. Not that I'm doing anything.

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Date: Tue, 11 Dec 90 08:34:58 -0800

From: krweiss@ucdavis.edu

**Subject: Al vs. Stainless (summary)**

First, let me say that the participants in this list have about the best network manners I've ever encountered. My original post suggested that we keep this discussion to e-mail, and that's exactly the way it was handled!

To summarize, I recently posted asking if anyone had actually performed a side by side comparison of brews made in aluminum and stainless brewpots. I received a number of replies which said, "No, but you can get stainless pots for less than \$100 from ..., so why risk the aluminum." Rapids was the most often recommended vendor, with Chinatown restaurant supply shops running a close second.

Jeff Casey had some anecdotal, non-scientific experience in brewing with both types of pots. Here is his post:

> Ken -  
> I started brewing with my "old souppot", a 12 qt aluminum pot. Before  
> reading any of the SvSA controversy, my wife noticed a strong "canned"  
> taste. (She is particularly susceptible, and won't even scrape tv dinner  
> trays with a fork for the last goodies). I admit I noticed just a little  
> tangy taste on a couple of batches. I then bought a 16qt Reverwere SS  
> kettle. Technically, I have not done a side by side brew, so this is all  
> noise; however I've brewed the same recipe several times in each, and I'll  
> admit that the tangy taste is definitely associated with the Aluminum. I  
> won't rule out a placebo effect, as we didn't do a double blind, and I'm  
> skeptical of how much Al you can dissolve out, regardless of how acidic wort  
> is. My wife claims that there was never a doubt of the Al taste, and that my  
> beers have improved drastically since switching. Neither of us are  
> chemists, although she is closer (biochemist - I'm a physicist), so again,  
> this may all be bunk. Sorry I couldn't be more specific.  
>  
> By the way, you can do a lot bigger and cheaper than our reverware, but I  
> like the stuff, and like to keep a soup pot big enough for a turkey carcass  
> around. I can just mash 10 lbs in it -- but I have to compensate for the  
> super stiff mash by temp and pH adjustments.  
>  
> Jeff Casey casey@alcvax.pfc.mit.edu

But, Jeff, isn't the concept of "goodies" on a TV dinner tray kind of oxymoronic?

Russ Wigglesworth asks (and my email reply bounced):

> Have you asked Dr. Lewis this question? Perhaps he can shed some light on  
> the subject based on his experience.  
>  
> BTW, what do you do for UC Davis?  
>  
> Russ Wigglesworth <Rad.Equipment@RadMac1.ucsf.edu>

I've sampled the beer at a brewpub with which Dr. Lewis is associated, the Back Alley Brewery. I've sampled the beer there on three different, widely separated occasions. I've sampled every beer they make there. I decided to rely more upon the opinions of this group. 'Nuff said? But if you're ever in Davis, don't miss Sudwerk Hubsch. Really good beer. Interesting trivia - Sudwerk is the only place I've been that uses open fermentors for primary fermentation. They look like stainless steel hot tubs, right on display behind glass, near the bar. They get krauesen on those fermentors so stiff and white it looks like merangue - meraunge - ahh shit - whipped egg whites. (Foregoing is, of course, just MHO.)

I manage the microcomputer instruction program for staff and faculty here at UC Davis, teach micro applications, and write tutorials. In my spare time I'm working for world peace and developing cold fusion and room temperature superconductors. Nah, I just sit in front of the TV and swill down beer after beer after beer...

Ken Weiss  
krweiss@ucdavis.edu

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Date: Tue, 11 Dec 90 11:19:09 CST  
From: flowers@csrd.uiuc.edu  
Subject: Dave Miller's Continental Pilsner

>Craig Flowers spent some time flaming me for expressing a recommendation  
>to not buy Miller's book.

Hardly a flame. I hold no ill-will toward you or your opinions. Just think a statement of opinion as opposed to recommendation is more appropriate, especially for this medium.

>Simply put, there are many people who will not profit from the purchase  
>of the book; many are on the homebrew network.

..in your opinion. There are also many people who will enjoy and learn from the book.

>The AHA is profitting from excessive hype and marketing. It's part of the  
>Rah, Rah mentality that Chuck Papazian tries to espouse, along with the  
>useful but often misused saying of "relax, don't worry, have a(nother)  
>homebrew." The AHA is now touting the "Classic Styles" series, while the  
>authors are writing as fast as possible to get the product out the door.  
>It is that very thing that pervades these books and for that I am  
>disappointed. A regular reader of Zymurgy doesn't need the extra expense.

This creates the appearance that your opinions of the AHA and/or the way it conducts its business is influencing your ideas about the matter at hand, namely Continental Pilsner. This is why I feel a 'recommendation' is inappropriate.

> He missed the point, sad to say.

Yes, I missed the points about the AHA in a post about a book and defended the book itself. Sorry.

>Finally, I didn't already know everything in the book; there is always  
>more to learn.

Well put. I agree there is always more to learn.

-Craig Flowers (flowers@csrd.uiuc.edu)

---

Date: Tue, 11 Dec 90 12:35:34 -0500

From: KOHR@ll.mit.edu

**Subject: Guinness made in Canada, nitrogen in Guinness.**

My Irish roommate was incredulous when I told him that people on the Homebrew Digest were claiming that: 1. Guinness sold in the U.S. is actually made in Canada; and 2. Guinness uses nitrogen to obtain the head it has. Could the people who posted this information please clarify: what are your sources (Jim Homer [att!drutx!homer] claims to have watched a Guinness promotional video that says the mixture is 75% nitrogen and 25% CO<sub>2</sub>); do these suprising facts apply to Guinness Stout, Guinness Gold, or both; and do these facts apply to bottled or draft Guinness or both?

David R. Kohr     M.I.T. Lincoln Laboratory     Group 45 ("Radars 'R' Us")  
email: KOHR@LL.LL.MIT.EDU  
phone: (617)527-3908 (home), (617)981-0775 (work)

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Date: Tue, 11 Dec 90 09:55:39 PST  
From: jdgaye@EBay.Sun.COM (Dennis Gaye)  
Subject: Re: Homebrew Digest #553 (December 11, 1990)

Several people responded to our idea of a tasting party.  
The consensus seems to be to have one but mid January so people can  
use some holiday time to whip up an entry.

One man suggested a \$1.00 entry fee to go for ribbons or prizes.

How about Saturday, January 19th @ 1PM

If someone would like to submit an entry but cannot attend you  
should send a labeled entry to:

JDSecurity

916 Rock Canyon Circle

San Jose CA 95127

Attn: Dennis Gaye

Send \$1.00 per entry for prize money if you want to.

Ideas?

Yours in good taste.

JD

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Date: Tue, 11 Dec 90 12:54 EST  
From: durk@dialogic.com (Dave Durkin)  
**Subject: It's too cold!**

In digest #553, Michael J. McCaughey wrote:

[Temp in apartment discussed]

>Someone mentioned using a aquarium heater to maintain temp. How well  
>does this work? How do you keep things sanitary? Anyone have any suggestions  
>for good heater models and setups?

I was the one who originally discussed the aquarium heater. I've used the heater directly in the fermenter with great success although it was sheer luck, I am sure 8->.

In order to prevent infection, other brewers have recommended that the carboy or bin be set in a large pale or tub (beer distributors/stores have galvanized tubs perfect for this sort of thing) of water with the aquarium heater in the tub. The fermenter could be wrapped in towels which would draw the heated water around the bin giving additional thermal protection. While I haven't tried this, it sounds as though it would work fine.

One thing I have tried, however, is filling a fermenting bin with 6-7 inches of water with the heater placed in it along with a juice jar of starter yeast. The surrounding water keeps the fermenting starter at an even temperature.

By the way, if you didn't know, aquarium heaters now come with a knob so you can select the exact temperature you want. They run \$20-25 in any pet shop and are imported from Germany, I think.

Cheers,

Durk

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Date: Tue, 11 Dec 90 11:04:21 mst  
From: Paul Perlmutter x2549 <paul@hppaul.hp.com>  
**Subject: Re: Homebrew Digest #553 (December 11, 1990)**  
Full-Name: Paul Perlmutter x2549

Please delete my name from the mailing list.

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Date: Tue, 11 Dec 90 13:04:48 EST  
From: "st. stephen" <ST402836@brownvm.brown.edu>  
Subject: Culturing Yeast

Howdy,

OK, my homebrewing partner and i are getting set to enter the fun world of culturing our own yeast. We've got 6 batches under our belt (and not all in our tummies yet !), all of which are extract recipes with adjuncts (is that the right word for adding some extra malt, ie. crystal, black patent, etc ?). We use two-stage fermetation, racking off to carboys after the first few days of fermentation. Having read somewhere in this great forum of ideas that one brewer felt that the 2 single most important and easy techniques he adopted for improved beer was 2-stage fermentation and liquid yeast, we've decided to look into liquid yeast and culturing it. Besides it sounds like fun!

So, would anyone out there like to email me there thoughts on the subject? What's a good method, what problems do you have to look out for, what equipment do you need, etc. Also, suggested reading material would be helpful. I've been reading the posts related to this topic, but haven't quite got it all colated yet. Email me, unless you think the whole digest would be interested. Thanks in advance for your help.

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Date: Tue, 11 Dec 90 13:15:12 EST  
From: "st. stephen" <ST402836@brownvm.brown.edu>  
Subject: Specific gravity and fermentation

Hey all,

Here's another little question for you. We've been brewing from recipes in Pappazian's (sp?) book, in which he gives approx. starting and ending specific gravities. We've brewed a variety of different beers (stout, brown ale, etc) and always start with a starting S.G. in the range specified. At bottling time our SG's have generally been a little higher than the ones specified in the book. Now, certainly i'm not *\*worrying\** about this, 'cause the beers taste great, but i'm curious; why wouldn't the SG get down to that which the book suggests. We usually rack to a secondary after say 4 days of fermentation in the primary, at which point the fermentation activity is quite low, sometimes not even noticeable. We then usually let it sit for another 10 days or so in the secondary; there's certainly no sign of fermentation at the end of that period (ie no glubs). So, it seems the fermentation is done; what could be done to make it ferment to a lower SG? I guess the question is, what controls when the fermentation is finished?

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Date: Tue, 11 Dec 90 13:35:55 EST

From: sct60a.sunyct.edu!sct60a.sunyct.edu!yagerk@sct60a.sunyct.edu (Kevin Yager)

Subject: Specific gravity and fermentation



Date: 12/11/90

>From: yagerk@sct60a.sunyct.edu

**Subject: Patriotic duty and Still building**

A still can be easily put together. A fairly simple still that could easily produce 100 proof needs only a few feet of copper tubing. The boiling pot or evaporator should be made of stainless steel, copper, or glass. Probably plastic could be used if it was resistant to temperatures as high as 212 f and heat source such as steam were used. I think aluminum would also work.

What ever is used as an evaporator should be sealable (with a port for the condenser hookup). This vessel need not be able to contain high pressure as a properly constructed still will not be capable of building pressures.

The condenser is usually made of copper tubing. This resource is easily obtainable, easy to work with, and not too expensive. I think that common plastic tubing (the stuff from a hardware store) could be used as a condenser. Copper works well because it has a high rate of thermal conductivity.

The condenser tubing should be in a bath of cool water (Just having it in cool air will work), but having it in water allows the condenser to take heat from the alcohol vapor quicker, IE a faster rate of distillage . About 3/8" id tubing is best.

Depending on how much is to be distilled and how fast, the condenser tube could be as short as 6'. A 10' long copper condenser will easily condense 1/2 gallon of 100 proof distillate in 3 hours.

The condenser tubing should always slope downward so that distillate can't pool in a low spot of the tube. The only low spot should be where the distillate drips into your jug.

I think that a condenser could be made from a gallon glass jug. If it were inverted in a bath of water, with a stopper in it. The stopper would have two holes one as an inport for the vapor and one for the condensate to drip out.

All you have to do is pipe the alcohol vapor to the condenser. Vinyl tubing is ok.

Almost anything will work. Stay away from lead, and solder. The only trick is to evaporate mostly alcohol. To do this keep the temperature in the evaporator below 212 f and as close to the boiling temp of alcohol as possible ( I think it's 173 f, it's around there though). Never distill anything that Would be poisonous to drink. You might concentrate the poison.

Necessity is the Mother of Invention.

Of course all of this purely hypothetical.

Kevin Yager  
yagerk@sct60a.sunyct.edu

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Date: Tue, 11 Dec 90 14:14 EST  
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>  
Subject: RE: Cosmic awareness and good beer

Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt> writes in HBD #553:

> Fortunately, Columbus Ohio has a store (two, actually) which caters  
> to winemakers and brewers, called, surprisingly enough, The Winemaker's  
> Shop. They have an "Introductory Package" for just under \$40 which  
> includes a plastic primary fermenting tub, a glass secondary fermenter  
> (narrow-mouth), and various airlocks and bits of tubing. This,  
> plus raw materials and bottles, caps, and a capper, is supposed to be  
> everything you need to make beer.

It seems as if you've been able to find a reasonably priced starter kit. I've seen people mention similar items for \$100+. Check it against the list below.

Your basic brewing setup should include:

- \* Primary fermenter - Should range in size from 5 to 7 1/2 gallons. If you do a two stage fermentation I would recommend leaning toward the larger size. I prefer to use glass, but plastic is fine.
- \* Secondary fermenter - Should be slightly smaller than your primary. Should be made of glass. Note that a secondary fermentation is not always necessary. You may make an ale that ferments so quickly that a two stage fermentation is useless. I am generally partial to the two stage process.
- \* Big pot - obviously you need something to boil your wort in. With extract brewing (assuming a partial boil) a pot of two to three gallons will suffice. If you are a masher (all-grain brewer) then you'll need a pot capable of a full boil -- I use an eight gallon, enameled pot. There is some debate as to whether or not to use aluminum pots -- I won't get into that here.
- \* Fermentation locks - these are available in two styles. I use both, but prefer the S style on the secondary fermenter -- I find it easier to count "glubs" and get an idea of when to bottle.
- \* Tubing - get it too long; you can always cut it to fit the situation. Always rinse it after use, it'll last longer.
- \* Bottles/Kegs - ya gotta have something to put your brew into. I can't give any recommendations on keggng -- I've never done it. Select sturdy bottles; returnable bottles are generally heavier and stronger than non-returnables. Preferably made of brown glass; this protects the beer from being light-struck. Some people use one or two litre soda bottles. You can also use champagne bottles. I use 16oz. returnables.
- \* Bottle capper - many styles available. I use a bench capper.

\* Bottle filler - probably won't come with a starter kit, but they only cost \$3-\$4 and are definitely worth the small investment.

\* Hydrometer - used to measure the specific gravity at different stages of the brewing process. Usually you obtain an original gravity (OG) before fermentation is started and a final gravity (FG) just before bottling.

There are some other miscellaneous equipment that you may already have on hand. A big spoon, strainers (to remove leaf hops if used), a funnel. If you wanted to you could also invest in a bottle washer.

Lastly I would recommend a good book on homebrewing. Titles that frequently appear are The Complete Joy of Homebrewing by Charlie Papazian, and The Complete Handbook of Homebrewing by Dave Miller.

Hope this is of use to anyone just taking the homebrewing plunge.

Eric  
<kxr11@psuvm.psu.edu>

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Date: Tue, 11 Dec 90 15:03:00 -0500  
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>  
**Subject: Homebrew Archive**

The homebrew archive at mthvax.cs.miami.edu is back up to date. Sorry about the problems with the October and November issues.

aem

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Date: 11 Dec 90 12:33:51 PST (Tue)

From: florianb@tekred.cna.tek.com

**Subject: lager kegging**

In yesterday's edition, Chris Shenton asks about kegging a lager:

>I've got my first attempt at kegging -- a lager -- in the fridge, trying to  
>condition. I say `trying' cuz it's been in there 3 weeks under about 20 psi  
>and still refuses to fizz. The temperature is about 33F -- is this too cold  
>to allow natural carbonation? What is the proper temp for lagering and  
>conditioning?

> -- I. M. Ignorant

Assume that you primed with 3/4 cup corn sugar and that the CO2 valves are open. The initial lagering-in-the-keg period should be at least 2 weeks at the fermentation temperature. In principle, the transfer from carboy to keg should be adiabatic and thus the temperature constant. The yeast will, apart from some loss of cells, continue to ferment out any remaining sugars, and consume the added sugar without time lag. After the sugar is consumed the yeast will remove other by-products which may have been produced by fermentation at elevated temperature (Ref Noonan's and Miller's books).

After this initial period of lagering, there should be sufficient CO2 for carbonation. Keeping the CO2 pressure on will enhance this. Then, the temperature is gradually lowered over a period of one week to about 32-35 F. The beer is allowed then to lager at this temperature for 4-6 weeks. During the actual lagering period, it is unnecessary to have the CO2 pressure on.

Some clearing will occur during the latter lagering period, and the usual conditioning characteristics will appear. A good reference that describes the processes which occur during lagering is "The Practical Brewer" by the Master Brewer Associan of the Americas.

My advice: increase the T to about 48 degrees. Wait 2 weeks. Check the carbonation. If it's good, lower the T gradually and lager 4 more weeks. If the carbonation is low, continue to condition at 48 degrees 1-2 more weeks. If the carbonation doesn't improve, try adding additional yeast in a small quantity. Be patient, it will reward.

Florian

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Date: Tue, 11 Dec 90 11:17:17 EST

From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: Weizen yeasts**

A recent posting says that Wyeast acknowledges "toning down" their "Bavarian Wheat" liquid yeast so it doesn't produce as much of the clove flavor that is standard for this style.

The yeast issue of ZYMURGY mentions another brand (M.eV. #? and what does M.eV. stand for?) of liquid weizen yeast that is 100% *S. delbrueckii* (the strain that gives the special flavor). Has anyone tried this? Is it too strong, or do true weizen beers use only this strain?

Also, does anyone have experience with the effect of fermenting temperature on flavor of a wheat beer? I tried making one too late last Spring using the Wyeast and had a bit of a runaway (temp up to mid 70's before I got it down to the cellar); the result has no more than a trace of the flavor I find in imported weizens. Am I likely to get any more interesting flavor at a more canonical temperature, or is Wyeast now diluting its weizen yeast too far?

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Date: Tue, 11 Dec 90 15:51:36 mst

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

**Subject: finings, Trappist Ales**

Tom Barstow asks about finings:

> Is there any harm in tossing Irish moss into any and every recipe  
> during the boil? Is there something better than Irish moss?

I have recently started using 1 teaspoon of Irish moss for the last 15 minutes of the boil in all my beers. They appear to clear much sooner and I no longer get any chill haze. You can reduce (eliminate?) chill haze by avoiding boiling grains. Chill haze is caused by the reaction of tannins (from boiling husks) and proteins. I have only used Irish moss and it really works for clearing the beer, but I have had poor head retention since I've started using the Irish moss. Now, I'm not saying these two facts are related, but they may be. I have read that the proteins in beer add to the body and thus could aid head retention. The reason that I can't pin the low head retention on the Irish moss is because I have yet to make the same recipe twice -- I keep substituting and adding extras. If the Irish moss does not affect the head, I see no reason to avoid using it in every recipe.

> I've heard a couple of opinions about using isinglass -- some say  
> add it to the secondary 24-48 hours before racking, others say  
> add it after racking and just before bottling. What's best?

I haven't used isinglass, and I've heard about adding it to the secondary 24-48 hours before racking, but I would suggest not bottling immediately -- let the isinglass settle and leave it in the secondary when you rack.

Al.

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Date: Tue, 11 Dec 90 15:55:42 MST

From: hplabs!mage!lou

**Subject: storing carboys**

In HBD #553 Tom Barstow writes:

>When I clean out my glass carboy after bottling, can I sanitize it then  
(along  
>with its cap), store it capped for perhaps a couple of months, and then use  
it  
>without re-sanitizing it?

I've done this with some 40 batches without problems, the carboy seems to be  
sanitized just fine. I have a 15 gallon tub which I use to sanitize bottles  
and equipment whenever I mess with my brew. I've attached a spigot and hose  
to  
the bottom of it so, when I'm done and the carboy is clean, I just drain the  
sanitizing solution into the carboy and cap it up. I only recommend this if  
you have carboys with screw-on plastic caps.

Louis Clark

reply to: mage/!lou@ncar.ucar.edu

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Date: Tue, 11 Dec 90 08:22:52 PST

From: mcnally@wsl.dec.com

**Subject: Chimay yeast strains**

I cannot claim to know how the monks of Chimay really brew their beer, but must wonder why it is hard to believe that the yeast used for bottle conditioning is different than that used for primary fermentation. The bottle yeast is *very* strong in character, and it is a top-fermenting strain. Why would a brewer go through the trouble of micro-filtering the beer to remove the top-fermenting primary yeast, only to add another top-fermenter in the bottle? German hefeweizen brewers *do* filter out the ale yeast, so they can add a clean lager yeast to the bottle. The goal is to get CO2 but not a lot of yeast character. For Chimay, I have a feeling the situation is different.

Is Chimay aged in wood? The last time I had some (while stealing yeast, of course), I detected a disting oak note in the bouquet. I was drinking a Cinq Cents (white label).

Has anyone tried other Belgian yeasts? Duvel, Satan, and Maredsous all have some trub. Maredsous in particular has a really interesting earthy character that I'd love to get in my beer.

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Mike McNally  
Digital Equipment Corporation  
Western Software Lab

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mcnally@wsl.dec.com

Date: 12 Dec 90 23:33:22 EST  
From: chip upsal <70731.3556@compuserve.com>  
Subject: hbd 553

In HBD 553 Phil speaks of making bread of spent grains. Is this not a kin to the proverbial "Raw Bits". What happens to the barley hulls?

Tom Barstow writes:

> Is there any harm in tossing Irish moss into any and every recipe  
> during the boil? Is there something better than Irish moss?

No

> If the beer is cloudy after it's sat in the secondary for a while,  
> should I add isinglass (or something else)?

I think not. Things clear up eventually. If they don't, it still tastes good.

Mike Schrempp writes:

>I have a question on reusing yeast slurry from the bottom of the  
fermenter.  
>Is this the slurry from the primary or the secondary?

The primary is the best source for viable yeast.

Chip

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Date: Thu, 13 Dec 90 10:53:50 NZS

From: Mark.Moir@bbs.actrix.gen.nz

Subject: Re: Homebrew Digest #553 (December 11, 1990)

In HOMEBREW Digest #553, Craig Flowers writes:

> if anyone (Feinstein? Karplus? Anyone else?) has used pineapple or kiwi in  
> a mead. Kiwi makes a good juice but I know little about the fruit itself.

Aaaagh! What? Being a kiwi myself, I must insist that you don't squish  
one of us up to put in your mead. On the other hand, I'd be very interested  
in your results with kiwi fruit. :-) Obviously, in New Zealand we can  
get kiwi fruit very easily, so if it's good, I might like to try it myself.

Cheers,

Mark Moir (Mark.Moir@bbs.actrix.gen.nz)

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Date: Thu, 13 Dec 90 09:18:20 EST  
From: pdk%pyrnj@Princeton.EDU (Paul Kramer)  
**Subject: mailing list**

Sign me up! !

thanks,  
paul davis kramer

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Date: 13 Dec 89 08:50:55

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

**Subject: Reinheitsgebot**

REGARDING Reinheitsgebot

Here is a translation of the Reinheitsgebot from the text posted in a previous HBD and from the text in the photo of the original document as found in Jackson's World Guide to Beer. A complete translation of the entire law, which includes times of year when particular styles may be sold, etc. is in the works. The classic portion follows:

WE ALSO ORDER THAT FROM NOW ON EVERYWHERE IN OUR TOWNS, MARKETPLACES AND IN THE

COUNTRY NO OTHER INGREDIENTS SHALL BE TAKEN AND USED IN ANY BEER THAN BARLEY, HOPS AND WATER.

HE WHO KNOWINGLY VIOLATES THIS ORDER AND DOES NOT COMPLY SHALL HAVE THE BARREL OF BEER TAKEN AWAY IMMEDIATELY BY THE COURT AS PUNISHMENT EVERY TIME IT HAPPENS.

Thanks to Frank Maesen and Bill Stender

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Wed, 12 Dec 90 20:06:17 -0500  
From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
Subject: Re: Homebrew Digest #552 (December 07, 1990)

RE: Patriotic Duty

I saw the posting asking for info on how to make a still. Too many M\*A\*S\*H reruns. Distilling beverages as far as I know is illegal in the US. US military personnel (as far as I remember) are subject to US law and military law (UCMJ). That means, no still. In addition, most Moslem countries prohibit alcohol. Some "host" countries are adamant about enforcing at least some of their laws, even on US military personnel who might otherwise be considered to be living on US soil while they are on a base. So, my advice is not to fulfill the request for info on building a still. The repercussions could be greater than any possible pleasure from distilling a beverage (not to mention the chance of creating a poison instead of the desired beverage).

-- --

The most important thing you have to know  
in life is yourself.

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Date: Thu, 13 Dec 90 17:54:07 mst

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

Subject: Chimay "Goblets"

Perry writes:

>The reason for the goblet and not the glass is to avoid getting  
>the sediment stirred up while you were drinking.

I have to disagree with you Perry. Since I am now the newly elected Chimay label expert, I can assure you that Chimay label includes a note that suggests pouring carefully to leave the sediment in the bottle. This leaves us with the dilemma of why the "goblet?" I believe that Michael Jackson in "The Beer Hunter" suggested that the wide mouth glass is to savor the complex aromas of the Ale. I would have to agree. Recently, I taste-tested St. Sabastiaan, Chimay Grande Reserve and Westmalle Tripel. The aromas were more than half of the beauty of the beers. I liked them in the order listed above (mostly because of the clove aroma in the Westmalle, which I didn't like). My cousin rated them: Westmalle, St. Sabastiaan and then Chimay. Note that all three of these beers were outstanding, it's just that when you compare three, someone comes in third. Westmalle also makes a Double which is a completely different beer -- all I recall is that it is pale. Maybe I'll have one tonight, just to refresh my memory ;^).

Al.

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Date: Thu, 13 Dec 1990 12:38:56 -0500  
From: Rob McDonald <rob@maccs.DCSS.McMaster.CA>  
Subject: Water Chemistry

After a year of extract brewing I have decided to try mashing grain. Since I had no idea what our water chemistry was, so I called the local municipality, and received the following typical analysis (I also have Oakville if anybody there wants it).

BURLINGTON ONTARIO DRINKING WATER QUALITY  
ANALYTICAL AVERAGES FOR 1989

All results are in mg/L (parts per million) unless otherwise noted

Dissolved Organic Carbon	1.65	Calcium	42.8
Nitrate	0.60	Sodium	12.69
Nitrite	0.02	Aluminum (uG/L)	148
Ammonia-Nitrogen	0.02	Iron (uG/L)	70.4
Total Inorganic Carbon	13.84	Total Plate Count (CFU/100ml)	4
Total Organic Carbon	1.65	Trihalomethane (uG/L)	31
Turbidity	0.23	pH	7.83
Conductivity (uMhos/cm)	343.7	Colour	2.4
Sulphate	30.0	Total Kjeldahl Nitrogen	0.57
Fluoride	1.18	Magnesium	8.0
Chloride	35.1	Lead (uG/L)	4.2
Alkalinity	94.72	Total Dissolved Solids (Residue)	174.67
Hardness	137.1	Phenol (uG/L)	0.64

Can somebody tell me what Total Plate count and Total Kjeldahl Nitrogen are? Are they significant for brewing?

Is the alkalinity value a measure of bicarbonate ions (ie. temporary hardness?)

I brew mostly bitters and stouts. I need to decide what (if any) adjustment should be made to the water chemistry. If I want to try brewing a lager, will any treatment be necessary?

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca <<< Standard Disclaimers Apply >>>  
ARCHAIC: Steltech, 1375 Kerns Rd., Burlington, Ontario, Canada, L7P 3H8.

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End of HOMEBREW Digest #554, 12/14/90  
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Date: Fri, 14 Dec 1990 02:12:45 -0500  
From: Rob McDonald <rob@maccs.DCSS.McMaster.CA>  
**Subject: Transporting Homebrew**

Does anybody know what the Canadian laws say about transporting homebrew?  
I don't mean a couple of bottles. Can I bring a keg along to a party?  
.....rob

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Date: 14 Dec 90 08:14:00 EST

From: "KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu>

**Subject: Homebrew at Mizzou**

Howdy, homebrewers --

I'm moving to Columbia, MO real soon and am wondering if anyone out there can tell me about the beer scene there. (I was glad to read in the last Zymurgy that Dave Miller had helped push a brewpub bill through the MO state legislature -- no small feat in the land of Bud, I'm sure. Thanks, Dave.) Any info. on grain/hops suppliers, homebrew clubs, and stores for buying quality commercial beers would be greatly appreciated.

Many thanks for the specs on Liberty Ale.

Happy brewing,  
Tim Holtsford

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Date: Fri, 14 Dec 90 09:38:05 EST

From: sct60a.sunyct.edu!sct60a.sunyct.edu!yagerk@sct60a.sunyct.edu (Kevin Yager)

Subject: Homebrew at Mizzou

Date: Friday, December 14  
>From: yagerk@sct60a.sunyct.edu  
**Subject: Homebrew at Mizzou**

>Date: Wed, 12 Dec 90 20:06:17 -0500  
>From: ag297@cleveland.Freenet.Edu (Perry A. Trunick)  
>Subject: Re: Homebrew Digest #552 (December 07, 1990)

>RE: Patriotic Duty  
>I saw the posting asking for info on how to make a still. Too  
>many M\*A\*S\*H reruns. Distilling beverages as far as I know is  
>illegal in the US. US military personnel (as far as I remember)  
>are subject to US law and military law (UCMJ). That means, no  
>still. In addition, most Moslem countries prohibit alcohol.  
>Some "host" countries are adamant about enforcing at least some  
>of their laws, even on US military personnel who might otherwise  
>be considered to be living on US soil while they are on a base.  
>So, my advice is not to fulfill the request for info on building  
>a still. The repercussions could be greater than any possible  
>pleasure from distilling a beverage (not to mention the chance  
>of creating a poison instead of the desired beverage).

This kind of thinking is how books get banned. If you don't think it is a good idea to distill, fine!! Your advice is well taken. But, I don't think it is fair for you to make that decision for anyone else!!!

The fact that a certain topic has certain undesirable legal aspects should not limit my right to study that topic.

Kevin Yager  
yagerk@sct60a.sunyct.edu

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Date: Fri, 14 Dec 90 16:28:56 GMT  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: Re: Guinness made in Canada, nitrogen in Guinness.

In digest <1990Dec14.082148.29818@mthvax.cs.miami.edu> homebrew  
%hpfcmr@hplabs.hpl.hp.com (CHANGE THIS IF NECESSARY) writes:

>My Irish roommate was incredulous when I told him that people on the  
>Homebrew Digest were claiming that: 1. Guinness sold in the U.S.  
>is actually made in Canada; and 2. Guinness uses nitrogen to obtain  
>the head it has. Could the people who posted this information please  
>clarify: what are your sources (Jim Homer [att!drutx!homer] claims to  
>have watched a Guinness promotional video that says the mixture is  
>75% nitrogen and 25% CO2); do these suprising facts apply to Guinness  
>Stout, Guinness Gold, or both; and do these facts apply to bottled or  
>draft Guinness or both?

What I've heard down here in Miami is that Guinness here is actually  
brewed in the Bahamas. It doesn't say on the label where it is from. The  
labels here in Florida are different from labels on Guinness in North  
Carolina, I've noticed. The back label here is the bulldog, with the  
slogan in spanish. It's nearly identical to the labels I saw on Guinness  
in Spain, except in Spain I was only able to find Guinness in cans.

aem

- --

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

.  
Great passions are mortal illnesses. What might cure them makes them but more  
dangerous than before. - Johann Wolfgang von Goethe

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Date: Fri, 14 Dec 90 8:34:37 PST  
From: Jeffrey R Blackman <blackman@hpihouz.cup.hp.com>  
**Subject: Re: It's too cold.**  
Full-Name: Jeffrey R Blackman

> Date: Tue, 11 Dec 90 12:54 EST  
> From: durk@dialogic.com (Dave Durkin)  
> Subject: It's too cold!  
>  
> In digest #553, Michael J. McCaughey wrote:  
>  
> [Temp in apartment discussed]  
>  
> >Someone mentioned using a aquarium heater to maintain temp. How well  
> >does this work? How do you keep things sanitary? Anyone have any  
suggestions  
> >for good heater models and setups?  
>  
> I was the one who originally discussed the aquariam heater. I've used  
> the heater directly in the fermenter with great success although it was  
> sheer luck, I am sure 8->.  
>  
> Cheers,  
>  
> Durk  
>

Another method that seems to be working for me right now is an electric blanket wrapped around the carboys. I have two 5 gallons fermenting along very nicely and both seem quite happy to have the blanket. I've set the setting on "2". Any lower didn't seem to have a noticable effect. The carboys are still cool to the touch, though I haaven't measured the actual temperature. Maybe I'll do that this weekend!

Next time I'll just light a little fire and play some classical music to keep those yeasties happy! :) Celebrate the holidays and remember to RELAX!

-Jeff (I live to SNOWBOARD, SCUBA, and BREW!!) Blackman

-----

Date: Fri, 14 Dec 90 13:40:38 EST  
From: "Andy Wilcox" <andy@eng.ufl.edu>  
Subject: RE: Cosmic awareness and good beer

Eric Roe" <KXR11@PSUVM.PSU.EDU> writes in HBD #554

Your basic brewing setup should include:

...

\*Hydrometer

I wouldn't usually recommend a Hydrometer to a beginning brewer. If your readings are off, this could be a cause of worry. Leaving it out is also a good way to trim a little more off the cost of startup for money-minded students and the like. Our local store sells the hydrometer for \$6.

-Andy

-----

Date: Fri, 14 Dec 90 12:10:12 mst

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

**Subject: Re: It's too cold!**

Dave Durkin writes:

>In order to prevent infection, other brewers have recommended that  
>the carboy or bin be set in a large pale or tub (beer distributors/stores  
>have galvanized tubs perfect for this sort of thing) of water with the  
>aquarium heater in the tub. The fermenter could be wrapped in towels which  
>would draw the heated water around the bin giving additional thermal  
>protection. While I haven't tried this, it sounds as though it would work  
>fine.

One correction. The towels which would draw the heated water would probably end up COOLING the carboy instead of warming it (especially in the cool room you are describing). As the water in the towels evaporates, it will take a large portion of the heat with it (just like the sweat on our skin). You can use the tub, water and towels in the summer to cool your carboy, however. I recommend omitting the towels for heating. Another thing to consider is that if you cover the carboy, tub, and heater with a plastic bag (as I do to keep light off the beer) the water evaporating from the tub will condense on the inside of the plastic bag. If the bag hangs over the outside of the tub, the water will drip on the floor.

I've heard of another method for keeping beer a little warmer than room temp: a light bulb. Someone (on this digest) said they use a box (I don't recall cardboard or wood) that they cover the carboy with and put a light bulb inside the box. Two problems with this idea: 1) the light could cause the beer to become "light struck" (for an example of light struck beer, I suggest Heineken -- almost every bottle I've had has been light struck) or 2) fire hazard.

I realize that I haven't proposed a useful solution, but maybe you could come up with one with the above suggestions plus some of your own.

Al.

-----





Date: Fri, 14 Dec 90 14:53:59 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Dr. Beer Seminar in Boston

We are holding a Dr. Beer Seminar

When: January 19, 1991 (Saturday)  
Time: Noon  
Where: Sunset Bar & Grill, corner of Harvard & Brighton Aves., Allston  
Cost: \$5 advance

This event is limited to 30 people, ADVANCE REGISTRATION IS REQUIRED  
To register send cash, check or money order (postmarked by Jan 10th)  
to

Dr. Beer  
c/o Steve Stroud  
15 Dunbar Ave.  
Medford, Ma. 02155

checks or money orders should be payable to Steve Stroud or Jay Hersh.  
(I'll probably be out of town until Jan 14th so Steve is point of contact)

In addition to you money include your name, address and telephone  
This is a first come first served basis, see you there

- Jay H

-----

Date: Fri, 14 Dec 90 14:55:48 mst

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

**Subject: Re: SG and fermentation**

st. stephen writes:

>At bottling time our SG's have generally been a little  
>higher than the ones specified in the book.

The final SG depends mostly on your yeast and the amount of non-fermentables in your wort. Different yeast strains have different attenuations. A highly attenuative yeast will eat more sugars and produce a lower Final Gravity (FG) whereas a less attenuative yeast will give you a higher FG.

If you are mashing, then you have control of your enzyme activity. There are two main enzymes in barley that break the complex carbohydrates down into simpler carbohydrates. The longer you let this enzyme activity go on, the more complex carbs will be converted to simple carbs. Back to the yeasts. Different yeasts are capable of eating various complexities of carbohydrates (i.e. some can only eat the simplest sugars like glucose, some can eat more complex ones). So now you've got a particular strain of yeast swimming around in your wort munching the sugars that it can -- the ones it can't it leaves behind. The ones left behind contribute to the FG.

Proteins in your beer also add to the FG. Finings (like Irish Moss) will precipitate out some (much ?) of the proteins and reduce the FG.

When you buy malt extract, the percentage of non-fermentable sugars, proteins and starch is already set for you. Unless you do a partial mash, or add finings, you won't change it's fermentable/non-fermentable ratio. Different manufacturers have different ratios, but they tend to be pretty consistent.

Notice that some people have noticed their beers getting drier and gradually overcarbonate after a few months in the bottle. This is most often caused by a bacterial infection (most commonly Lactobacillus). The bacteria can eat (or cut into simpler carbs for the yeast to eat) the sugars left behind by the primary fermentation.

>We usually rack to a secondary after say 4 days of fermentation in  
>the primary, at which point the fermentation activity is quite low,  
>sometimes not even noticeable. We then usually let it sit for another  
>10 days or so in the secondary; there's certainly no sign of fermentation  
>at the end of that period (ie no glubs). So, it seems the fermentation  
>is done;

Depends on the yeast. I've had Muntona (Munton and Fison) yeast ferment out in 7 days at 72F. Whereas I've currently got a batch of Bitter (3.3lbs Edme DMS and 3lbs M&F Light Dried Malt Extract) with Wyeast American Ale at 65F which started at 66 glubs per minute on day 2, still going at 32 glubs per minute 11 days later. I guesstimate that

it should not be bottled (or kegged in my case) for at least two more weeks. If visible fermentation (glubs) has stopped and you are at a reasonable FG (+/- a couple of points) wait an extra day or two and then go ahead.

Alcohol level can kill yeast also. Some yeasts are bred for a high alcohol tolerance, some just can't handle it. Beer reaches a particular alcohol level and, boom, the yeast kicks off.

If you are using grains of any kind, sparging efficiency can affect your OG (original gravity) and thus move your FG proportionately.

I just thought of another factor that could give you an \*apparent\* higher FG. If your beer goes through a temperature shock (a sudden 10F change is more than enough for some yeasts) it can either die or go dormant.

Oops, one more factor! Oxygen in the wort. If you don't sufficiently aerate your wort (after it cools to below 80F (to minimize oxidation)) your yeast could run out of oxygen during respiration and all the above factors could affect them more.

>what could be done to make it ferment to a lower SG?

Primarily, the yeast strain (there are attenuation listings for Wyeast - -- ask your distributor for a copy) and the fermentable/non-fermentable ratio.

Al.

-----



Date: Fri, 14 Dec 90 15:29:13 PST

From: winter%cirrus1@oliveb.ATC.olivetti.com (Keith Winter)

**Subject: open primaries**

Ken Weiss notes:

>Sudwerk is the only place I've been that uses open fermentors for primary  
>fermentation. They look like stainless steel hot tubs, right on display  
behind  
>glass, near the bar. They get krauesen on those fermentors so stiff and white  
>it looks like merangue - meraunge - ahh shit - whipped egg whites. (Foregoing  
>is, of course, just MHO.)  
>

I noticed when I toured Sierra Nevada's brewery that they also use an open  
primary with the same thick krauesen on the top. I've also noted that I get  
the same on my own brews since I started using re-cultured SN yeast. Of  
course, I use a closed primary :-).

Keith Winter

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Date: Fri, 14 Dec 90 19:01:12 -0600

From: UUCJEFF@BOGECNVE.BITNET

Subject: duvel

This is my favorite Beer on the planet! It is an ale, and at about 8% alcohol, must be drunk not too cold. It is the tastiest when it is not so cold. In Chicago, you can get it for about \$9 a 4 pack, but drinking 4 of them is like drinking 8 of other stuff.

I cannot comment too much on how it is made, on the bottle it says it has been brewed since 1701 by the Moortgat Family, whole flower Styrian and Saaz hops and premium 2-row barley.

About a year ago I was in Amsterdam visiting a friend, who is quite a beer collector and he was turning me on to all these rare Belgium beers. One of them which was very interesting called Lefebure from the Abbay Bonne Esperanes, from the city of Quenas. But that is a tough one to find, even in european cafes which specialize in Belgium beers.

well off to get some duvel!

Jeff Beer ( yes, that is really my name )

-----

Date: Fri, 14 Dec 90 16:26:00 CST  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Water Treatment

Hello. I've just been looking at my water analysis and spent quite a long time figuring it out, so I thought I'd comment on the water analysis given in the previous HBD. Alkalinity should represent temporary hardness. Hardness represents total hardness. To get permanent hardness subtract alkalinity from hardness (in you case  $137.1 - 94.72 = 42.38$ ). This would be quite low for a pale ale. Also your calcium level is quite low (40 something if I remember). For a pale ale I would add at least 1 teaspoon of gypsum (maybe even 1 1/2 or 2). You could also add a little bit of magnesium sulphate to get your magnesium level up to between 15 and 25 ppm (be careful with this stuff, though. Even a little too much will make the beer unpalatable -- I speak from experience). For a stout, you may want to add about 1/2 teaspoon of calcium carbonate and half a teaspoon of calcium sulphate. Note that I have very little experience with water treatment, but your water supply is fairly similar to mine and I have spent the last few days trying to figure out what I should do. My sources are Gary Bauer's article on recipe formulation in the all-grain special issue of Zymugry, Dave Miller's book "The Complete Handbook of Home Brewing", Dave Line's book "The Big Book of Brewing", and George Fix's book "Principles of Brewing Science".

Mike Charlton

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Date: 14 Dec 90 16:18 -0800  
From: mike\_schrempp%29@hp4200.desk.hp.com  
Subject: random thoughts

Some random thoughts:

I bought an electronic ph meter for \$40 from Edmund Scientific and it works great. It claims an accuracy of .2ph. I used it last weekend and it beats the hell out of using papers.

I'm making my first Lager and I think I've screwed up a little. I chilled my wort down to 45F and pitched my dry Whitbread Lager yeast and set the carboy outside (55F). After almost a week there has been almost no activity. My local homebrew shop says to warm it up and keep it warm until fermentation stops.

I'm planning to warm it up for a few days, see if fermentation starts then put it back outside when things are cranking. What's the correct procedure?

A friend that went to Japan brought me a can of Asahi "live" beer. I believe this means it has yeast in the can. I'm not a yeast culturer yet, but I wonder if anyone has heard of this before. Is it worth saving?

That's all...

Mike Schrempp

-----

Date: 16 Dec 90 01:27:00 EDT  
From: "JOHN ISENHOUR" <isenhour@vax001.kenyon.edu>  
Subject: Whats brewing in 1990 "book wise"

With the holidays just around the bend, and the year coming to an end, this seems like a good time to get current on what was published in 1990 concerning yeast, fermentation, brewing and beer. I was really tempted to put in an entry for The Encyclopedia Brewmania with myself as the author, but I'm not quite finished with it :-). On a more serious note, if the listing says "available through PUBNET", your local book store can probably use that fact to expedite ordering. Search is current to dec-1990. As before, please leave copyright notice attached to keep me employed!

(I hate it when people say...) ENJOY!  
John

(Dear Santa, please send the following)

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Date: 14 Dec 90 22:26:46 GMT  
From: bnrgate!bnr-rsc!crick@uunet.UU.NET (Bill Crick)  
Subject: Clarity, temp, stills

A few humble comments on the last few days:

Clarity and Irish Moss.: I don't know of anything better.

Issinglass finings: I use gelatin finings which work fine.

I usually add 1/2 tsp when I rack to secondary,  
and 1/2 tsp in with priming sugar when I bottle.  
Adding them at bottling helps create a good solid  
sediment, making the beer easier to pour clear.

Cappers: I've capped about 5000 bottles with my "wingnut and Spring in the middle capper". It has chomped about 5 bottles. It does need a bit of grease inside the cup every once in a while to stop it from sticking on the capped bottle. As for the adjustment, I've played with it, and seen no effect? What is it supposed to do?

Stills: The inverted lid, and floating bowl still was used in rural France to make your basic brandy from wine.

The pressure cooker, and copper coils stills work. Snow makes a good cooling medium for the coil. NB: I've never tried this, but have witnessed the operation of one and tasted the results. WWWHHHooooaaaa!

Temperature: MrMike: I do almost all of my brewing at 45F to 55F. I do usually start the fermentation at 70F. Even for ale yeast this will work, but you have to be a bit more patient. Its great for lagers.

Starting kit: Sounds good. You'll buy more toys as you go on, but it sounds like you have the basics there. I'd avoid plastic carboys because you can't see what is going on, and its harder to tell if they are clean.

Grain Brewing: Quote from a friend last weekend while brewing "HotRod Ale":

"You know you are an all grain brewer when you buy your second bottle of iodine!"

Bill Crick Brewius Ergo Sum.

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Date: Sun, 16 Dec 90 20:54:31 PST  
From: Miu Wang <tmwang@pbhyg.PacBell.COM>  
Subject: Re: Homebrew Digest #554 (December 14, 1990)

My address is changing from  
mwan@pacbell.com  
to  
tmwang@pacbell.com

-

-----  
Miu Wang 415-867-6476

-

-----  
This space provided by permission of the Minister of Disinformation..... :-)

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Date: Sun, 16 Dec 90 20:07:41 PST  
From: Miu Wang <tmwang@pbhyg.PacBell.COM>  
Subject: Re: Homebrew Digest #549 (December 04, 1990)

My address is being changed from  
mwan@pacbell.com  
to  
tmwang@pacbell.com

-  
-----  
Miu Wang 415-867-6476  
-

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This space provided by permission of the Minister of Disinformation..... :-)

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End of HOMEBREW Digest #555, 12/17/90  
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Date: Fri Dec 14 13:54:00 1990  
From: bose!synchro!chuck@uunet.UU.NET  
Subject: high-gravity recipes

Howdy -

I received a few requests for some of my high-gravity recipes, so I figured I might as well post them to the digest. Unless otherwise noted, these are 10 gallon partial mash recipes. I brew about 7 gal of wort in a 10 gal kettle, followed by 7 gal primary and 2 5 gal secondaries, then 2 5 gal kegs. Otherwise, standard procedures are used.

#### Special Bitter

- 15 lb pale unhopped dry extract
- 2 lb crystal malt
- 1 lb flaked barley
- 1 lb pale malt
- 1 tsp gypsum
- 1/2 tsp salt
- 1 tsp irish moss
- 4.5 hbu fuggles (boil)
- 14 hbu n. brewer (boil)
- 5 hbu cascade (boil)
- 1/2 oz fuggles (finish)
- 1 oz e.k. goldings (finish)
- 26 g fuggles (dry)
- 40 g goldings (dry)
- young's yeast culture (from the brewery)
- 8 beechwood chips

#### 1990 Christmas Ale (9 gallons)

- 9.9 lb pale unhopped liquid extract
- 6.6 lb liquid wheat beer extract
- 3 lb honey
- 1 lb flaked barley
- 1 lb pale malt
- 1 lb malted wheat
- 10 g orange peel
- 1 tsp gypsum
- 1/2 tsp salt
- 1 tsp irish moss
- 14 hbu chinook (boil)
- 7 hbu n. brewer (boil)
- 1 oz goldings (finish)
- 1 oz cascades (finish)
- young's yeast culture (from the brewery)

#### Helles Belles Maibock

- 18 lb pale unhopped extract
- 2 lb crystal malt
- 1 lb lager malt

1 lb toasted lager malt (5 min @ 350 deg)  
1 tsp irish moss  
14 hbu hallertau (boil)  
14 hbu tettnanger (boil)  
1/2 oz hallertau (finish)  
1/2 oz tettnanger (finish)  
anheiser busch yeast culture (from bakers yeast)

one: chimay  
two: chimight  
three: you can't

Chimight (chimay light) (9 gal)  
15 lb pale uhopped extract  
3/4 lb brown sugar  
1 lb crystal malt  
1 lb flaked barley  
1 lb pale malt  
1/2 lb wheat malt  
1/4 tsp gypsum  
1/4 tsp salt  
1 tsp irish moss  
7 hbu n. brewer (boil)  
14 hbu chinook (boil)  
1 oz saaz (finish)  
1/2 oz tettnanger (finish)  
chimay yeast culture (from a bottle)

Chimay Trippel (7 gal)  
3.3 lb pale uhopped liquid extract  
12 lb pale unhopped dry extract  
1 lb 6-row pale malt  
1 lb wheat malt  
1 lb vienna malt  
2 lb light brown sugar  
1/2 lb corn sugar  
10 g coriander  
8 g orange peel  
4 hbu saaz (boil)  
4 hbu hallerau (boil)  
4.5 hbu fuggles (boil)  
handful of boiling hops added to finish  
1 tsp irish moss  
chimay yeast culture (from a bottle)

Brain Death Barleywine / Light (5 gal full strength + 4 gal half strength)  
17.5 lb pale unhopped pale dry extract  
3 lb crystal malt  
1.5 lb flaked barley  
1.5 lb wheat malt  
1 tsp gypsum  
1 tsp irish moss  
68 hbu chinook (boil)  
20 hbu cascade (boil)  
2.5 oz goldings (finish)  
10 g chinook (dry)  
20 g goldings (dry)

50 g cascade (dry)  
sierra nevada ale yeast culture (from brewery)  
1/2 to 1 lb special hops (herbal hop substitute) \*

\* Special hops should be repeatedly soaked and sparged in lukewarm water for at least 4 hours to eliminate water-soluble off-flavors. Special hops are added to secondary about one week before kegging. Quantity depends on quality and potency of the herbs.

Warning: having two kegs of this stuff on draft in your living room can be dangerously fun.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

---

Date: Sat, 15 Dec 90 16:04:13 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: 102 on tap?

Just got back from a 4 day stint in Portland, OR. Actually it was in Beaverton but its close enough.

There is a chain of brewpubs running now, with somebody called Dr. Neon doing the brewing (or supervising). They supply different names for the pubs so you have to know where to look. The one I went to was called McMenamins Brewpub and Restuarant. Good stuff with their Terminator Stout being my fave.

But, on a tip from a fellow imbiber, I headed for Raleigh Hills to a tavern called The Dublin Pub. 102 beers on tap and although I didn't count the taps, there was indeed many of them. Being a German lager freak I ordered a Paulaner Pils and then a Spaten Munich (helles). Old smell - something was amiss but the taste was fine.

My question - how the HECK can a place possibly have that many beers and serve them in reasonably good shape? The joint was busy not not hoppin'. I imagine the NW ales were in okay shape, but I can get them anytime in Seattle. They even had the award winning Deschutes beers there. I thought of Florian's fondness for them and let them be.

Norm Hardy

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Date: Mon, 17 Dec 90 08:00:10 mst  
From: Mark.Nevar@hp-1sd.cos.hp.com  
Subject: WYEAST attenuations

I'm sending this again, as it seems not to have made it the first time.

Name	Apparent attenuation	Flocculation	Comments
ALE			
1007 German	73-77%	High	Ferments dry & crisp leaving a complex yet mild flavor. Produces an extremely rocky head and ferments well down to 55 F.
1056 USA - Chico smooth	73-77%	Low/medium	Ferments dry, finishes soft, and clean, and is v. well
balanced.			
1028 English London	73-77%	Medium	Rich minerally profile, bold and woody w/ a slight diacetyl
product.			
1098 English Whitbread	73-77%	Medium	Ferments dry and crisp, slightly tart and well balanced. Ferments well down to 55 F.
1084 Irish Stout	71-75%	Medium	Slight residual diacetyl is great for stouts. It is clean, smooth, soft, and full bodied.
1338 German Alt	67-71%	High	A full bodied complex strain finishes very malty. Produces a dense rocky head during ferment.
3056 Wheat	73-77%	Medium	A blend of <i>S. cerevisiae</i> and <i>S. delbrueckii</i> to produce a south German style wheat beer with a cloying sweetness, when the beer is fresh.
LAGER			
2007 Pilsner	71-75%	Medium	Specific for pilsner style beers, especially for American pilsner. Ferments dry, crisp, clean, light.
2042 Danish	73-77%	Low	Rich, yet crisp and dry. Soft, light profile which accentuates hop characteristics.
2035 USA - St Louis	73-77%	Medium	Unlike American pilsner styles. It is bold, complex and woody. Produces slight diacetyl.
2124 Bohemian	69-73%	Medium	The traditional Saaz yeast from Czech. Ferments clean and malty, rich residual maltiness in high gravity pilsners.
2206 Bavarian	73-77%	Medium	Rich flavor, full bodied, malty and clean.

2308 Munich                      73-77%              Medium              Smooth, soft, well rounded and  
full bodied. Sometimes unstable.

All notes are from Alternative Beverage Catalog(1-800-365-BREW). No  
affiliation  
except as a satisfied customer. There is no mention if the data came from  
Wyeast Labs or from their own experimentation. My vote is for the latter.

Mark Nevar

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Date: Mon, 17 Dec 90 08:00:46 mst  
From: Mark.Nevar@hp-1sd.cos.hp.com  
**Subject: More kegging questions**

I'm sending this again, as it seems not to have made it the first time.  
Sorry if it is a duplicate.

Thanks to all who responded to my keg sanitizing question. I kegged a batch of Marzen on 12/6 and used CO2 to provide an initial seal. Now my questions: After 2 days in the fridge, there was no pressure in the keg, so I did the CO2 thing again. 5 more days passed before I checked it again. Same result. So, what is wrong? I pressurized the keg to 10 PSI and then disconnected the CO2 line. Is this the right pressure and am I supposed to disconnect it or leave the pressure constant. Finally, what dispensing pressure should I use? 5 PSI?

The beer was in the secondary at 55 F for 6 weeks. I added 1/2 cup corn sugar for priming. Is it possible that no yeast is left alive to carbonate? Is it possible the CO2 I injected went into solution. I would think it would have stopped going into solution before ALL the pressure was gone. I think I will force carbonate by using 20PSI and rolling the keg around. Does this sound right?

BTW, The keg sealed fine when I experimented with water. Anyway, what I'm looking for is pointers on your procedures for kegging. I saw florian's post in #554 which answered this to some extent, but I'd like to hear if this was for lagers only.

Thanks,  
mark, the puzzled

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Date: Mon, 17 Dec 90 9:12:10 MST  
From: Jon Rodin <jar@hpcndpc.cnd.hp.com>  
Subject: live yeasts in commercial beers

I just successfully cultured and used a Sierra Nevada yeast for my last batch of brew. It went so well that I don't really see the need to ever buy yeast again. My question is what beers contain live yeast and what kind of yeasts are they? Red Tail Ale appears to be bottle conditioned, does anyone know about the yeast in this beer? The label on the Red Hook beers says "unpasteurized", but the beer (at least the ESB) has no krausen on the bottom of the bottle. Does Red Hook filter their beers. What variety of yeast is in the Sierra Nevada beers (say compared to the Wyeast varieties)?

- -----  
+-----  
Jon Rodin |  
j\_rodin@cnd.hp.com | No brain, no gain.  
(303) 229 2474 |  
- -----  
+-----  
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Date: Mon, 17 Dec 90 09:20:33 MST  
From: bates@bjerkn.es.Colorado.EDU (John Bates)  
Subject: Shipping Homebrew/Orange County Brewpubs

Happy Holidays Gang,

I have just had an unfortunate incident with UPS trying to ship some homebrew to the west coast. I had never tried shipping before, so I asked the advice of the local experts (lots of them in Boulder). Following their advice, I wrapped each bottle individually in bubble wrap, used yards and yards of bubble wrap bottom, top, and sides, then shake tested the final package. Satisfied it was well packed, I took it to the local mail station, indicated it was "non-perishable food", and plunked \$15 down to ship this 35# package by ground. A week later I got a call from the shipper that UPS had damaged the box and, since there was alcohol inside, UPS was not responsible for any damage. UPS had returned what was left, less than half the bottle and no sign of the original package. From the amount of damage done, it was obvious that the problem was not in the packaging, but in the handling by UPS. I called up the AHA (nice when it's a local call) and spoke to Dan Fink who said they were about to run an article on shipping in the next issue. Still, the bottom line I concluded was that you're SOL if you ship homebrew and it's damaged in shipping. Any other experiences in shipping homebrew???

Also, since I don't have any of my own homebrew to enjoy on my trip to relatives in Orange County, CA, are there any good brewpubs there?

Regards, John Bates (Norman's evil twin)

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Date: Mon, 17 Dec 90 7:54:45 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Lambics, at Home?

Greetings all. I'm just back from yer basic life-changing experience: an unstructured, largely unplanned tasting & study tour of Belgium. Brought back many pages of tasting notes, and more pages of notes taken at breweries, and as the embarrassingly crucial lacunae in them begin to become apparent, I can see my brewing studies turning in a new direction: lambics!

So, some questions: has anyone (successfully) made (pseudo-) lambics at home? I don't mean going the whole route and leaving the bitter wort outside overnight in an uncovered pan to spontaneously begin fermenting, but rather culturing the biota (not just yeast, but bacteria, too!) from a bottle of gueuze or whatever, and pitching that in the usual way into a lambic-like wort?

Has anyone yet seen Jean-Xavier Guinard's book on lambics, in the "Classic Beer Styles" series? I'm hoping it can fill in some of the holes in my notes. And those holes are pretty critical: while I have some guidelines, I have no information on how thick the mash is, or what the rests are, in the 2.5 hours between its 122F start and its 167F finish. I also have no information at all on present sparging techniques, but a fascinating book I picked up at the brewers' guild hall in the Grand' Place in Brussels ("Les Memoires de Jef Lambic", Editions La Technique Belge, undated) suggests that in the 1880's the first runnings and the sparge were boiled & fermented separately, the beer made from sparge called "mars". Mars and "lambic" (from the first runnings) were later recombined, with some candy-sugar syrup added, to make faro.

The information I did get was fascinating, to me, at least. The grist is a combination of malted barley and UNMALTED wheat, with proportions ranging from 50%:50% to 65% malt:35% wheat. The malt looks like 2-row, and tasted not fully modified (steely tips), presumably to maximize enzyme content. The hops seem pretty uniformly to be aged 3 years, and in the one bale I had access to smelled like Northern Brewer. The inoculation vessel Michael Jackson writes so lyrically about is nothing more nor less than a coolship, placed in an attic with louvred walls. I've always been suspicious of coolships, as I didn't see how agitation of hot wort in the presence of oxygen could be avoided, but at the Cantillon brewery in Brussels, the pump used to move the wort upstairs from the boiling kettle seems sized to move the wort slowly and gently enough to minimize oxidation.

The Cantillon brewery, at 56 Rue Gheude in Anderlecht (a suburb of Brussels) is WELL WORTH SEEING. On Saturdays they offer a tour for BF50 (same price charged by the museum at the brewers' hall, which is not worth the trouble, in my opinion), between 10 AM and 5 PM. Not knowing this, I came wandering in on a Tuesday, and they essentially gave me the run of the place! Friends, it was grand.

In that one day I gathered more useful & interesting information than the rest of the trip combined.

So, here I am, collating my notes and trying to come up with a test recipe. Another question: in the Memoires de Jef Lambic, he says his father (a mid-19th century lambic brewer) obtained the following yields: "Comme le faro etait fait du melange de ces deux bieres, on en obtenait finalement 460 litres pour cent kilos de froment et d'orge. Il fallait donc 22 kilos de grains pour un hectolitre de faro et 40 kilos de grains pour hectolitre de lambic ...". Can anyone give me a pointer to how I might convert that to an approximate specific gravity? Another approach, it occurs to me, might be to scale the figures given to a 5 gallon batch, and just use his method of handling first runnings & sparge separately, using a rather thin mash. Any suggestions?

= Martin A. Lodahl      Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM      Sacramento, CA      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-) =

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Date: Mon, 17 Dec 90 09:58:22 PST

From: mcnally@wsl.dec.com

**Subject: Enzyme additives**

After three batches with disturbingly low extraction rates, I've begun to wonder whether the 2-row I'm using is sufficiently diastatic to deal with specialty malts. For example, yesterday's batch was 6 lbs. 2-row, 3 lbs. wheat, and 1 lb. dextrin malt. The OG is about 53; I was shooting for \*at least\* 60.

I know that 6-row is more diastatic, but (according to Dave Miller) it is also higher in polyphenols and other undesirables. As an alternative, I am wondering if anyone has ever used enzymes added from a jar. I don't really know what I'm talking about, but I do know that I've seen little jars at my local homebrew supply labeled "amylase enzyme". Is this some sort of cheap dirty trick? Are there bad side-effects?

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



Date: Fri, 14 Dec 90 12:41:08 EST

From: cjh@vallance.eng.ileaf.com (Chip Hitchcock)

**Subject: water analysis**

I think the Kjeldahl test is useful as a rough measurement of the amount of protein (loose and bacterial) in the water; my recollection is that it excludes nitrates, nitrites, and dissolved ammonia, so what's left is almost entirely in proteins (which average somewhere around 12-14% nitrogen (maximum 19, minimum ~9 for common amino acids).

Plate count is a direct bacterial assessment; you slosh a bit of the water around on agar-coated dishes (plates), incubate for a few days, and count the number of colonies (unless you've got overlap, one colony=>one viable bacterium put in the dish). You'll get some bacteria even in drinking water because killing the last ones takes too much (chlorine, ozone, whatever you use as a sterilant). I've forgotten what distinguishing marks are, but there's a way to distinguish coliform colonies (which indicate that the water is contaminated with sewage) from whatever else you'll find; they didn't do that here, hence "total" count. (My recollection is that coliform count is usually a small fraction of the total even in sewage.)

I have no idea what the appropriate/typical ranges are for most of these numbers. The best advice if you're using tap water is to boil it vigorously before putting in any of your ingredients; this drives off chlorine (which will ruin the flavor at the usual concentration). If you don't like the results of any of your first few batches, try bottled water and see if it makes a difference you can taste; also, find out what other homebrewers whose results you like do for water.

Chip Hitchcock (cjh@ileaf.com)

I used to be a chemist, a long time ago....

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Date: Tue, 18 Dec 90 10:22:46 +1300  
From: Lloyd Parkes <Lloyd.Parkes@comp.vuw.ac.nz>  
Subject: Where to go, what to do?

Nanoo nanoo,

I will be travelling to and around the States late February, early March and I would really like to see some breweries. I will almost certainly be going to L.A., San Francisco, New Orleans and San Antonio. If anybody can suggest other places to see I would be most grateful. I hear that San Antonio has brewery that is listed as a tourist attraction. Can anyone tell me any more about it.

Relax, don't worry and have a local brew :-)

Lloyd

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Date: Mon, 17 Dec 90 16:35:43 CST  
From: tamulis@dehn.math.nwu.edu (Andrius Tamulis)  
Subject: Homebrew digest stack

Well, I worked and I worked and I wrote a stack for Hypercard on the Mac that takes these digests and, well, digests them: puts them into a stack for easy retrieval and perusal. A great way to keep all this wonderful information in order. So, if anyone is interested, drop me e-mail at tamulis@math.nwu.edu, I'll send a copy. And to the great grand Digest Gurus: Is this the sort of thing that should be archived in miami? (certainly saves me from continually mailing copies)

And if (once?) you happen to get a copy, of course bug reports and hints are welcome. It hasn't been tested too well yet.

Andrius Tamulis  
tamulis@math.nwu.edu

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End of HOMEBREW Digest #556, 12/18/90  
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Date: Tuesday, 18 Dec 1990 07:26:38 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Hydrometer Use

>From: "Andy Wilcox" <andy@eng.ufl.edu>  
>

>I wouldn't usually recommend a Hydrometer to a beginning brewer.  
>If your readings are off, this could be a cause of worry.  
>Leaving it out is also a good way to trim a little more off the  
>cost of startup for money-minded students and the like. Our  
>local store sells the hydrometer for \$6.

Yow! This sounds like a recipe for trouble, to me. Of the  
brewers I know, it is more like the reverse. Once you have made  
lots of observations with your hydrometer, you can start getting  
a *\*feel\** for the beer and stop using it. However, I would say it  
is *\*very\** important for a beginner, to learn what is happening  
during fermentation.

As for readings, Miller has some nice tips on taking hydrometer  
readings. First, calibrate the hydrometer in 60 degree water.  
Spin the hydrometer to dislodge bubbles. He even has a picture  
of a hydrometer with the meniscus and shows where to read the  
value.

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

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Date: Tue, 18 Dec 90 09:52 EST  
From: "JEFF CASEY / (617)253-0885" <CASEY@ORYANA.PFC.MIT.EDU>  
Subject: stupid question

Alright, I give up, and I'm too embarrassed to ask anybody face to face now that I've let it go on this long.

How do you pronounce "Wyeast", and where did the name come from?

I've heard "double-u yeast", "why-yeast", and numerous other names that aren't derivative of "Wyeast", but reflect the various other names on the package. And I've never seen the name "Wyeast" on the package directly, but perhaps I've never looked hard enough.

Let's not overdo this one - no speculations please (unless it is too good and your fingers itch uncontrollably). Anybody out there with authority on this?  
chagrined, Jeff Casey      casey@alcvax.pfc.mit.edu

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Date: Tue, 18 Dec 90 08:23:45 pst  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Irish Moss, clear beer**  
Full-Name: Ted Manahan

A while back I posted a note that two batches in a row had no head retention. I believe that the culprit was Irish Moss, as I used it only for those two batches.

I used no Irish moss for my last batch, and it has much better head retention. I also used a blow-off, single stage fermentation. The beer is crystal clear; one of my better batches (Williams pale ale, using Wyeast Burton ale liquid yeast). I don't plan to ever use Irish moss again for an extract recipe.

My next batch will be a small mash batch. I haven't decided if Irish moss will be used. Probably not for my first mash, but I may start to use it if mash clarity is not up to snuff.

Ted Manahan

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Date: 18 Dec 90 11:22:00 EST  
From: "KBS::TONS::HOLTSFORD" <holtsford%kbs.tons.decnet@clvax1.cl.msu.edu>  
Subject: Kjeldahl N, plate counts

Greetings Homebrewers --

Rob McDonald was wondering about the Kjeldahl test. I looked this up in a book of soil/water science methods (don't have it here but I can supply the reference if needed). This test assays TOTAL Nitrogen (not just protein as someone said in HBD 556). The sample is treated with concentrated H2SO4 so that most/all the N ends up as NH4. The NH4 can then be quantified by various means. This approximation of total N will include, but is not limited to, complex organic N (proteins, amino acids, etc.). The complex N is inferred from the difference between Kjeldahl N and the sum of the separate assays of NO3, NO2, and ammonia. In the Burlington, Ontario water sample the inorganic N + ammonia totalled 0.64 mg/l while the Kjeldahl N was 0.57 mg/l. This means that there is essentially no complex organic N in the sample. The negative difference of .07 (Kjeldahl N minus other N sources) is likely due to error in measurement and variation among samples. No stats are given on either of these sources of error.

If your water sample showed that there was a lot of amino acids or protein then maybe you'd get more trub in your hot/cold breaks but I don't guess this would add up to much trub in any drinkable water.

The plate count measures how many colony-forming bacteria, fungi etc. can be cultured from 100 ml of tap water. To the brewer this serves as a reminder that whenever you rinse your equipment with tap water (e.g. to get the bleach solution out) you will be introducing some microbes. Not that this should cause any undo worry -- just pitch with a large active starter culture and these stray microbes won't stand a chance.

Happy Brewing,  
Tim Holtsford

\*\*\*\*\* Appendix -- data from Rob's posting \*\*\*\*\*

BURLINGTON ONTARIO DRINKING WATER QUALITY  
ANALYTICAL AVERAGES FOR 1989

All results are in mg/L (parts per million) unless otherwise noted

Dissolved Organic Carbon	1.65	Calcium	42.8
Nitrate	0.60	Sodium	12.69
Nitrite	0.02	Aluminum (uG/L)	148
Ammonia-Nitrogen	0.02	Iron (uG/L)	70.4
Total Inorganic Carbon	13.84	Total Plate Count (CFU/100ml)	4
Total Organic Carbon	1.65	Trihalomethane (uG/L)	31
Turbidity	0.23	pH	7.83
Conductivity (uMhos/cm)	343.7	Colour	2.4
Sulphate	30.0	Total Kjeldahl Nitrogen	0.57
Fluoride	1.18	Magnesium	8.0
Chloride	35.1	Lead (uG/L)	4.2
Alkalinity	94.72	Total Dissolved Solids (Residue)	174.67

Hardness

137.1

Phenol (uG/L)

0.64

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Date: Tue, 18 Dec 90 09:31:08 MST  
From: sandven@hooey.unm.edu  
Subject: Brewpubs - bay area, CA

Hola - I am going to be in the Bay area on the 28th of December to see the Grateful Dead up in Oakland ;^) - Can anyone suggest any breweries that I could go visit during this time. I'll be going up the coast from L.A. , So anywhere from Santa Barbara to Marin Co. would be fair game for a visit. I've been brewing for about 6 mo's and would like to tour some interesting places and toss back a few ...

Thanks,  
Steve ( sandven@wayback.unm.edu )

Please respond directly to meeeeeeee ....

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Date: Tue, 18 Dec 90 09:50:09 mst  
From: Glenn Colon-Bonet <gcb@hpfigcb>  
**Subject: Re: enzyme powders and extract efficiency**  
Full-Name: Glenn Colon-Bonet

In Homebrew Digest #556, Mike McNally asked about using enzyme additives to help achieve a higher extraction efficiency from mashing. I've used the enzyme powder before, but usually only if starch conversion was taking too long (4 hours). From what I have read about these enzyme powders, they are not quite as stable as the enzymes found in the grain, hence they don't work well at mashing temperatures. I haven't noticed any differences between batches in which I used enzymes and batches in which I didn't, suggesting that they probably didn't really do anything. The other problem with using these enzymes (even if they did work) is that they would eliminate much of the dextrans, which is probably not what you want. I do not use these enzymes at all anymore. The starch conversion time problem turned out to be that my thermometer was reading incorrectly, causing my mash temperature to be 10 degrees low!

As far as boosting efficiency, I'd look elsewhere in your process. First, let me say that you have a pretty respectable extract right now (I assume the amounts you stated were for 5 gallons). My average yield is 5 gravity points per pound, so the 10 pounds of grain you mentioned would give me a starting gravity of 1.050 in 5 gallons, you got 1.053. You are correct that higher yields *should* be possible, but I'm not exactly sure how to get there. The things that influence yield are:

- how fine you grind the grain
- the types of grain used
- the mash pH and mineral content
- mashing technique (single infusion, step, decoction)
- sparging temperature and pH
- depth of grain bed in lauter-tun
- sparging - amount recirculated, amount of runoff collected

So take a look at this list and see what you can easily change in your process. In my process, the biggest gains were from using a finer grind and a deeper grain bed. The "Zapap" lauter tun design from CJoHB is not very good because of how wide most buckets are. I changed designs from a bucket lauter tun to a combined mash/lauter tun in a tall, thin "Coleman Water Cooler 5" with a slotted pipe bottom, and was able to boost my extract by 15%. The Coleman is nearly ideal, it has a square bottom (allowing straight pipes with elbows and tees), has a 1" screw in spigot, so you can easily change it to whatever you want, has a *recessed* drain, so you don't waste the liquid in the bottom, holds 5 gallons, and has gallon and liter markings on the inside. I've been able to mash up to 12 pounds, although it gets a little tight with that much in it. Anyway, if anyone else has ideas on how to boost efficiency (without doubling the time and effort) I'd be very interested! It's so annoying to read recipes where they use 6 lbs of grain for 5 gallons and get gravities of 1.050.

-Glenn

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Date: Tue, 18 Dec 90 09:04:10 -0800

From: krweiss@ucdavis.edu

Subject: Wyeast 1028 min. temp

Yo, Brewfolks --

I made beer last weekend. Due to a slower than expected inflation of the Wyeast pouch I was forced to forego the preparation of a starter, and just pitched the contents of the packet directly into the cooled wort.

The yeast used is Wyeast London Ale, #1028. The beer is in my basement, at a temperature of about 55 degrees. It's been two days, and there is no visible activity. Every other time I used Wyeast, I prepared a starter and had strong fermentation within 36 hours.

Now, I'm not concerned, as the beer is safe inside a glass primary, and I can always dump in my emergency packet of dry yeast. My question is, is the long lag due to the lower than normal pitching rate, or is it just too cold for that particular yeast strain down there in the basement?

Went to my wife's office holiday party last Saturday. Beer and wine only, the beer being Miller Genuine Draft :-P I did, however, score a case of empty long neck bottles :-). Why, oh why won't Sierra Nevada stop using those damn useless twist off bottles?

Ken Weiss  
krweiss@ucdavis.edu

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Date: 18 Dec 89 09:23:40

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

**Subject: Packaging**

REGARDING

Packaging

Regarding John Bates' <bates@bjerknes.Colorado.EDU> problems with UPS in HBD #556 --

Sorry to hear your tale of woe Re: UPS. I have had great success with sending beer & wine via UPS to all parts of the USA. The best package I have found is a StyroFoam shipping container, usually used to send perishables like whole blood and lab samples. There is one size which is perfect for a sixpack of Anchor size bottles. If you have a major hospital near you check with their pharmacy or blood bank. Here at UCSF we always have a few of these in the trash bin. I'll try to find a manufacturer's name and post it, the one sitting here in my office has no information on it. Another way is to pack the beer in a relatively small box, and then pack that box in a larger one (at least 2" larger in all directions). The outside box acts as a buffer for the inside one and requires that both boxes are trashed before the bottles are in danger. Of course the sturdier the outside box the better. Using sheets of foam rubber as a cushioning material is also handy, these too are often found in hospital trash (the pads are mattress size, egg-crate texture, used to prevent bed sores on prolonged patients. They are not considered "biologically hazardous" and go out with the regular trash).

BTW, the article Dan Fink told you about is mine and it is really geared for what not to do when sending to competitions. Many methods employed by brewers serve to cause unnecessary agitation of their entries as they are unpacked, often only a week or less prior to the judging. When you are sending to friends you can make the package as difficult to open as you want, they are not unpacking 50 or so boxes under a deadline.

Russ Wigglesworth <Rad\_Equipment@RadMac1.ucsf.edu>

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Date: Tue, 18 Dec 90 10:33:04 mst

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

**Subject: recipes**

First of all, I want to make it clear that I don't mean to bash Chuck's recipes, rather I'd like to start a debate about the benefits of partial mashes. Here's what I mean: if you've got 15-18 lbs of pale unhoppped extract in a batch (10 gal), I question whether 1 lb of lager malt will make much difference at all. Does it? I feel that the manufacturer of the extract, i.e. the "brand," would make a much bigger difference in the flavor of the beer than the addition of a small percentage of plain malt. (I wish you had included the "brand" of extract that you used, Chuck.) Am I missing something? I don't do partial mashes for exactly this reason. I feel that the added work provides little, if any, benefit. What are other brewer's feelings on this?

Al.

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Date: 18 Dec 90 09:57:00 PDT

From: "MISVX1::HABERMAND" <haberland%misvx1.decnet@afal-edwards.af.mil>

**Subject: Kirin not Made in Japan**

All the talk about Guinness made in Canada, reminded me of an incident at a Japanese restaurant with my father. He ordered Kirin and the waitress said that they didn't serve it there because it was made in Canada. We went home and looked carefully at the bottle. Of course it says "Imported" which is a little deceiving. After close inspection, it is revealed that it is brewed in Canada by Molson under license from Kirin. So the next time you buy "Imported" beer, look and see if it was made in its original country of origin.

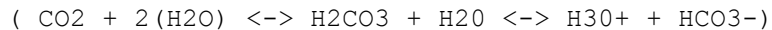
David "Stubbie" Haberman

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Date: Tue, 18 Dec 90 11:08:00 CST  
From: Mahan\_Stephen@lanmail.ncsc.navy.mil  
Subject: Carbonation

Gases, in general, are soluble in liquids. The partial pressure of the gas in the liquid will eventually be equal to the partial pressure of the gas in the mixture in contact with the liquid in the absence of other factors driving the process. Nitrogen, in particular, will dissolve quite well in water. However, in water the nitrogen pressure must be fairly high (2 atm or above) and rapidly released to form bubbles. The bubbles form and burst rapidly, as is the case with most other gases. If the water happens to be inside a human body when this process occurs a condition known as the bends results (ask any scuba diver about this).

Carbon dioxide (CO<sub>2</sub>) acts differently because it undergoes a reversible chemical reaction with water to form carbonic acid. This reaction has the effect of removing carbon dioxide from the water and allowing more carbon dioxide to diffuse into the water from the surrounding media.



When the partial pressure of CO<sub>2</sub> in the gases surrounding the liquid decreases the carbonic acid disassociates and releases the CO<sub>2</sub> back into the liquid. If the partial pressure of CO<sub>2</sub> in the gas surrounding the liquid was greater than the total ambient pressure after the release then bubbles will form in the liquid, giving the nice foamy head we all know and love.

More disconnected ramblings from:

Stephen Mahan  
mahan\_stephen@lanmail.ncsc.navy.mil  
Naval Coastal Systems Center  
Panama City, FL 32407

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Date: Tue, 18 Dec 90 15:09 EST

From: T2R@ecla.psu.edu

**Subject: large amounts of malted barley(where can I get it?)**

Anyone out there in brew land know where one can send for, say, a 50lb. sack of malted barley (2R or 6R). I have been doing a lot of all grain mashing and would like to find a inexpensive source of malted barley. The local h.b. shop charges (\$1.50 - \$1.60) / lb. for malted barley and the cheapest I have been able to find mailorder is (\$1.00 - \$1.10) / lb. (20lbs. or more) + shipping. Are there any malthouses that ship direct?

Tom (bud'what?) Ricker

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Date: Tue, 18 Dec 90 16:00:46 EST  
From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>  
Subject: Many Thanks

I just wanted to thank everyone who answered my "Beer and Cosmic Awareness" questions. I appreciate all the fine responses I received, both on the list and in mail, and regret that I was unable to respond to one of the authors due to a failed mailpath (trouble on this end). Suffice to say that even if you didn't hear from me, I'm very grateful.

I'll be getting my gear early in January, and reading Papazian's book between now and then. I feel pretty confident about what I need to get now, and what to look for in terms of quality.

I whould add that it makes it a lot easier to start a hobby when it's represented by such friendly and cheerful folk. Everybody, give yourself a pat on the back and have another beer, you deserve it!

8-)

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

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Date: Tue Dec 18 18:34:51 1990  
From: semantic!bob@uunet.UU.NET  
Subject: A HBD FYI?

Hello Everybody,

I've been reading this digest for a while now and I get to watch many of the basic questions and discussions resurface every few weeks. I don't particularly mind this but I feel sorry for the new reads asking the questions. They sometimes don't get answered or only get answered in some half-hearted way because the person posting the answer has done it five times before. I therefore propose an extension to the Digest. One which will enable the neophytes to ask their questions and get a complete meaningful response, Yet one which will lesson the repetitive burden on those who take the time to answer the questions.

I therefore propose the HBD FYI.

Yes, that's right, Just like the Internet ones! They could be on various basic subjects which are well defined and understood. Such topics might include:

- What does a new brewer need to get started? (Already written)
- What are the different types of hops available and what are their usual alpha-acid ratings?
- What types of hops are best used in Pale Ales?
- What are all the Wyeast strains and what are they good for?
- Where are the homebrew supply shops in the northeast?
- Where are all the good brew pubs in the Bay area?
- What are the laws and issues surrounding the transport of homebrew?
- What's the proper preparation and use of isinglass?
- What beer related periodicals are there?
- How do I carbonate my beer with a CO2 tank?
- What temperature controllers are available for my beer fridge?
- Why not make the HBD into a newsgroup?
- Etc ...

Of course many of these questions can be answered by just saying: "Oh, go read Papazian's book pages xx through yy." or "Call the AHA". But wouldn't it be nice to have something on line, which isn't copyrighted, and could be easily e-mailed to people. Further, the index if FYIs could periodically be posted to rec.food.drink with instructions on subscribing to the homebrew digest.

They could be constructed by an individual, or group of, and then posted to the digest for comments. These could be worked in and when a final draft is completed, stick it on-line with the HBD archives. As more accurate or relevant information becomes available they could be updated.

I would be willing to take a stab at a couple of FYIs to get things

going. And I'm sure there are others out there how would be willing to do the same.

Of course, some may ask why not RFCs. RFCs tend to be more controversial in nature and need an organization to review and accept them. Sort of like the Papers given at the Annual Homebrewers Conference. This I think is a great idea but may be asking to much of the HBD coordinator. Whereas the FYI process will be on well defined non-controversial topics and will be self administering. Of course, someone will ultimately have manage the bunch of them at netlib if they are to be stored with the archive. But individual FYIs can be admistered by the authors.

Comments, Suggestions and Discussion are welcome. Let's see if we can create something good here!

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

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Date: Tue, 18 Dec 90 15:46:37 PST  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: Re: 102 on tap?

Norm Hardy writes:

- > Just got back from a 4 day stint in Portland, OR.
- > There is a chain of brewpubs running now, with somebody called Dr. Neon
- > doing the brewing (or supervising). They supply different names for the
- > pubs so you have to know where to look. The one I went to was called
- > McMenamins Brewpub and Restuarant. Good stuff with their Terminator Stout
- > being my fave.
- > But, on a tip from a fellow imbibor, I headed for Raleigh Hills to a tavern
- > called The Dublin Pub. 102 beers on tap and although I didn't count the
- > taps, there was indeed many of them.
- > My question - how the HECK can a place possibly have that many beers and
- > serve them in reasonably good shape? The joint was busy not not hoppin'.
- > I imagine the NW ales were in okay shape, but I can get them anytime in
- > Seattle.

102 sounds extreme. Our local, just recently opened and owned by the selfsame McMenamin beer magnates, known as the Oak Hills Brewpub, sports about 15-20 draughts at a time. The nice thing about the McMenamin pubs is that they always have a fair selection of beer from other local brewers, which is especially nice since their own beers are not usually as good as the competition.

Another item of note is that at many of the McMenamin pubs, the fermentation takes place in open vats. Lots of fun to watch whilst unstabilising oneself.

- > They even had the award winning Deschutes beers there. I thought
- > of Florian's fondness for them and let them be.

Well, Florian's opinions on this matter are not universally shared. I think DesChutes produces a whomping good porter (Black Butte), and their other beers, while not magnificent, are quite good, and usually better than the McMenamin beers. Even so, the best of the Portland brewers, in my opinion, is Bridgeport. Very tasty, hearty, rich beers. Great for all these rainy days...

Marc San Soucie  
Portland, Oregon  
marcs@slc.com

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Date: 18 Dec 90 2137

From: 12100z@D1.dartmouth.edu (Tom Buskey)

**Subject: Brewpubs (breweries?) in Daytona, Fla area**

I'm traveling to Florida in the Daytona area in a week & I'd like to sample some of the brewpubs down there if there are any. Please send replies to me & I'll summarize when I get back ( in Jan.) Thanks in advance :-)

12100z@D1.dartmouth.edu <Tom Buskey>

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Date: Tue, 18 Dec 90 22:57:22 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Lambic Book/NYC Breweries

In response to Martin Lohdahl's question about the Class Beer Styles book on Lambic--mine came today.

I tend to agree with those who found the Miller book on Continental Pilsners to be mostly rehash. I don't think anyone will be making those accusations about this book.

I haven't had a chance to delve into it yet, but from a half-hour leafing it looked like a detailed coverage of the subject. All those little subterms were discussed, as well as mashing techniques (I seem to remember decoction mashing and *\*very\** loose mashes being something I read). Anyway, it looks like interesting reading, and I think it may provoke a lot of attempts at lambics out there in brewland.

An aside: is there anyone else out there doing much decoction mashing? I've done most of my last 6-8 brews that way, and there seems to be a distinct (and wonderful) improvement in flavor in the resultant beers.

Last: is there anything new brewing in NYC? I've been to the Manhattan Brewing Co., someone there told me that they were the only ones in Manhattan doing any brewing, because the costs of floorspace were so high there. I'm heading out that way just after Christmas, and will have wheels, so if there's anyone who knows of something out there, I'd appreciate the pointer.

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

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Date: Tue, 18 Dec 90 20:58:52 -0800  
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>  
Subject: Re: live yeasts in commercial beers

A month or two ago the local Safeway supermarket started stocking 22 oz bottles of "Hubsch Brau", a German style lager from a the Sudwerk, microbrewery in Davis, CA. (I consider the beer at the Sudwerk second only to that of the Gordon-Biersch). The beer is bottle conditioned, and the yeasties seem very healthy. When I cultured it in it's own the bottle, the fermentation was active enough that I had to replace the fermentaion lock with a tube and spill jar, to catch the blow-off. The winter 1990 edition of Zymurgy says Sudwerks get the yeast comes from Weihenstephan [Germany].

A week later I pitched into the primary. Almost exactly 24 hours, the fermentation took, and was continued vigorously for about a week.

I just bottled it last weekend. It, a Oktoberfest (based on Charlie Papazian's in CJoHB, "Guidelines ... Traditional Beers", initial S.P 1.050, final S.P. 1.012), tasted excellent, even without the carbonation. I can't wait for New Year's Eve when I try the first fully conditioned bottle (so maybe I'll try some Xmas Eve!).

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

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Date: Tue, 18 Dec 90 15:20:33 PST  
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)  
Subject: Lambic calculation

Martin Lodahl wants to translate his old French-language recipe into a modern, amateur-scale one. My method follows.

First the faro. The recipe says you need 22 kilos of grain for 100 liters of beer. We want the same proportion of grain to beer, but for 5 gallons, not 100 liters. So our equation will be an equality of two proportions:

$$\frac{22 \text{ kg}}{100 \text{ l}} = \frac{x \text{ lb}}{5 \text{ gal}}$$

To solve it, we need to make the units the same on both sides of the equation in the top of the proportions, and also in the bottom. Since we weigh in pounds, we'll turn the kilos into pounds. One kilo is 2.2 pounds, so 22 kilos is 48.4 pounds. Next we have to turn 100 liters into gallons or 5 gallons into liters (either one; it doesn't matter which). My dictionary says that 10 liters is 2.64 gallons, so we'll change the 100 liters into 26.4 gallons. Now we have:

$$\frac{48.4 \text{ lb}}{26.4 \text{ gal}} = \frac{x \text{ lb}}{5 \text{ gal}}$$

or:

$$x = \frac{48.4 * 5}{26.4} \text{ lb} = 9.2 \text{ pounds of grain for five gallons}$$

Now we can project the starting specific gravity, but we have to know how efficient your mash and sparge are. I don't know what that is for your brewery, but you probably get a specific gravity of 1.025 to 1.030 for each pound of grain in one gallon of water. That is, one pound of grain raises the specific gravity of one gallon of water about .025. Therefore, 9.2 pounds will raise the specific gravity of a gallon of water 9.2 times that, or .230 (9.2 \* .025 = .230). But you're not brewing one gallon; you're brewing five, so we divide by five and get .046 as the starting gravity of the faro. If your efficiency is higher, you'll get a higher gravity. And if you're using extract, it'll be higher, too. (I think a pound of dry extract raises the SG of a gallon of water .045)

Doing the same thing for the lambic, I get about .085 starting gravity.

Then, Mike McNally is worried, or just "disturbed" about his extraction rates. An OG of 53 for 10 pounds of grain in 5 gallons is an extract rate of .0265 per pound per gallon, which is almost exactly what I get.

His target of 60 for 10 pounds in 5 gallons is a rate of .030 which I have never achieved. Either he doesn't have a problem, or I have the same problem. My view is the former, but if you manage to get 30, Mike, let me know how; I wouldn't mind spending a little less money on grain.

Suurb

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End of HOMEBREW Digest #557, 12/19/90

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Date: Wed, 19 Dec 90 09:37:50 EST  
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU

> Recently there have been some expressions of surprise in the HBD about  
> the use of nitrogen to produce the amazing head of draught Guinness. I  
> have no doubt that it is true. I've seen it mentioned in several  
> brewing books, and the video that Jim Homer described provides further  
> confirmation.

[stuff deleted]

> 3. If you are a kegger and don't mind wasting some CO2 (it's not  
> exactly a precious resource) you can get much the same effect at  
> home without the nitrogen. Store the beer at your usual pressure.  
> When you are ready to serve a brew or two, crank the CO2 pressure  
> way up. Draw off the brews at high pressure and you'll get a great  
> head, just like Guinness. Then, bleed off some CO2 to reduce the  
> pressure back to the normal storage levels.

Except that your basic US tap is not designed to deliver fluids at high  
pressure/flow rates. I think the Guinness method is dependent upon the  
unique tap which was described by someone else, which is capable of  
controlling the flow rate and aeration of the beer as it is dispensed. This  
would help ensure that you get some beer along with a wonderful head.

Cheers! - Gregg

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

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Date: Wed, 19 Dec 90 10:22:00 EST  
From: Henry (H.W.) Troup <HWT@BNR.CA>  
**Subject: Estimates of Mashing Efficiency**

I checked the spreadsheet I've been using for some time for estimating mashing - I used 0.24 per pound per U.S. gallon, or 0.125 per kg per liter. Incidentally, either those numbers came from Papazian, or from measurement.

So add me as another who can't get 0.30 extraction!

Henry Troup - BNR owns but does not share my opinions | The .signature is the  
P.O. Box 3511, Stn. C. Ottawa, Ontario, Canada K1Y 4H7 | lowest form of humour  
uunet!bnrgate!hwt%bwdlh490 HWT@BNR.CA +1 613-765-2337 |

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Date: 19 Dec 90 09:23:15 PST (Wed)

From: bryan@tekgen.bv.TEK.COM

**Subject: Mashing efficiency**

I also have been mashing in a Coleman 5 gal water cooler. I usually mash around

155 degrees, if my memory is correct I use about 1 qt of water per pound of 2 row malt. Again if my memory is correct, about 2 quarts of sparge water per pound of grain. My malt has been precrushed by Stienbart's. I'm getting 7 points per pound.

Stienbarts malt get's down to around 60 cents a pound if you buy enough, can't remember how much is enough.

Bryan Olson

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Date: Wed, 19 Dec 90 09:22:28 PST

From: mcnally@wsl.dec.com

**Subject: Extract rate**

Well, I tried some of the beer that "suffered" from an extract rate of .026. It's extremely nice; in fact, here's the recipe (my own):

6 lbs. 2-row Klages  
3 lbs. wheat malt  
1 lb. dextrin malt ("Cara-pils", as Miller calls it)  
7 AAU Tettnanger  
3 AAU Kent Goldings  
1.5 ozs Saaz (added at end of boil)  
Chimay yeast (of course)  
2/3 cup priming sugar

Mash water: 14 quarts  
Mash-in 135 dF  
Mash pH: 5.4 (tough to get that low...)  
Protein rest: 30 min  
Starch conversion: 2 hrs at 145-152 dF  
Mash-out: 5 min, . at 168 dF  
Sparge water: 5 gal., 168 dF, pH 5.7

Boil about 90 min. (you get a lot more thanm 5 gallons...)  
Hops: Tettnanger & Goldings, 1 hour before end of boil  
Saaz at end of boil

Original gravity: 1.053  
Terminal gravity: 1.004

The ferment went about a week and a half. I added 3 tbsp. Polyclar and 3 tbsp. bentonite slurry (as per Miller) and let it sit in the secondary for 2 weeks. It was a little cloudy at bottling, but is stunningly clear now. The Chimay yeast has tucked itself very nicely into the beer; I had thought it would be quite pronounced.

I'll be making another made-up recipe with wheat soon, and this time I'll use 6-row. I'll keep you posted...

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

Date: Wed, 19 Dec 90 10:33:48 mst  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: HBD FYI

I think that Bob has a great idea. Maybe a "Homebrew Digest Starter Package" could be created. It could contain answers to the most commonly asked questions. It could then be archived and maybe a one-line explanation of how to get the package could be added thusly:

FORUM ON BEER, HOMBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

For a copy of the "Homebrew Digest Primer" blah blah blah woof woof.

Contents:  
Imperial Stout Blah Blah ...

I would be willing to donate a copy of my "STEP-BY-STEP HOMEBREW" procedure. However, I don't know exactly how the archives work and whether this idea is feasible.

Al.

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Date: Wed, 19 Dec 90 10:41:19 mst

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

**Subject: It's worse than that, he's dead Jim.**

Upon my cousin's urging, I'm trying to culture Chimay yeast. This is my first attempt at culturing from a bottle and I would like some advice. How long should it take to see activity (i.e. when do I give up and start again)? How old (young) should the bottle be (i.e. "don't even bother if the bottle is X or more months old")?

I've got a bottle of Jan `90 Chimay (the cork has the date stamped on it "0190") sitting at home, on which I am about to give up. I have decanted the beer, added cooled, aerated wort (~1/4 cup of light dried malt extract boiled in 8 oz of water) and topped with a airlock.

Al.

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Date: Wed, 19 Dec 90 09:50:44 PST  
From: dreger@seismo.gps.caltech.edu  
Subject: Partial Mash

>I don't do partial mashes for exactly this reason.

If you're making extract only beer you should try partial mashes. Whether with malt not requiring mashing (dark malts, crystal) or malts that do (munich, pale, lager, klages etc).

>I feel that the added work provides little, if any, >benefit. What are other brewer's feelings on this?

First adding grains even 1 lb greatly aids in head retention. There are additional flavor complexities you add to beer that as far as I can tell come only from \*freshly\* mashed grain. I've made both all extract and partial mash and they're both good, but the partial mash is superior. The latest example of a partial mash that I've made is "A Taste of Autumn" (Papazian's recipe in I believe the last summers issue of zymurgy. Perhaps the fall issue). This recipe calls for toasted klages malt, only 0.5 lbs. The malt was toasted in the oven at 350 for 15 to 20 min and then mashed with a number of other malts (about 5 lbs). The result is an underlying toasty flavor that I doubt could be duplicated with extract only. By the way anyone considering this recipe definately should try it. It is really good.

Doug

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Date: Wed, 19 Dec 90 12:17:38 EST  
From: hersh@coco.ctc.tasc.com (Jay Hersh)  
Subject: Irish Moss and Good Head (Retention)

Nonsense Ted, I have been making extract beers for years and have always used Irish Moss as a fining agent, and have only rarely experienced poor head retention, which due to the large number of batches I have brewed using Irish Moss, I would say is unrelated. I think that 2 trials is far too limited a sample to give up on such a useful additive.

Head retention is a result of trace minerals which effect the surface tension of the resulting beer, and of the health of the yeast which helps to create many of these elements by breaking down compounds which are derived from the grains (I believe the larger proteins in particular). While Irish Moss will take many of the proteins that would otherwise form colloidal suspensions out of solution, I'm sure that the quantities remaining are sufficient to form propoer heads on the beer, otherwise how could I or anyone else who uses Irish Moss regularly ever have gotten a beer with a good head on it??

I would suspect that the health of your yeast is a factor. While a yeast may be viable during early fermentation it may tend to grow weak in later stages, the result can be undercarbonated beers, and/or beers with poor head retention. I would recommend that before you abandon Irish Moss, ' which I have found to be an excellent fining (as well as allowing your beers to remain completely vegetarian, this is important to my brother) that you try adding some yeast nutrient or heading agent. These two things are approximately the same thing, giveor take one or two ingredients. They add trace elements that are important for healthy yeast that may not be derived from the mashing process (wherever that is being done).

- Jay H

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Date: Wed, 19 Dec 90 18:37:24 GMT  
From: aem@mthvax.cs.miami.edu (a.e.mossberg)  
Subject: Re: Kirin not Made in Japan

In digest <1990Dec19.081509.22648@mthvax.cs.miami.edu> homebrew  
%hpfcmr@hplabs.hpl.hp.com (CHANGE THIS IF NECESSARY) writes:

>All the talk about Guinness made in Canada, reminded me of an incident at a  
>Japanese restaurant with my father. He ordered Kirin and the waitress said  
>that they didn't serve it there because it was made in Canada. We went home  
>and looked carefully at the bottle. Of course it says "Imported" which is a  
>little deceiving. After close inspection, it is revealed that it is brewed  
in  
>Canada by Molson under license from Kirin. So the next time you by  
"Imported"  
>beer, look and see if it was made in its original country of origin.

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

aem

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

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We are a part of the earth and it is a part of us. - Chief Seattle

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Date: Wed, 19 Dec 90 12:00:48 mst

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

**Subject: Guinness Dispensing**

Completely by accident, well, I was ordering a 40 quart SS pot, I stumbled upon "GUINNESS/BASS EQUIPMENT Tapping equipment for imported cooperage." It's on pg. 33 of the Rapids 1990 catalog. John Polstra recently wrote that Guinness is actually dispensed \*differently\* rather than just with a different propellant. This catalog entry seems to support John. Here it is:

1-24	25+		
(A)	2-G-483 Guinness Tap	\$ 68.00	\$66.50
(B)	2-G-461 Bass Tap, Brass	68.00	66.50
(C)	2-G-494 Guinness Flow		
	Control Faucet	135.00	130.00
2-S-021	Faucet Coupling		
	Gasket Seal for		
	2-G-494	.34	.30

The A, B and C refer to the pictures. A and B are the apparatus that attach hoses to the kegs. C looks like a normal beer faucet except for two differences: 1) the outlet of the faucet is longer than normal and tapers, and 2) there appears to be an adjustment (?) knob of some sort just above the outlet. Oops -- divide those prices by two. Rapids prints list prices and then sells for half of that.

Al.

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Date: Wed, 19 Dec 90 10:45:45 MST  
From: hunter@sunpeaks.Central.Sun.COM (Bill Hunter [Sun Denver FSE])  
Subject: HBD FYI - a la robert gorman

i think robert's idea of online info is great. it would be nice if it could be available via anonymous ftp, and it could be sent in whole to all new subscribers. additions could be posted as they appear, or at least a posting of an updated index.

"beer doesn't kill brain cells, it weeds out the weak ones." bill hunter  
parrot head \* led head \* DoD#139 bill.hunter@Central  
"ok well we found this mouse in a bottle of YOUR beer eh? like we was at a party and a friend of ours, a COP, had some and he PUKED!" - doug mckenzie

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Date: Wed, 19 Dec 90 11:39:54 -0800

From: krweiss@ucdavis.edu

**Subject: FYI, RFC, OK BY ME**

Bob Gorman made the suggestion that we develop a collection of FYI notes for the edification of newcomers to the list. As a relatively unsophisticated brewer, I don't know what I'd be able to contribute to this project as a writer, but I think it's a good idea.

What I can and will do is compile all the submissions into a formatted document, create illustrations (within reasonable time constraints), and upload the final result to the server in Florida in PostScript form. Hell, if we do this comprehensively, we could write the successor to TCJOHB! Look out, Papazian, we're gaining on ya.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Wed, 19 Dec 90 13:54:01 CST  
From: jlf@poplar.cray.com (John Freeman)  
Subject: Sources of malt

>  
> Anyone out there in brew land know where one can send for, say,  
> a 50lb. sack of malted barley (2R or 6R). I have been doing a lot of all  
> grain mashing and would like to find a inexpensive source of malted barley.  
> The local h.b. shop charges (\$1.50 - \$1.60) / lb. for malted barley and the  
> cheapest I have been able to find mailorder is (\$1.00 - \$1.10) / lb.  
> (20lbs. or more) + shipping. Are there any malthouses that ship direct?  
>

I have had good success with Stew's Brew. Stew sells only pale malted barley at 55 cents/pound plus shipping. I don't have the address right here, but he does advertise in the classified ads of Zymurgy.

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Date: Wed, 19 Dec 90 11:00:44 PST  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Carbonation

Thanks to Stephan Mahan <mahan\_stephen@lanmail.ncsc.navy.mil> for his informative posting in HBD #557 about carbonation and the solubility of gases in water. His explanation about the reversible formation of carbonic acid was particularly interesting.

Stephen contradicted my earlier statement that nitrogen is insoluble in water, writing:

> Gases, in general, are soluble in liquids. The partial pressure of the  
> gas in the liquid will eventually be equal to the partial pressure of  
> the gas in the mixture in contact with the liquid in the absence of  
> other factors driving the process. Nitrogen, in particular, will  
> dissolve quite well in water.

I should have known better than to make the unequivocal statement that nitrogen is "insoluble in water." What I should have said was that nitrogen is much less soluble than CO<sub>2</sub>. My CRC handbook lists the solubility of CO<sub>2</sub> in 0 degree C water at 171.3, while that of nitrogen is 2.33. [The units are cubic centimeters (cc) of gas per 100 cc of water. I don't really understand how they can use volumetric measurements such as these for compressible gases. But anyway, the units for nitrogen and CO<sub>2</sub> are the same, so we can compare them to one another.] So, compared to CO<sub>2</sub>, nitrogen is \*relatively\* insoluble in water -- less soluble by a factor of about 75.

John Polstra                                    polstra!jdp@uunet.uu.net  
Polstra & Co., Inc.                            ...!uunet!polstra!jdp  
Seattle, Washington USA                        (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Wed, 19 Dec 90 13:49:32 PST  
From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)  
**Subject: HB Digest # 555**

For some reason I didn't get HB 555 if it got sent. I just received #556.  
Would someone be so kind as to e-mail HB# 555 to me.

Many Thanks, Duane Smith

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Date: Wed, 19 Dec 90 14:16:24 -0800

From: miles@cs.washington.edu (Dan Miles)

**Subject: large amounts of malted barley(where can I get it?)**

P.S. I forgot to tell you where the HBS is located. It's in Bothell Washington, and the owner ships via UPS.

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Date: Wed, 19 Dec 90 14:26:55 PST  
From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)  
Subject: my request for HB # 555

Cancel my request for a copy of HB # 555. I just received it.

Duane Smith

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Date: Wed, 19 Dec 90 20:17:11 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Mashing: Surprising Facts

I got the privilege of a somewhat extended interview this afternoon with a very successful and well-known pub brewer. A couple of the things we discussed, I think, are worthy of bringing before this group, partly for their informational value, and partly because they might prove to start some discussion.

First, he told me that in "most" brewpubs today, because of the cost of equipment to do it otherwise, that mashing is done as single-step infusion. It wouldn't matter whether ale or lager malts: because there's no easy way to change the temperature once the mash-in has been done, hot water is added to the grist, the grist is stirred, and once conversion has been achieved, the sparge is done. This certainly goes against what I've learned in terms of multiple-stage rests, protein rests, acid rests, and the like for lagers. Do any of the others of you out there know differently? If \*he\* can be limited this way and sell tons of beer that most consider really tasty, what do we amateurs gain from our complicated mash schedules, decoctions, etc.? It's really got me wondering.

The other thing he said that stuck with me was that, relatively speaking, there's something \*wrong\* with fermentations that don't come to their conclusions within what I'd consider pretty short periods of time. Depending on temp, 3-4 days for ales and 6-7 days for cold-fermented lagers. He said that these "slow brews" we live with (and occasionally brag about :-)) are actually stuck fermentations, due in the main to inadequate oxidation of the cold wort ahead of pitching. I have always been bothered by batches that seem to take weeks to ferment out (I check with a hydrometer, and concur with those who recommend that beginners have one) and have been pursuing exactly that avenue in dealing with them. What do the rest of you know/think?

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

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End of HOMEBREW Digest #558, 12/20/90  
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Date: Thu, 20 Dec 90 09:11:34 EST  
From: Steve Thornton <NETWRK%HARVARDA.BITNET@mitvma.mit.edu>  
Subject: Re: "Imported" Beer

The next time you're in an Indian restaurant, order a Kingfisher and look at the label. It's imported--from England!

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Date: Thu, 20 Dec 90 08:51 EST  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: RE: Wyeast - the name

JEFF CASEY asks a non-so-stupid question:

> How do you pronounce "Wyeast", and where did the name come from?

Most people I speak to (including suppliers who deal directly with the company), call it "why-yeast".

Wyeast Labs are located in the small town of Mt. Hood, Oregon, on the east side of Mount Hood. At 11+ thousand feet, Mt. Hood is glaciated and snow covered all year. The ancient Northwest indians had great respect for the god who lived in in mountain, and called him/her "Wyeast". I'm not sure what "Wyeast" means in the local Indian dialect, but I think I may have a reference to it at home. I'll check. There is a climbing route on Mt. Hood called the W'yeast route.

> Anybody out there with authority on this?

I'm not an authority, but I hope this helps. I'm sure some Portland brewers can speak more authoritatively.

Not just speculating,

Mike Fertsch

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Date: Thu, 20 Dec 90 09:25:55 mst

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

**Subject: Wyeast Attenuations**

A few days ago, someone (sorry) posted a list of attenuations and characteristics for Wyeast. The list was from an Alternative Beverage catalog. The poster speculated that the list was compiled by Alternative Beverage. I double checked (I do that often now) at the brewery (read home) and found a four page "document" from WYEAST LABORATORIES which has the exact same data. Additionally, it has some other information which I will now proceed to type-in.

Please note that I believe these sheets are at least 6 months old so some of the data may be dated.

**New Strains Added - Some Identification Changes**

Some new strains have been added to our product line. We have attempted to offer a wide variety of yeast types. Some of the strains have been more specifically identified to their geographic origin. For example, #1084 which had been considered British, we now know is more specifically Irish. We knew it was from the British Isles, now we know which one.

As information about different strains becomes known, we will continue to make it available to you. Please note that all Ale strains are four digit and begin with 1, and the Lager strains are four digit beginning with 2. #308 is now #2308.

The package label has the most popular strains listed right on it. In addition, other strains we have been selling remain available on request.

**Yeast Characteristics**

Some yeast strains are more active and vigorous than others. Lager strains in particular do not show as much activity on the surface as many of the Ale strains. We provide an adequate quantity of yeast to complete fermentation with varying amounts of lag time depending on strain, freshness, handling, and temperature. If you find it too slow, make a starter as recommended on the package. In any event, a closed fermenter with an airlock is recommended.

**Temperature**

The slow onset of visible signs of fermentation can be improved by starting fermentation at 75 F until activity is evident, then moving to your desired fermentation temperature. A few degrees does make a significant difference without adversely affecting flavor.

The normal temperature for Ale yeast ranges from 60 - 75 F. A few strains ferment well down to 55. 68 is a good average. Lager strains normally ferment from 32 - 75 F. 50 - 55 is customary for primary fermentation. A slow steady reduction to 32 F during secondary fermentation typically works well.

The fermentation rate is directly related to temperature. The lower the temperature, the slower the fermentation commences. Fluctuations in temperature such as cooling and warming from night to day can adversely affect yeast performance.

#### Attenuation

Apparent attenuation of yeast normally ranges from 67 - 77%. The attenuation is determined by the composition of the wort or juice and the yeast strain used. Each yeast strain ferments different sugars to varying degrees, resulting in higher or lower final gravities. This will affect the residual sweetness and body.

#### Flocculation

All brewing yeast flocculate. The degree and type of flocculation varies for different yeast. Some strains clump in to very large flocculate. Some floc very little into a more granular consistency. Most yeast strains clump and flocculate to a moderate degree.

#### pH Ranges

Typical pH range for yeast fermentation begins at about 5.1 and optimally 4.8. During the course of fermentation the pH reduces to typically 3.9 - 4.1 and a low as 3.1 in some wines.

#### Alcohol Tolerances

The alcohol tolerance for most brewing yeast is at least to 8%. Barley wines to 12% can be produced by most Ale strains. Pitching rates need to be increased proportionally to higher gravities. Alternately, Champagne and Wine yeast can be used for high gravities sometimes reaching alcohols to 18%.

[Typing errors are probably mine]

Al.

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Date: Thu, 20 Dec 90 10:31:04 CST  
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>  
Subject: Extract Efficiency

The values quoted for extract efficiency seemed quite low to what I was experiencing, so I thought I'd look up my values to make sure. I discovered that I do indeed get better efficiency than other people have been claiming. For recipe formulation I use the table from Randy Mosher's article in Beer and Brewing Volume 8 (1988). He gives a table of MAXIMUM extraction rates for typical grains. While he says that efficiency should be about 85% to 95%, I find that I get about 80% efficiency. I'll just jot down the relevant information here:

Ingredient	Gravity for 1 pound in 1 US gallon
Dry Malt Extract	47
Malt Extract Syrup	40
Corn, Rice	39.5
Wheat Malt	39
English 2 row lager, pale	37.5
English mild ale malt	36
German 2 row pilsner malt	35
German 2 row munich malt	34.5
Light crystal, Dextrine malt	32.5
Brown, amber malt	32
US, Canadian 6 row lager malt	31
Chocolate malt, Dark crystal	30.5
Black malt, Roast barley	30

Note that these are theoretical MAXIMUMS. You won't get these in your brewpot.

In the original question (6 lbs 2 row, 3 lbs wheat, 1 lb dextrine) I get a theoretical maximum of 74.9. Since the gravity was actually 53, this gives a mash efficiency of around 71% (a bit low in my opinion).

I can see a few possible problems. The first is that your hydrometer may be measuring the specific gravity a bit low. Our hydrometer regularly gives a reading that is too low by about 4 points at 60 degrees F. The other possibility is that you are measuring your gravity when the wort is too hot. You have to make adjustments for wort that is above 60 degrees (although, this probably isn't the problem).

Perhaps you aren't driving the starch conversion to completion. This is likely to happen if you use a straight infusion mash with North American or German malt. The problem is that the initial high temperatures of an infusion mash deactivate some of the enzymes in the malt. If this is the case, you will probably find that an upward step infusion or temperature controlled mash will help alot. Decoction will probably be even better. Step mashing is not alot harder than infusion mashing, so that's the way I would (and do) go.

Finally, your sparge may not be very efficient. Taste the

grains after sparging, if you notice any sweetness at all, then your sparge was inefficient. I use a double bucket system and have no trouble at all.

I think that a starting gravity of 60 or higher is quite reasonable for the given recipe. If you are getting less than 30 points of extract for a pound of pale ale malt in a US gallon, I would take a look at your technique. You are probably making excellent beer, but it's a bit more expensive than it needs to be.

Anyway, good luck!  
Mike Charlton

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Date: Thu, 20 Dec 90 10:26:26 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: FYI

All this talk of a FYI listing for the digest got me looking through my disk files and I found this (the hardcopy of which, along with TCJoHB, was indispensable in my getting started brewing). As you can see, it was done by Rob Gardner originally and Mark Leone added some of his own and others' comments as well. While it does not fully cover the scope that some have mentioned, I submit it as an excellent starting point for the FYI listing.

- -----Included message-----

Lines: 257

Since I haven't seen it posted in a long time, I'll repost Rob Gardner's helpful guide for beginning homebrewers, along with some tips that others have posted. Enjoy! (Thanks, Rob!)

[Of course there is no gospel when it comes to homebrewing procedures, so take all instructions with a grain of salt and follow your instincts. It's hard to brew a bad beer!]

- --

Mark R. Leone <mleone@cs.cmu.edu> "Don't just do something,  
Computer Science, Carnegie Mellon University sit there!"  
Pittsburgh, PA 15213

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TIPS

- . Join the Internet homebrew mailing list by sending mail to homebrew-request%hpfcmr@hplabs.hp.com (Rob Gardner). It's active and the people are helpful. Very worthwhile. High signal/noise. Digestified. Beginner through advanced.
- . Get Charlie Papazian's "The Complete Guide to Homebrewing". It's light-hearted, factual, easy-to-follow, thorough, and newcomer-friendly. An excellent introduction.
- . Check out Dave Miller's "The Complete Handbook of Home Brewing", it's more detailed than Papazian.
- . Check out Zymurgy magazine. Available at a homebrewing store near you.
- . Look under "Winemaking" and "Brewing Supplies" in the yellow pages.
- . Look for a local homebrew club; they often order supplies directly at a discount.
- . Make sure all equipment is scrupulously clean (sanitized and well-rinsed) to prevent an "off" brew.

- . Sanitize equipment with 1 tps bleach/gallon warm water.
- . Revitalize dried yeast in 1/2 cup 80 degree Fahr. water.
- . Use all-extract (malt) recipes, adding sugar only at bottling (priming).
- . Use plastic fermenters only if they're food-grade.
- . Allow the fermentation to complete before bottling.

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[From Rob Gardner (homebrew-request), forwarded by Alex Stein]

#### Beginners' Getting Started Guide

I hope that the following guide can help some beginners with their first batches. I obviously can't cover every little detail of homebrewing here, but I have tried to give an easily followed outline of the process, along with most of the common pitfalls faced by beginners. I would welcome any comments or criticism on this section, as it will probably appear again, in hopefully better form.

[1] The first thing I recommend to the new brewer is to find a source of brewing supplies. It may be a local brew shop or a mail order store. Check out books on homebrew either at a library or bookstore. The book I recommend getting is Charlie Papazian's "Complete Joy of Homebrewing." This is easily one of the best homebrewing books around, and it is very useful for both beginners and experienced brewers. There are lots of other good books around, so don't worry if you can't find this one. One caveat: stay away from books published in the UK, as these can be confusing and/or misleading for the beginner. They specify ingredients that aren't found in the US, and generally give poor advice, like adding lots of sugar.

[2] The next thing to do is buy a kit. Most brew stores sell kits that contain everything you need to make your first batch, except for bottles. They'll cost anywhere from \$35-\$60 depending on how fancy they are. I'd recommend getting a kit that includes a 5 gallon glass carboy as well as a plastic pail. Other useful items that the kit might not include are thermometer and hydrometer. The kit should include: 10 gallon plastic pail, siphon equipment, bottle filler, bottle brush, bottle caps, bottle capper, fermentation lock, chlorine cleaner, and perhaps ingredients. If the kit includes a carboy, it should also include a short length of plastic hose for the "blow-by," and a funnel. There might be some other odd items, such as a stirring spoon. The major difference between one kit and another will be the presence of a glass carboy, so in this article I will indicate when a difference in technique is called for. If the kit does not include ingredients, there are usually several kinds of malt extract to choose from. Try to pick something not too heavy for the first time; a light or amber ale is a very good choice. Also try to get a hopped malt extract the first time to keep it simple. If none is available, then get 2 ounces of fresh hops if available. Failing that, get 2 ounces

of hop pellets.

- [3] Relax, don't worry, and have a homebrew. Now you are about ready to start brewing. If possible, it is extraordinarily helpful at this point to find somebody who's done it before, and have them help you. Doing this will greatly improve your chances of success the first time, but don't worry if you can't swing it, your chances are still pretty good. Remember to tell yourself, "Relax, don't worry, and have a homebrew." The first time, ordinary beer will have to do, but do try to drink homebrew whenever you brew - it will help you to not worry. (Worrying can ruin the taste of your homebrew.)
- [4] To begin, you'll need a large pot to boil the malt extract in. The pot should be large enough to hold at least 2 gallons of water - the bigger the better. Fill the pot up about half way (whatever that happens to be) with water and boil it. The idea is to boil as much water as possible, but to have room in the pot for foam that will be produced by boiling. While the water is heating up, remove the label from the can(s) of malt extract, and put the can(s) in some hot water to soften the extract. When the water boils, put in the extract and let it boil again, stirring frequently so the extract doesn't burn. When it comes to a second boil, watch out - it has a strong tendency to foam up and make a legendary mess on your stove. When the foam rises, remove the pot from the fire and let it settle down a minute. When you put it back, it will have (slightly) less tendency to boil over, but it needs watching.
- [5] If you have hops or hop pellets, add them now, and boil the wort (wort == unfermented beer) for at least a half hour (an hour is better.) If you're not using hops, but instead, hopped malt extract, then it is not necessary to boil very long - 15 minutes is sufficient.
- [6] While the wort is boiling, you should sanitize everything that will come in contact with the beer. This includes the fermentation container, fermentation lock if any, utensils, everything. Sanitizing is done by soaking in a solution of water and the sanitizing chemical that came with your kit. A few teaspoons of household bleach in a gallon of water is quite effective also. I generally fill a large bowl with bleach solution and throw in everything to be sanitized. After sanitizing, rinse well with clean water at least 3 times. Notice I keep saying "sanitize" and not "sterilize." Well, it would be nice if you could sterilize, but you can't. Sterilization is very difficult, i.e., boiling under pressure for an hour, so sanitizing is the best we can do. Needless to say, be careful not to breath the fumes or get any sanitizing solution in your eyes. Sanitizing might sound like a pain, but that's only because it is. However, it's absolutely the most important thing you can do to make your beer a success. You can screw up a dozen other things, but if you keep everything clean, you'll still liable to brew a good beer. But if you're not sanitary, the finest ingredients and techniques won't help - you'll brew quite undrinkable beer.

- [7] Now put about 2 gallons of cold water into your fermenter, and add the boiled wort. A funnel is handy at this point if you are using a carboy. If your boiling pot is very large, use less than 2 gallons-remember, we're eventually making 5 gallons. (Do not pour the hot wort directly into a carboy with no water in it - you are likely to crack the glass!) If you added hops, you'll want to use a strainer to remove them, but don't worry if you don't get them all. Now fill your fermenter up to 5 gallons with cold water. If you're using the plastic pail, it helps if you've previously marked where 5 gallons occurs - a magic marker works well. If you're using a carboy, fill it up to several inches from the top. Depending on how much water you boiled, the temperature of the wort might be too high to add the yeast. If so, let it cool until it is below 90 degrees F.
- [8] Now the packet of yeast may be added to the wort. If you like, you can "start" the yeast. I usually do this to give it a "running start" and also simply to be sure that the yeast is good. To start the yeast, sanitize a bottle, and mix 2 teaspoons of corn sugar with a half cup of 80 degree water, and add the yeast. Stick a fermentation lock on top and let it sit while the wort cools. By the time the wort is cooled, the yeast starter should be busy fermenting, and you should see bubbles percolating through the fermentation lock. Now just dump the yeast mixture into the wort. If you're using a carboy, be careful when filling it with water to leave room in it for the yeast mixture.
- [9] After the yeast is added, put the lid on the plastic fermenter and attach the fermentation lock. Don't forget to put some water in the lock. If you're using a carboy, force the short piece of plastic tubing through the stopper a little bit, and put it on the carboy. Place the other end of the tube in a bucket of water. This type of fermentation lock is known as a "blow-by," and is necessary because the fermentation will produce lots of foam and sludge, and it has no place to go except out. If you used an ordinary lock, it would quickly fill up with garbage. In a plastic pail, there is plenty of space for the foam to grow.
- [10] Now put the whole thing into a cool, dark, place to let it ferment. Dark is important because sunlight can damage the beer. Cool is important because beer-fouling organisms don't thrive as well at lower temperatures. Room temperature is usually fine - about 70 degrees F. If you can get it to 65 or 60, that would be better. Don't make it colder than 60, however, because then the yeast won't work very well. (Most beginners will be using top fermenting yeast, which works best at 60 degrees and above. Bottom fermenting yeast works fine all the way down to freezing.) If you can't get the temperature below 80, then you should look for a better place to keep your beer. If you are using the carboy method, check the bucket daily for overflow. Signs of fermentation should appear within a couple of hours, and by the next morning, it should be fermenting madly.
- [11] After a few days, it will start to slow down, and will finish sometime between 4 and 10 days after you began. If you are using the carboy and blow-by, replace the blow-by with a fermentation lock when

it stops blowing out garbage and starts blowing only bubbles. How will you know when it's done fermenting? If you like, you can take hydrometer readings, and wait until it stabilizes (same reading on 3 consecutive days.) However, I've found it works just as well to observe the frequency of the bubbles in the airlock. When you watch it, but don't see any bubbles for a few minutes, it's quite ready to be bottled. When it finishes fermenting, you don't have to bottle it immediately, but it's best to bottle it within 3-4 weeks of beginning.

[12] The first step in bottling is to acquire bottles. Go to a liquor store or bar and pay \$2.50 for 2 cases of empty deposit bottles. Do not use the throwaway kind with the screw-off tops, as these are not strong enough. Chances are the bottles will be pretty scummy, so pour an inch or two of strong bleach solution into each, and let them sit for an hour. Then rinse them well, using your bottle brush if necessary, and your bottle washer if you have one (see issue #1.)

[13] If you fermented your beer in a carboy, siphon(\*) the beer into the sanitized plastic pail, and add a boiled solution of 3/4 cup corn sugar and water. If you used the pail to ferment, then you must "prime" the bottles with 1/2 to 1 teaspoon of sugar each. This added sugar is what produces the carbonation in the bottles. Do not use more than 1 cup per 5 gallons or 1 teaspoon per bottle, or you risk the danger (and social embarrassment) of exploding bottles.

[14] Now fill the bottles with the siphon and bottle filler, and cap them. Store at room temperature for at least a week, then try to move the beer someplace a little cooler. (I keep mine underneath a window.) The beer should be drinkable 3 weeks after bottling, depending on ingredients. You might want to try a bottle every week after bottling just to taste the changes that occur.

\* siphoning: don't suck on the tube to start it, that will introduce lots of bacteria into the beer. A good trick is to fill the siphon with water to start it. Remember that the level of liquid in the source container must be higher off the ground than the top of the destination container in order for the siphon to work.

Now don't rush to brew the second batch quite yet. Why not wait a few weeks and see how the first turned out? That way, if you really did something wrong, you have a chance to find out what, and avoid the problem in the second batch. Good luck!

--End-of-Beginners'-Guide--

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Guy D. McConnell | |  
Intergraph Corp. Huntsville, AL. | Opinions expressed | How in the hell  
Mass Storage Peripheral Evaluation | are mine and do not | did that sine  
Tape Products | necessarily reflect | wave get on my

uunet!ingr!b11!mspe5!guy | Intergraph's. | DIGITAL tape?!  
(205)730-6289 FAX (205)730-6011 | |

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Date: Thu, 20 Dec 90 10:05:37 PST  
From: herb@jato.Jpl.Nasa.Gov (Herb Fessinger)  
**Subject: Digest**

Would like to get on the mailing list  
for the Homebrew Digest.

Thanks

Herb Fessinger

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Date: Thu, 20 Dec 90 14:17:40 -0600  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
**Subject: re: Brewpub Practices**

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

>I got the privilege of a somewhat extended interview this afternoon with  
>a very successful and well-known pub brewer. A couple of the things we  
>discussed, I think, are worthy of bringing before this group, partly for  
>their informational value, and partly because they might prove to start  
>some discussion.

[single-step infusion mash vs. multi-step/decoction/etc. deleted]

>Do any of the others of you out there know differently? If \*he\* can  
>be limited this way and sell tons of beer that most consider really tasty,  
>what do we amateurs gain from our complicated mash schedules, decoctions,  
>etc.? It's really got me wondering.

Is single-step mashing \*really\* limiting? I guess that depends on what you are trying to produce. Single-step infusion mashes are fine with pale ale malt, which is very highly modified, i.e. the malting process takes care of a lot of the large proteins present in a less modified lager malt.

Most homebrewers don't use (and probably don't need) an acid rest. The protein rest serves to break down the larger proteins present in lager malt. One could skip this, dropping the large haze producing proteins out with our friend, Irish Moss. Of course, too much Irish moss drops out too many proteins, and poor head formation/retention results. Actually, the only time you really \*need\* to do a protein rest is if you are using flaked barley as an adjunct. Flaked barley contains a lot of beta glucans, and the enzyme that breaks these down (beta glucanase) is active in the temperature range used for protein rests. Too many beta glucans give you problems with wort viscosity, like hard sparging, and low extraction.

>The other thing he said that stuck with me was that, relatively  
>speaking, there's something \*wrong\* with fermentations that don't come  
>to their conclusions within what I'd consider pretty short periods of  
>time. Depending on temp, 3-4 days for ales and 6-7 days for cold-fermented  
>lagers.

For what it's worth, my ales usually are pretty well done fermenting (i.e. < 1 glub/minute through the airlock) in about 3 days at 75F. Of course, I rack to a secondary and let it settle out for say 5-10 days. This also gives me a chance to dry hop if I want/need to. Yes, I aerate the daylights out of my cooled wort. Firstly, I syphon out of the boiling kettle and let it drop 3-4 feet into the primary (plastic primary). I then give it a good go with a wire wisk, pitch the yeast, and give another go with the wisk. Yes, the wort is at or below fermentation temps when I do this.

I can't say about lager fermentation, but cold wort should hold more O2 than 75F wort. I would suppose that with optimal aeration of cold lager worts, that 7 days shouldn't be unreasonable, given a high enough pitching



rate. Of course it all depends on temperature.

In the final analysis, what works for you is all that really matters. Different equipment calls for different techniques. If you are using a picnic cooler as a combination mash/lauter tun, you don't have many choices as far as mashing. You either do single-step infusion, or decoction. Different styles call for differing methods. For example, Pilsner Urquel does a double decoction mash that takes 6 hours. They could produce a similar wort by single-step infusion, but it wouldn't be quite the same. The lighter styles, like pale lager, leave little to hide behind. At that point, everything you do is going to have a subtle impact on the flavor of the finished product (and not everyone is going to be able to taste whether you boiled for 60 minutes or 120, or used Irish moss or not, etc.).

The brewmaster of a brewpub is only one data point, and whatever works for him may or may not work for the rest of us. The fact that he produces relatively large quantities of beer that folks find tasty is a rather moot point (look at how many people like Bud/Coors/Miller/Olympia/etc. If they didn't, these companies wouldn't be in business).

>Brian Capouch

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

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

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Date: Thu, 20 Dec 90 21:16:24 -0500 (EST)  
From: Jared Timothy Leinbach <jl2k+@andrew.cmu.edu>

**Subject: Novice**

We are three friends in the New York City area who would like to try brewing our own beer at home. We have no previous experience and are looking for simple recipes, publications, suppliers, and general information on this subject. Thank you in advance for any pointers/info. We are specifically looking for NYC-area suppliers, etc.

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Date: Thu, 20 Dec 90 20:04:34 PST  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Beer Date Decoding Question

I've been using a beer date decoder that I made based on Chuck Cox's (ancient) posting to the HBD.

Question: Is the date encoded in the label notches the bottling date, or is it a sell-by date?

I always assumed it was the bottling date, but tonight I drank a bottle of Young's 1990-91 Winter Warmer and the notches yielded a date of January 27, 1991. So either it's a sell-by date, or my decoder doesn't work on Young's.

John Polstra	polstra!jdp@uunet.uu.net
Polstra & Co., Inc.	...!uunet!polstra!jdp
Seattle, Washington USA	(206) 932-6482
"Self-knowledge is always bad news." -- John Barth	

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Date: Thu, 20 Dec 90 14:12:59 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Brewpub Mashers

In HOMEBREW Digest #558, Brian Capouch spoke with The Masked Brewer:

>First, he told me that in "most" brewpubs today, because of the cost of  
>equipment to do it otherwise, that mashing is done as single-step  
>infusion.

I'll buy that. I haven't been to a large number of brewpubs, but every one I've been to uses either extract or a single-temperature infusion mash, for exactly the reasons stated.

> ... If \*he\* can be limited this way and sell  
>tons of beer that most consider really tasty, what do we amateurs gain  
>from our complicated mash schedules, decoctions, etc.? It's really got  
>me wondering.

Me too, up to a point. I make ales, but not with British ale malt, and find myself increasingly using a single-temperature mash, unless I have fairly high adjunct levels. My "house stout", for example, with its flaked barley and roast barley, still gets the full step-mash treatment, but my last batch of bitter, mostly pale malt with some crystal and a little wheat malt, was mashed at a single temperature, without apparent damage. I remember reading an article by Greg Noonan, that indefatigable champion of the decoction, where he seemed to be saying that the type of mash used was largely a function of the malt. If the malt was well-modified and in good condition, an infusion or step mash would suffice, but if it was anything less, only a decoction would do. And that may be the secret: perhaps the quality of presently available malt allows a simpler approach. Perhaps I'm getting away with infusion-mashing a lager malt because I so rarely refrigerate, except in mid-summer, so chill haze is never a factor. And maybe the brewpubs get away with the same by cold-filtering, to remove the chill haze precipitate.

= Martin A. Lodahl Pac\*Bell Minicomputer Operations Support Staff =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 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-) =

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End of HOMEBREW Digest #559, 12/21/90  
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